

trittico du



SIMPLY UNIQUE

The *made in Italy* technology that has modernized the gelato and pastry production system.



CONFIGURABLE ON
configurator.bravo.it



THE FIRST MULTIFUNCTIONAL MACHINE FOR GELATO, PASTRY AND CHOCOLATE.

1974:
first **Trittico®**

Trittico® is a unique technology: **more than 40 years of history**, research and development, patents and progress.

A certainty over time: the experience and history of an original idea which remains and evolves.

A success evolving, the research allows to improve the machine to make it perfect.

A safe and reliable technology, resistant and always in line with new trends.

A real laboratory, completely customizable and configurable also online on ***configurator.bravo.it***

2000



2017:

Trittico Limited Edition + INSIGHT technology


Insight
h24
under control

Revolutionize your idea of tech support.
Just imagine a virtual intelligence
always at your service.

**Always by
your side.**



1) **CLEAR UPPER LID**
Insert, control, add.

2) **LCD or TOUCH DISPLAY**
Customize, program, interact.

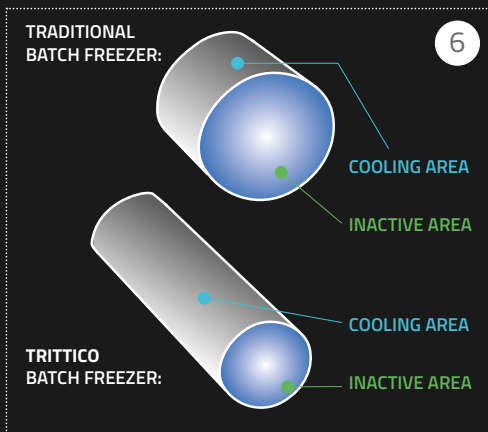
3) **VERTICAL UPPER TANK**
Cooks like a pot - it reaches 115°C with a 0,1°C precision in the product core
Blends - stirrer with perfect adherence and adjustable speed
Cools - cooling for chocolate temper and new generation custard creams (crèmeux).



4) **INTERNAL CONDUIT**
Speed, hygiene, cleaning.
The hot mixture goes down into the freezing cylinder without external contaminations and tampering, undergoing a thermal shock (+85°C +4°C) and ensuring the maximum hygiene.

5) **FRONT DOOR PANEL**
Light, resistant, insulating.
Made of insulating material to avoid a chill dispersion outside and the condensation, with also the possibility to add ingredients during the batch-freezing phase.

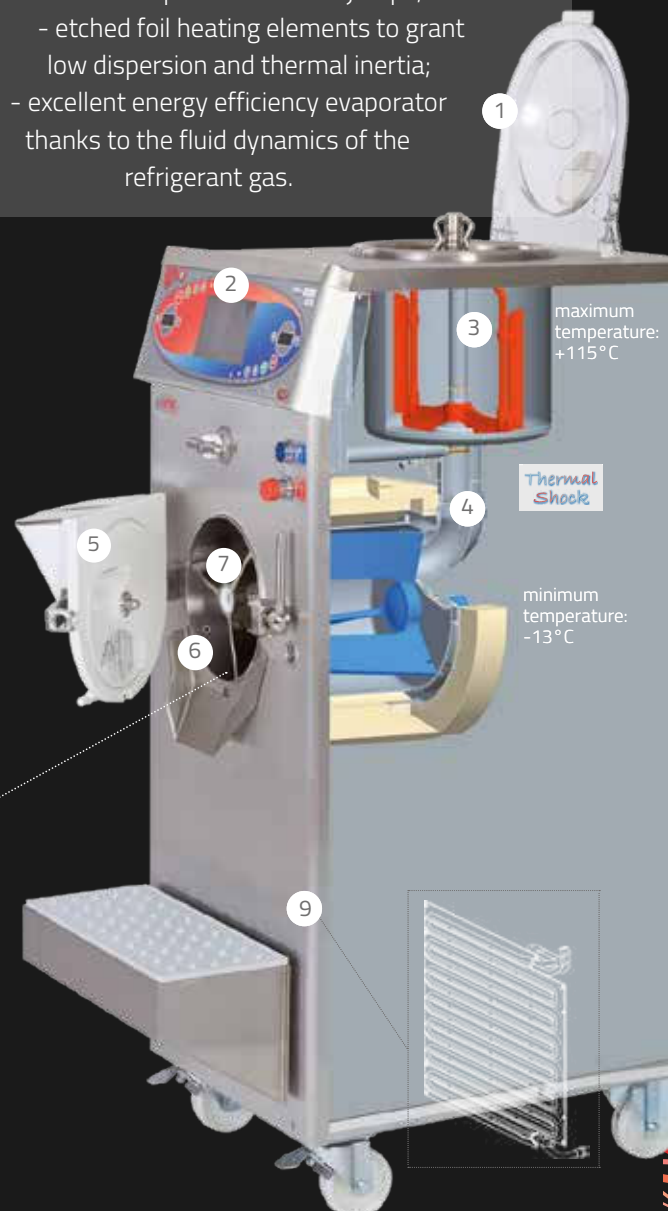
6) **LOWER TANK**
Freeze: monobloc cylinder with multi-rings and multipoint gas injection system for a better chill distribution and for a dry, creamy and stable gelato.
Blends and cools: stirring speed regulation and cold modulation for different features of each pastry and savoury product.



