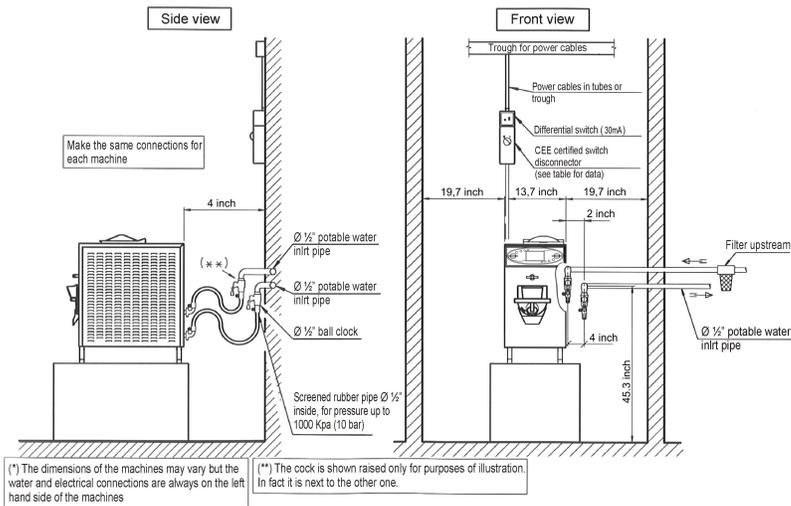
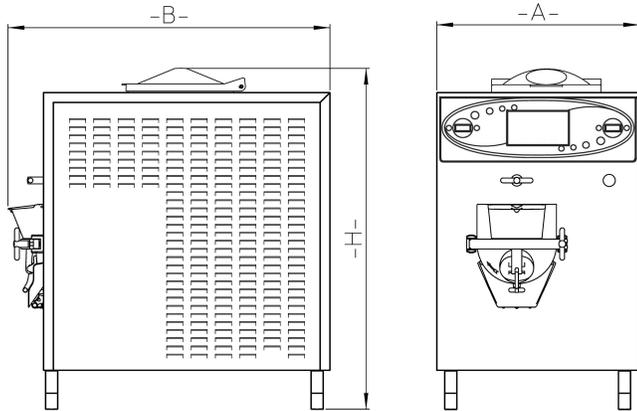


Trittico Evo 183

Revolutionary made in Italy technology
for gelato, pastry and chocolate production
water cooled



Height (H)	cm	84	inches	33.1
Depth (B)	cm	81	inches	32
Width (A)	cm	50	inches	19.7
Frame type	countertop			
Outer panels	stainless steel			
Prod. for cycle	Liters	3	Gal	0.79
Min. continuous hourly production	Liters	12	Gal	3.2
Max production rate	Liters	18	Gal	4.8
Min. mix for cycle	Kg	1.2	Lbs	2.6
Max. mix per cycle	Kg	2.4	Lbs	5.3
Volume cylinder with mixer	Liters	5.7	Quarts	6
Volume cylinder without mixer	Liters	6.1	Quarts	6.5
Stirrer speed	3 speeds from 30 to 180 RPM			
Mixer speed	7 speeds from 30 to 360 RPM			
Average Power	kw	4.2	Hp	5.6
Voltage	230 Volt / 60 Hz / 3 phase			
MCA	Amp 20			
MOP	Amp 25			
Stirrer motor	kw	0.21	Hp	0.28
Drive motor	kw	1.1	Hp	1.47
Compressor power	kw	2	Hp	2.75
Compressor Capacity (EV: 23°F)	BTU/h 3200			
Freon R404A	Gr	1200	Oz	42.3
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	97 x 67 x 105	inches	38.2 x 26.4 x 41.3
Crate weight	kg	161	lbs	355



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

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

