

Trittico® Evo 1020

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



Trittico® Executive Evo is the most complete pastry lab that thanks to its advanced features can make all your pastry fillings as well as temper chocolate and make pâte à choux. For chocolate it perfectly works as a discontinuous chocolate tempering machine with programs for dark, milk and white chocolate.

Trittico® Executive Evo is a fully equipped workshop to optimize production, standardize recipes and quality.

Technical features

- Ingredients can be added during each heating or freezing phase
- Double inverter for upper tank stirrer with 3 speeds and batch-freezer mixer with 8 speeds
- Sheet resistance heating system: very quick heating process, no thermal hysteresis, high temperature precision, product never burns
- Patented ionic® System control: it detects the right percentage of frozen water in the mixture in order to obtain the proper gelato/sorbet consistency and volume
- Thermal shock due to fast temperature decrease from 85°C to 4°C: it allows the highest sanitizing of the product and the highest hygiene of the mixture
- Software programmed with multiple recipes
- Special whisk to whip
- Chute for direct extraction

Advantages and strengths

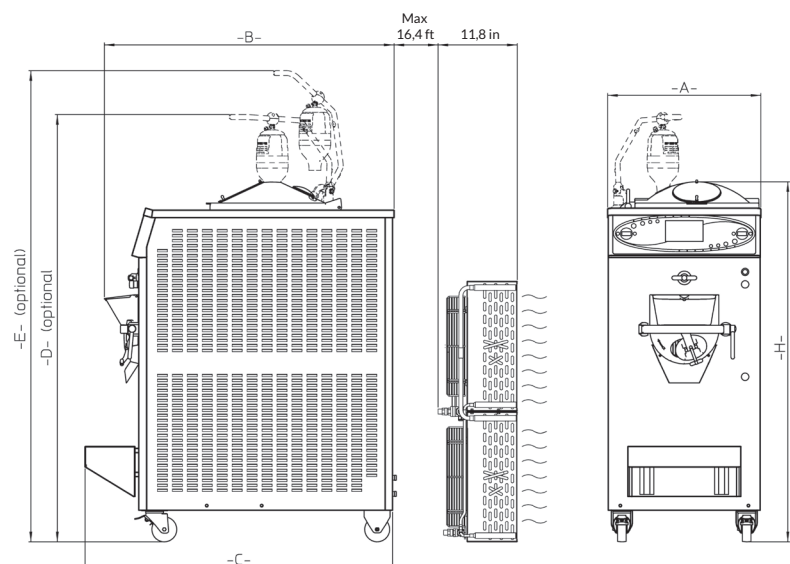
- Very easy and convenient product loading
- Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Extremely easy to handle and clean



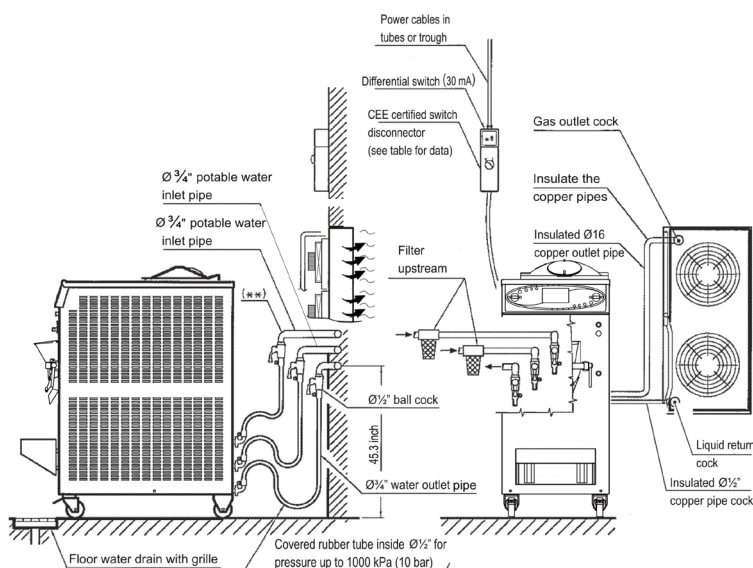
Trittico Evo 1020

Revolutionary made in Italy technology
for gelato, pastry and chocolate production
air + water cooled

Model:
Quantity:
Project:
Company:
Contact:
Dealer ID:



Width (A)	cm	61	inches	24
Depth (B)	cm	115	inches	45,3
Depth with base (C)	cm	122,5 + 30	inches	48,2 + 11,8
Height (H)	cm	144	inches	56,7
Mixer in position (D)*	cm	170	inches	66,9
Lifted Mixer (E)*	cm	188	inches	74
Weight	For air machines the weight is detected at the moment of the shipment.			
Frame type	floor mode			
Outer panels	stainless steel			
Capacity per cycle	Liters	20	Gal	5,28
Max. hourly production for gelato	Liters	120	Gal	31,7
Max. hourly production for pastry	based on the product that has to be produced			
Min. mix per cycle	Kg	8	Lbs	17,6
Max. mix per cycle	Kg	16	Lbs	35,3
Volume cylinder with mixer	Liters	26,05	Quarts	27,53
Volume cylinder without mixer	Liters	27,63	Quarts	29,20
Stirrer speed	3 speeds from 30 to 140 RPM			
Mixer speed	8 speeds from 20 to 300 RPM			
Max power	kw	22,8	Hp	30,6
Voltage	230 Volt / 60 Hz / 3 phase			
Breaker size	Amp 100			
Stirrer motor	kw	0,45	Hp	0,61
Drive motor	kw	7,5	Hp	10
Compressor power	kw	5,2	Hp	7
Compressor power	BTU/h 13624			
Freon R404A	Gr	5600	Oz	197,5
Refrigeration condensation	Air + Water			
Water connection	Ø		inches	1/2
Min. water pressure	bar	2	Psi	29
Max. water pressure	bar	3	Psi	43,5
Crate dimensions machine **	cm	131x80x190	inches	51,6x31,5x74,8
Crate weight	kg	610	lbs	1344



It is advisable to guarantee the work room an air change with the outside with a 14x14 inch grate communicating with the outside or else a perforated "overdoor"

(**) The cock is shown raised only for purposes of illustration. In fact it is next to the other one.

THE CONDENSER CAN ALSO BE PLACED TO THE SIDE OF THE MACHINE

Positioning recommended on window opening to the outside or else to the outside duly protected from the weather. Max. Distance of condenser 98,5 ft



Warranty: valid for the North American Continent (Canada, USA)
Extension: 12 months parts (with check list and warranty signed and mailed)
5 years compressor with registration on warranty.bravonorthamerica.com

* Optional
** The dimension of the crate for the remote condenser are provided at the moment of the shipment.



Equipment & Concepts. Office & Showroom, 940 Calle Amanecer, Suite G · San Clemente, CA 92673 tel. +1 877-969-4352 equipmentandconcepts.com info@equipmentandconcepts.com