

# GELMATIC STARTRONIC PREMIUM

BATCH-FREEZER

series  
du 



gelmatic® *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.

[configurator.bravo.it](http://configurator.bravo.it)



## 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 load 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.



Three-blade stainless steel mixer



Detail: cylinder flange



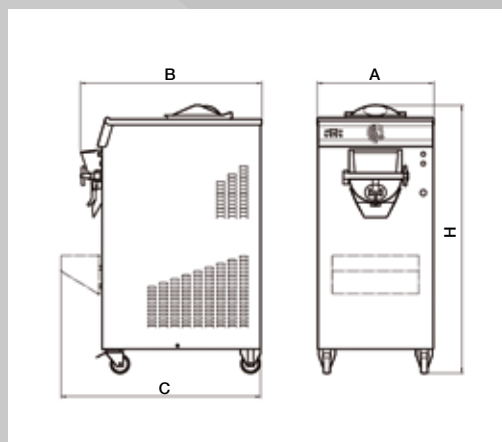
Condenser patented Bravo

## Standard components supplied

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

## Basic spare parts kit

- Support shelf for placing the gelato tub.
- Drip tray.
- Grease.



TECNICAL SPECIFICATIONS		305		457		610		1015		1020	
Prod. for cycle	Lt	5		7		10		15		20	
Average hourly production (1)	Lt	25/38		37/56		50/75		75/110		90/135	
Voltage (2)	Volt/Hz/Ph	400/50/3		400/50/3		400/50/3		400/50/3		400/50/3	
Power	kW	2,8   2,9		4,4   4,6		4,8   5		7   7,3		13,5   13,8	
Refrigeration condenser		Water	Air + Water	Water	Air + Water	Water	Air + Water	Water	Air + Water	Water	Air + Water
Width (A)	Cm	51	51	51	61	61	61	61	61	61	61
Depth (B)	Cm	80	97	95	95	95	95	95	95	115	115
Depth (C)	Cm	87,5	103,5	102,5	102,5	102,5	102,5	102,5	102,5	122,5	122,5
Height (H)	Cm	140	140	140	140	140	141	140	140	140	140
Weight (3)	Kg	226	---	275	---	303	---	349	---	452	---

REV. 02/14 - Data can be changed at any time without notice by the manufacturer.

(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



MANUAL\* IONIC CONTROL



GRANITA M.\*



REMOVABLE EXTRACTION CHUTE



SET UP FOR WASHING PIPE



WASHING GUN



WASHING THE JOINT



RUBBER MAT



QUICK CLOSURE LEVER



STAINLESS STEEL PANELS



METAL TEETH



AIR/WATER COOLING SYSTEM



KIT 24

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

NB: Bravo products are the result of continuous research and evolution. Bravo Spa reserves its right to modify the accessories, the technical features and the optionals. Please check this at the moment of the order. The updated data are always available on [configurator.bravo.it](http://configurator.bravo.it)

**LEGEND**

- ◄-----► "including"
- ◄-----► "including each other"
- "included in the price"

# TRITTICO STARTRONIC PREMIUM

trittico  
startronic Premium  
du



Since 1974...the first, the original...and even now the most copied machine.

Trittico Premium is the first combi-machine for gelato production on the market: **a revolutionary patent** through which the multi-machine system for artisan gelato production is perfectly contained in a sole technology.

Trittico Premium is supplied with the complete basic equipment and it is very simple to use. With more than **40 years research**, update and upgrade, it is a **complete, extraordinarily high-performing and great machine, even in the price!**

Healthy, well-balanced and creamy gelato and sorbets, thanks to Trittico Premium:

It heats and cooks the ingredients till  $+85^{\circ}\text{C}$  in the upper tank, for a PASTEURIZATION, which is:



**FLEXIBLE:** you add the ingredients in the right moment.

**QUICK:** it preserves the quality and the flavour of the product.

**PRECISE** in the continuous temperature monitoring at the heart of the product (no risk of burning the product).

**SAFE:** complying with the current laws on sanification.

**RELIABLE:** the patented heating system grants the maximum precision and care of the raw materials.

Sanitizing by cooling down the product through the THERMAL SHOCK:



a direct and immediate passage of the product from the upper to the lower tank. In a few minutes the mixture goes from  $+85^{\circ}\text{C}$  to  $+4^{\circ}\text{C}$ , eliminating the bacteria and granting the absolute product hygiene.

