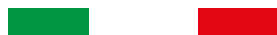


The taste of quality



"Offering high quality products,
to live and share
successful business experiences."

Andreas Queiroz

Gel Matic. The taste of quality.

History

Set up in 1972 by Giambattista Guerini, Gel Matic has always been an expert in the manufacture of machines for express blending and freezing, a process that requires a sophisticated and advanced technology.

Over the years, this vocation has become a true mission, tackled with enthusiasm and passion by the second generation, in the person of Andrea Guerini.

By concentrating on a single activity and with the conviction that quality can never be compromised, the company has developed dedicated technologies

and processes that enable anyone to produce excellent express gelato, soft serve, frozen yogurt, frozen patisserie desserts, frozen beverages and milkshakes. Quickly, easily and hygienically, saving time and effort.

Not to mention an excellent investment-to-profit ratio.



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 / Gel Matic

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 AISI 304 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

GTECH INCODIS 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.

GTECH INCODIS 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 "GCARE Galileo" portal and our own technical service centre.

GCARE Galileo 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 / *GCARE Connect*

GCARE Connect - 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.

**GCARE Connect,
you'll never work alone.**



**GCARE
CONNECT**



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 express gelato, 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**.

**TWIN FLAVOUR
FLOOR STANDING**

(one compressor)

**TWIN FLAVOUR
FLOOR STANDING**

(two compressors)

ÉTOILE GEL



The gelato you want, where you want

Standard range / *Single flavour, countertop*

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.

BC EASY 1
BC 150
BC 151 HT

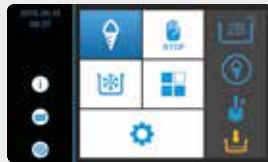
MC EASY 1
MC 152
MC 153 HT

HC EASY 1
HC 152
HC 153 HT

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 10 to 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)		1,7		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°C and type of mix used, for 75 g port

Creativity multiplied by two

Standard range / *Twin flavour, countertop*

**BC EASY 2
BC 261 HT**

Compact and versatile, these models have hoppers capable of holding up to 11 litres and a 1.7 litre 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 261 HT
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)		2x17	
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.

		BV EASY 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)		2x17	
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 261 HT

MV EASY 2
MV 255 HT

HV EASY 2

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 261 HT	MV EASY 2	MV 255 HT	HV EASY 2
Technical details					
Number of flavours		2	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	1510-640-904
Weight (kg)	Air / Water	250 / 240	320 / 305	350 / 340	350 / 340
Hopper capacity (l)	GR/PM	2x11 / 2x10	2x19 / 2x17	2x22 / 2x20	2x22 / 2x20
Cylinder capacity (l)		2x1,7	2x2,6	2x3,5	2x3,5
Production capacity*					
	GR/PM				
Kg/h		33 / 36	45 / 50	65 / 70	65 / 70
Cones/h		440 / 480	600 / 665	870 / 935	870 / 935
Power supply					
Phase		1,3~	1,3~	3~	3~
Volt		230; 400	230; 400	230; 400	230; 400
Hertz		50; 60	50; 60	50; 60	50; 60
Power		3 kW	4,9 kW	6,5 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)	2 (Semi-hermetic)

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

Étoile Gel Plus. A five-levered star

Standard range / *Three flavours, floor standing*

ÉTOILE GEL PLUS

Étoile Gel Plus is a compact machine offering a wide range of flavours and combinations. Its three cylinders let you diversify your offer to suit demand and so satisfy even the most demanding of customers. Étoile Gel - just 70 cm wide - lets you create endless combinations of traditional soft ice and other products, including frozen yogurt and sorbets, or even a personalised product. The central cylinder has a greater output capacity, ideal for when one of the products or flavours is more popular than the other two.



**Express
Gelato**



**Frozen
Yogurt**



Advantages & Benefits

Many flavours in just a small space

Étoile Gel Plus lets you deliver five products, three flavours plus two mixed ones. Its compact dimensions make it perfect for small outlets where space is at a premium.

Total control

In.Co.Di.S. 2.0, fitted with a 7" touchscreen and remote control.

High efficiency stainless steel freezing cylinders

High performance freezing cylinders for high quality texture, fast production and energy savings.

Hot air Conveyor

These air-cooled machines are designed to extract heat upwards, so you can place your machine anywhere you like, even against a wall.

