



Learn why **CHEFS LOVE BRAVO!**  
**Only the Original Bravo Trittico Executive**  
**REDUCES LABOR, SAVES TIME, SAVES MONEY**

*The Multifunctional Machine for the Production  
of International Pastry & Gelato*

*In a matter of minutes, the Bravo Trittico produces custom batches of  
butter cream, pate a bombe, meringue, chocolate tempering, sauces,  
mousses, bavarian cream, fruit jelly, marmalades and jams, cream  
ganache, gelato, sorbetto and much, much more..*

*\*Superior Quality & Product Consistency*

*\*Ease of operation*

*\*An entire workshop in less than 1 squared meter of space*

*\*Allows for proper cooling down techniques*

*\*Models range from 22 - 144 production liters per hour*

*"I was looking for a machine to cook custard filling without losing any of the quality in preparing it  
by hand. The result is that it had absolutely no negative affect on the quality with an extraordinary  
refinement in the texture. It's ease of use is unrivaled."* GERARD MULOT, Gerard Mulot-Paris

**TO BE INVITED TO A DEMONSTRATION OF THE BRAVO FEATURING  
CHEF STEPHANE TREAND, M.O.F., 2008 World Pastry Champion,**

*Contact Equipment & Concepts, Inc.  
at [info@equipmentandconcepts.com](mailto:info@equipmentandconcepts.com) or Toll Free 1-877-969-4352*

*Bravo is a proud sponsor of the USA World Cup Pastry Team and  
Coupe du Monde de la Patissiere, World Pastry Cup 2009*

Equipment & Concepts, Inc., North American distributor of Bravo is a supplier and importer of the  
highest quality equipment for the production of pastry, confectionaries, gelato and more.  
Contact us to discuss our inventory of New Demo's and Select Pre-owned equipment, European  
display cases, blast freezers, and more. Trade in options on your existing equipment available.

**Toll Free 1-877-969-4352**

**Office 949-366-3480**

**Mobile 949-212-9753**

[info@equipmentandconcepts.com](mailto:info@equipmentandconcepts.com)

[www.equipmentandconcepts.com](http://www.equipmentandconcepts.com)

