



GEL MATIC: AN ANSWER FOR EVERY NEED.

Two lines of machines, **Standard** and **Special**.

Our Standard machines can be either countertop or floor standing, producing one, two or even three flavours. Versatility is the key feature of our **TopLoad** machines. There is a choice of two production systems to suit production needs: **gravity or pump**.

Our Special range showcases the amazing flexibility and adaptability of Gel Matic machines. A wide choice of models: the compact **SC** line with its vintage, elegant design, the **Combi** line of professional soft serve and milkshake dispensers, the interactive **Self Gel** line, the practical, hygienic **BIB** line, the **Pastry Gel** line for creative inventions, the **Spin Gel** line for "Hard Ice Cream", the **Kolor** line for endless variegations and the **Drink Gel** line specialisation in frozen beverages.



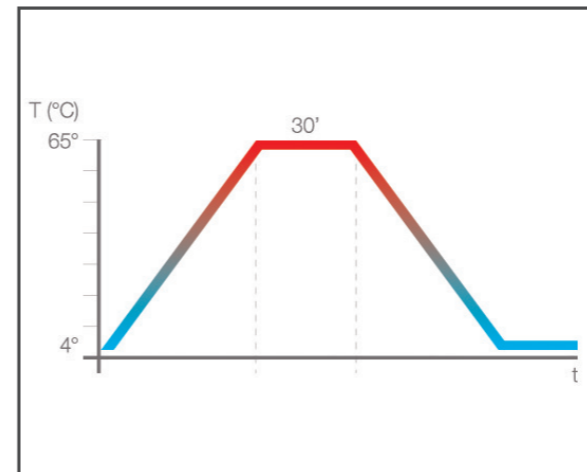
Gravity

- Gravity system with natural air incorporation through the feed tube
- Any type of mixture can be used
- User-friendly



Pump

- Pressurizing gear pump system, easy to disassemble and clean
- Accurate overrun control
- Constant quality of the product



Heat Treatment

- Heat treatment cycle of the mixture to minimize bacterial load
- Gravity or pump systems available
- In.Co.Di.S. with a wide 7" touch screen for total control



BIB

- Refrigerated storage cabinet suitable for bag-in-box packages or containers holding the product in its liquid state
- Quick production and maximum hygiene
- Easy to use and clean



4D₂₀ Remote Control System

- Remote assistance and pro-active maintenance
- Quick assistance times anche low costs
- Short 'down time' and quick deliveries of spare-parts
- Help in using the machine and alarm notices

New standards of control

In.Co.Di.S. 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.

E.Co.S.

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).



The images in this brochure are for illustration purposes only.

Product Range

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