



Trittico® M 120

combi machine for gelato & ice cream
hot process production
water cooled



Easy and fast

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

Technical features

- Dual Mode System, for gelato and premium Ice-cream production
- Cylinder type: patented stainless steel “multi-point” injection system
- Sheet resistance heating system
- Automatic temperature control thanks to advanced thermoregulators with “sensible touch” displays
- Patented internal connection between upper and lower tank
- Refrigeration system: patented stainless steel plate condenser
- Three blade stainless steel mixer with interchangeable scrapers
- Two-speed mixer
- Front door made in Makrolon® (special thermal insulating material)
- Charging hopper allows for a fast charge of the mix, flavors and other ingredients
- Acoustic signal tells you when gelato is ready
- Probe in direct contact with the mix

Advantages and strengths

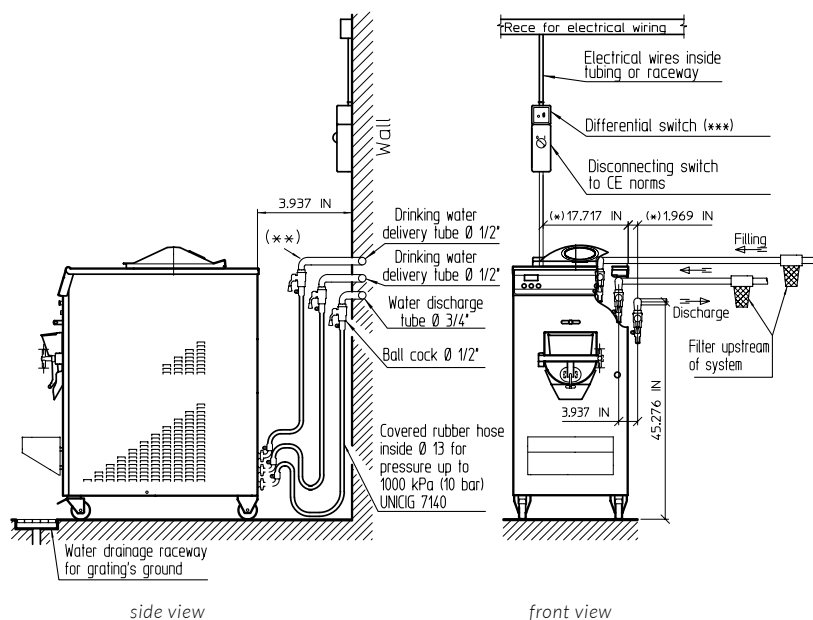
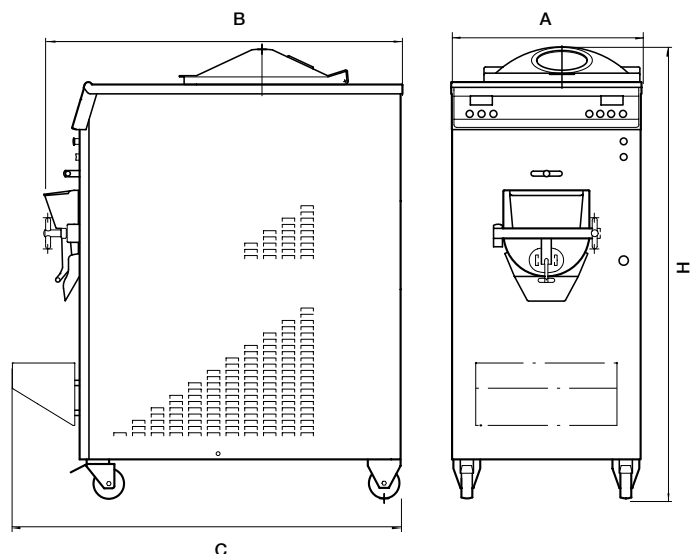
- Extremely easy to use
- Consumption saving machine
- Easy mixture loading
- Ingredients can be added during each heating or freezing phase
- Thermal shock due to fast temperature decrease from 85°C to 4°C, allowing the highest hygiene of the mixture
- Short freezing time
- Fast gelato extraction system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



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



(*) Even if the machine models vary, the water and electricity connection positions are always the same, i.e. on the LEFT side of the machine.
(**) Cocks are in vertical only for illustration purposes.
(***) 30 mA (ABB serie C).



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 bravonorthamerica.com/warranty

Width (A)	cm	61	inches	24
Depth (B)	cm	115	inches	45,3
Depth with base (C)	cm	122,5	inches	48,2
Height (H)	cm	144	inches	56,7
Weight	kg	451	lbs	994
Frame type	floor model			
Outer panels	stainless steel			
Capacity per cycle	Liters	20	Gal	5,28
Max hourly production	Liters	120	Gal	31,7
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	29,2
Min. mixer speed	RPM 122			
Max. mixer speed	RPM 250			
Max power	kw	18,6	Hp	24,6
Voltage	230 Volt/60Hz/3 phase			
Running Amps	Amp 61,2			
Breaker size	Amp 100			
Stirrer motor	kw	0,45	Hp	0,6
Drive motor	kw	7,5 - 4,8	Hp	10 - 6,4
Compressor power	kw	5,5	Hp	7,4
Compressor power	BTU/h 13624			
Freon R404A	Gr	3000	Oz	105,8
Refrigeration condensation	Water			
Water connection Npt	cm	1,27	inches	1/2
Min. water pressure	bar	1,5	Psi	20
Max. water pressure	bar	3	Psi	40
Crate dimensions	cm	132X78X187	inches	51x30,7x73,6
Crate weight	kg	590	lbs	1300