GELMATIC STARTRONIC PREMIUM

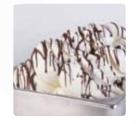


BATCH-FREEZER



Gematie startronic Premium







Easy and fast

Designed for the production of every type of gelato. Gelmatic Startronic is very easy to use, strong and reliable. It makes artisan's work easy and safe thanks to its electronic system control of gelato production. Low temperatures reached in a very short time.







Description



Batch-freezer easy to use: a few push buttons with basic functions that allow to obtain results above market standards. Gelmatic Startronic Premium is a high performance batch-freezer thanks to its 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 laod through the upper funnel that allows to easily pour the product from the buckets, avoiding the air outflow from the cylinder door.

A state-of-the-art digital brain controlling gelato freezing through the most advanced methods.







Technical features

- · Electronic freezing control through many sensors and programs.
- Upper funnel for fast mixture loading.
- Front hopper for adding aromas.
- Makrolon® front flange (special thermal insulating material).
- · Three-blade stainless steel mixer with interchangeable scraper.
- · Fast gelato extraction system.

Advantages and strengths

- Easy mixture loading.
- Extremely easy to use.
- Electronic control of the operating cycles.
- Consumption saving machine (condenser patented by Bravo).
- Extremely easy to handle and clean, thanks to internal water nozzle.
- · A state-of-the-art front door with the extraction front door surface 50% bigger than the previous one. You have a major, easier and quicker gelato output.

Support shelf for placing the gelato tub.

Basic spare parts kit

Drip tray.

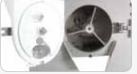
Grease.



Three-blade stainless steel mixer



Detail: cylinder flange



Condenser patented Bravo

Standard components supplied

- Screw flange closure lever.
- Plastic mixer teeth.
- · Fixed gelato extraction chute.
- Painted aluminium side panels.

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TECNICAL											
SPECIFICATIONS		305		457		610		1015		1020	
Prod. for cycle											
Average hourly production (1)											
Voltage (2)	Volt/ Hz/Ph										
Power											
Refrigeration condenser		Water •	Air + Water		Air +∎ Water		Air + A Water		Air +▲ Water		Air +
Width (A)											
Depth (B)											
Depth (C)											
Height (H)											
Weight (3)											

(1) Hourly production may change according to type of mixture and finished product density. (2) Also available in 60 Hz. (3) Weight of the basic machine. The weight of the air cooling machines will be estimated before the shipment. Air or Water v. incorporated cooling condenser. Air-Water v. incorporated cooling condenser. Air-Water v. incorporated water condenser and remote air cooling condenser.

OPTIONAL





REMOVABLE EXTRACTION CHUTE



SET UP FOR WASHING PIPE



WASHING **GUN**





RUBBER MAT





TEETH



AIR/WATER COOLING SYSTEM



KIT 24



"including each other"

"included in the price"



^{*}Manual ionic control and granita m. are not available for 1015-1020 models.