

# Trittico<sup>®</sup> M 18

### 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

- · 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
- Two 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
- $\cdot$  Easy mixture loading
- · Ingredients can be added during each heating or freezing phase
- $\cdot$  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



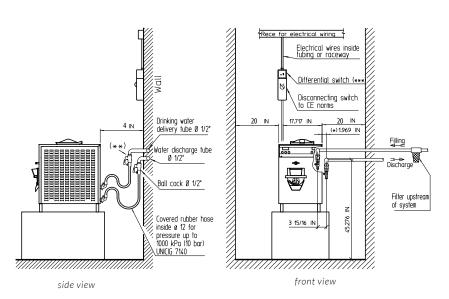
### Trittico M 18

## combi machine for gelato & ice cream hot process production

water cooled

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

В	1	A
	ļ	



(\*) 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).

CUSTEDUS					
Intertek					



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

Width (A)	cm	50	inches	19,7		
Depth (B)	cm	81	inches	32		
Height (H)	cm	84	inches	33,1		
Weight	kg	117	lbs	258		
Frame type	countertop					
Outer panels	stainless steel					
Capacity per cycle	Liters	3	Gal	0,79		
Max hourly production	Liters	18	Gal	4,8		
Min. mix per cycle	Kg	1,5	lbs	3,3		
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		
Min. mixer speed	RPM 122					
Max. mixer speed	RPM 250					
Max power	kw	5,2	Нр	7		
Voltage	Voltage 230 Volt/60Hz/3 phase					
Running Amps	Amp 17,7					
Breaker size	Amp 30					
Stirrer motor	kw	0,22	Нр	0,3		
Drive motor	kw	1,1	Нр	1,5		
Compressor power	kw	1,2	Нр	1,6		
Compressor power	BTU/h 3200					
Freon R404A	Gr	1080	Oz	38,1		
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	100X63X105	inches	39,4x24,2x41,3		
Crate weight	kg	159	lbs	350		