

Gelmatic M

BATCH-FREEZER



*for gelato and
premium ice-cream production*

gelmatic®



Easy and Fast

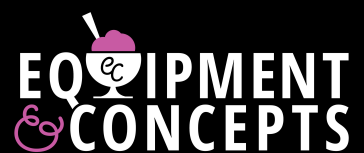
The ideal machine for the production of gelato and premium ice-cream flavours. Easy to use, strong and reliable, Gelmatic Mechanic makes artisan's work easy and safe, as it reaches very low temperature in a very short time.

Equipment & Concepts

940 Calle Amanecer, Suite G • San Clemente, CA 92673

877-969-4352

equipmentandconcepts.com





Description

Gelmatic Mechanic is an extremely reliable machine, designed to be easy to use (few push buttons with basic functions).

High performance batch-freezer that allows to obtain results above market standards, thanks to the high freezing system technology, that takes advantage at most of the heat exchange for an optimal cooling and resulting freezing of gelato mixture.

Easy to load through the upper funnel that allows to easily pour the product from the buckets, avoiding the air outflow from the cylinder door.

Technical features

- Automatic temperature control thanks to advanced thermoregulators with "sensible touch" displays
- Three-blade stainless steel mixer with interchangeable scrapers
- Upper funnel for fast mixture loading
- Front hopper for adding aromas
- Makrolon® front door (special thermal insulating material)

Advantages and strengths

- Extremely easy to use
- Easy mixture loading
- Fast gelato extraction system
- Short freezing time: able to reach -10°C in a very short time
- Extremely easy to handle and clean
- Consumption saving machine



Slanting front panel with rounded anti-drip upper edge. Thermo-regulator with "sensible touch" display



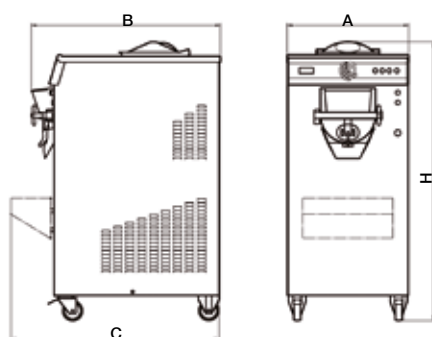
Manually dismantlable door for a perfect and fast cleaning



Detail: interchangeable metal scraper



Probe in direct contact with the mix



TECHNICAL SPECIFICATIONS		30		60		120	
Prod. for cycle	Gal	1,32		2,64		5,28	
Average hourly production *1	Gal	6,6/10		13,2/19,8		23,8/35,7	
Voltage	Volt Hz/Ph	230/60/3		230/60/3		230/60/3	
Power	Hp	3,7		6,4		17,9	
Refrigeration condenser *2		Water	Air + Water	Water	---	Water	---
Width (A)	inches	20,1	20,1	24	---	24	---
Depth (B)	inches	31,5	38,2	37,4	---	45,3	---
Depth (C)	inches	34,4	40,7	40,4	---	48,2	---
Height (H)	inches	55,1	55,1	55,1	---	55,1	---
Weight *3	Lbs	485	---	661	---	988	---

*1 Hourly production may change accordingly to type of mixture and finished product density.

*2 Water: cooled system self contained. Air+Water: cooled system self contained.

*3 The weight of the air cooled machines will be estimated before the shipment.

Data can be changed at any time without notice by the manufacturer. Rev.01/15