

The taste of quality



Making excellent express gelato comes naturally to us

Express blending and freezing

Express blending and freezing is the most natural method possible for making express gelato, soft serve, frozen yogurt, milkshakes, desserts and frozen patisserie treats.

The product is served immediately after the blending/freezing process. Freshness is guaranteed thanks to such a short period between production and delivery.

The flavours benefits from this too, as it is served at the perfect temperature, between -6°C and -9°C, while the amount of additives used is lower than in other types of products.

Another reason why making excellent express gelato comes naturally is that the process is easy to learn and all you need is an express gelato

Gel Matic machine. No need for a dedicated workshop. You can serve high quality products in the minimum of space, and with just a few members of staff. Water and electricity consumption levels are low, and wasted mixture is minimum.

The choice of raw materials is huge: you can use all that the market has to offer, adding fresh ingredients to powder mixes or UHT products.

A good express gelato is also good business.





Excellence is the starting point

Technology / GelMatic

Gel Matic is constantly intent on improving the quality of its machines. Its development of new components and the inclusion of new materials means it is always adding to its technological know-how and environmental credentials. Certainty for today, and promise for the future.

The seemingly simple construction is, in fact, the result of our careful selection of materials, components and processes to ensure excellence. Such excellence is a crucial requirement for machines intended to come into contact with food.

At the same time, it is also a guarantee of the highest possible standards of reliability, performance and durability. An understanding of Gel Matic technology developed over the past 45 years also explains the trust put in it by its customers and its success on the international market.

**All the world appreciates
Gel Matic quality.
Because it's tasted it.**



Perfection is born from experience

Technology / Production

Gel Matic machines are tested “in the field” throughout the world in a wide variety of climates and environmental conditions. This means that all machine components are highly reliable and functional, guaranteeing optimised working efficiency and thus productivity. Moreover, the careful ergonomic design of the structure and controls makes the machines particularly easy to use.

Gel Matic's in-depth knowledge of the express blending and freezing process means its machines easily satisfy even the most specific and diverse requirements. Gear pumps that guarantee up to overrun levels to suit individual needs.

Advanced refrigeration systems to save water and energy and cut noise levels. Innovative E.Co.S. and In.Co.Di.S. control systems to manage all the operating parameters locally or remotely.

Gel Matic Italia recognises it has a responsibility to adopt policies and act in order to protect the environment and so it is committed to designing, manufacturing and distributing “green” products.

Each and every component adds to the whole.



Technology / Production

Pump

A highly evolved production system using pressurising gear pumps to ensure a consistent texture of the product, with various different overrun adjustment possibilities, and values of even more than 100%. The pump has an AISI304 stainless steel body with just a few parts for easy removal and cleaning, plus PEEK polymer gears for longer life.

Gravity

The gravity production system has a feed tube that allows the mixture and air to pass into the freezing cylinder, exploiting the law of gravity. This makes for a great product in the simplest and most immediate manner and lets you use any mixture, even those containing small pieces of fruit. With just a few components, our gravity machines are easy to clean.

GTECH UP

Exclusive UP technology for Automatic machines, special software that lets you pre-set the shape and weight of the ice cream, plus the use of different cups and cones. Precise, stable dosage by weight and automatic detection of anomalies thanks to a light that warns the operator of any errors or malfunctions.

GTECH HT- Heat Treatment

Machines with the HT function guarantee perfect sanitisation of the mixture and all the parts coming into contact with the ice cream. The HT cycle consists of heating the mixture to +65°C and then maintaining it at this temperature for 30 minutes before quickly cooling it down to a storage temperature of +4°C. This minimises the bacterial load and keeps the machine hygiene levels high. Unlike other similar processes, the HT cycle avoids changes to the organoleptic properties of the product, limits wastage and extends the time before the machine needs to be cleaned, yet still respecting the limits set by health regulations in each Country.

GTECH Healthy

GTECH Healthy technology ensure quality and safety to the ice cream dispensed, in compliance with hygiene requirements in force.

An alert reports failure of proper storage process, inviting you to follow the recovery procedures for a safe production activity.

