



WE SHARE THE SAME PASSION SINCE 1967



BATCH FREEZER

The power of cold  
gelato technology

**gelmatic<sup>®</sup>**

*stártronic Premium*  
*stártronic PLUS*

The Gelmatic batch freezer combines advanced technology and powerful cooling capabilities, developed through over 50 years of Bravo research and innovation, to ensure optimal ice cream texture.

## Features

- **COOLING SYSTEM:** Every component is designed and manufactured in-house at Bravo. The inner surface is seamless, crafted from a single section of stainless steel using deep-drawing techniques, ensuring **durability and resistance to thermal stress**.

### Multi-point and multi-ring™ technology

This exclusive system features **multi-point gas injection** on one side and **direct expansion multi-ring distribution on the other**, ensuring optimal heat exchange. This design enables **rapid, effective, and uniform cooling** throughout the mixture, minimizing thermal inertia, even with high production per cycle, for precise cooling management.



Discover the multi-point and multi-ring™ technology



- **FRONT DOOR** Lightweight, durable and practical, as it can be opened and closed quickly with a cam system and **allows ingredients to be added even during the batch freezing phase**. It is made of **Tritan™**, a special **thermo-insulating material that prevents the dispersion of cold and the formation of ice and condensation**. It is easy to take apart, clean and reassemble, and poses no risk of scalding for the operator.

- **HELICAL MIXER:** Crafted from stainless steel to enhance cold transmission, it features **double couplings** at the front and rear, ensuring **precise axial rotation and preventing uneven wear on the scraping teeth**. These teeth adhere perfectly to the cylinder walls, **preventing ice formation** and facilitating the optimal extraction of ice cream.



- **MdM PROGRAM** To work with **LESS THAN HALF THE MAXIMUM LOAD** (useful for testing or producing special flavours)



# startronic PLUS

## + Standard in the PLUS model

### Sistema Ionico® (Ionic system)

Developed by Bravo, it is the control system that scientifically evaluates the correct consistency of ice cream in real time and optimises overrun.

The software receives information from special probes positioned in the cylinder, analyses the amount of crystallised water in the mixture and signals when the set consistency value is reached. In addition, the variable speed drive automatically increases stirring in the batch freezing phase when more air needs to be incorporated into the mixture, and decreases it in the final phase to maintain it; for a dry, creamy ice cream with a smooth texture on the palate and stable in the display window.

The mixer's variable speed drive (inverter), designed to work seamlessly with the Sistema Ionico®, offers eight different speeds for ice cream extraction, making tub decoration easy and precise. Additionally, the inverter allows for slush ice production by slowing down the blade speed. This lower speed enables faster freezing against the cylinder, forming the fine, even ice crystals typical of Sicilian granita.



Gelmatic



Complete  
option  
sheet



## Advantages

- + Electronic control of work cycles with multiple sensors and multiple programs
- + Easy pouring of the mixture through the upper tank and of the flavourings into the front hopper
- + High freezing speed
- + Maximum practicality and ease of cleaning





## Multi-machine system



### 1. Pasteurisation

Heat treatment involving heating the ice cream mixture to **temperatures above 65°C**, followed by a possible pause time and rapid, **uninterrupted cooling** to 4°C. This process solubilises the solid components and reduces the bacterial load, for **maximum hygiene quality**.



### 2. Holding

The process consisting of the **storage of mixtures under slow or periodic stirring at a temperature of 4°C for between 6 and 72 hours**, favouring the hydration of proteins and thickeners. The effectiveness of this production cycle requires prior homogenisation to prevent the fats from separating.



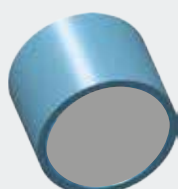
### 3. Batch freezing

The most important process in making ice cream: it transforms the free water in the mixture into very fine ice crystals by incorporating air. In order to achieve an **optimal final structure**, the change of state from liquid to solid must take place quickly and efficiently, with adequate stirring quality at every stage of the process.

## + Did you know?



Bravo's batch freezing cylinder has a **smaller diameter and greater depth to increase its cooling surface area**. This surface is 15% greater for the same volume, while the inert surface area is 20% less than a conventional cylinder.



CONVENTIONAL BATCH FREEZING CYLINDER



-20%  
INERT SURFACES



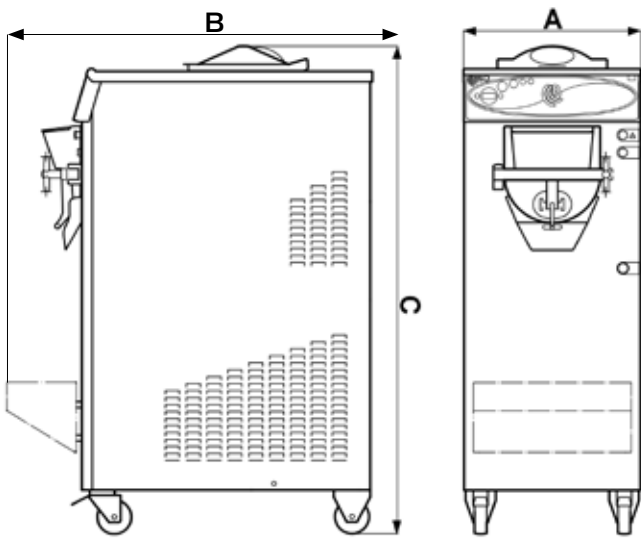
BRAVO BATCH FREEZING CYLINDER



+15%  
COOLING SURFACE



# Technical data



Gelmatic		305	457	610	1015	1020	1030
Min/Max production	lt/cycle	1,2 / 5	2 / 8,3	2,5 / 10	4 / 15	5 / 20	7,5 / 30
Power supply	Volt/Hz/Ph	400/50/3					
Width (A)	cm	51	51	61	61	61	61
Depth (B)	cm	87,5	102,5	102,5	102,5	122,5	157,5
Height (C)	cm	140					

Air condensation available upon request.  
 Connection to *Insight* and *Equilibrio Smart Scale* technology available upon request.  
 Other voltages available upon request.

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.



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