

trittico du series

TRITTICO® Business



Revolutionary *made in Italy*
technology for gelato, pastry
and chocolate production



trittico

How it is made and how it works.

1) CLEAR UPPER LID

Pour, control, add.

2) GRAPHIC or TOUCH DISPLAY

Customize, program, interact.

3) VERTICAL UPPER TANK

Cooks - reaches 115°C (239°F) with a 0.1°C (33.8°F) precision at the core of the product

Blends - stirrer with perfect adherence and adjustable speed

Cools - for chocolate tempering and new generation pastry cream (crèmeux).



4) INTERNAL CONDUIT

Speed, hygiene, cleaning.

The hot mix goes down into the freezing cylinder without external contaminations or tampering, creating a thermal shock (+85°C +4°C | 185°F 39.2°F) and ensuring the maximum hygiene.

5) FRONT DOOR

Light, durable, insulating.

Made of insulating material to prevent cold dispersion and condensation.

Possibility to add ingredients during the freezing process.

6) LOWER TANK

Freezes: 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: adjustable stirring speed and temperature control for all gelato, pastry and savoury programs.

7) MIXER

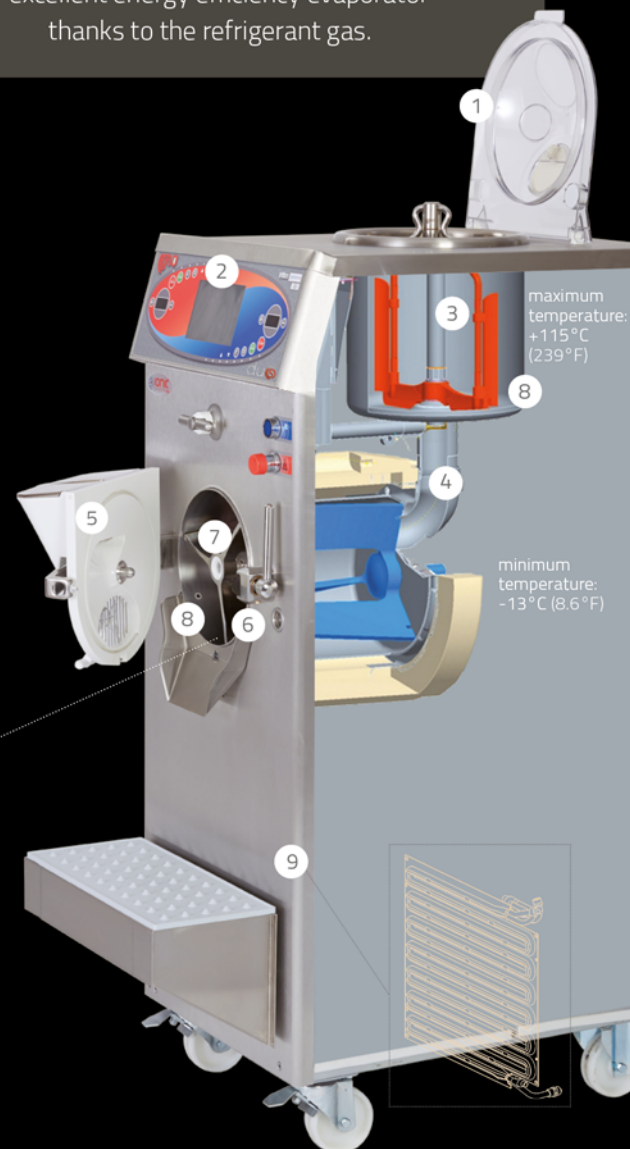
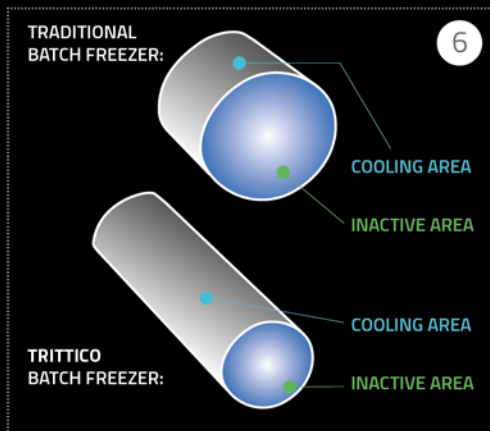
Three blade stainless steel mixer with interchangeable scrapers (2 blades for counter top models).

8) TEMPERATURE PROBES

The temperature probes in the upper and lower tank are in direct contact with the product and calibrated with 0.1 degree precision, reading the real temperature at all time, for absolute accuracy.

ENERGY SAVING

- 9) - Patented plate condenser in stainless steel, thin and long-lasting even with hard water;
- customized compressor for an optimal absorption of thermal fluctuation;
- etched foil heating elements to grant low thermal inertia;
- excellent energy efficiency evaporator thanks to the refrigerant gas.



TRITTICO® Business

Advanced frozen dessert lab: for a creamy and dry gelato, granita, semifreddos and sauces



AVAILABLE MODELS

- Counter top: 183 (water or air)
- Floor model: 305, 457, 610, 1020 (water or water + air)



GELATO
SORBET
SLUSH ICE (GRANITA)
PASTRY CREAM
REGULAR SEMIFREDDO
CHOCOLATE SEMIFREDDO
CHOCOLATE SAUCES
FRUIT SAUCES
FRUIT SYRUPS
INVERT SUGAR
CUSTOMIZABLE PROGRAM
SMALL AMOUNTS PRODUCTION

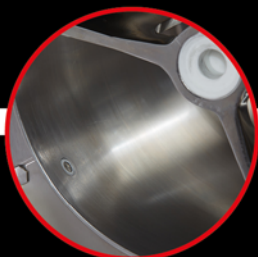
A whole advanced gelato lab that allows you to make artisanal Italian gelato, granita, semifreddos toppings and sauces. Trittico® Business respects the nature of gelato and your own creativity, and applies technology to guarantee a perfect gelato structure every day.