New standards of control

Technology / Control

GTECHINCODIS 3.0

Interactive electronic control and diagnosis system, available on Giotto range. A large and elegant 7" touch screen display, combined with the most modern technologies, makes navigation easy. Predictive ability allows you to anticipate problems, identify resolutive actions and improve performance. The machine is always monitored thanks to the remote connection, which comes as standard.

GTECHINCODIS 2.0

The easy-to-use, interactive In.Co.Di.S. control system, exclusive to Gel Matic, has a 7" touchscreen that lets you programme, monitor and trouble-shoot every function on the machine, both locally and remotely. User friendly, thanks to simple intuitive interface and the same style symbols for a "family feel" across the whole range, In.Co.Di.S. has modular menus letting you personalise every parameter.

GTECH ECOS

A control system with a multi-language LCD touchscreen, colour display and 5 capacitive keys for max reliability and impermeability. For straight-forward, total control of the machine, thanks to intuitive symbols for adjusting the parameters as the consistency, the temperature and the mixer operation).



Technology / Components

Refrigerating systems, compressors

Gel Matic refrigerating systems are designed and built to guarantee ice cream at the right temperature, even in the hottest climates. And they guarantee this over time, thanks to carefully selected components that let you easily position the machine to get the best possible air flow. The heat exchangers are precisely sized to ensure optimal efficiency and the parts are welded together to guarantee that there is never any leakage. Only the very best components are used, as Gel Matic sources these from world leaders such as Bristol, Dorin, Embraco, Danfoss and Rivacold to guarantee top notch performance in terms of heat and noise.

Motors, drives

Gel Matic chooses to use only Lafert motors, 100% Made in Italy, to guarantee high performance, even under extreme conditions. Reliability and energy savings go hand-in-hand thanks to the great efficiency of these motors: the beater motors meet IE3 standards of energy efficiency, just like the other power units used on its machines. The mechanical drive consists of a worm screw designed in-house to meet the specific needs of express freezing units and so guarantee silent operation and minimum upkeep.



Designed to adapt to every environment

Technology / Design

Floor standing and countertop machines

Gel Matic machines come in two basic size configurations: compact and efficient countertop machines or high performance floor standing units. The strong point of the countertop models is their compact structure and small dimensions making these easy to fit into small spaces. The floor standing versions, offering high performance, are fitted with casters for easy positioning. Both have quality construction and use the very latest management and control technology.

Fitting into existing premises

Gel Matic machines are designed not only to guarantee excellent output, but also to become additional features in ice cream parlours, restaurants and coffee bars, not to mention canteens, shopping centres and amusement parks. As a result, our attention to detail includes the look of the machine. Each Gel Matic machine has an ergonomic line and is designed to suit each location. The design also helps improve compliance with health and safety requirements. The panels, for example, are made from 100% stainless steel and are carefully designed to ensure hygiene standards are fully met and to make the user's job safe and easy.



Gel Matic customers are never alone

Customer care / GCARE

Your relationship with Gel-Matic begins before your purchase and continues through time. The company philosophy means we not only supply products, but also promote the culture of express gelato and soft serve production. We guide our customers in their choices and offer timely and skilled support services. This approach is part of our genetic code and is an added value.

In addition to our vast network of partners supporting our customers worldwide, we directly offer qualified

technical support via the "GCAREGalileo" portal and our own technical service centre.

GCAREGalileo lets you manage your machines on-line, send orders for spare-part and get all the specific information and documentation you need.

**Always in touch,
wherever you are
in the world.**



Close-by, but also from afar

Customer service / GCAREConnect

GCAREConnect- the connection service that provides detailed machine status data - comes as standard on the Giotto range.

Machine managers can use the data coming from each connected device to pinpoint any areas of inefficiency, to cut costs and minimise machine downtime.

There are many advantages of having remote access, with various levels of authorisation. These include multi-machine monitoring without the need to

move between sites or have staff in situ. In addition to monitoring, machine maintenance and troubleshooting can also be done at a distance.

Remote access reduces the costs and time needed for maintenance and troubleshooting, minimising or even eliminating machine downtime.

