

Gelmatic 60 M

batch-freezer for gelato & ice cream production with cold process water cooled



Easy & fast

High performance batch-freezer that allows to obtain results above market standards. Easy to use, strong and reliable, it makes artisan's work easy and safe, as it reaches very low temperature in a very short time.

Technical features

- Dual Mode System, for gelato and premium Ice-cream production
- Charging hopper allows for a fast charge of the mix, flavors and other ingredients
- Front door made in Makrolon® (special thermal insulating material)
- \cdot Quick and easy gelato extraction
- \cdot Acoustic signal tells you when gelato is ready
- \cdot Automatic temperature control thanks to advanced thermoregulators with "sensible touch" displays
- Dedicated program for premium ice cream production
- · Cylinder type: patented stainless steel "multi-point" injection system
- · Refrigeration system: patented stainless steel plate condenser
- Three blade stainless steel mixer with interchangeable scrapers
- \cdot Two-speed mixer
- \cdot Probe in direct contact with the mix

Advantages and strengths

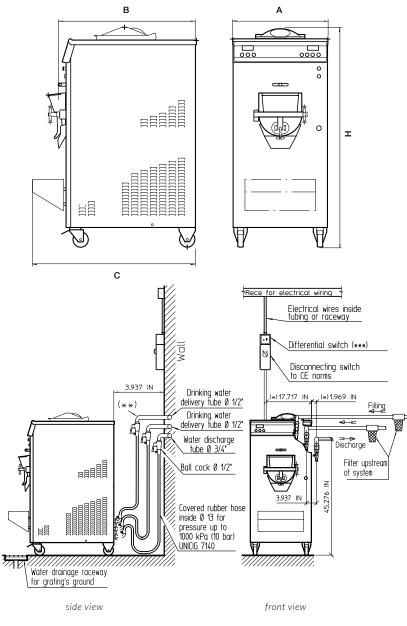
- \cdot Gelato or ice cream batches produced in a very short time
- \cdot Easy to use, the machine is exceptionally functional
- \cdot Electronic control of working cycle through temperatures
- Extremely easy to handle and clean
- Short freezing time



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(*) Even if the machine models vary, the water and electricity connection positions are always the same, i.e. on the LEFT side of the machine. (**) Cocks are in vertical only for illustration purposes. (***) 30 mA (ABB serie C).



Warranty: valid for the North American Continent (Canada, USA) Extension: 12 months parts (with check list and warranty signed and mailed) 5 years compressor with registration on <u>warranty.bravonorthamerica.com</u>

Model:
Quantity:
Project:
Company:
Contact:
Dealer ID:

Width (A)	cm	61	inches	24
Depth (B)	cm	95	inches	37,4
Depth with base (C)	cm	102,5	inches	40,4
Height (H)	cm	140	inches	55,1
Weight	kg	300	lbs	661
Frame type	floor model			
Outer panels	stainless steel			
Capacity per cycle	Liters	10	Gal	2,64
Max hourly production	Liters	75	Gal	19,8
Min. mix per cycle	Kg	4	lbs	8,8
Max. mix per cycle	Kg	8	lbs	17,6
Volume cylinder with mixer	Liters	15,83	Quarts	16,73
Volume cylinder without mixer	Liters	16,64	Quarts	17,58
Min. mixer speed	RPM 122			
Max. mixer speed	RPM 250			
Max power	kw	4,9	Нр	6,4
Voltage	230 Volt/60Hz/3 phase			
Running Amps	Amp 20,3			
Breaker size	Amp 50			
Drive motor	kw	4,0 - 2,6	Нр	5,4 - 3,5
Compressor power	kw	2,8	Нр	3,75
Compressor power	BTU/h 9553			
Freon R404A	Gr	2000	Oz	70,5
Refrigeration condensation	Water			
Water connection Npt	cm	1,27	inches	1/2
Min. water pressure	bar	1,5	Psi	20
Max. water pressure	bar	3	Psi	40
Crate dimensions	cm	110X80X172	inches	43x31,9x67,7
Crate weight	kg	380	lbs	837



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