Freezing by mixing the product in the lower tank for a BATCH-FREEZING, which is



**OPTIMAL** thanks to the patented freezing system with a homogeneous cooling surface on the entire cylinder walls.

**EFFICACIOUS** thanks to the stainless steel mixer which, besides mixing the mixture to incorporate air, it keeps the freezing till the heart of gelato. Furthermore, the scrapers perfectly scrape the cylinder walls to better smash the ice crystals and not to create ice on the cylinder.



# TRITTICO® STARTRONIC PREMIUM



## STANDARD COMPONENTS SUPPLIED\*

- screw door blocking lever
- plastic mixer teeth
- fixed chute for gelato extraction
- varnished aluminium side panels
- stirrer for upper tank (Bravo patent)
- container for flavours
- BASIC SPARE PARTS KIT:  
support shelf for placing the gelato tub,  
drip tray, grease.

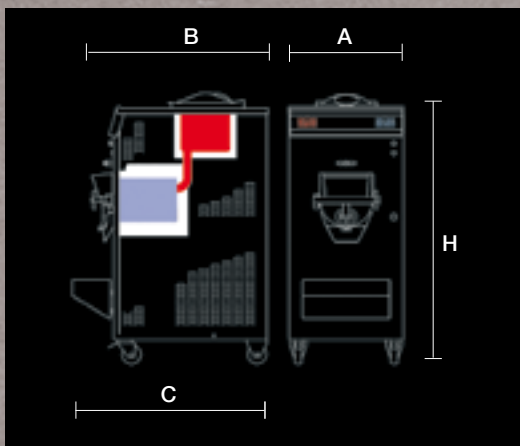


## FOR GELATO

gelato  
sorbetto  
granita\*

(\*only when choosing the corresponding optionals)

\* The table-top model 183 has bronze mixer teeth, removable chute for gelato extraction, stainless steel side panels.



TECHNICAL SPECIFICATIONS		183		305		457		610		1015		1020	
Prod. for cycle	Lt	3		5		7		10		15		20	
Average hourly production (1)	Lt	12/18		20/30		30/45		40/60		60/90		75/120	
Voltage (2)	Volt/Hz/Ph	400/50/3		400/50/3		400/50/3		400/50/3		400/50/3		400/50/3	
Power	kW	5,3	5,4	5,8	5,9	6,3	6,5	9	9,2	11,2	11,5	18,6	18,9
Refrigeration condenser		Water	Air	Water	Air + Water	Water	Air + Water	Water	Air + Water	Water	Air + Water	Water	Air + Water
Width (A)	cm	50	50	51	51	51	61	61	61	61	61	61	61
Depth (B)	cm	79	79	80	97	95	95	95	95	100	100	115	115
Depth (C)	cm	---	---	87,5	103,5	102,5	102,5	102,5	102,5	107,5	107,5	122,5	122,5
Height (H)	cm	78	78	140	140	140	140	141	141	141	141	144	144
Weight (3)	kg	114	---	238	---	295	---	329	---	369	---	495	---

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Air or Water ● : incorporated cooling condenser. Air+Water ■ : incorporated cooling condenser. Air+Water ▲ : incorporated water condenser and remote air cooling condenser.

## OPTIONAL\*\*

MANUAL\*\*\*  
IONIC CONTROL

SLUSH\*\*\*  
ICE

REMOVABLE  
EXTRACTION  
CHUTE

SET UP FOR  
WASHING PIPE

WASHING  
GUN

WASHING  
THE JOINT

METAL  
TEETH

GRAPHIC  
DISPLAY

RUBBER  
MAT

QUICK  
CLOSURE  
LEVER

STAINLESS  
STEEL  
PANELS

EVO MIX  
SET UP

EVO MIX

CHUTE FOR  
CHOCOLATE  
TEMPERING

KIT 24

AIR/WATER \*\*\*\*  
COOLING  
SYSTEM

\*\* not available for counter top models.

\*\*\* manual ionic control and slush ice option are not available for models 1015-1020.

\*\*\*\* air cooling available for 122/183 table-top models.

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