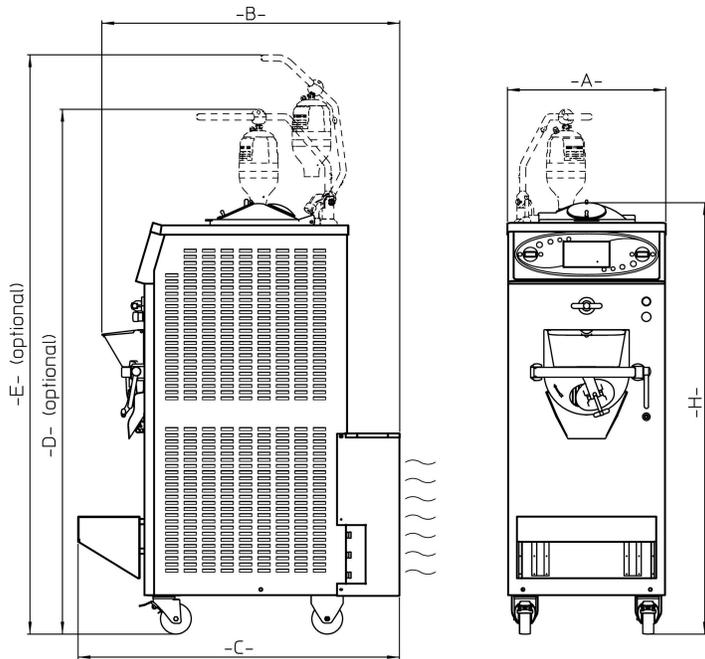


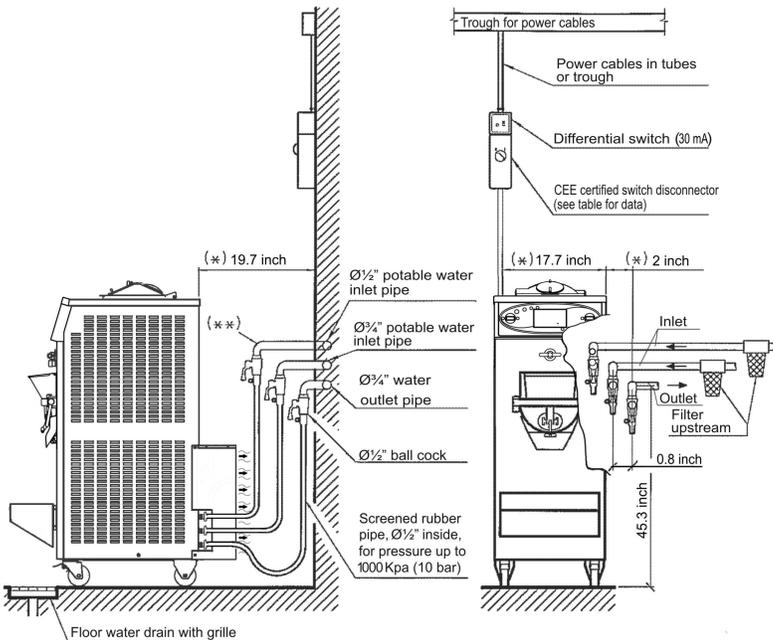
# Trittico Evo 305

Revolutionary made in Italy technology  
for gelato, pastry and chocolate 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

Width (A)	cm	51	inches	20.1
Depth (B)	cm	97	inches	38.2
Depth with base (C)	cm	103.5	inches	40.7
Height (H)	cm	140	inches	55.1
Mixer in position (D)*	cm	170	inches	66.9
Lifted Mixer (E)*	cm	188	inches	74
Frame type	floor mode			
Outer panels	stainless steel			
Capacity per cycle	Liters	5	Gal	1.32
Min. mix per cycle	Kg	1	Lbs	2.2
Max. mix per cycle	Kg	4	Lbs	8.8
Volume cylinder with mixer	Liters	8.94	Quarts	9.45
Volume cylinder without mixer	Liters	9.46	Quarts	10
Stirrer speed	3 speeds from 30 to 140 RPM			
Mixer speed	8 speeds from 20 to 300 RPM			
Average power	kw	6.7	Hp	9
Voltage	230 Volt / 60 Hz / 3 phase			
MCA	Amp 30			
MOP	Amp 50			
Stirrer motor	kw	0.21	Hp	0.28
Drive motor	kw	2.2	Hp	3
Compressor power	kw	1.5	Hp	2
Compressor power	BTU/h 4688			
Freon R449A	kw	1950	Oz	68.8
Refrigeration condensation	Air + 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	72x109x156	inches	28x43x62
Crate weight	kg	305	lbs	672.4

\* Optional

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



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)

