

Pastmatic

PASTEURIZERS OF THE NEW PERFORMING GENERATION

series
du 



pastmatic®

The **PASTMATIC** unit is a single machine that provides **pasteurization, cooling, ageing process** with only taking up minimal space

Two model types:

- **PASTMATIC 60** can pasteurize up to 63,4 quarts of mixture
- **PASTMATIC 2X60** is equipped with 2 independent elliptical tanks for production up to 126,8 quarts gelato base. Each unit automatically runs “high” and “low” temperatures during pasteurization cycles

FEATURES

- Many operation cycles (high temperature pasteurization, low temperature pasteurization, stirring, cooling and refrigerated preservation)
- Electronic control of the pasteurization cycles
- Anti-drop tap which totally goes inside the tank to grant the best hygiene preventing mixture leftover in the extraction channel

ADVANTAGES

- Easy to clean
- More homogeneous mixture
- Stirrer speed can be changed anytime
- Little space required



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By **Duo series**, Pastmatic is completely updated:

PATENTED ELLIPTICAL TANKS OF THE NEW GENERATION

The Elliptical tank offers the advantage to **make the mixture run smoothly along** its walls without beating during the stirring process to prevent lumps. This is the perfect thermal exchange, if compared to other shapes.



NEW TANK HEATING SYSTEM

This system is essentially designed for a careful heating management, which **keeps the organoleptic properties** without altering the quality and taste of the food. The heating system radiates heat and makes mixture absorb it in a **smooth and non aggressive way**. Armoured heating elements ensure **no thermal inertia** – which only occurs in bain-marie heating system to **avoid the most delicate ingredients to burn**. In addition, the new system is Duo: for heating and cooling.



SMART TANK COOLING SYSTEM

Tank is equipped with a smart and quick cooling system on both its bottom – **side which keeps longer in contact with the mixture** – and its side walls to **avoid the "igloo" effect**. "Igloo" effect occurs when moisture come from the external environment gathers on the walls of the tank, turns into ice and then melts affecting the quality of the mixture. Pastmatic ensures a gentle and **high quality cooling of the mixture even for low quantity of product**. The **new evaporator** for the cooling process grants the same performance and is equipped to perform with half of the power installed.



NEW STIRRER-PUMP WITH HIGH MIXING PERFORMANCES

The New Stirrer is covered by a patent: the device has now **increased by 20% mixing and aspiration performances**. The stirrer pump operates through sucking in the mixture and intensely rubbing the bottom of the tank to break down the content into liquids. Results by the effective heat exchange to getting a smooth and homogeneous base. Stirrer can be removed from the top to **prevent unhygienic and difficult-to-clean deposits on the bottom of the tank**.



QUICK AND RELIABLE CLEANING PROCESS

Hygiene is essential in food processing and requires critical issue, time and resources. Pastmatic is designed to make this process be as easy and smooth as possible. This process allows:

QUICK cleaning: user can clean, disassemble, and re-assemble the few components during the pasteurizing process in efficient time.

EASY cleaning: all the components to be cleaned are visible and immediately identifiable, easy to reach parts.

DEFINITE cleaning: once the few involved components are cleaned, the user is certain that the machine is sanitized for the next production cycle.



NEW ELECTRONIC BOARD "DUO SERIES"

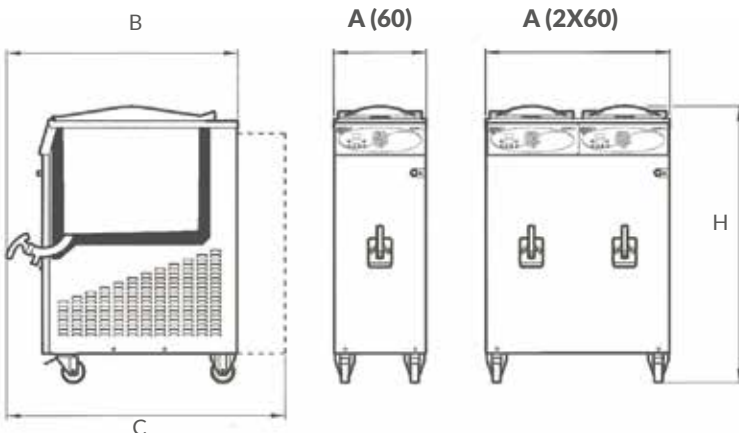
A powerful machine is nothing without control. Thanks to the **new digital electronic board** and to the new generation probes, Pastmatic automatically and accurately controls mixing speed, temperatures and heating times. Cooking and cooling process ensures the mixture not to burn or to freeze during the preservation process. Everything is always under control and easy to use, thanks to the Pre-Set and free production programs.



PASTMATIC 60



PASTMATIC 2X60



| TECHNICAL SPECIFICATIONS | | 60 | | 2x60 | |
|----------------------------|--------------|--------------|-------------|--------------|-------------|
| Max.Mixture *1 | Quarts/Cycle | 31,1 / 63,4 | | 31,1 / 126,8 | |
| Voltage | Volt/Hz/Ph | 230 / 60 / 3 | | 230 / 60 / 3 | |
| Power | Hp | 6 | | 12,1 | |
| Refrigeration condenser *2 | | Water | Air + Water | Water | Air + Water |
| Width (A) | in | 15,7 | 15,7 | 31,5 | 31,5 |
| Depth (B-C) | in | 40,2 | 48 | 40,2 | 40,2 |
| Height (H) | in | 46,9 | 46,9 | 46,9 | 46,9 |
| Weight *3 | lb | 333 | --- | 562 | --- |

*1 Hourly production may change accordingly to type of mixture and finished product density.

*2 Water: cooled system self contained. Air+Water: incorporated water and air conditioner for 60 condenser and remote air cooled condenser only for 2x60.

*3 The weight of the air cooled machines will be estimated before the shipment.