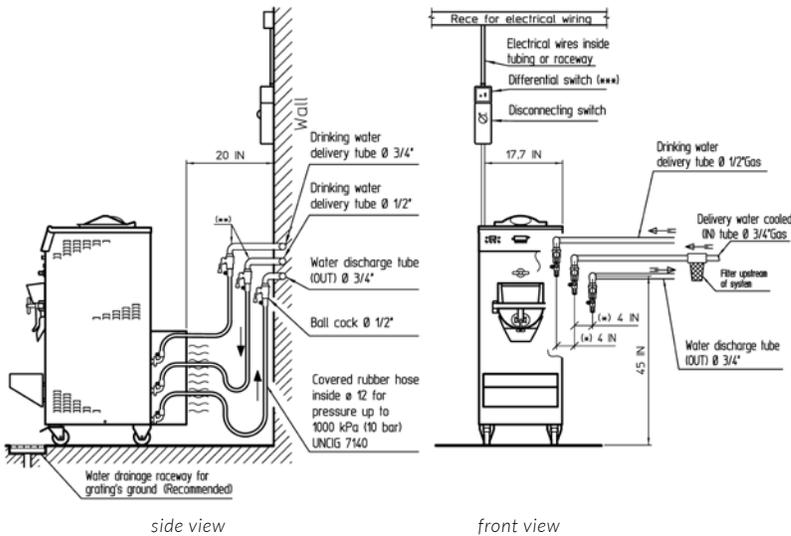
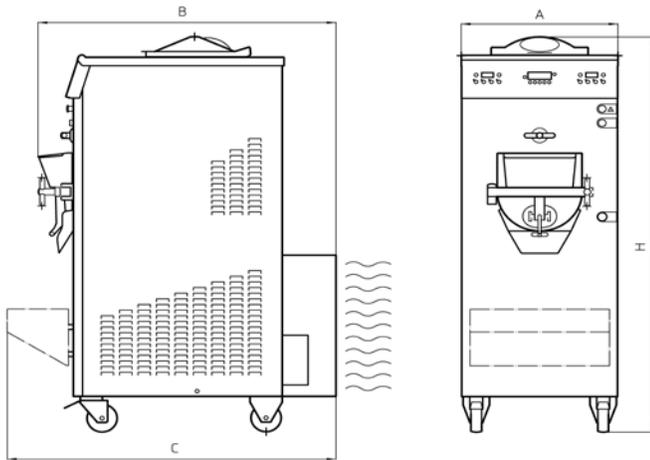


Trittico Executive 305

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



(***) 300 mA (ABB serie K)

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
Frame type	floor model			
Outer panels	stainless steel			
Capacity per cycle	Liters	5	Gal	1.32
MCA	Amp 30			
MOP	Amp 50			
Min. mix per cycle	kg	2	Lbs	4.4
Max. mix per cycle	kg	4	Lbs	8.8
Volume cylinder with mixer	Liters	8.93	Quarts	7.86
Volume cylinder without mixer	Liters	9.7	Quarts	8.53
Stirrer speed	3 speeds from 30 to 80 RPM			
Mixer speed	8 speeds from 20 to 300 RPM			
Max power	kW	8	Hp	10.7
Voltage	230 Volt / 60 Hz / 3 phase			
Running Amps	Amp 25			
Breaker size	Amp 40			
Stirrer motor	kW	0.18	Hp	0.2
Drive motor	kW	2.2 - 1.5	Hp	3 - 2
Compressor power	kW	2.6	Hp	3.5
Freon R449A	g	1950	Oz	68.8
Refrigeration condensation	Air + water			
Crate dimensions	cm	109 x 72 x 156	inches	42.9 x 28.3 x 61.4
Crate weight	kg	300	lbs	661.4

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.

