

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.

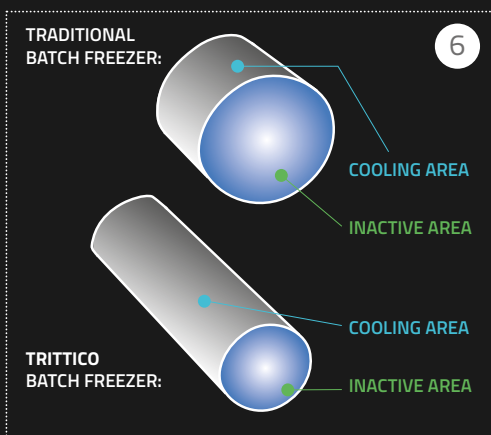
3) **VERTICAL UPPER TANK**
Cooks like a pot - it reaches 115°C with a 0,1°C precision in the product core
Blends - stirrer with perfect adherence and adjustable speed
Cools - cooling for chocolate temper and new generation custard creams (crèmeux).



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.

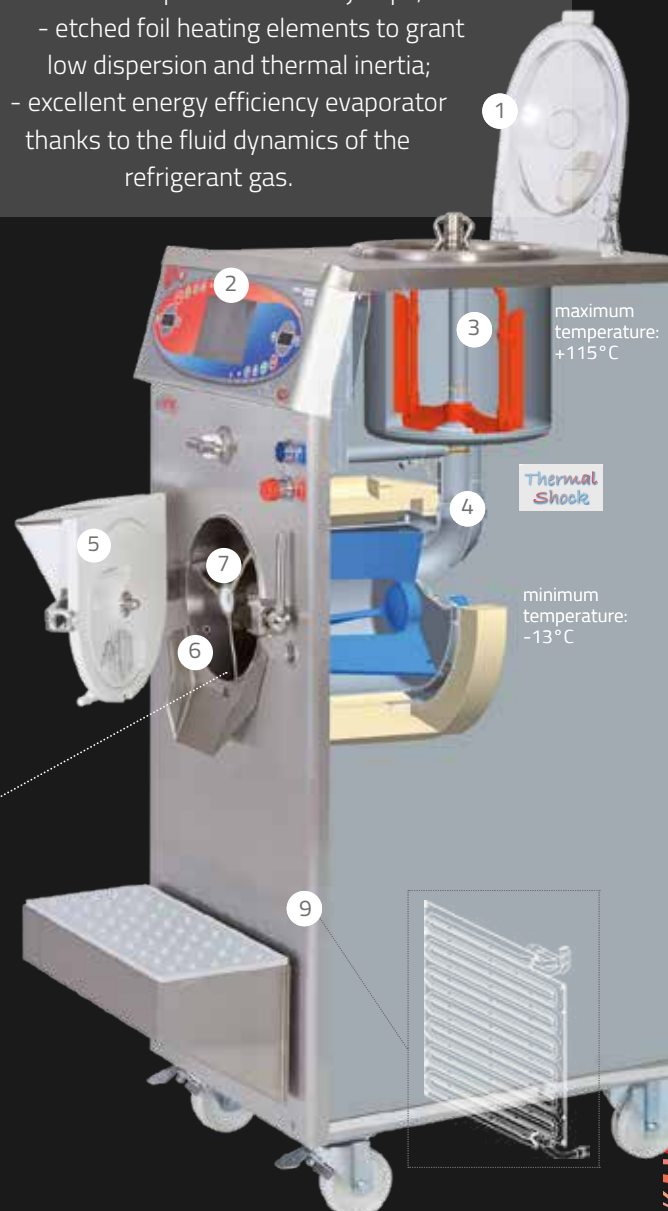
6) **LOWER TANK**
Freeze: monobloc cylinder with multi-rings and multipoint gas injection system for a better chill distribution and for a dry, creamy and stable gelato.
Blends and cools: stirring speed regulation and cold modulation for different features of each pastry and savoury product.



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 Startronic Premium

The A, B, C for your gelato

The 3 in 1 solution to realize your products quickly, safely and with absolute quality.



AVAILABLE MODELS

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



gelato
sorbetto
slush ice*
*optional

programmable
(customizable
program)



Screw-front door
closure lever



Upper tank.
Infuser basket



Steel mixer
with interchangeable
scrapers

Trittico® Premium is the first combi-machine for gelato production on the market: a revolutionary patent through which the multi-machine system for artisan gelato production is perfectly contained in a sole technology.

Trittico® Premium is supplied with the complete basic equipment and it is very simple to use. With more than 40 years research, update and upgrade, it is a complete, extraordinarily high-performing and great machine.

FEATURES

- Possibility to set reading of the consistency through the measurement of the motor amperometric strength, or to set the temperature. The amperometric **Strength System** detects motor's current absorption during batch freezing phase.
- Batch freezer mixer with 2 speeds.

ADVANTAGES

- Short freezing time.
- Extremely easy to handle and clean.



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	-

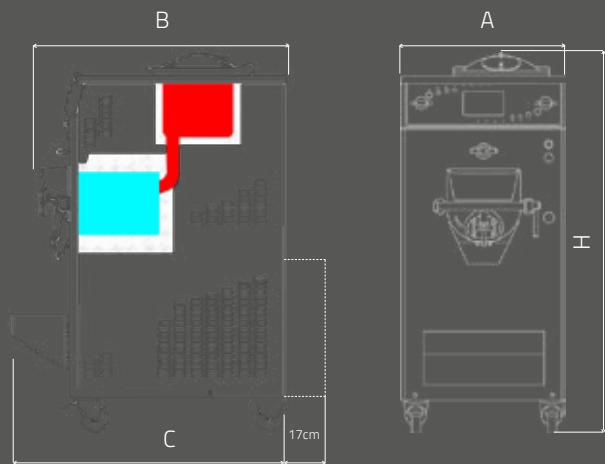
(1) Hourly production may change according to type of mixture and finished product density.

(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.



BRAVO FRANCE

Zac Les Radars
Immeuble La Mulitech
13, Rue Jean Jacques
Rousseau
91350 Grigny - France

Ph.: +33 01 69 43 50 50
bravofrance.fr
info@bravofrance.fr

BRAVO ASIA

16, Jalan Kilang Timor #02-03
Redhill Forum
Singapore 159308

Ph.: +65 62 71 72 30
bravo.asia
info@bravo.asia



"partner at your side
around the world"



ITALIA

Via della tecnica, 5
36075 - Montecchio Maggiore,
(VI) Italy
Ph.: +39 0444 707 700
bravo.it
info@bravo.it

BRAVO NORTH AMERICA

810 Tyvola Road, Suite 130
Charlotte, NC 28217

Ph.: +1 980 237 2474
bravonorthamerica.com
info@bravonorthamerica.com

BRAVO DEUTSCHLAND

Briennerstraße 55
80333 München

Ph.: +49 160 1007072
info@bravodeutschland.de

BRAVO MIDDLE EAST

PO Box 16111
Ras Al Khaimah
United Arab Emirates

Ph.: +971 559 896516
info@bravomiddleeast.com



Designed and produced in Italy