



1974: First Trittico

*the FIRST multifunctional machine
for gelato, pastry and chocolate.*

Trittico® is a unique technology:
more than 40 years of 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. IONIC SYSTEM

today: Trittico Duo: the last serie + 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) **MIX HOPPER**
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)



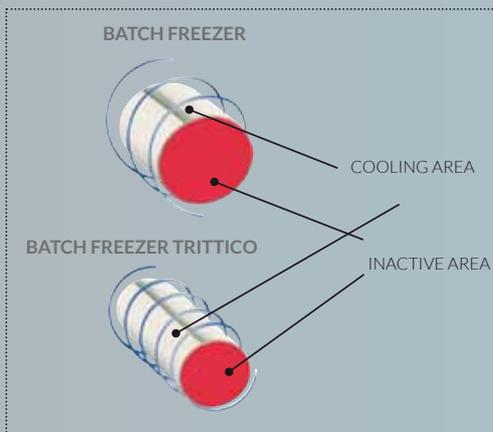
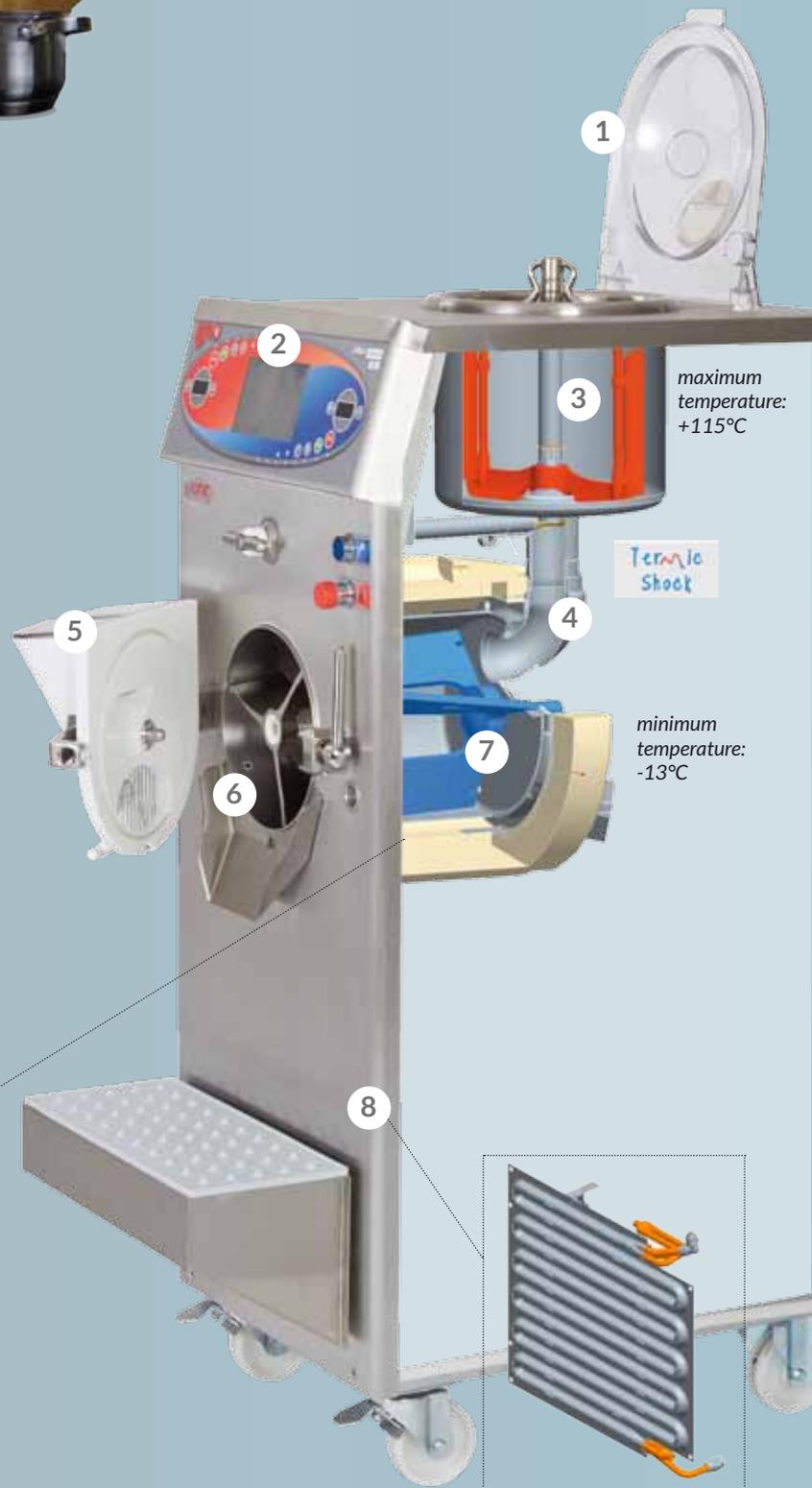
4) **INTERNAL CONDUIT**
Speed, hygiene, cleaning
The hot mixture goes down into the freezing cylinder without external contaminations and tampering, undergoing a thermal shock (+85°C +4°C) and ensuring the maximum hygiene.