Filter grilles

Stainless steel filter grilles that are quick and easy to remove for perfect cleaning.

Simplified dispensing

Self-closing levers and portion counter fitted as standard.

		ETOILE GEL PLUS
Technical details		
Number of flavours		3
Control	In.Co.Di.S. 2.0	●
Production system	Pump	●
Size	h-w-d (mm)	1542-700-840
Weight (kg)	Air / Water	365 / 350
Hopper capacity (l)		3x11
Cylinder capacity (l)		2x1,7 + 1x2,2
Production capacity*		
Kg/h		70
Cones/h		930
Power supply		
Phase		3~
Volt		230; 400
Hertz		50; 60
Power		7 kW
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors		3 (Hermetic)

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

Giotto. The state of art

Giotto marks a new era for the world of ice cream machines. With its unique personality and great functionality, Giotto is the result of painstaking design work that boosts Gel Matic 4.0 technology. No detail has been overlooked, ensuring that the machine is easy to use and guarantees excellent performance and accurate control, while minimizing machine downtime and extending the life of each component. Giotto is not just a machine, it is a system, one that accompanies the user at every stage in the production process and that guarantees predictive analytics and assistance.

Giotto Range

GIOTTO 11





So far ahead that it never stops

Giotto Range / GIOTTO 11

GIOTTO 11

Giotto marks a new era for the world of ice cream machines.

Thanks to the use of sophisticated technologies, the machine can be used to produce various different products: such as ice cream, milkshakes, soft ice, frozen yogurt and frozen beverages.



Milkshake



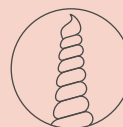
**Gelato
Soft**



Gelato



**Hard Ice
Cream**



Advantages & Benefits

Evolved control system

GTECH Incodis 3.0, fitted with a 7" touchscreen and remote control.

Production system

Gravity, to suit requirements.

Smart placement

Just 30 cm deep, Giotto is the perfect combination of form and function. All standard activities are controlled from the front panel, for maximum ergonomics and ease of use. Upwards air flow means the machine can be installed in tight areas.

Predictivity

The user is guided through each stage of the process and remote control offers the chance to analyze machine performance and intervene as necessary from anywhere in the world, and in real time.

GTECH HT and GTECH Healthy

Heat treatment (HT) comes as standard, reducing the need for frequent wash cycles and guaranteeing respect of hygiene protocols..

Inverter

The inverter improves many functional aspects of the machine, especially its reliability, efficiency and ice cream quality.

Unique identity

Materials with great aesthetic impact, elegance and attention to detail, robustness and unparalleled technological solutions, supporting the value of the "Made in Italy" label.

GIOTTO 11

Technical details		
Number of flavours		1
Control	In.Co.Di.S. 3.0	●
Production system	Gravity	●
Heat Treatment		●
Size	h-w-d (mm)	680-300-760
Weight (kg)		85
Hopper capacity (l)		6,5
Cylinder capacity (l)		1,5
Production capacity*		
Kg/h		18
Power supply		
Phase		1-
Volt		200; 230
Hertz		50; 60
Power		1,2 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.

Special needs. Like our customers

Gamma Lab

Gamma Beverage

POWER GEL

PASTRY GEL

DRINK GEL

COMBI



Showcases the amazing flexibility and adaptability of Gel Matic machines. Created to meet specific needs and different production and dispensing methods, this range consists of machines that are simple to use and easy to fit into any environment, providing high output levels and maximum product quality. A wide choice of models: the compacy and excellent performance with **Giotto**, the professional standard of **Lab** (Power Gel and Pastry Gel), ideal for continuous production of single portions, the interactive **Automatic** range, the **Fantasy** for endless variegations and the world of frozen **Beverage** with Drink Gel and Combi.

Gamma Automatic

SELF GEL



Gamma Fantasy

KOLOR



Performance without limits

Lab Range / Power Gel

POWER GEL BC1
POWER GEL MC1
POWER GEL MC1

Designed for professional production. Power Gel delivers a well structured gelato, ideal for continuous production of single portions of structured takeaway ice-cream.

Easy to position in any location, this machine helps you broaden your range thanks to its different output options.

