



WE SHARE THE SAME PASSION SINCE 1967



BATCH FREEZER

The power of cold

gelato technology

gelmatic® M



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.



- **DUAL MODE SYSTEM:** a smart system that allows you to produce both traditional artisanal gelato (low overrun) and premium ice cream (higher overrun) using the same machine. By selecting the **"Dual mode"** function, the machine automatically adjusts the freezing power and increases the mixing speed to help high-fat products incorporate more air. It also controls the cylinder temperature and stirring speed to ensure the ideal texture for each type of product.



Complete option sheet



Advantages

- + Easy pouring of the mixture through the upper funnel and of the flavourings into the front hopper
- + High freezing speed
- + Maximum practicality and ease of cleaning



Multi system machine



1. Heat Treatment

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.



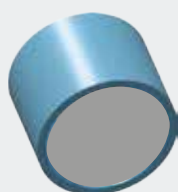
3. Batch freezing

The most crucial process in ice cream making, where free water in the mixture is transformed into fine ice crystals while incorporating air. For an **optimal final structure**, the transition from liquid to solid must occur quickly and efficiently, with the agitation quality carefully adjusted at each 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

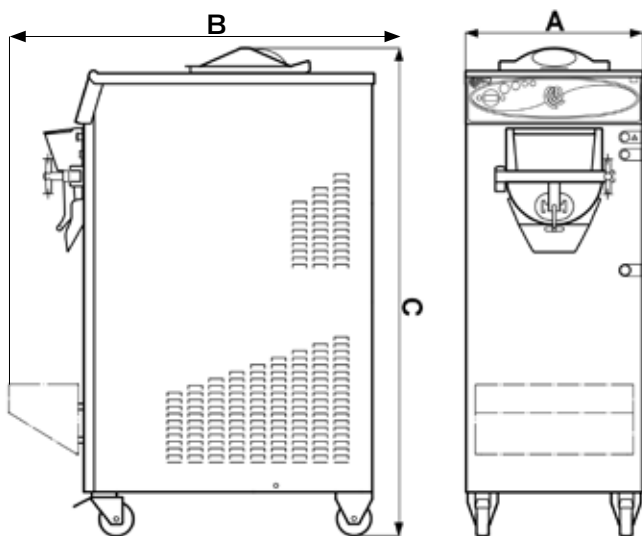


BRAVO BATCH FREEZING CYLINDER



+15%
COOLING
SURFACE

Technical data



Gelmatic M		30 water	60 water	120 water
Min/Max production	Kg/cycle	2 / 4.4	4 / 8	8 / 17.6
	Lbs/cycle	4.4 / 8.8	8.8 / 17.6	16 / 35.3
Power supply	Volt/Hz/Ph	230/60/3		
Width (A)	inches	20.1	24	24
Depth (B)	inches	34.4	40.3	48.2
Height (C)	inches	55.1	55.1	55.1

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.



**Discover the
Insight
technology**



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data
sheet**



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