

trittico du



SIMPLY UNIQUE

The *made in Italy* technology that has modernized the gelato and pastry production system.



CONFIGURABLE ON
configurator.bravo.it



THE FIRST MULTIFUNCTIONAL MACHINE FOR GELATO, PASTRY AND CHOCOLATE.

1974:
first **Trittico®**

Trittico® is a unique technology: **more than 40 years of history**, research and development, patents and progress.

A certainty over time: the experience and history of an original idea which remains and evolves.

A success evolving, the research allows to improve the machine to make it perfect.

A safe and reliable technology, resistant and always in line with new trends.

A real laboratory, completely customizable and configurable also online on ***configurator.bravo.it***

2000



2017:

Trittico Limited Edition + INSIGHT technology


Insight
h24
under control

Revolutionize your idea of tech support.
Just imagine a virtual intelligence
always at your service.

**Always by
your side.**



1) **CLEAR UPPER LID**
Insert, control, add.

2) **LCD or TOUCH DISPLAY**
Customize, program, interact.

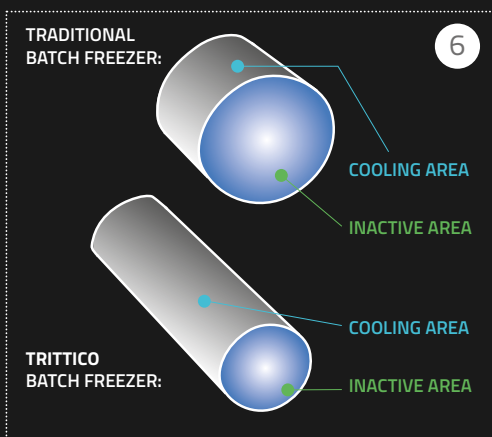
3) **VERTICAL UPPER TANK**
Cooks like a pot - it reaches 115°C with a 0,1°C precision in the product core
Blends - stirrer with perfect adherence and adjustable speed
Cools - cooling for chocolate temper and new generation custard creams (crèmeux).



4) **INTERNAL CONDUIT**
Speed, hygiene, cleaning.
The hot mixture goes down into the freezing cylinder without external contaminations and tampering, undergoing a thermal shock (+85°C +4°C) and ensuring the maximum hygiene.

5) **FRONT DOOR PANEL**
Light, resistant, insulating.
Made of insulating material to avoid a chill dispersion outside and the condensation, with also the possibility to add ingredients during the batch-freezing phase.

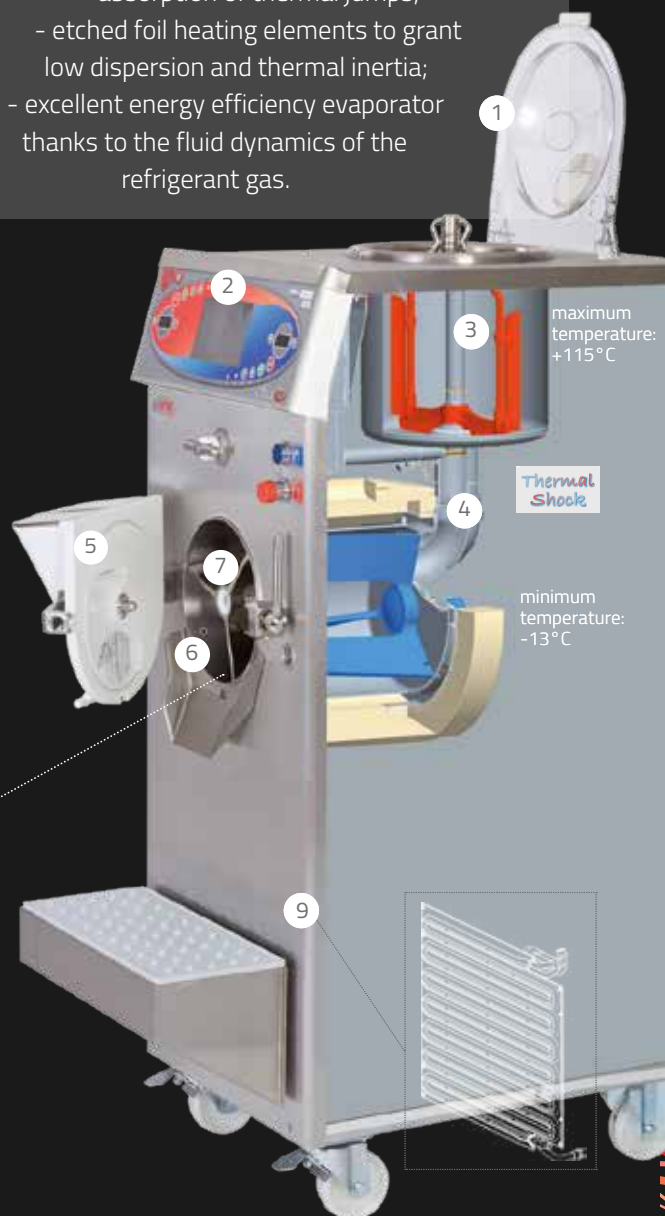
6) **LOWER TANK**
Freeze: monobloc cylinder with multi-rings and multipoint gas injection system for a better chill distribution and for a dry, creamy and stable gelato.
Blends and cools: stirring speed regulation and cold modulation for different features of each pastry and savoury product.



