



MADE IN ITALY

GEL MATIC



TopLoad  
BV 250



GEL MATIC  
THE TASTE OF QUALITY

# Advantages & Benefits

## Evolved control system

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

## Production system

Gravity, to easy use.

## Twin storage hopper

Two refrigerated storage hoppers, each fitted with a level sensor. 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.

		BV 250 GR
<b>Technical details</b>		
<i>Number of flavours</i>		2
<i>Control</i>	E.Co.S.	
	In.Co.Di.S.	●
<i>Production system</i>	Gravity	●
	Pump	
<i>Heat Treatment</i>		
<i>Size</i>	h-w-d (mm / inches)	1472x530x774 - 57.95x20.87x30.47
<i>Weight</i>	Air / Water	220kg / 215kg - 485lbs / 474lbs
<i>Hopper capacity (l)</i>		2 x 11
<i>Cylinder capacity (l)</i>		2 x 1.7
<b>Production capacity*</b>		
<i>Kg/h</i>		33
<i>Cones/h</i>		330
<b>Power supply</b>		
<i>Phase</i>		1;3~
<i>Volt</i>		208 / 230
<i>Hertz</i>		60
<i>Power / Amperage</i>		3 kW / 16 amps
<b>Refrigeration system</b>		
<i>Condensation</i>	Air	●
	Water	●
<i>Number of Compressors</i>	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.



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