POWER GEL MV2
POWER GEL HV2

With an assortment of accessories to make it easier to fill any container, Power Gel is a machine that preserves all the structural characteristics of the gelato, from its production and display to its final consumption.

POWER GEL XC1



**Dessert &
Frozen Patisserie**



**Take-away
creations**



Advantages & Benefits

Evolved control system

E.Co.S., with a capacitive LCD display.

Production system

Pump, to suit requirements.

Storage hoppers

Refrigerated hoppers holding from 10 to 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.

Modern, compact design with ample working space

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

Dispensing door

A variety of nozzles and so can be adapted to suit your specific needs.

		POWER GEL BC EASY 1	POWER GEL MC EASY 1	POWER GEL HC EASY 1	POWER GEL MV EASY 2	POWER GEL HV EASY 2	POWER GEL XC EASY 1
Technical details							
Number of flavours			1		2		1
Control	E.Co.S.		●		●		●
Production system	Pump		●		●		●
Size	h-w-d (mm)	804-456-688	855-450-783	855-450-824	1510-640-784	1510-640-904	955-450-830
Weight (kg)	Air / Water	110	140	145	320 / 305	350 / 340	160
Hopper capacity (l)		10	17	20	2x17	2x20	22
Cylinder capacity (l)		1,7	2,6	3,5	2x2,6	2x3,5	8
Production capacity*							
kg/h		23	31	41	60	84	84
Power supply							
Phase			3-		3-		3-
Volt			230; 400		230; 400		230; 400
Hertz			50; 60		50; 60		50; 60
Refrigeration system							
Condensation	Air				●	●	
	Water	●	●	●	●	●	●
Number of Compressors			1 (Hermetic)		2 (Semi-hermetic)		1 (Hermetic)

* Production output based on ambient temperature at 25°C and type of mix used.



Creativity without limits

Lab Range / Pastry Gel

PASTRY GEL HC1
PASTRY GEL XC1

Everything you ever wanted to do with chilled patisserie desserts. Imaginative take-away products and great for catering. Pastry Gel lets you prepare practical single portions that can then be sold through other stores, thereby turning your workshop into a small business enterprise. Designed to ensure the mixture flows smoothly through a special flexible hose dispenser and easy filling of any mould, cup or take-away container. The final chilling process lets you create innumerable different products - popsicles, biscuits, cakes, single portions and semifreddo desserts. Products are creamy and smooth thanks to a high proportion of incorporated air. Even at -18° , the final product will be a joy for the palate.



**Dessert &
Frozen Patisserie**



**Take-away
creations**



Advantages & Benefits

Great performance

Pastry Gel has a large hopper capable of holding up to 22 litres of mixture (Pastry Gel XC1).

High efficiency stainless steel freezing cylinders

The machine has a direct expansion cylinder made entirely from stainless steel. This incorporates a special Gel Matic freezing technology guaranteeing high performance for top quality texture, fast production and energy savings.

Easy to use and manage

The 100% stainless steel pressurising gear pump with over 100% overrun control is easy to disassemble and clean. The refrigerated storage hopper has a level sensor, mixer and the Powder Fill System.

Total control thanks to In.Co.Di.S. 2.0

The easy-to-use, interactive In.Co.Di.S. 2.0 control system, exclusive to Gel Matic, lets you programme, monitor and trouble-shoot every machine function, both locally and remotely.

Maximum ease of movement

The flexible dispensing hose lets you move freely between worktops and easily fill all manner of mould or container.

Compact and ergonomic

Thanks to its compact dimensions, Pastry Gel can fit into any location.

Mixer

The mixer (fitted as standard) ensures that the mixture is maintained unspilt in the hopper.

		PASTRY GEL HC1	PASTRY GEL XC1
Technical details			
Number of flavours		1	
Control	In.Co.Di.S. 2.0	●	●
Production system	Pump	●	●
Size	h-w-d (mm)	855-450-783	955-450-830
Weight (kg)	Air / Water	150 / 145	165 / 160
Hopper capacity (l)		20	22
Cylinder capacity (l)		3,5	8
Production capacity*			
Kg/h		55	70
Power supply			
Phase		1,3-	
Volt		230;400	
Hertz		50; 60	
Power		1,5 kW	2 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.

