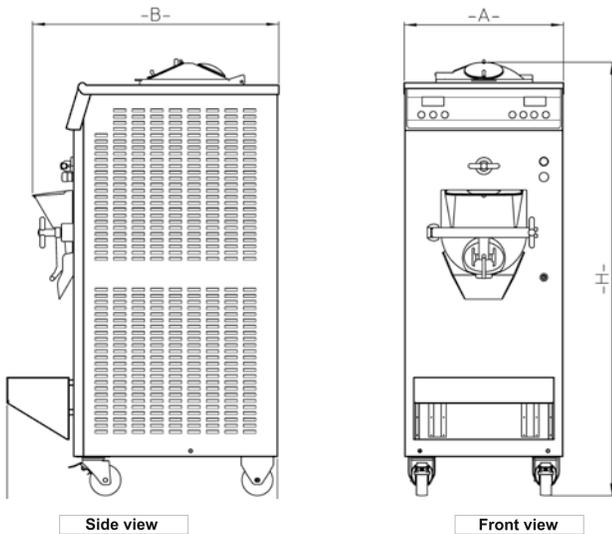


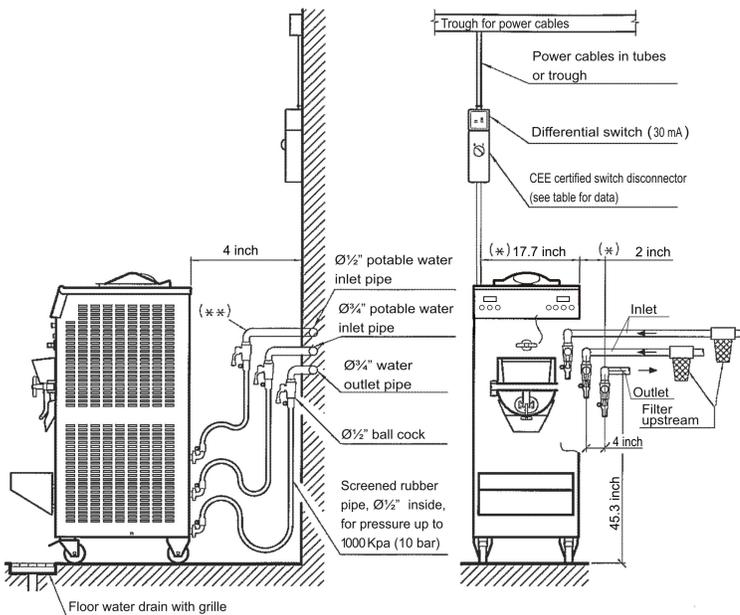
Trittico M 30

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



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

(*) 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 warranty.bravonorthamerica.com



Width (A)	cm	51	inches	20.1
Depth (B)	cm	80	inches	31.5
Depth with base (C)	cm	87.5	inches	34.4
Height (H)	cm	140	inches	55.1
Weight	kg	240	lbs	529
Frame type	floor mode			
Outer panels	stainless steel			
Capacity per cycle	Liters	5	Gal	1.32
Average Power	kw	6.1	hp	8.3
Min. mix per cycle	Kg	2	Lbs	4.4
Max. mix per cycle	Kg	4	Lbs	8.8
Volume cylinder with mixer	Liters	8.93	Quarts	9.43
Volume cylinder without mixer	Liters	9.46	Quarts	10
Min. mixer speed	RPM 150			
Max. mixer speed	RPM 300			
Max power	kw	6.5	Hp	8.7
Voltage	230 Volt / 60 Hz / 3 phase			
MCA	Amp 30			
MOP	Amp 50			
Stirrer motor	kw	0.21	Hp	0.28
Drive motor	kw	2.2	Hp	3
Compressor power	kw	1.5	Hp	2
Compressor power	BTU/h 4688			
Freon R449A	Gr	1150	Oz	40.5
Refrigeration condensation	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	100x70x180	inches	39.4x27.6x70.8
Crate weight	kg	315	lbs	694

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