**GCAREConnect,
you'll never work alone.**



You'll never work alone.

A machine to suit every need

Efficient, versatile models

Versatility is one of the strong points of Gel Matic machines. Designed to dispense any product involving the blending and freezing process, our machines can adapt to all types of business. So many choices: single and twin flavour models, with additional ripple flavours, different production methods, assisted dispensing, various control systems, floor standing or countertop design, compact or large dimensions, plus possible personalisations. You are bound to find the perfect machine to meet your specific needs.

Fields of application

Gel Matic machines are a good bet, whatever your business. They can be the main source of income for ice cream parlours and frozen yogurt outlets. They let patisseries and caterers extend their offer. They increase the menu options in shopping malls and different types of stores, not to mention canteens, universities, community centres, amusement parks and offices. Practically limitless applications: the only limit being your creativity.

Business opportunities

Gel Matic machines are so easy to operate. They require very little space and capital investment, and are productive from the very first day. Remote control and ready technical service guarantee constant output and consistent performance. Gel Matic is especially aware of environmental issues and sustainability, meaning its machines also let you keep your electricity bills down.



Versatility comes as standard

Standard range



Versatility is the key feature of our **TopLoad** machines. As the name implies, these have a storage hopper at the top. This refrigerated hopper holds the liquid mixture at a temperature of +4°C. A mixer inside the hopper keeps it smooth and even. There is a choice of two production systems to suit production needs: **gravity or pump**. The mixture reaches the cylinder by either falling thanks to the effect of gravity or the use of a pressurising pump. It is then blended by special beaters to get the perfect texture and creaminess. Now all you need to do is pull the lever to deliver **an excellent expressgelato, soft serve or frozen yogurt, whether it be milk or fruit-based**. As you do this, an equal amount of the mixture passes from the hopper to the cylinder below where it is then blended and frozen as required. For fresh, quality products every time. Our Standard machines can be either **countertop or floor standing, producing one, two or even three flavours**.



The gelato you want, where you want

Standard range / Single flavour, countertop

BC EASY 1
BC 150
BC 151 HT

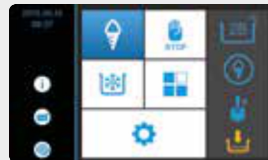
MC EASY 1
MC 152
MC 153 HT

HC EASY 1
HC 152
HC 153 HT

Versatile and compact, we offer three different cylinder sizes (1.7-2.6- 3.5 litres) to satisfy various production needs. Compact and easy to position, they can fit into any location.

E.Co.S.

In.Co.Di.S. 2.0



Express
Gelato



Frozen
Yogurt



Advantages & Benefits

Evolved control systems

In.Co.Di.S.2.0,fitted with a 7” touchscreen and remote control, or E.Co.S.,with a capacitive LCD display.

Production systems

Gravity or Pump, to suit requirements.

Storage hoppers

Refrigerated hoppers holding from 10to 22 litres to meet all production needs.

Fitted with a level sensor.

Mixer fitted as standard

Keeps the mixture moving, preventing the splitting of the solid and liquid parts and improves the ageing of the mixture.

High efficiency stainless steel freezing cylinders

Direct expansion freezing cylinders for fast, non-stop production. Maximum efficiency guaranteed.

Photocell for intelligent dispensing

Automatic cone or cup recognition.

Modern, compact design with ample working space

Elegant lines and compact dimensions to suit all locations and ensure comfortable, ergonomic dispensing.

		BC EASY 1	BC 151 HT	MC EASY 1	MC 153 HT	HC EASY 1
Technical details						
Number of flavours		1		1		1
Control	E.Co.S.	●		●		●
	In.Co.Di.S. 2.0		●		●	
Production system	Gravity	●		●	●	●
	Pump	●	●	●	●	●
Heat Treatment			●		●	
Size	h-w-d (mm)	804-456-688		855-450-783		855-450-824
Weight (kg)	Air / Water	115/ 110		145/ 140		150 / 145
Hopper capacity (l)	GR/PM	11/ 10		19/ 17		22/ 20
Cylinder capacity (l)		17		2,6		3,5
Production capacity*	GR/PM					
kg/h		17/19		24 / 26		32 / 34
Cones/h		230 / 250		320 / 346		430 / 455
Power supply						
Phase		1~	1;3~	1;3~		1;3~
Volt		230	230; 400	230; 400		230; 400
Hertz		50; 60		50; 60		50; 60
Power		1,8 kW		2,2 kW		2,6 kW
Refrigeration system						
Condensation	Air	●	●	●	●	●
	Water	●	●	●	●	●
Number of Compressors				1(Hermetic)		

