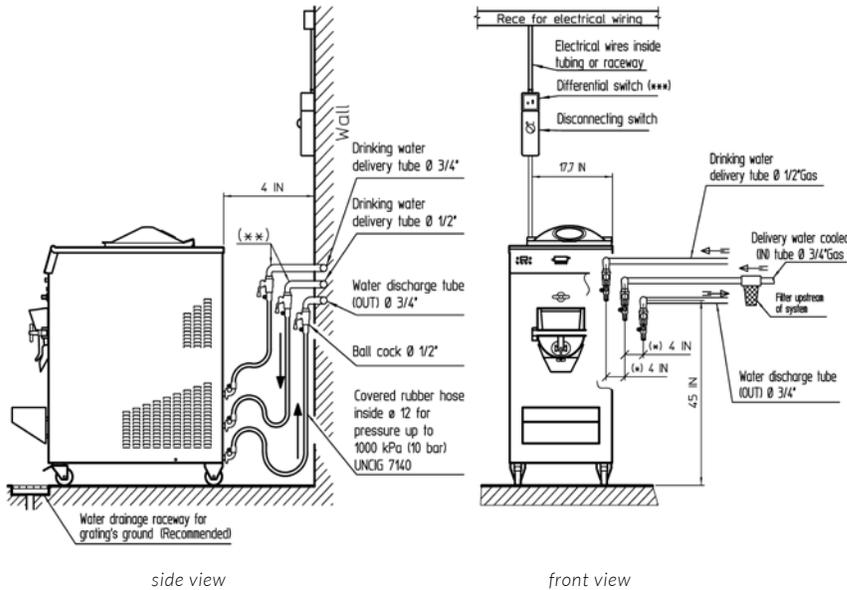
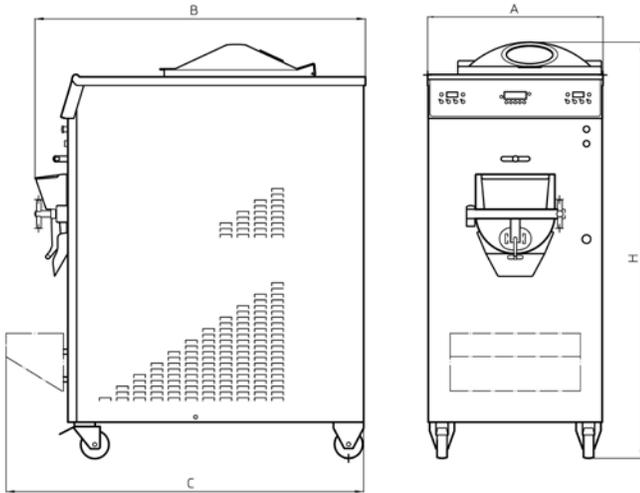


Trittico Executive 1020

Combined machine with ionic-system and double inverter
for pastry products, chocolate, savoury food and gelato

Air / Air + Water cooled



(*) 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	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
Frame type	floor model			
Outer panels	stainless steel			
Capacity per cycle	Liters	20	Gal	5.28
MCA	Amp 98			
MOP	Amp 175			
Min. mix per cycle	kg	5	Lbs	8.8
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	29.20
Stirrer speed	3 speeds from 30 to 80 RPM			
Mixer speed	8 speeds from 20 to 300 RPM			
Max power	kW	17.3	Hp	23.2
Voltage	230 Volt / 60 Hz / 3 phase			
Running Amps	Amp 61.2			
Breaker size	Amp 100			
Stirrer motor	kW	0.45	Hp	0.61
Drive motor	kW	7.5 - 4.8	Hp	10 - 6.4
Compressor power	kW	3.7	Hp	5
Compressor Capacity (EV: 23°F)	BTU/h 55000			
Freon R404A	g	3000	Oz	105.8
Refrigeration condensation	Water			
Water connection	cm	1.27	inches	1/2
Min. water pressure	bar	2	psi	29
Max. water pressure	bar	3	psi	43
Crate dimensions	cm	123 x 72 x 157	inches	48.4 x 28.3 x 61.8
Crate weight	kg	560	lbs	1234

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

Data can be changed at any time without notice by the manufacturer.
These data are to be considered indicative for standard mixtures/products and testing processes of Bravo Spa.

