



TRITTICO 122 E 183 EXECUTIVE



NEW:
DOUBLE INVERTER
IONIC CONTROL SYSTEM
MULTILINGUAL
DISPLAY



COMFORT AT YOUR SERVICE.

TRITTICO 122 e 183 EXECUTIVE



Executive

NEW:
DOUBLE INVERTER,
IONIC CONTROL
SYSTEM, MULTILINGUAL
DISPLAY

A multipurpose machine that can fit into a small space. Work cycles can be electronically set for automatic production. Less than 1/2 m² of floor space is needed to produce ice cream in an easy and fast way. Trittico 122 and 183 Executive is ideal to satisfy all the restaurateurs' needs.

DESCRIPTION

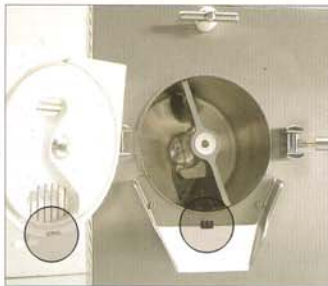
The unit is divided into two sections: in the upper vertical tub the mixture is pasteurised. In the lower horizontal tub the mixture undergoes the whisking and freezing process. The transfer of the boiling mixture from the upper to the lower tub takes place inside the machine through a patented system so that the product is never exposed to outside contact.

TECHNICAL FEATURES

Multi-program.
Inner transfer tube from pasteurisation to whisking and freezing.
Stainless steel tub.
Stirrer with two stainless steel blades with interchangeable teeth.
Upper transparent lid with safety device against accidental opening.
Computerised self-diagnostic system.
Many international patents.

BENEFITS

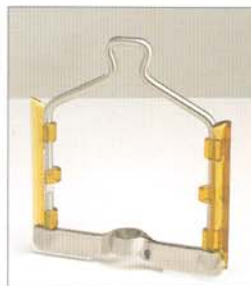
Maximum speed in ice cream production.
Double quality control.
Complies with current HACCP regulations.
Easy to use.
Multilingual display.
A truly multipurpose machine.
Ideal for pastry and ice cream shops, restaurants, hotels, meeting centres and bars.



Removable stirrer for easy cleaning and maintenance.



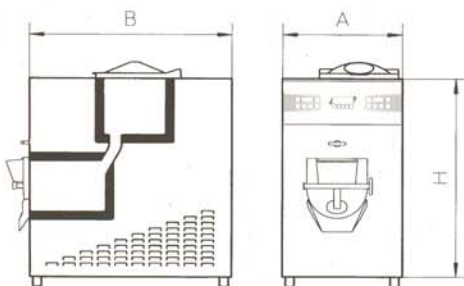
Steel whisk.



Detail of the stirrer.



Special slice for cream sliding out.



TECHNICAL SPECIFICATIONS	MODEL	
	122	183
Capacity per cycle	Lt. 2	3
Average hourly production (1)	Lt. 8/12	12/18
Voltage (2)	Volt 230/50/1	400/50/3 *
Power	Kw 2,85	4
Refrigerator condenser	Air + Water	Air + Water
Width (A)	cm. 36	41
Length (B)	cm. 59	70
Height (H)	cm. 63	72
Weight	Kg. 105	160


(1) Hourly production may change according to type of mixture and finished product density. (2) Also available in 60Hz. (*) Plus neutral.

B R A V O  G R O U P

YOUR PARTNER



BRAVO S.p.A.
36075 Montebelluna Maggiore (Vicenza) Italy
Via della Tecnica, 5
Tel. +39 0444.707.700 - Fax +39 0444.499.333 Telex 481.094 Bravo I
<http://www.bravo.it> - e-mail: bravo@bravo.it

 Member of Vicenza-Export Consortium
Vicenza - Italy