7) **MIXER**
Three blades stainless steel mixer with interchangeable scrapers (2 blades for counter top models).

8) **TEMPERATURE PROBES**
The temperature probes of the upper and lower tank are in direct contact with the product and calibrated within a tenth of degree accuracy, detecting in this way the real temperature of the mixture during the entire production process for absolute precision and results.

9) **HIGH ENERGY SAVING**
Plate condenser, high efficiency compressor, metal foil resistor. High energy savings:
- patented plate condenser in stainless steel, thin and long-lasting even with hard water;
- customized compressor for an optimal absorption of thermal jumps;
- etched foil heating elements to grant low dispersion and thermal inertia;
- excellent energy efficiency evaporator thanks to the fluid dynamics of the refrigerant gas.



TRITTICO Executive Evo

TOP-RANGE also for CHOCOLATE!

With Trittico® Executive Evo you can prepare many recipes!



trittico
Executive Evo
IONIC
SYSTEM



gelato
sorbetto
semifreddoes
slush ice
custard
fruit jelly
butter cream
mouseline cream
bavaroise
tarte citron
meringue for macaron
italian meringue
swiss meringue
pâte à bombe
pâte à bombe chocolate
traditional ganache
english cream
marshmallow
pâte à choux ##
glaçage #
emulsified tarte citron #
chocolate cremeux
reverse cycle #
ganache reverse cycle #
bavaroise mixer #
custard cream mixer #
english cream mixer #
white choc. tempering
plain choc. tempering
milk choc. tempering
soupe #
salty sauce #
bechamel #



Kit Evo with inverter on the mix hopper and u-chute with paddle



Beater
metal scrapers



Automatic joint washer and external washing gun

programmable
(customizable program)

specific program for small amounts production

AVAILABLE MODELS

- 122, 183 (counter top) Water/Air
- 305, 457 (self-contained) Water/Air+Water
- 610, 1015, 1020 Water/Air Remote+Water



mixer to realize many more pastry recipes (optional)



kit to make a perfect pâte à choux (optional)



special whisk to whip pastry products (optional)

with the optional:



with the optional:



TRITTICO TOP RANGE FOR ABSOLUTE CREATIVE FREEDOM!

Trittico® Executive Evo is the ultimate multi-function machine that represent the bond between artisan tradition and the highest technology. The production laboratory you've always dream of in less than 1 square meters! **Trittico® Executive Evo** summarizes the art of artisan gelato and the finest art of pastry, savory food and tempering chocolate. **Trittico® Executive Evo** is provided with electronic brain that automatically arranges multiple series programs and customizable programs guaranteeing the maximum flexibility adapting to the specific necessities of each artisan chef. It is an essential helper: precise, reliable, tireless and constant!

