

# Pastmatic PT60



*Gelato and Premium Ice-cream base heater, mixer, ager and cooler machine*

**pastmatic®**  
PT60



## For a perfect mix

The indispensable tool for a multi-machine process of gelato production. Through PT60 your gelato base is, quickly and easily, ready to be frozen in the batch freezer Gelmatic M or in the Trittico series.





## Description

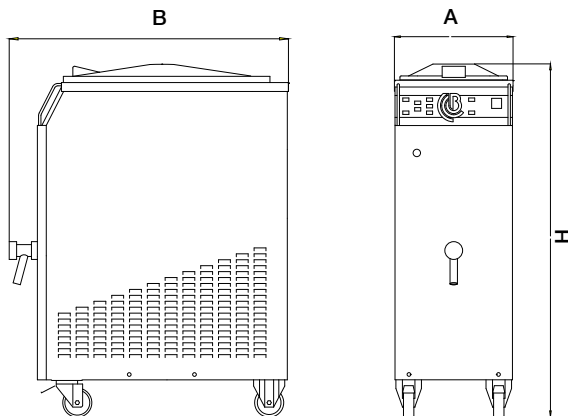
PT60 combines three operations in only one appliance: heating, aging and cooling in accordance with the HACCP regulations. The special central stirrer presses the mixture in order to have a more uniform mix of the ingredients and to boost the thermal exchange between the mixture and the wall of the tank. A digital electronic board completely controls the machine and, through very precise sensors, controls the heating, the cooking and the cooling processes of the mixture; this grants that the mixture never burns or becomes frozen even during the preservation cycle.

## Technical features

- Ingredients can be added during each heating or cooling phase
- Pre-saved program for half tank use
- Different temperatures of cooking
- Double temperature displayed: product or heating system
- Easy to clean with the inside washer nozzle

## Advantages and strengths

- Very easy and convenient product loading
- Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Extremely easy to handle and clean



TECHNICAL SPECIFICATIONS				
Width (A)	cm	40	inches	15,7
Depth (B)	cm	90	inches	35,4
Height (H)	cm	108,5	inches	42,7
Weight	kg	190	lbs	419
Frame type	floor model			
Outer panels	stainless steel			
Max. mix per cycle	Kg	60	Lbs	132
Min. mix per cycle	Kg	25	Lbs	55
Max power	kw	6,6	Hp	8,8
Voltage	220 Volt / 60 Hz / 3 phase			
Running Amps	Amp 20			
Breaker size	Amp 30			
Compressor size	kw	2,2	Hp	3
Refrigerant control system	Electronic			
Condenser cooling	Water			
Water connections	cm	1,27	inches	1/2
Min. water pressure	bar	1,7	psi	25
Max. water pressure	bar	4	psi	58
Crate dimensions	cm	120x72x140	inches	47x28x55
Crate weight	kg	280	lbs	617



Warranty: valid for the North American Continent (Canada, USA)  
 Extension: 12 months parts (with check list and warranty signed and mailed)  
 5 years compressor with registration on [warranty.bravonorthamerica.com](http://warranty.bravonorthamerica.com)

Data can be changed at any time without notice by the manufacturer. Rev. 07/15



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