

TRITTICO® EXECUTIVE PREMIUM

trittico
executive Premium
Series
du

...The laboratory you have ever dreamt of in less than 1 sqm!

Experience and passion for artisanal gelato,
for the art of pastry,
for the chocolate
and for the international high level gastronomy.

With Trittico Executive Premium NOTHING TO SACRIFICE,
YOU ALREADY OWN EVERYTHING YOU NEED!

Trittico® Executive Premium is the first multi-function machine for gelato, pastry and catering. Thanks to its micro-processor, the machine automatically handles the cooking, cooling, and the emulsion of your recipes without risking errors or waste.



FOR GELATO

gelato
sorbetto
semifreddoes
topping
slush ice



FOR PASTRY

custard
tarte citron
bavaroise
mousseline cream
butter cream
fruit jelly
bechamel



FOR SAVOURY PRODUCTS

savoury mousses
sauces and jams



Trittico® Executive respects the temperatures to the tenth grade and the mixing speed for each product.

The machine automatically handles **over 26 different programs**. Also you can customize with great variety and flexibility since Trittico adapts to the professional its recipes and procedures for the implementation, and not vice versa! Trittico® a very important instrument to save space and time and to organize the work in laboratory in the best way!



TRITTICO® EXECUTIVE PREMIUM



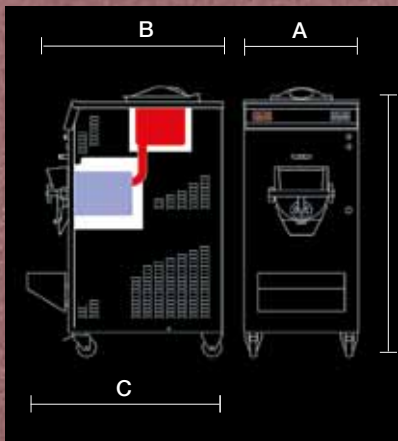
STANDARD ACCESSORIES*

- 1 speed variator
- quick flange closure lever
- metal mixer teeth
- removable gelato extraction chute
- stainless steel side panels
- stirrer for the upper tank (Bravo patent)
- double temperature probe on the freezing barrel (Bravo patent)
- 3rd generation ionic system (Bravo patent)
- flavour basket
- rubber pad for support shelf
- central joint washing and external washing gun
- graphic display
- BASIC SPARE PARTS KIT: support shelf for gelato container, drip tray, grease, flange cover, extraction door, flange gasket, seal mixer ring, butterfly valve, gelato extraction spatula, cleaning brush for transfer pipe.

*Counter top models 122 e 183 include 'Evo Kit' option

MORE THAN 26 PROGRAMS!

FOR A PRODUCTION ALWAYS MORE FLEXIBLE AND VARIED.



| TECHNICAL SPECIFICATIONS | | | | 305 | 457 | 610 | 1015 | 1020 | | | | | |
|-------------------------------|------------|--|--|----------|-----------|----------|-----------|----------|-----------|-------|-----------|-------|-----------|
| Prod. for cycle | Lt | | | 5 | 7 | 10 | 15 | 20 | | | | | |
| Average hourly production (1) | Lt | | | 20/30 | 30/45 | 40/60 | 60/90 | 75/120 | | | | | |
| Voltage (2) | Volt/Hz/Ph | | | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | | | | | |
| Power | kW | | | 5,8 | 5,9 | 6,3 | 6,5 | 9 | 9,2 | 11,2 | 11,5 | 17,3 | 17,6 |
| Refrigeration condenser | | | | Water | Air+Water | Water | Air+Water | Water | Air+Water | Water | Air+Water | Air | Air+Water |
| Width (A) | cm | | | 51 | 51 | 51 | 61 | 61 | 61 | 61 | 61 | 61 | 61 |
| Depth (B) | cm | | | 80 | 97 | 95 | 95 | 95 | 95 | 100 | 100 | 115 | 115 |
| Depth (C) | cm | | | 87,5 | 103,5 | 102,5 | 102,5 | 102,5 | 102,5 | 107,5 | 107,5 | 122,5 | 122,5 |
| Height (H) | cm | | | 140 | 140 | 140 | 140 | 141 | 141 | 141 | 141 | 144 | 144 |
| Weight (3) | kg | | | 256 | --- | 309 | --- | 346 | --- | 391 | --- | 510 | --- |

REV. 0514 - Data can be changed at any time without notice by the manufacturer.

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

(2) Also available in 60 Hz (3) Weight of the basic machine. The weight of the air cooling machines will be estimated before the shipment.

Air or Water : incorporated cooling condenser. Air+Water : incorporated cooling condenser. Air+Water : incorporated water condenser and remote air cooling condenser.

OPTIONAL**



WHISK***



EVO MIX SET UP



EVO MIX



TOUCH-SCREEN DISPLAY



CHUTE FOR CHOCOLATE TEMPERING



KIT EVO

- choosing it your Trittico Executive Premium becomes Executive EVO !
- it already includes a chute for chocolate tempering.



KIT 24

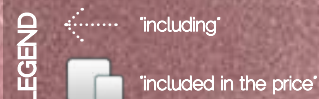


AIR/WATER COOLING SYSTEM****

** options not available for the counter top model.

*** option whisk is not available for models 122-183-1015.

**** air cooling available for 122/183 table-top models.



NB: Bravo products are the result of continuous research and evolution. Bravo Spa reserves its right to modify the accessories, the technical features and the optionals. Please check this at the moment of the order. The updated data are always available on configurator.bravo.it

