Pastmatic PT60



Gelato and Premium Ice-cream base heater, mixer, ager and cooler machine









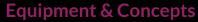






For a perfect mix

The indispensable tool for a multi-machine process of gelato production. Through PT60 your gelato base is, quickly and easily, ready to be frozen in the batch freezer Gelmatic M or in the Trittico series.



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



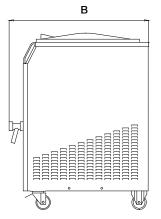


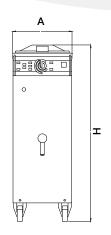
Description

PT60 combines three operations in only one appliance: heating, aging and cooling in accordance with the HACCP regulations. The special central stirrer presses the mixture in order to have a more uniform mix of the ingredients and to boost the thermal exchange between the mixture and the wall of the tank. A digital electronic board completely controls the machine and, through very precise sensors, controls the heating, the cooking and the cooling processes of the mixture; this grants that the mixture never burns or becomes frozen even during the preservation cycle.

Technical features

- · Ingredients can be added during each heating or cooling phase
- Pre-saved program for half tank use
- Different temperatures of cooking
- Double temperature displayed: product or heating system
- Easy to clean with the inside washer nozzle









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 warranty.bravonorthamerica.com

Advantages and strengths

- · Very easy and convenient product loading
- · Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Extremely easy to handle and clean

TECHNICAL SPECIFICATIONS			
cm	40	inches	15,7
cm	90	inches	35,4
cm	108,5	inches	42,7
kg	190	lbs	419
floor model			
stainless steel			
Kg	60	Lbs	132
Kg	25	Lbs	55
kw	6,6	Нр	8,8
220 Volt / 60 Hz / 3 phase			
Amp 20			
Amp 30			
kw	2,2	Нр	3
Electronic			
Water			
cm	1,27	inches	1/2
bar	1,7	psi	25
bar	4	psi	58
cm	120x72x140	inches	47x28x55
kg	280	lbs	617
	cm cm kg Kg kw kw	cm 40 cm 90 cm 108,5 kg 190 floor r stainles Kg 60 Kg 25 kw 6,6 220 Volt / 60 Amp kw 2,2 Elect Wa cm 1,27 bar 1,7 bar 4 cm 120x72x140	cm 40 inches cm 90 inches cm 108,5 inches kg 190 lbs floor model stainless steel Kg 60 Lbs Kg 25 Lbs kw 6,6 Hp 220 Volt / 60 Hz / 3 pha Amp 30 kw 2,2 Hp Electronic Water cm 1,27 inches bar 1,7 psi bar 4 psi cm 120x72x140 inches



