

Trittico® Evo 457

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

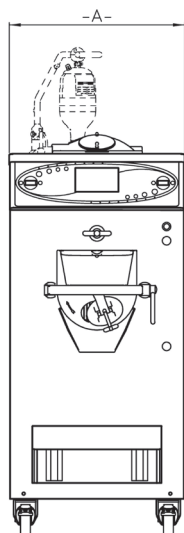
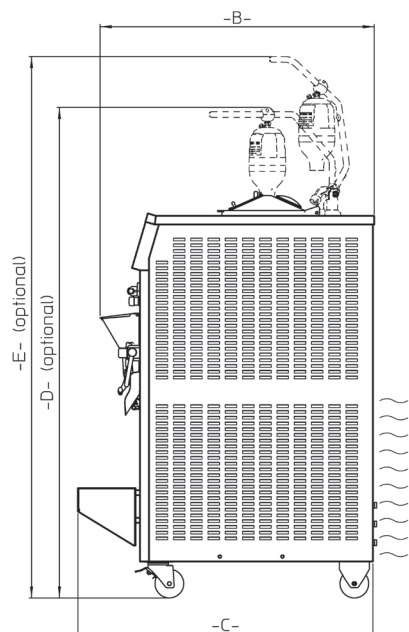
- Very easy and convenient product loading
- Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Extremely easy to handle and clean



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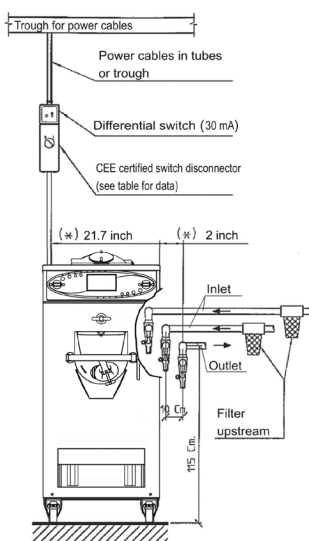
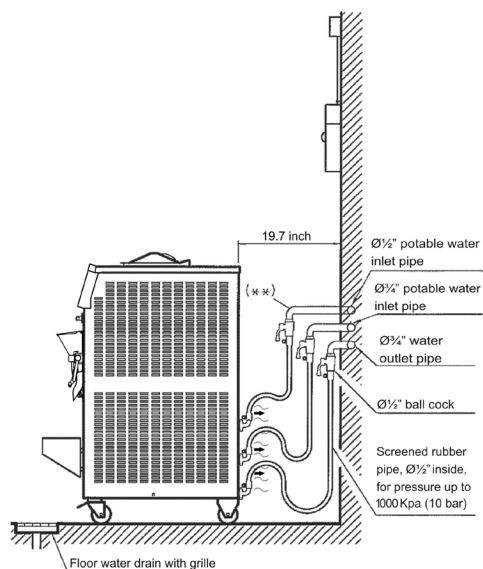
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Model:
Quantity:
Project:
Company:
Contact:
Dealer ID:



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	61	inches	24
Depth (B)	cm	95	inches	37,4
Depth with base (C)	cm	102,5	inches	40,3
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	8,3	Gal	2,2
Max. hourly production for gelato	Liters	50	Gal	13,2
Max. hourly production for pastry	based on the product that has to be produced			
Min. mix per cycle	Kg	2,75	Lbs	6
Max. mix per cycle	Kg	6,5	Lbs	14,3
Volume cylinder with mixer	Liters	11,78	Quarts	12,45
Volume cylinder without mixer	Liters	12,42	Quarts	13,12
Stirrer speed	3 speeds from 30 to 140 RPM			
Mixer speed	8 speeds from 20 to 300 RPM			
Max power	kw	11	Hp	14,8
Voltage	230 Volt / 60 Hz / 3 phase			
Breaker size	Amp 60			
Stirrer motor	kw	0,21	Hp	0,28
Drive motor	kw	4,8	Hp	6,5
Compressor power	kw	2,8	Hp	3,8
Compressor power	BTU/h 9349			
Freon R404A	Gr	3000	Oz	105,8
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	110x80x178	inches	43,3x31,5x70
Crate weight	kg	415	lbs	915

* 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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