

# trittico du



## SIMPLY UNIQUE

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



CONFIGURABLE ON  
[configurator.bravo.it](http://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.*

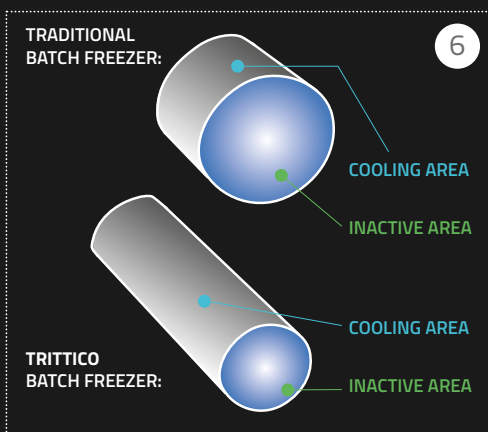
3) **VERTICAL UPPER TANK**  
Cooks like a pot - it reaches 115°C with a 0,1°C precision in the product core  
Blends - stirrer with perfect adherence and adjustable speed  
Cools - cooling for chocolate temper and new generation custard creams (crèmeux).



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.

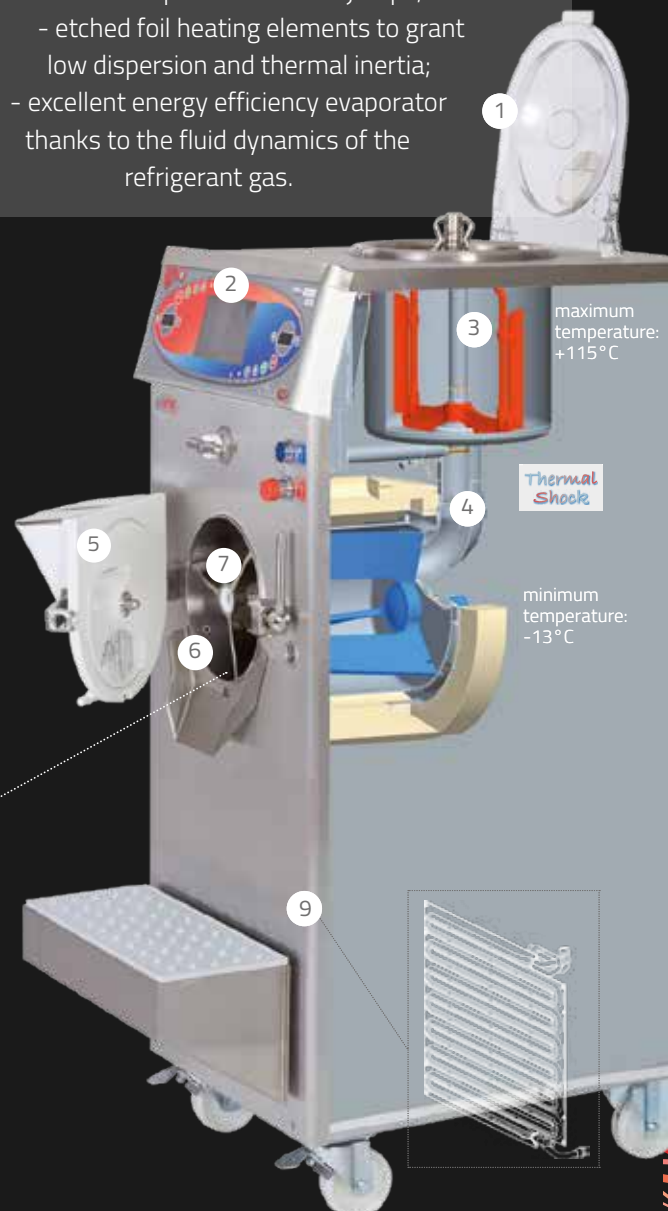
6) **LOWER TANK**  
Freeze: monobloc cylinder with multi-rings and multipoint gas injection system for a better chill distribution and for a dry, creamy and stable gelato.  
Blends and cools: stirring speed regulation and cold modulation for different features of each pastry and savoury product.



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.

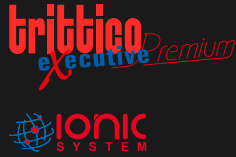
9) **HIGH ENERGY SAVING**  
Plate condenser, high efficiency compressor, metal foil resistor. High energy savings:  
- patented plate condenser in stainless steel, thin and long-lasting even with hard water;  
- customized compressor for an optimal absorption of thermal jumps;  
- etched foil heating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



# TRITTICO Executive Premium

*And pastry arrives into your laboratory!*

**Trittico® Executive** manages automatically several standard customizable programs.



gelato  
sorbetto  
semifreddoes  
slush ice  
custard  
bavaroise  
tarte citron  
bechamel  
programmable  
(customizable  
program)



Fast front door  
closure lever



italian meringue #  
meringue for macarons #  
swiss meringue #  
fruit jelly #  
sauces and jams #



Stainless steel  
side panels



butter cream ##  
mousseline cream ##  
pâte à bombe ##  
pâte à bombe chocolate ##

specific program  
for small amounts  
production



3,3" Graphic display

## AVAILABLE MODELS

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



special whisk  
to whip pastry  
products  
(optional)



u-chute with  
paddle for direct  
extraction of  
products  
(optional)



mixer to realize  
many more  
pastry recipes  
(optional)

**Trittico® Executive Premium** is multi-function machine which range includes dessert and savory food products: a complete model that includes experience and passion for artisan gelato and the art of pastry and savory food. It offers a wide range of recipes that you can create by following the pre-set programs but also allows you to experience the creativity thanks to the free program. It is equipped with a sophisticated software that automatically handles the cooking, cooling and emulsion processes to prepare perfect products, with no margin for error and no waste.

A good helper to better organize the work in the laboratory and in the kitchen!

## 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.
- Batch freezer mixer with multiple speeds.
- Software programmed with multiple recipes.

## 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** and **pastry** recipes.



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	-

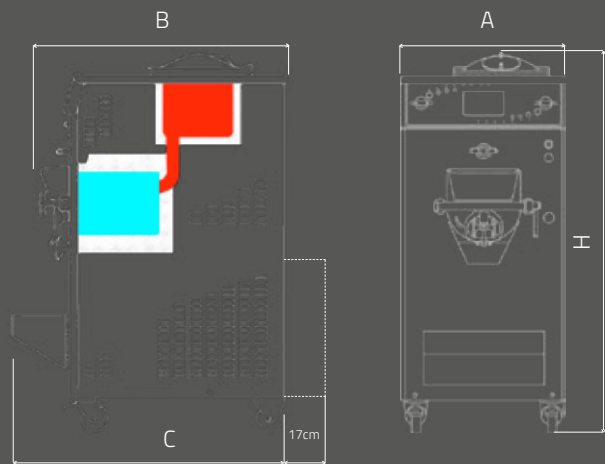
(1) Hourly production may change according to type of mixture and finished product density.

(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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"partner at your side  
around the world"



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Designed and produced in Italy