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) **IONIC SYSTEM 3.0**
The 3rd generation Ionic System is a scientific control of the freezing cycle which uses the analysis of the ionic migration to determine - through a double probe placed on the freezing cylinder - when gelato is properly dry, stable and voluminous, even with small amounts.

7) **LOWER TANK**
Freeze - monobloc cylinder with reduced diameter with multipoint gas injection 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.

8) **HIGH ENERGY SAVING**
Plate condenser, high efficiency compressor, metal foil resistor





Optional
"KIT EVO"

TRITTICO Executive Evo

TOP-RANGE also for CHOCOLATE!

With Trittico® Executive Evo you can prepare many recipes!



trittico
Executive Evo
IONIC
SYSTEM

CONFIGURABLE
ON
configurator.bravo.it/

AVAILABLE MODELS

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



1



2



3

STANDARD ACCESSORIES

- Beater at variable speed controlled by inverter
- **Kit Evo** with inverter on the mix hopper and u-chute with paddle (pic.10)
- Double probe on the cylinder (pic.4)
- **3° generation Ionic System**
- Rapid front door panel closure lever (pic.7)
- Stirrer for mix hopper (pic.2)
- Removable gelato extraction chute (pic.5)
- Beater metal scrapers (pic.11)

- Automatic joint washer and external washing gun (pic.12)

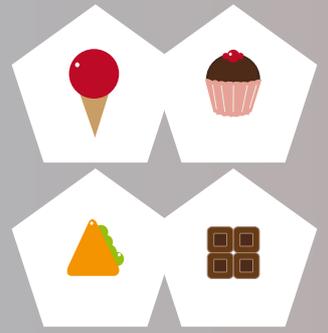
- **Stainless steel** side panels (pic.8)
- 3,3" Graphic display (pic.9)
- Basic Executive Evo spare kit

ADVANTAGES

- Trittico Executive Evo has all the advantages of the Executive Premium model and moreover:
 - three programs for chocolate tempering, thanks to the heating and cooling function of the mix hopper
 - additional pastry programs

PROGRAMS AND PRODUCTS

The laboratory you have ever dreamt of in less than 1 sqm.
Not only artisanal gelato, pastry and savory products but
also CHOCOLATE!



Optional
"KIT EVO"

#Gelato



#Sorbetto

#Slush ice



#Semifreddoes

#Custard



#Fruit jelly

#Butter cream



#Meringue for macaron

#Marshmallow





Italian meringue

#Bavaroise



#Pâte à choux

#Mousseline cream

#Tartre citron

#Swiss meringue

#Pâte à bombe

#Pâte à bombe chocolate

#Traditional ganache

#English cream

#Emulsified tartre citron

#Glaçage

#Chocolate cremeux rev. cycle

#Ganache rev. cycle

#Bavaroise mixer

#Custard cream mixer

#English cream mixer



#White choc. tempering

#Plain choc. tempering

#Milk choc. tempering

#Sauces and jams



#Soupe

#Salty sauce

#Bechamel

#Programmable

(customizable program)

#Specific program

for small amounts production

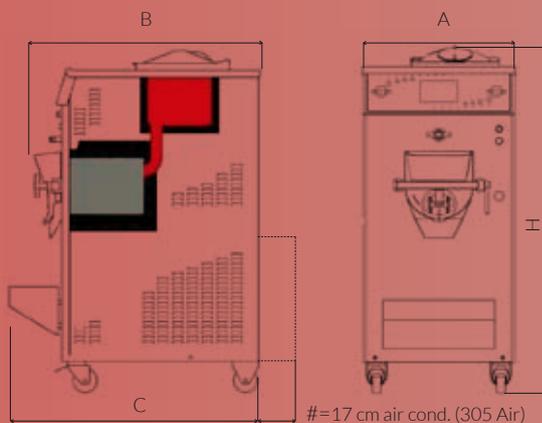
MODEL		122 water	122 air	183 water	183 air	305 water	305 air+ water	457 water	457 air+ water	610 water	610 air remote+ water	1015 water	1015 air remote+ water	1020 water	1020 air remote+ water
Production for cycle	Lt	2.5	2.5	3	3	5	5	8,3	8,3	10	10	15	15	20	20
Average hourly production (1)	Lt/h	8/12	8/12	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)	Volt/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	kW(4)	3.2	3.3	5.3	5.4	5.8	5.9	6.3	6.5	9	9.2	11.2	11.5	17.3	17.6
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+#	95	95	95	95	100	100	115	115
Depth (C)	cm	-	-	-	-	87.5	87,5+#	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)	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.0416 - Data can be changed at any time without notice by the manufacturer.



OPTIONALS* - for further informations see the specific brochure



INSIGHT TECHNOLOGY



EVO MIX SET UP



EVO MIX



KIT 24



TOUCH DISPLAY****



WHISK**



FUNCTIONAL ATTACHMENT FOR PATE A CHOUX



PATE A CHOUX KIT



AIR/WATER COOLING SYSTEM***

* Optional not available for table-top models, except where specified.

** Except for models 122/1015.

*** Air cooling system available only for 122/183 table-top models.

****available also for 183 model

CONFIGURABLE
ON
configurator.bravo.it/

NB: Bravo products are the results 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