* Production output based on ambient temperature at 25°Cand type of mix used,for 75 g port.

Creativity multiplied by two

Standard range / Twin flavour, countertop

**BC EASY 2
BC 261HT**

Compact and versatile, these models have hoppers capable of holding up to 11litres and a 1.7litre cylinder. Independent hopper and cylinder management thanks to 4 separate cooling circuits fed by a single compressor and two beater motors.

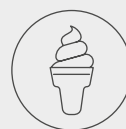
E.Co.S.



In.Co.Di.S. 2.0



Express
Gelato



Frozen
Yogurt



Advantages & Benefits

Evolved control systems

In.Co.Di.S.2.0, fitted with a 7" touchscreen and remote control, or E.Co.S., with a capacitive LCD display.

Production systems

Gravity or Pump, to suit requirements.

Double stainless steel hopper

Two storage hoppers, each fitted with a level sensor. Max 11-litre capacity to meet all needs.

Mixer fitted as standard

Keeps the mixture moving, preventing the splitting of the solid and liquid parts and improves the ageing of the mixture.

High efficiency stainless steel freezing cylinders

Direct expansion freezing cylinders for fast, non-stop production. Maximum efficiency guaranteed.

Photocell for intelligent dispensing

Automatic cone or cup recognition.

Independent cooling system

For independent control of the consistency of each flavour.

Modern, compact design with ample working space

Elegant lines and compact dimensions to suit all locations and ensure comfortable, ergonomic dispensing.

		BC EASY 2	BC 261HT
Technical details			
Number of flavours		2	
Control	E.Co.S.	●	
	In.Co.Di.S. 2.0		●
Production system	Gravity	●	●
	Pump	●	●
Heat Treatment			●
Size	h-w-d (mm)	850-530-774	850-555-774
Weight (kg)	Air / Water	185 / 180	
Hopper capacity (l)	GR/PM	2x11/ 2x10	
Cylinder capacity (l)		2x1,7	
Production capacity*	GR/PM		
Kg/h		26 / 29	
Cones/h		350 / 390	
Power supply			
Phase		1;3~	
Volt		230; 400	
Hertz		50; 60	
Power		3 kW	
Refrigeration system			
Condensation	Air	●	●
	Water	●	●
Number of Compressors		1(Hermetic)	

* Production output based on ambient temperature at 25°C and type of mix used, for 75 g port.

High output, compact and versatile

Standard range / Twin flavour, floor standing (one compressor)

BV EASY 2
BV 252 wall

These models have 4 independent refrigerating circuits, fed by a single compressor, plus two beater motors letting you control each hopper and cylinder separately. Easy to move and position thanks to their swivel casters.



**Express
Gelato**



**Frozen
Yogurt**



Advantages & Benefits

Evolved control systems

In.Co.Di.S.2.0,fitted with a 7” touchscreen and remote control, or E.Co.S.,with a capacitive LCD display.

Production systems

Gravity or Pump, to suit requirements.

Twin storage hopper

Two refrigerated storage hoppers, each fitted with a level sensor. 10- or 11-litre capacity.

Mixer fitted as standard

Keeps the mixture moving, preventing the splitting of the solid and liquid parts and improves the ageing of the mixture.

High efficiency stainless steel freezing cylinders

Direct expansion freezing cylinders for fast, non-stop production. Maximum efficiency guaranteed.

Photocell for intelligent dispensing

Automatic cone or cup recognition.

Independent cooling system

For independent control of the consistency of each flavour.

Modern, compact design with ample working space

Elegant lines and compact dimensions to suit all locations and ensure comfortable, ergonomic dispensing.

