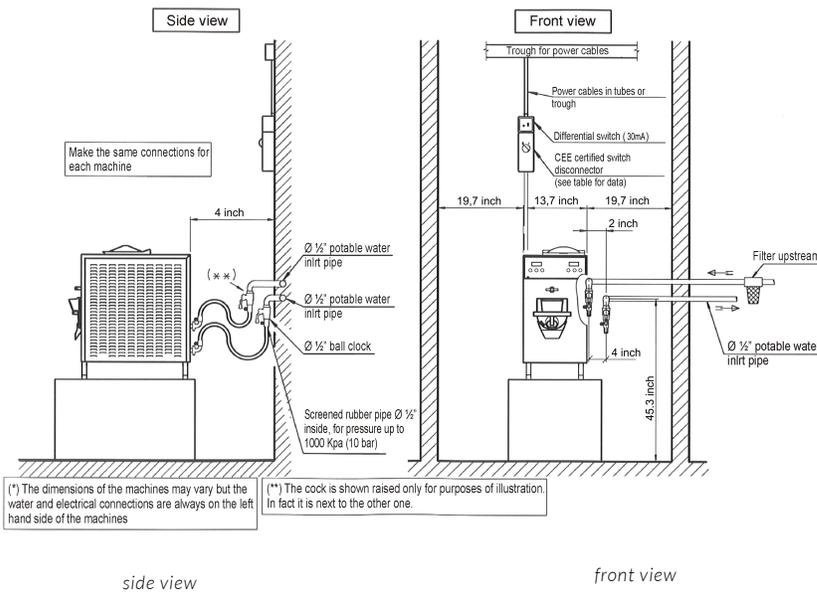
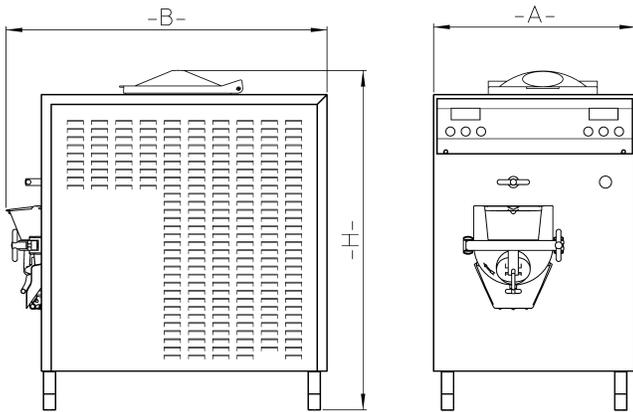


Trittico M 18

combi machine for gelato & ice cream
hot process production
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.

(*) 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).



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
Average power	kw	4.2	hp	5.7
Min. mix per cycle	Kg	1.25	lbs	2.75
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
Max. mixer speed	RPM 240			
Max power	kw	4.8	Hp	6.5
Voltage	230 Volt/60Hz/3 phase			
MCA	Amp 20			
MOP	Amp 25			
Stirrer motor	kw	0.21	Hp	0.28
Drive motor	kw	1.1	Hp	1.47
Compressor power	kw	2	Hp	2.75
Compressor power	BTU/h 3200			
Freon R452A	Gr	1020	Oz	35.98
Refrigeration condensation	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	98x70x105	inches	38.6x27.6x41.3
Crate weight	kg	161	lbs	355

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

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

