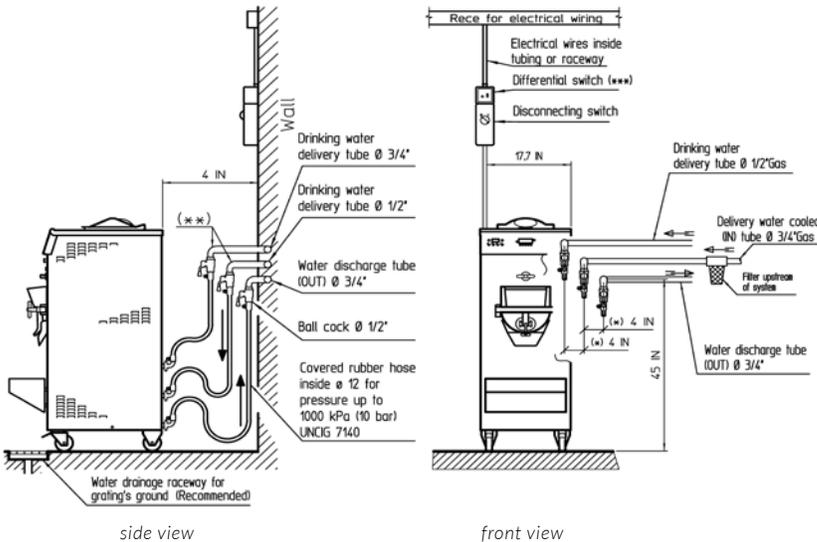
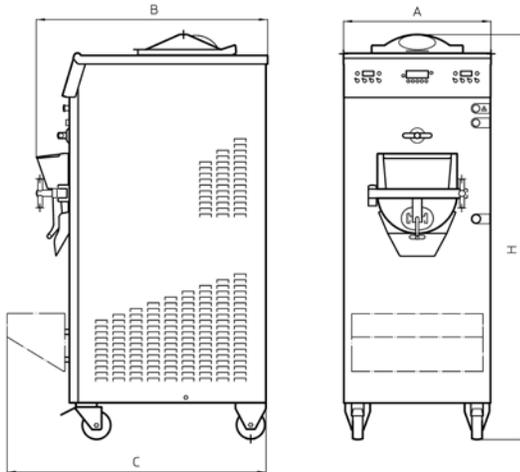


Trittico Executive 305

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.

(**) The cock is higher for illustration requirements.

In really it must be placed side by side with the other.

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

Width (A)	cm	51	inches	20.1
Depth (B)	cm	80	inches	31.5
Depth with base (C)	cm	87.5	inches	34.4
Height (H)	cm	140	inches	55.1
Weight	kg	252	lbs	555.6
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	7.8	Hp	10.5
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 R44 9a	g	1150	Oz	40.5
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	95 x 62 x 156	inches	37.4 x 24.5 x 61.4
Crate weight	kg	275	lbs	606.3

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.