Frozen Beverage is served

Beverage Range / Drink Gel

DRINK GEL MC1
DRINK GEL MC1 HT

DRINK GEL XC1
DRINK GEL XC1 HT

To expand and complete your offer with an unlimited variety of frozen beverage. You can dispense cocktails and milkshakes in a simple, fast way. Gel Matic reliability and quality ensure a precise temperature control. There are no more limits to your creativity.



**Frozen
Cocktail**



Milkshake



Advantages & Benefits

Great performances

Large hopper, with level sensor fitted as standard for heavy duty, continuous production.

Mixer

A mixer, fitted as standard, keeps the mixture smooth inside the hopper.

High efficiency stainless steel cylinders

The direct expansion cylinder, entirely made of stainless steel, guarantees a very high cooling efficiency during the mixture freezing phase. It offers a high quality product texture, fast production and energy savings.

Easy to use and manage

The 100% stainless steel pressurising gear pump is fitted with a practical, precise overrun regulator, and is easy to disassemble and clean.

Total control thanks to In.Co.Di.S. 2.0

The In.Co.Di.S. 2.0 control system, exclusive to Gel Matic, lets you programme, monitor and trouble-shoot every function on the machine, both locally and remotely.

Compact and ergonomic

Drink Gel compact dimensions allow its positioning in any location.

		DRINK GEL MC EASY 1	DRINK GEL MC HT	DRINK GEL XC EASY 1	DRINK GEL XC HT
Technical details					
Number of flavours		1	1	1	1
Control	E.Co.S.	●		●	
	In.Co.Di.S. 2.0		●		●
Production system	Gravity	●	●	●	●
	Pump	●	●	●	●
Heat Treatment			●		●
Size	h-w-d (mm)	855-450-783		955-450-830	
Weight (kg)	Air / Water	145 / 140		165 / 160	
Hopper capacity (l)	GR/PM	19 / 17		22	
Cylinder capacity (l)		2,6		8	
Production capacity*					
Kg/h		25		70	
Power supply					
Phase		1,3~		1,3~	
Volt		230; 400		230; 400	
Hertz		50; 60		50; 60	
Refrigeration system					
Condensation	Air	●	●	●	●
	Water	●	●	●	●
Number of Compressors		1		1	

* Production output based on ambient temperature at 25°C and type of mix used.

They do it all for you

Beverage Range / *Combi*

SHG-M 150
SHG-M 250

Milkshakes, sundaes, decorated cones, waffles and much more besides. The machines in the Combi line allow plenty of scope for your creative inventiveness. Specifically designed to offer high performance in quick-service restaurants. Combi machines come in two countertop versions: the compact one-cylinder version and the higher performance two-cylinder option. Both guarantee perfect delivery of mouth-watering soft serve and milkshake. The separate circuit management ensures an ideal production and viscosity of the two products whereas, the special dispensing units let you add different syrups to milkshakes so as to offer a varied choice of flavours. Combi machines are ideal for fast food restaurants and anywhere a wide variety of desserts is required.



Milkshake



**Express
Gelato**



Advantages & Benefits

Total control thanks to In.Co.Di.S. 2.0

The large touchscreen makes everything so easy, from dispensing the product to managing the heat cycle.

Pressurising gear pump

100% stainless steel pump with overrun control. Easy to remove and clean.

High efficiency stainless steel freezing cylinders

High capacity freezing cylinders to satisfy all production needs.

Quality milkshake

A special compressed air injection system lets you adjust the amount of one of the four syrups added to the milkshake, thus guaranteeing products of constant quality.

Automatic dosing system

The cup is filled automatically thanks to a sensor.

GTECH HT

For perfect sanitisation of all the parts coming into contact with the product.

Swivel casters with brakes

The machine is easy to move and position.

Energy savings

Minimum consumption thanks to energy efficient components.

Mixer with speed control

Smooth products and a perfect heat treatment cycle thanks to mixing speed control.

		SHG-M 150	SHG-M 250
Technical details			
Number of flavours		1 + 4 ripples	1 gelato / 1 shake + 4 ripples
Control	In.Co.Di.S. 2.0	●	●
Production system	Pump	●	●
Heat Treatment		●	●
Size	h-w-d (mm)	1533-500-998	1533-735-1067
Weight (kg)	Air / Water	295 / 290	495 / 490
Hopper capacity (l)		20	2x22
Cylinder capacity (l)	Gelato / Shake	2,6	2,6 / 8
Production capacity*			
Combi kg/h gelato		25	25
Combi kg/h shake		25	45
Power supply			
Phase			3~
Volt			400
Hertz			50
Power		3 kW	4,9 kW
Refrigeration system			
Condensation	Air	●	●
	Water	●	●
Number of Compressors		1 (Semi-hermetic)	2 (Semi-hermetic)

* Production output based on ambient temperature at 25°C and type of mix used.

