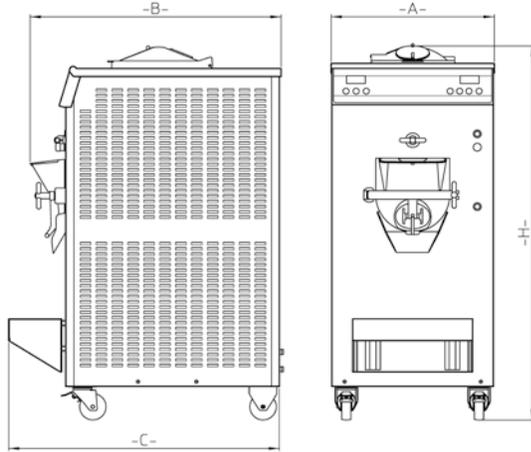


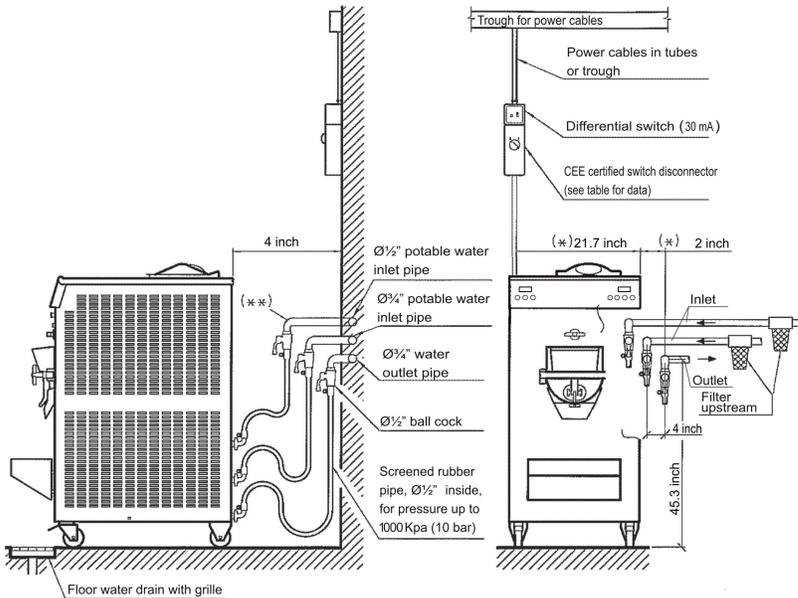
Trittico M 60

combi machine for gelato & ice cream
hot process production
air + 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

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 warranty.bravonorthamerica.com

Width (A)	cm	61	inches	24
Depth (B)	cm	95	inches	37.4
Depth with base (C)	cm	102.5	inches	40.3
Height (H)	cm	141	inches	55.5
Weight	kg	329	lbs	725
Frame type	floor mode			
Outer panels	stainless steel			
Capacity per cycle	Liters	10	Gal	2.64
Average Power	kw	11.2	Hp	15
Min. mix per cycle	Kg	4	lbs	8.8
Max. mix per cycle	Kg	8	lbs	17.6
Volume cylinder with mixer	Liters	15.83	Quarts	16.73
Volume cylinder without mixer	Liters	16.64	Quarts	17.58
Min. mixer speed	RPM 150			
Max. mixer speed	RPM 300			
Max power	kw	12.7	Hp	17.2
Voltage	230 Volt/60Hz/3 phase			
MCA	Amp 61			
MOP	Amp 110			
Stirrer motor	kw	0.21	Hp	0.28
Drive motor	kw	4.8	Hp	6.5
Compressor power	kw	2.8	Hp	3.8
Compressor power	BTU/h 9349			
Freon R449A	Gr	3900	Oz	137.93
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	110X80X180	inches	43.3x31.5x70.8
Crate weight	kg	440	lbs	970

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