		BVEASY 2	BV 252 wall
Technical details			
Number of flavours		2	
Control	E.Co.S.	●	
	In.Co.Di.S. 2.0		●
Production system	Gravity	●	●
	Pump	●	●
Heat Treatment			
Size	h-w-d (mm)	1472-530-774	1472-530-785
Weight (kg)	Air / Water	220 / 215	
Hopper capacity (l)	GR/PM	2x11/ 2x10	
Cylinder capacity (l)		2x1,7	
Production capacity*	GR/PM		
Kg/h		33 / 36	
Cones/h		440 / 480	
Power supply			
Phase		1,3~	
Volt		230; 400	
Hertz		50; 60	
Power		3 kW	
Refrigeration system			
Condensation	Air	●	●
	Water	●	●
Number of Compressors	1Ph	1(Hermetic)	
	3Ph	1(Semi-hermetic)	

* Production output based on ambient temperature at 25°C and type of mix used, for 75 g port.

Ultra high output and maximum flexibility

Standard range / Twin flavour, floor standing (two compressors)

BV 261HT

MV EASY2
MV 255 HT

HV EASY2

Four independent refrigerating circuits, fed by two compressors, plus two beater motors letting you control each hopper and cylinder separately. Two machines in one.



Express
Gelato



Frozen
Yogurt



Advantages & Benefits

Evolved control systems

In.Co.Di.S.2.0,fitted with a 7” touchscreen and remote control, or E.Co.S.,with a capacitive LCD display.

Production systems

Gravity or Pump, to suit requirements.

Twin hopper

Two storage hoppers, each fitted with a level sensor. From 10- to 22-litre capacity to meet all needs.

High efficiency stainless steel freezing cylinders

Direct expansion freezing cylinders for fast, non-stop production. Maximum efficiency guaranteed.

Photocell for intelligent dispensing

Automatic cone or cup recognition.

Two independent refrigerating systems

Two compressors for fully independent control of the twin flavours. Like having two machines in one. Time and energy savings too, as you can work using just one side if necessary.

Modern, compact design

with ample working space

Elegant lines and compact dimensions to suit all locations and ensure comfortable, ergonomic dispensing.

		BV 261HT	MV EASY2	MV 255 HT	HV EASY 2
Technical details					
Number of flavours		2	2		2
Control	E.Co.S.		●		●
	In.Co.Di.S. 2.0	●		●	
Production system	Gravity	●	●	●	●
	Pump	●	●	●	●
Heat Treatment		●		●	
Size	h-w-d (mm)	1472-555-774	1510-640-784		1510-640-904
Weight (kg)	Air / Water	250 / 240	320 / 305		350 / 340
Hopper capacity (l)	GR/PM	2x11/ 2x10	2x19 / 2x17		2x22/ 2x20
Cylinder capacity (l)		2x1,7	2x2,6		2x3,5
Production capacity* GR/PM					
Kg/h		33 / 36	45 / 50		65 / 70
Cones/h		440 / 480	600 / 665		870 / 935
Power supply					
Phase		1,3~	1,3~	3~	3~
Volt		230; 400	230; 400		230; 400
Hertz		50; 60	50; 60		50; 60
Power		3 kW	4,9 kW		6,5 kW
Refrigeration system					
Condensation	Air	●	●	●	●
	Water	●	●	●	●
Number of Compressors	1Ph	2	2 (Hermetic)	2	2 (Semi-hermetic)
	3Ph	(Hermetic)	2 (Semi-hermetic)(Semi-hermetic)		

* Production output based on ambient temperature at 25°Cand type of mix used,for 75 g port.

Quality made obvious

Gel Matic machines do not just fit into your locale: they add character, thanks to their visual appeal and design. They provide communication, colour and shape to help encourage consumption. Our machines are a great solution, as they not only offer superior functionality and quality, but also an aesthetic dimension to add value, whatever your business.



Beautiful
and appetizing



Good
at first sight





Construction
solutions
with a focus
on design



For all tastes.
Aesthetically
satisfying.



Appearance
is important, too



