

# Trittico<sup>®</sup> Evo 183

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



Trittico<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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

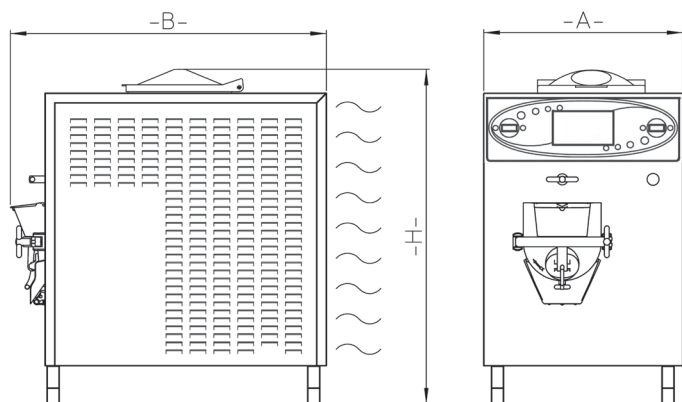
- Very easy and convenient product loading
- Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Extremely easy to handle and clean



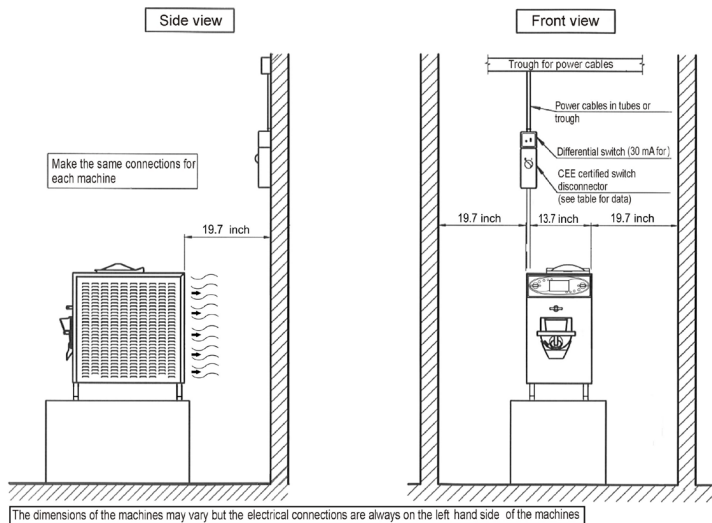
# Trittico Evo 183

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



|                                   |                             |               |        |                    |
|-----------------------------------|-----------------------------|---------------|--------|--------------------|
| Height (H)                        | cm                          | 84            | inches | 33,1               |
| Depth (B)                         | cm                          | 81            | inches | 32                 |
| Width (A)                         | cm                          | 50            | inches | 19,7               |
| Weight                            | kg                          | 122           | lbs    | 269                |
| Frame type                        | countertop                  |               |        |                    |
| Outer panels                      | stainless steel             |               |        |                    |
| Prod. for cycle                   | Liters                      | 3             | Gal    | 0,79               |
| Min. continuous hourly production | Liters                      | 12            | Gal    | 3,2                |
| Max production rate               | Liters                      | 18            | Gal    | 4,8                |
| Min. mix for cycle                | Kg                          | 1,25          | Lbs    | 2,75               |
| Max. mix per cycle                | Kg                          | 2,5           | Lbs    | 5,5                |
| Volume cylinder with mixer        | Liters                      | 5,7           | Quarts | 6                  |
| Volume cylinder without mixer     | Liters                      | 6,1           | Quarts | 6,5                |
| Stirrer speed                     | 3 speeds from 30 to 180 RPM |               |        |                    |
| Mixer speed                       | 7 speeds from 30 to 360 RPM |               |        |                    |
| Max Power                         | kw                          | 5             | Hp     | 6,7                |
| Voltage                           | 230 Volt / 60 Hz / 3 phase  |               |        |                    |
| Breaker size                      | Amp 30                      |               |        |                    |
| Stirrer motor                     | kw                          | 0,21          | Hp     | 0,28               |
| Drive motor                       | kw                          | 1,1           | Hp     | 1,5                |
| Compressor power                  | kw                          | 2             | Hp     | 2,75               |
| Compressor Capacity (EV: 23°F)    | BTU/h 3200                  |               |        |                    |
| Freon R404A                       | Gr                          | 1400          | Oz     | 49,4               |
| Refrigeration condensation        | Air                         |               |        |                    |
| Crate dimensions                  | cm                          | 97 x 67 x 105 | inches | 38,2 x 26,4 x 41,3 |
| Crate weight                      | kg                          | 172           | lbs    | 379                |



The dimensions of the machines may vary but the electrical connections are always on the left hand side of the machines



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](http://warranty.bravonorthamerica.com)



Equipment & Concepts. Office & Showroom, 940 Calle Amanecer, Suite G • San Clemente, CA 92673 tel. +1 877-969-4352 [equipmentandconcepts.com](http://equipmentandconcepts.com) [info@equipmentandconcepts.com](mailto:info@equipmentandconcepts.com)