

Trittico® Evo 305

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

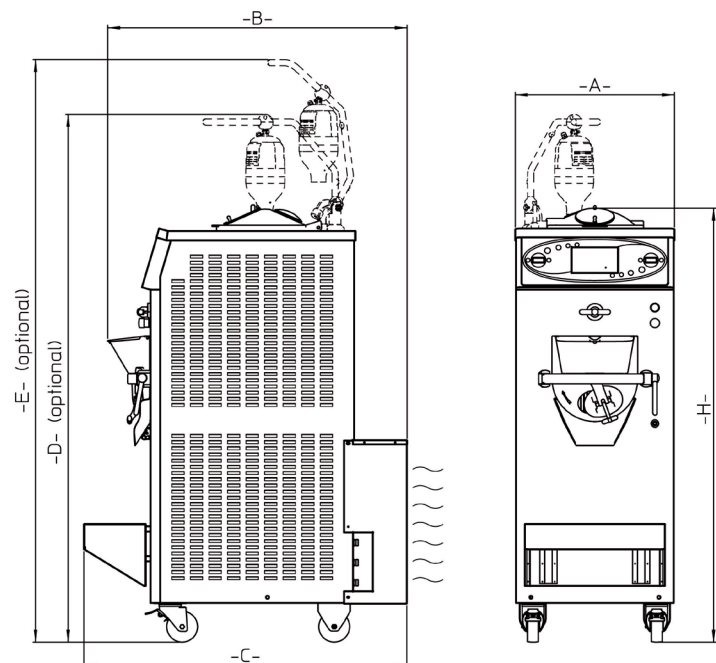
- Very easy and convenient product loading
- Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Extremely easy to handle and clean



Trittico Evo 305

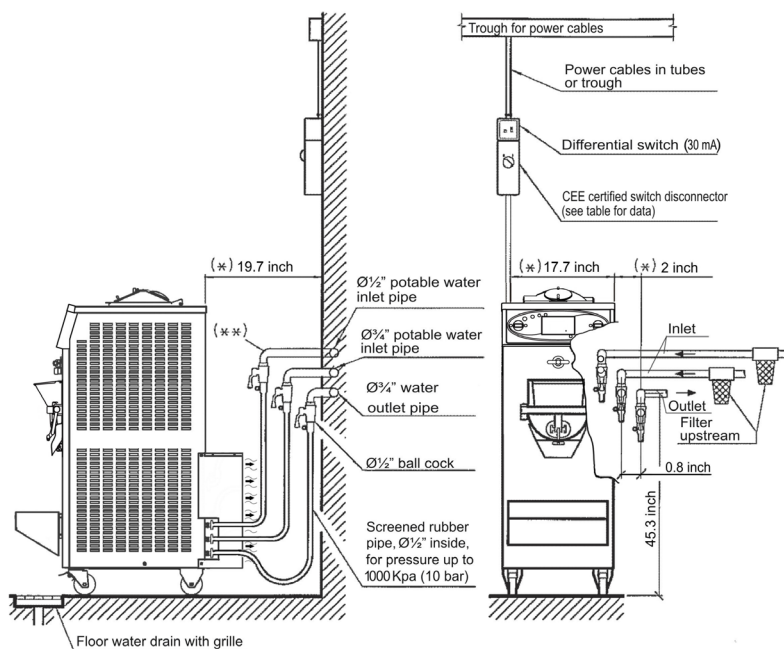
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Model:
Quantity:
Project:
Company:
Contact:
Dealer ID:



Side view

Front view



(*) The dimensions of the machines may vary but the water and electrical connections are always on the left hand side of the machines

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

MAKE THE SAME CONNECTIONS FOR EACH MACHINE

| | | | | |
|-----------------------------------|--|------------|--------|--------------|
| Width (A) | cm | 51 | inches | 20,1 |
| Depth (B) | cm | 97 | inches | 38,2 |
| Depth with base (C) | cm | 103,5 | inches | 40,7 |
| Height (H) | cm | 140 | inches | 55,1 |
| 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 | 5 | Gal | 1,32 |
| Max. hourly production for gelato | Liters | 30 | Gal | 7,9 |
| Max. hourly production for pastry | based on the product that has to be produced | | | |
| Min. mix per cycle | Kg | 2 | Lbs | 4,4 |
| Max. mix per cycle | Kg | 4 | Lbs | 8,8 |
| Volume cylinder with mixer | Liters | 8,94 | Quarts | 9,45 |
| Volume cylinder without mixer | Liters | 9,46 | Quarts | 10 |
| Stirrer speed | 3 speeds from 30 to 140 RPM | | | |
| Mixer speed | 8 speeds from 20 to 300 RPM | | | |
| Max power | kw | 6,7 | Hp | 9 |
| Voltage | 230 Volt / 60 Hz / 3 phase | | | |
| Breaker size | Amp 30 | | | |
| Stirrer motor | kw | 0,21 | Hp | 0,28 |
| Drive motor | kw | 2,2 | Hp | 3 |
| Compressor power | kw | 1,5 | Hp | 2 |
| Compressor power | BTU/h 4688 | | | |
| Freon R404A | Gr | 2300 | Oz | 81,1 |
| 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 | cm | 112x70x177 | inches | 44x27,6x69,7 |
| Crate weight | kg | 370 | lbs | 813 |

* Optional



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



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