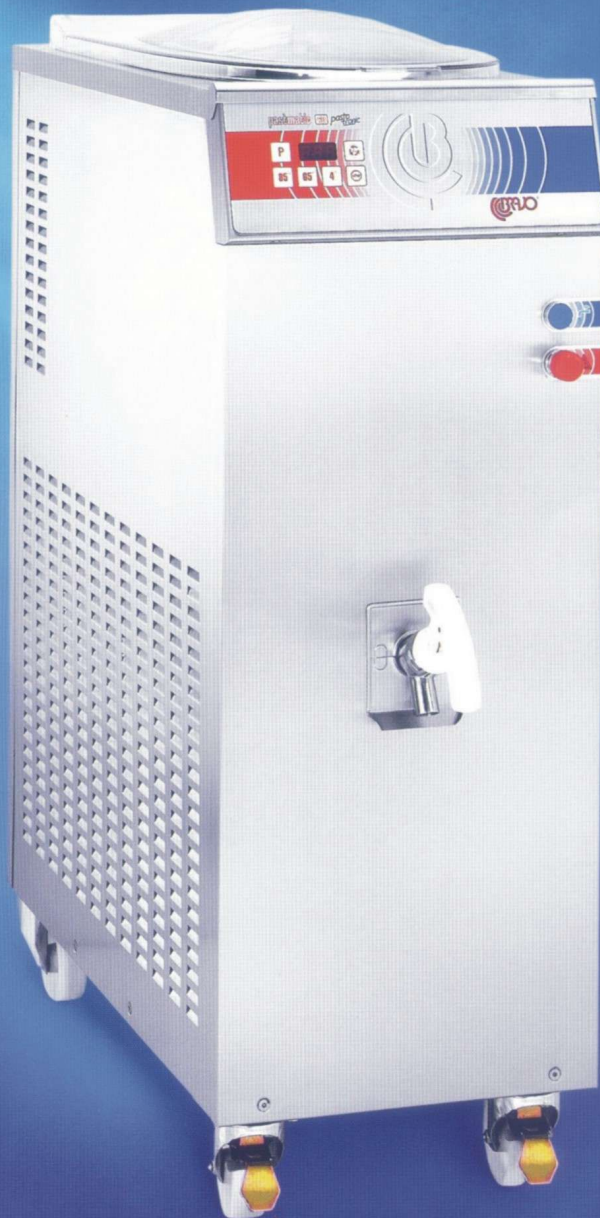
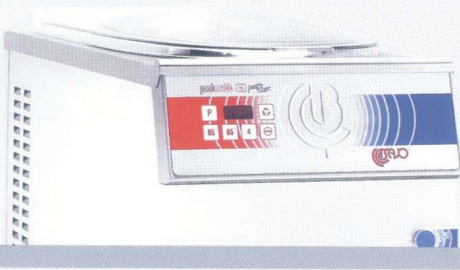




# PASTMATIC



## FOR A PERFECT PASTEURISATION



**pastmatic®** *pasto  
tronic*

Pastmatic combines three operations in only one appliance: pasteurisation, maturation and freezing. Its oval tub offers high capacity in a reduced space.

## DESCRIPTION

Pastmatic incorporates an oval tub with a special stirrer that drags down and jams the mixture, giving a more uniform consistency and accelerating the thermal exchange process. Its exclusive Thermotronic system controls the pasteurising cycle and ensures a remarkable reduction in energy consumption.

## TECHNICAL FEATURES

Many operation cycles, including high and low pasteurisation and others. Electronically controlled pasteurisation cycles.  
Oval shaped tub.  
Self-cleaning, anti-drip dispensing nozzle.

## BENEFITS

More homogeneous mixture consistency.  
Easy to clean.



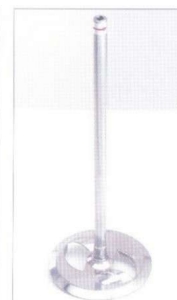
Control panel.



Pastmatic tap in the closed position.



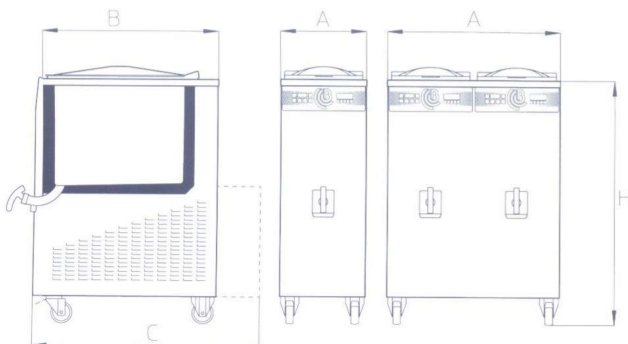
Detail: the tub.



Pumping stirrer.



Double Pastmatic.



TECHNICAL SPECIFICATIONS		MODEL				
		60(*)		2x60(*)		
Maximum mixture (1)	Lt./h	30/60		60/120		
Voltage 50 Hz./3Ph (2)	Volt	230 o 400		230 o 400		
Power	Kw	3		6		
Refrigerator condenser		Water	Air+	Water	Air+	
			Water		Water	
Width	A	cm.	40	40	80	80
Length	B-C	cm.	84	104	84	104
Height	H	cm.	110	110	110	110
Weight		Kg.	145	165	245	265

(1) Hourly production may change according to type of mixture and finished product density.

(2) Also available in 60Hz.

(\*) Special operation programs can be provided on request

B R A V O  G R O U P

YOUR PARTNER



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