With Bravo's patented Ionic System®, your gelato will be dry and contain exactly the right amount of air, preserving the creaminess and softness that is typical of traditional Italian gelato.

FEATURES



Etched foil heating elements to grant low thermal inertia



Frontal probe to allow small batch production



Three blade stainless steel mixer with interchangeable scrapers



Easy dismountable front door for a perfect and fast cleaning



Mixer metal scrapers for a perfect barrel scraping



Upper tank infuser basket to add natural flavours



Comfortable washing gun to easily wash both machine tanks



Automatic joint washer for internal cleaning



Ionic System® Control

IONIC SYSTEM® CONTROL

The strength of Trittico® is Bravo exclusive patented Ionic System® which measures the right percentage of frozen water in order to get the perfect gelato/sorbet consistency and overrun. The machine automatically beeps when the gelato is ready to be extracted and at its ideal level of dryness.

Thanks to a software controlled speed variator, Trittico® first increases the beater speed during the freezing process to incorporate the right amount of air and then decreases it towards the end of the batch in order to maintain the right amount of overrun and the perfect dryness of your gelato.

OPTIONALS DESCRIPTION



EQUILIBRIO SMART SCALE

The new revolutionary system by Bravo – perfectly communicating with Trittico® through the Optional WI-FI – consisting of a scale and an App for iPad that allow the user to monitor and execute every step of the working process: scaling, adding the ingredients at the right time, mixing speed, temperature control with decimal precision and time control in both the hot and cold processes.



WI-FI

Thanks to the Wi-Fi Technology from our HQ we can supervise the machine installation and monitor the first production cycles. Our server can monitor the machine 24h and send automatic messages concerning inappropriate use of the machine, inappropriate working conditions or suggested regular maintenance services.



WHISK

Stainless steel whisk for perfect products. The whisk must be inserted into the lower tank of Trittico® to perfectly whisk creams and mousses, pâte à bombe, butter cream, meringue etc.



U-CHUTE with SPATULA

To directly extract the products from the mix hopper. Perfect for the extraction of jams, toppings, fruit jellies, tempered chocolate etc. Made of food contact material, it does not affect the temperature of the extracted product. The chute is supplied with a spatula to remove the chocolate remains and a seal ring to connect the chute to the cylinder.



GRAPHIC DISPLAY with ONBOARD COMPUTER

3,3" LCD graphic display with INTEGRATED ONBOARD COMPUTER to visualize each step of the functioning machine and easily manage programs, times and temperatures. The integrated onboard computer lets you control all the data of the machine, like amount of cycles done, functioning times and many other useful data.



AIR COOLING SYSTEM

The air cooling condenser guarantees a perfect condensation.

AVAILABLE OPTIONS

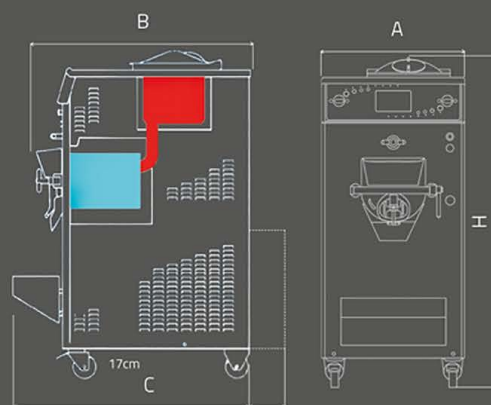
		TRITTICO® BUSINESS
	EQUILIBRIO	OPTIONAL
	WI-FI	OPTIONAL
	U-CHUTE WITH SPATULA	INCLUDED
	LCD GRAPHIC DISPLAY	INCLUDED
	KIT 24 SPARE PARTS	OPTIONAL
	AIR COOLING SYSTEM	OPTIONAL
	SCREW FRONT DOOR CLOSURE LEVER	INCLUDED

TECHNICAL SPECIFICATIONS		MODELS									
		183		305		457		610		1020	
Prod. for cycle	Gal	0.79		1.32		2.2		2.64		5.28	
Average hourly production	Gal	3.17/4.75		5.28/7.92		7.92/13.20		10.60/15.85		21.13/31.7	
Voltage	Volt/Hz/Ph	230/60/3		230/60/3		230/60/3		230/60/3		230/60/3	
Refrigeration condenser		Water	Air self contained	Water	Air self contained + water	Water	Air self contained + water	Water	Air remote + water	Water	Air remote + water
Power	Hp	5.7	5.8	8.3	8.8	10.7	11	14.4	15	23.2	24.3
Width (A)	inches	19.7	19.7	20.1	20.1	20.1	24	24	24	24	24
Depth (B)	inches	32	32	31.5	38	37.4	37.4	37.4	37.4	45.3	45.3
Depth (C)	inches	---	---	34.4	40.8	40.4	40.4	40.4	40.4	48.2	48.2
Height (H)	inches	33.1	33.1	55.1	55.1	55.1	55.1	55.5	55.5	56.7	56.7
Weight	Lbs	269	---	564	---	681	---	763	---	1124	---

- Hourly production may change according to type of mix and finished product density
- The weight of the air cooled machines will be estimated before shipment
- Hp has to be considered as average power consumption



1974
first **Trittiko®**



2018
du series

THE FIRST
MULTIFUNCTIONAL MACHINE
FOR GELATO, PASTRY
AND CHOCOLATE