

# Trittico® M



*for gelato and  
premium ice-cream production*

trittico®



## Easy and fast

Trittico® Mechanic produces gelato and premium ice-cream in an easy and fast way, maintaining strict hygiene conditions and in compliance with HACCP regulations.

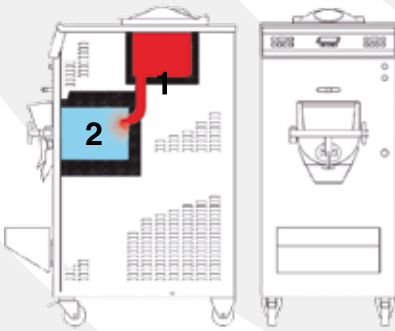
### Equipment & Concepts

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## Description

Trittico® Mechanic is an extremely reliable machine, designed to be easy to use. The uniqueness of Trittico® comes from its special structure: made of one upper vertical tank (no. 1 in the picture), where the pasteurization begins, and one lower horizontal tank (no. 2 in the picture), where the pasteurization phase is completed and the mixture is frozen.

The two independent tanks can work simultaneously with the advantage for the artisan to carry on two different processes at the same time. In fact, while the mixture is freezing, it is possible to start a new production cycle, that means the pasteurization of a new product.

Other advantages: the two tanks are connected through a patented internal conduit without external contacts, that guarantees the utmost hygiene of the products and their absolute quality, by avoiding any external environment contamination. Thanks to its small dimensions the table top model can be easily placed in every production site and kitchen.

## Technical features

- Makrolon® front door (special thermal insulating material)
- Three-blade stainless steel mixer with interchangeable scrapers (2 blades for 18 models)
- Automatic washing system (not available for table top models)
- Automatic temperature control thanks to advanced thermoregulators with "sensible touch" displays
- Patented internal connection between upper and lower tank

## Advantages and strengths

- Extremely easy to use
- Easy mixture loading
- Ingredients can be added during each heating or freezing phase
- Thermal shock due to fast temperature decrease from 85°C to 4°C, allowing the highest hygiene of the mixture
- Short freezing time
- Fast gelato extraction system
- Extremely easy to handle and clean
- Consumption saving machine



Slanting front panel with rounded anti-drip upper edge.  
Thermo-regulator with "sensible touch" display

B



Manually dismantlable door for a perfect and fast cleaning

A



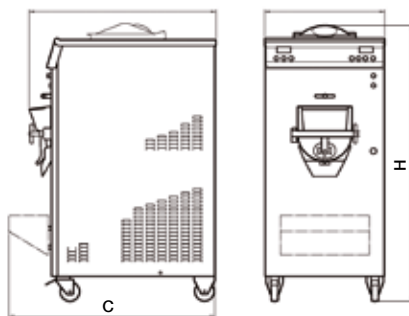
Detail: interchangeable metal scraper



Probe in direct contact with the mix

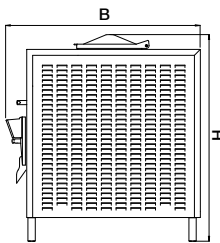


Table top model



B

A



C

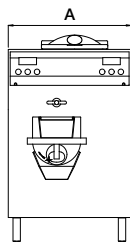


Table top model

TECHNICAL SPECIFICATIONS		18*		30		50		60		120	
Prod. for cycle	Gal	0,79		1,32		1,84		2,64		5,28	
Average hourly production *1	Gal	3,2/4,8		5,3/7,9		7,9/11,9		10,6/15,8		19,8/31,7	
Voltage	Volt Hz/Ph	230/60/3		230/60/3		230/60/3		230/60/3		230/60/3	
Power	Hp	7		7,7		8,3		11,9		24,6	
Refrigeration condenser *2		Water Air		Water Air+ Water		Water Air+ Water		Water ---		Water ---	
Width (A)	inches	19,7	19,7	20,1	20,1	20,1	24	24	---	24	---
Depth (B)	inches	32	32	31,5	38,2	37,4	37,4	37,4	---	45,3	---
Depth (C)	inches	---	---	34,4	40,7	40,4	40,4	40,4	---	48,2	---
Height (H)	inches	33,1	33,1	55,1	55,1	55,1	55,1	55,5	---	56,7	---
Weight *3	Lbs	258	---	529	---	642	---	725	---	994	---

(\*1) Table top model. Dual mode system not available.

\*1 Hourly production may change accordingly to type of mixture and finished product density.

\*2 Water or Air: cooled system self contained. Air+Water: cooled system self contained.

\*3 The weight of the air cooled machines will be estimated before the shipment.

Rev. 0115 Data can be changed at any time without notice by the manufacturer.

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