

TRITTICO STARTRONIC PREMIUM

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du



Since 1974...the first, the original...and even now the most copied machine.

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, even in the price!**

Healthy, well-balanced and creamy gelato and sorbets, thanks to Trittico Premium:

It heats and cooks the ingredients till $+85^{\circ}\text{C}$ in the upper tank, for a **PASTEURIZATION**, which is:



FLEXIBLE: you add the ingredients in the right moment.

QUICK: it preserves the quality and the flavour of the product.

PRECISE in the continuous temperature monitoring at the heart of the product (no risk of burning the product).

SAFE: complying with the current laws on sanification.

RELIABLE: the patented heating system grants the maximum precision and care of the raw materials.

Sanitizing by cooling down the product through the **THERMAL SHOCK:**



a direct and immediate passage of the product from the upper to the lower tank. In a few minutes the mixture goes from $+85^{\circ}\text{C}$ to $+4^{\circ}\text{C}$, eliminating the bacteria and granting the absolute product hygiene.

Freezing by mixing the product in the lower tank for a **BATCH-FREEZING**, which is



OPTIMAL thanks to the patented freezing system with a homogeneous cooling surface on the entire cylinder walls.

EFFICACIOUS thanks to the stainless steel mixer which, besides mixing the mixture to incorporate air, it keeps the freezing till the heart of gelato. Furthermore, the scrapers perfectly scrape the cylinder walls to better smash the ice crystals and not to create ice on the cylinder.



TRITTICO® STARTRONIC PREMIUM



STANDARD COMPONENTS SUPPLIED*

- screw door blocking lever
- plastic mixer teeth
- fixed chute for gelato extraction
- varnished aluminium side panels
- stirrer for upper tank (Bravo patent)
- container for flavours
- BASIC SPARE PARTS KIT:
support shelf for placing the gelato tub,
drip tray, grease.

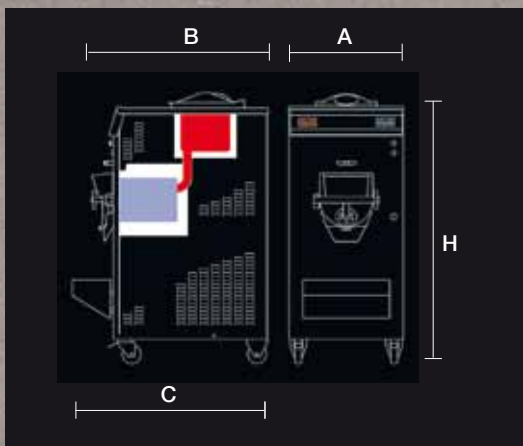


FOR GELATO

gelato
sorbetto
granita*

(*only when choosing the corresponding optionals)

* The table-top model 183 has bronze mixer teeth, removable chute for gelato extraction, stainless steel side panels.



TECHNICAL SPECIFICATIONS		183		305		457		610		1015		1020	
Prod. for cycle	Lt	3		5		8,3		10		15		20	
Average hourly production (1)	Lt	12/18		20/30		30/50		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		400/50/3	
Power	kW	5,3	5,4	5,8	5,9	6,3	6,5	9	9,2	11,2	11,5	18,6	18,9
Refrigeration condenser		Water	Air	Water	Air + Water	Water	Air + Water	Water	Air + Water	Water	Air + Water	Water	Air + Water
Width (A)	cm	50	50	51	51	51	61	61	61	61	61	61	61
Depth (B)	cm	79	79	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	78	78	140	140	140	140	141	141	141	141	144	144
Weight (3)	kg	114	---	238	---	295	---	329	---	369	---	495	---

REV. 09/15 - 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**

MANUAL***
IONIC CONTROL

SLUSH***
ICE

REMOVABLE
EXTRACTION
CHUTE

SET UP FOR
WASHING PIPE

WASHING
GUN

WASHING
THE JOINT

METAL
TEETH

GRAPHIC
DISPLAY

RUBBER
MAT

QUICK
CLOSURE
LEVER

STAINLESS
STEEL
PANELS

EVO MIX
SET UP

EVO MIX

CHUTE FOR
CHOCOLATE
TEMPERING

KIT 24

AIR/WATER ****
COOLING
SYSTEM

** not available for counter top models, except for GRAPHIC DISPLAY.

*** manual ionic control and slush ice option are not available for models 1015-1020.

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

LEGEND

- "including"
- "including each other"
- "included in the price"

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

