BATCH-FREEZEI







The driest gelato you have never had!

The batch-freezer par excellence: a machine unique in the world that thanks to its exclusive patented Ionic System® technology allows you to quickly produce all kinds of gelato. This system grants an incredible volume increase together with a consistent structure, smoothness and stability in your









Thanks to the Ionic System®elmatic Startronic becomes Plus!

The Ionic System® is a scientific control system patented by **Bravo that allows:**

- perfectly dry, although smooth gelato much more than with any other batch freezer
- stable gelato in your showcase

configurator.bravo.it



Description

Strong, reliable and intelligent batch-freezer able to adjust temperature and energy flow based on the quantity and gelato recipe. A machine that is easy to use thanks to its few push buttons and basic functions that allow you to obtain results



above market standards. Moreover the innovative cooling system is the highest-ranked in terms of production and quickness in its category. Provided with upper funnel for an easy mixture loading that allows you to easily pour the product from the buckets, avoiding the problem of 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 door (special thermal insulating material).
- Three-blade stainless steel mixer with interchangeable scrapers.
- Fast gelato extraction system.
- Granita production.
- Multiple stirrer speeds*.
- * Patented device that, thanks to the inverter, allows the software to automatically change the mixer rotation speed.

Standard components supplied*

- Screw flange closure lever.
- · Plastic mixer teeth.
- Removable gelato extraction chute.
- Painted aluminium side panels.
- Temperature sensor on the cylinder (Bravo Patent).
- Rubber pad's support shelf.

Advantages and strengths

- Consumption saving (condenser patented by Bravo)
- Extremely easy to handle and clean, thanks to the 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.







Ionic System ® Sensor

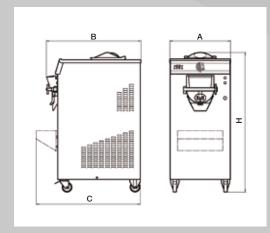
Three-blade stainless steel mixer

Condenser patented Bravo

Basic spare parts kit:

• Support shelf for placing the gelato tub.

- Drip tray.
 - Grease.



TECHNICAL												me
SPECIFICATIONS		305		457		610		1015		1020		it vc
Prod. for cycle												in to
Average hourly production *1	Lt											changed at any time
Voltage *2												
Power	kW											94 0
Refrigeration condenser		Water	Air + Water		Air + Water		Air +▲ Water		Air +▲ Water		Air +	-Data can
Width (A)	Cm											15 -D
Depth (B)												11
Depth (C)	Cm											REV
Height (H)												
Weight (3)	Kg											

(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 ∙ incorporated cooling condenser. Air-Water • incorporated cooling condenser. Air+Water • incorporated water condenser and remote air cooling condenser.

OPTIONAL



TEETH





WASHING PIPE



GUN







QUICK CLOSURE

STAINLESS STEEL PANELS



AIR/WATER COOLING SYSTEM



KIT 24



