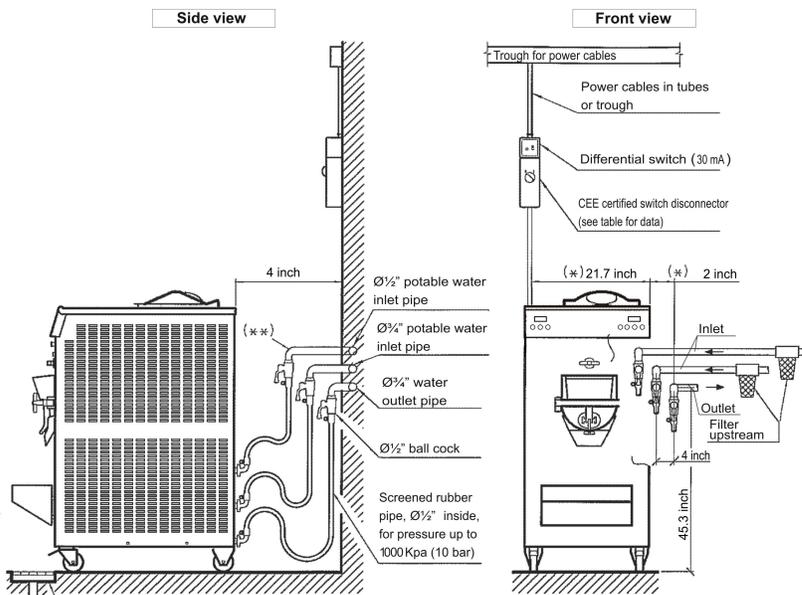
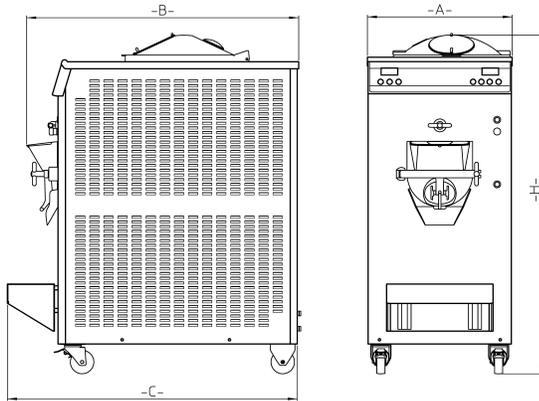


Trittico M 120

combi machine for gelato & ice cream
hot process production

Air + water cooled



(*) 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

side view

front view

(*) 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 mode			
Outer panels	stainless steel			
Capacity per cycle	Liters	20	Gal	5.28
Average power	kw	17.9	Hp	24.3
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 150			
Max. mixer speed	RPM 300			
Max power	kw	23.2	Hp	31.5
Voltage	230 Volt/60Hz/3 phase			
MCA	Amp 98			
MOP	Amp 175			
Stirrer motor	kw	0.45	Hp	0.61
Drive motor	kw	7.5	Hp	10
Compressor power	kw	5.2	Hp	7
Compressor power	BTU/h 13624			
Freon R449A	Gr	3000	Oz	105.8
Refrigeration condensation	Air remote/Water			
Water connection Npt	Ø	inches		1/2
Min. water pressure	bar	2	Psi	29
Max. water pressure	bar	3	Psi	43.5
Crate dimensions	cm	131X80X190	inches	51.6x31.5x70.8
Crate weight	kg	585	lbs	1290

Note: These data are indicative mixture/products or standard testing processor Bravo Spa