UP technology. Never been higher.

Automatic Range / Self Gel

SELF GEL 1 UP
SELF GEL 1 KOLOR UP

Exclusive UP technology, 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.

**Express
Gelato**



**Ripple
soft serve**



Advantages & Benefits

In.Co.di.S. 2.0 goes the extra mile

Innovative 10.1" capacitive monitor, high definition monitor. Simple icons guide you through the delivery process and all the graphics can be personalised (images, video-clips and language). Controls, functions and machine diagnostics can be either local or remote.

Easy-to-read reports, including portion counts.

GCARE 4D

Use a smartphone, tablet or PC to access a remote control device and interact with the machine remotely, as though actually standing in front of the touchscreen.

Token/Coin operated dispensing

Insert a token/coin to start up the delivery.

Plexiglass panel and key-lock cover for extra protection

Delivery, and so product quality, is protected against the inclusion of foreign agents.

GTECH HT

Ensures proper hygiene levels for the mixture and helps reduce both the bacterial load and the need for frequent cleaning.

Stainless steel panels

With a special painting treatment to make them stronger and easier to clean.

		SELF GEL 1 UP	SELF GEL 1 KOLOR UP
Technical details			
Number of flavours		1	1 + 3 ripples
Control	In.Co.Di.S. 2.0*	●	●
Production system	Pump	●	●
Heat Treatment		●	●
Size	h-w-d (mm)	886-456-742	1608-456-742
Weight (kg)	Air / Water	155 / 150	215 / 210
Hopper capacity (l)			13
Cylinder capacity (l)			1,7
Production capacity**			
Kg/h			19
Cones/h			250
Power supply			
Phase			1;3~
Volt			230;400
Hertz			50; 60
Power			1,8 kW
Refrigeration system			
Condensation	Air	●	●
	Water	●	●
N° Compressori			1 (Hermetic)

* In.Co.Di.S. model 10,1"

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

Because the world of ice cream is variegated

Fantasy Range / KOLOR

MV EASY 2 KOLOR

Machine designed to create an attractive feature and diversification.

Twin flavour machine with a special dispenser that can add three different ripple flavours, always with maximum hygiene and ease of use.

Thanks to express blending and freezing technology, MV EASY 2 KOLOR constantly ensure the product desired texture.

A stainless steel cabinet holds the three syrup containers. A pressure control lets you easily adjust the amount of syrup used.



**Ripple
soft serve**



**Express
Gelato**



**Frozen
Yogurt**



Advantages & Benefits

Many flavours in just a small space

Give your customers more choice: offer them 3 different variegated options.

Evolved control systems

Fast, simple operation thanks to E.Co.S.

Blending cylinders

100% stainless steel cylinders with direct expansion and special Gel Matic technology. This system guarantees excellent freezing of the mixture, quick production and energy savings.

Pressurising gear pump

100% stainless steel pump with overrun control. Easy to dismantle and clean.

Storage hopper

Fitted with a mixer and level sensor as standard.

Comfort

Fitted with stainless steel filtering grilles that are easily removable, making cleaning that much easier. Upwards air flow making it possible to position the machine, even right up against a wall.

MV EASY 2
KOLOR

Technical details		
Number of flavours		2 + 3 ripples
Control	E.Co.S.	●
Production system	Pump	●
Size	h-w-d (mm)	1540-600-819
Weight (kg)	Air / Water	295 / 285
Hopper capacity (l)		2x17
Cylinder capacity (l)		2x2,6
Production capacity*		
Kg/h		50
Cones/h		665
Power supply		
Phase		3~
Volt		230;400
Hertz		50; 60
Power		4,9 kW
Refrigeration system		
Condensation	Air	●
	Water	●
Number of Compressors		1 (Semi-hermetic)

* Production output based on ambient temperature at 25°C and 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





GEL MATIC
THE TASTE OF QUALITY

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