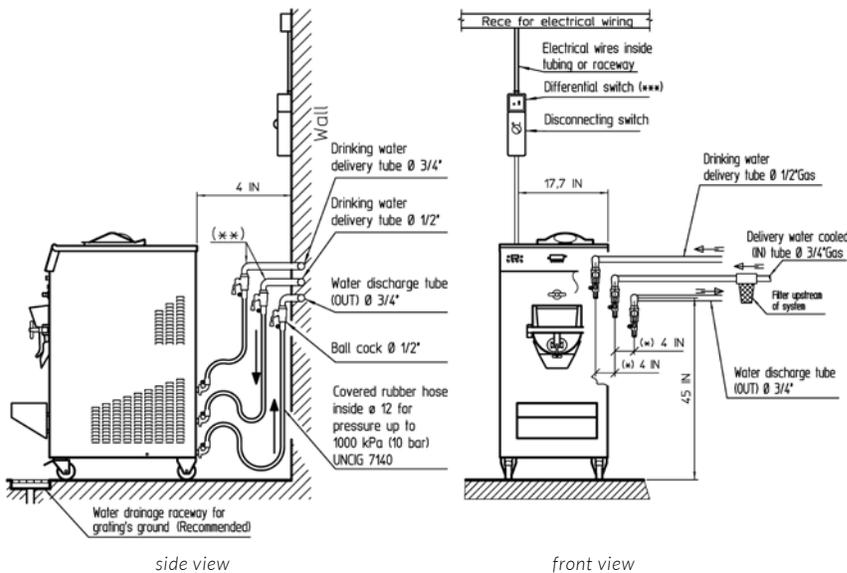
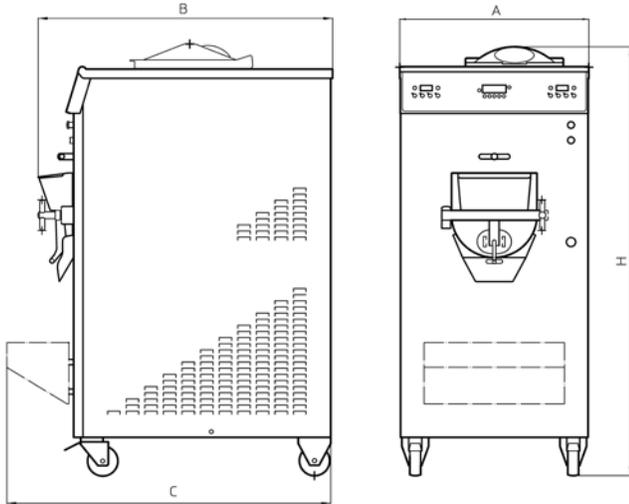


# Trittico Executive 610

Combined machine with ionic-system and double inverter for pastry products, chocolate, savoury food and gelato  
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	40.4
Height (H)	cm	141	inches	55.5
Weight	kg	341	lbs	752
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	4	Lbs	8.8
Max. mix per cycle	kg	8	Lbs	17.6
Volume cylinder with mixer	Liters	15.57	Quarts	13.7
Volume cylinder without mixer	Liters	16.9	Quarts	14.87
Stirrer speed	3 speeds from 30 to 80 RPM			
Mixer speed	8 speeds from 20 to 300 RPM			
Max power	kW	14.2	Hp	19.04
Voltage	230 Volt / 60 Hz / 3 phase			
Running Amps	Amp 40			
Breaker size	Amp 63			
Stirrer motor	kW	0.18	Hp	0.2
Drive motor	kW	4-2.6	Hp	5.4-3.5
Compressor power	kW	5.5	Hp	7.4
Freon R449A	g	1700	Oz	60
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 61.4
Crate weight	kg	360	lbs	793.7

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.