FEATURES

- Patented **Ionic System® Control** with speed variator to detect the right percentage of frozen water in the mixture in order to obtain the proper gelato/sorbet consistency and volume.
- Double inverter for upper tank stirrer and batch-freezer mixer with multiple speeds.

ADVANTAGES

- Possibility to work with the **Ionic System®**: speed variator controlled by a software that ensures maximum overrun for gelato/sorbet and the accurate speed mixing for pastry products.
- Possibility to work by setting the time.
- Possibility to work by setting the extraction temperature.
- Multiple **gelato**, **pastry** and **chocolate** recipes.

IONIC
SYSTEM

For further informations about available OPTIONALS for each model see the specific brochure.



MODELLO		122 water	122 air	183 water	183 air	305 water	305 air+ water	457 water	457 air+ water	610 water	610 air remote+ water	1015 water	1015 air remote+ water	1020 water	1020 air remote+ water
Production for cycle	l	2,5	2,5	3	3	5	5	8,3	8,3	10	10	15	15	20	20
Average hourly production (1)	l/h	8/12	8/12	12/18	12/18	20/30	20/30	30/50	30/50	40/60	40/60	60/90	60/90	75/120	75/120
Voltage (2)	Vol/ Hz/Ph	230/50/1	230/50/1	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Power (4)	kW	2,9	3,0	4,2	4,5	6,3	6,5	7,7	8,1	9,8	10	10,9	11,5	Start Pr., Pl. 17,5 Exe.Pr., Evo 16	Start Pr., Pl. 17,9 Exe.Pr., Evo 16,4
Width (A)	cm	36	36	50	50	51	51	51	61	61	61	61	61	61	61
Depth (B)	cm	68	68	79	79	80	80+17	95	95	95	95	100	100	115	115
Profondità (C)	cm	-	-	-	-	87,5	87,5+17	102,5	102,5	102,5	102,5	107,5	107,5	122,5	122,5
Height (H)	cm	70	70	78	78	140	140	140	140	141	141	141	141	144	144
Weight (3) St. Premium	kg	90	-	114	-	238	-	295	-	329	-	369	-	495	-
Weight (3) St. Plus	kg	91	-	120	-	252	-	291	-	341	-	389	-	515	-
Weight (3) Ex. Premium	kg	91	-	120	-	252	-	291	-	341	-	389	-	515	-
Weight (3) Ex. Evo	kg	93	-	122	-	256	-	309	-	346	-	391	-	510	-

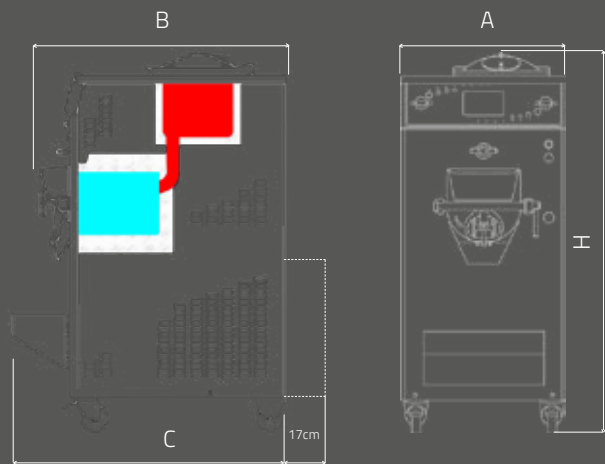
(1) Hourly production may change according to type of mixture and finished product density.

(2) Also available in 60 Hz.

(3) The weight of the air cooling machines will be estimated before the shipment.

(4) The absorption expressed in kW is an average hourly consumption with a standard mixture like "fiordilatte".

REV. 1016 - Data can be changed at any time without notice by the manufacturer.



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Designed and produced in Italy