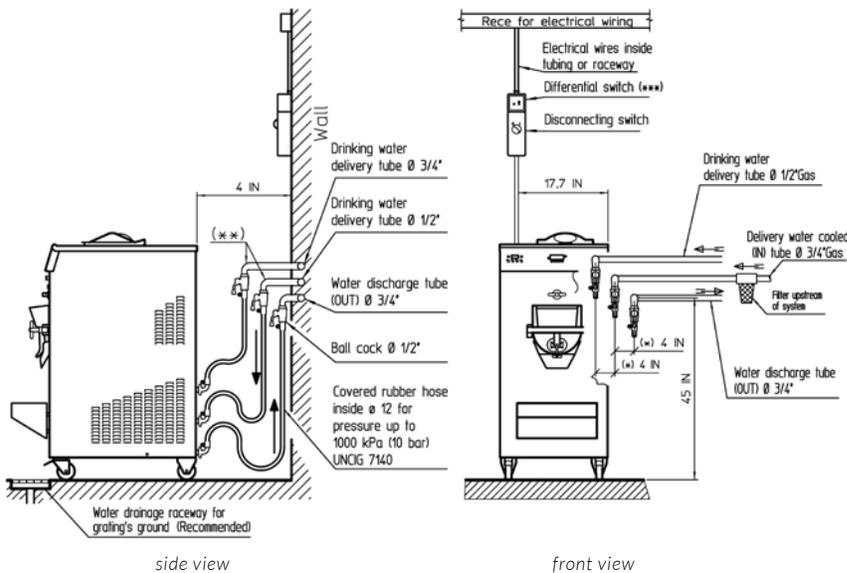
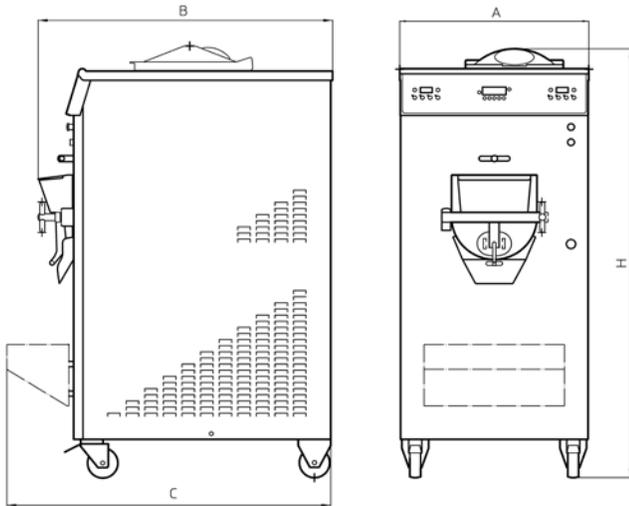


# Trittico Executive 610

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                          | 95             | inches | 37.4               |
| Depth with base (C)            | cm                          | 102.5          | inches | 40.3               |
| Height (H)                     | cm                          | 141            | inches | 55.5               |
| Frame type                     | floor model                 |                |        |                    |
| Outer panels                   | stainless steel             |                |        |                    |
| Capacity per cycle             | Liters                      | 10             | Gal    | 2.64               |
| MCA                            | Amp 61                      |                |        |                    |
| MOP                            | Amp 110                     |                |        |                    |
| Min. mix per cycle             | kg                          | 2              | Lbs    | 4.4                |
| Max. mix per cycle             | kg                          | 8              | Lbs    | 17.6               |
| Volume cylinder with mixer     | Liters                      | 15.83          | Quarts | 13.93              |
| Volume cylinder without mixer  | Liters                      | 16.64          | Quarts | 14.64              |
| Stirrer speed                  | 3 speeds from 30 to 80 RPM  |                |        |                    |
| Mixer speed                    | 8 speeds from 20 to 300 RPM |                |        |                    |
| Max power                      | kW                          | 9              | Hp     | 12.1               |
| Voltage                        | 230 Volt / 60 Hz / 3 phase  |                |        |                    |
| Running Amps                   | Amp 30.1                    |                |        |                    |
| Breaker size                   | Amp 63                      |                |        |                    |
| Stirrer motor                  | kW                          | 0.22           | Hp     | 0.3                |
| Drive motor                    | kW                          | 4-2.6          | Hp     | 5.4-3.5            |
| Compressor power               | kW                          | 2.9            | Hp     | 3.9                |
| Compressor Capacity (EV: 23°F) | BTU/h 39000                 |                |        |                    |
| Freon R404A                    | g                           | 2000           | Oz     | 70.5               |
| 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                          | 109 x 72 x 156 | inches | 42.9 x 28.3 x 61.8 |
| Crate weight                   | kg                          | 380            | lbs    | 838                |

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](http://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.