7) **MIXER**
Three blades stainless steel mixer with interchangeable scrapers (2 blades for counter top models).

8) **TEMPERATURE PROBES**
The temperature probes of the upper and lower tank are in direct contact with the product and calibrated within a tenth of degree accuracy, detecting in this way the real temperature of the mixture during the entire production process for absolute precision and results.

9) **HIGH ENERGY SAVING**
Plate condenser, high efficiency compressor, metal foil resistor. High energy savings:
- patented plate condenser in stainless steel, thin and long-lasting even with hard water;
- customized compressor for an optimal absorption of thermal jumps;
- etched foil heating elements to grant low dispersion and thermal inertia;
- excellent energy efficiency evaporator thanks to the fluid dynamics of the refrigerant gas.



TRITTICO Startronic Plus

Unique and original with Ionic System on board

3° GENERATION IONIC SYSTEM

To customize automatically the consistency and dryness of your gelato.



AVAILABLE MODELS

- 122, 183 (counter top) Water/Air
- 305, 457 (self-contained) Water/Air+Water
- 610, 1015, 1020 Water/Air Remote+Water

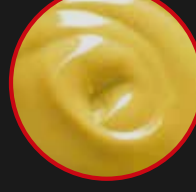


gelato
sorbetto
slush ice
custard



programmable
(customizable
program)

specific program
for small amounts
production



Double probe
on the cylinder



Removable gelato
extraction chute



Rubber mat for placing
the gelato tub

Trittico® Plus is the revolutionary machine on the artisanal gelato world, it allows to always have a healthy, balanced, soft, creamy, dry and stable gelato products in your showcase.

The strength of **Trittico® Plus** is Bravo exclusive patented **Ionic System®**. It is an invention that revolutionized the concept of batch freezing, applying a physic-scientific parameter that let the machine automatically detect the moment when gelato is ready to the extraction and immediately inform the operator, so it is always possible to produce a perfect dryness gelato!

Furthermore thanks to the upgraded software, Trittico Plus is also suitable to the basis processes of Pastry world and it can be use to produce custard cream.

FEATURES

- Patented **Ionic System® Control** with speed variator to detect the right percentage of frozen water in the mixture in order to obtain the proper gelato/sorbet consistency and volume.
- Batch freezer mixer with multiple speeds.

ADVANTAGES

- Possibility to work with the **Ionic System®**: speed variator controlled by a software that ensures the maximum product overrun and maintain the structure in the showcase for long time.
- Possibility to work by setting the time.
- Possibility to work by setting the extraction temperature.



For further informations about available OPTIONALS for each model see the specific brochure.

| MODELLO | | 122 water | 122 air | 183 water | 183 air | 305 water | 305 air+ water | 457 water | 457 air+ water | 610 water | 610 air remote+ water | 1015 water | 1015 air remote+ water | 1020 water | 1020 air remote+ water |
|-------------------------------|---------------|--------------|------------|--------------|------------|--------------|----------------------|--------------|----------------------|--------------|--------------------------------|---------------|---------------------------------|--|--|
| Production for cycle | l | 2,5 | 2,5 | 3 | 3 | 5 | 5 | 8,3 | 8,3 | 10 | 10 | 15 | 15 | 20 | 20 |
| Average hourly production (1) | l/h | 8/12 | 8/12 | 12/18 | 12/18 | 20/30 | 20/30 | 30/50 | 30/50 | 40/60 | 40/60 | 60/90 | 60/90 | 75/120 | 75/120 |
| Voltage (2) | Vol/ Hz/Ph | 230/50/1 | 230/50/1 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 | 400/50/3 |
| Power (4) | kW | 2,9 | 3,0 | 4,2 | 4,5 | 6,3 | 6,5 | 7,7 | 8,1 | 9,8 | 10 | 10,9 | 11,5 | Start Pr., Pl. 17,5 Exe.Pr., Evo 16 | Start Pr., Pl. 17,9 Exe.Pr., Evo 16,4 |
| Width (A) | cm | 36 | 36 | 50 | 50 | 51 | 51 | 51 | 61 | 61 | 61 | 61 | 61 | 61 | 61 |
| Depth (B) | cm | 68 | 68 | 79 | 79 | 80 | 80+17 | 95 | 95 | 95 | 95 | 100 | 100 | 115 | 115 |
| Profondità (C) | cm | - | - | - | - | 87,5 | 87,5+17 | 102,5 | 102,5 | 102,5 | 102,5 | 107,5 | 107,5 | 122,5 | 122,5 |
| Height (H) | cm | 70 | 70 | 78 | 78 | 140 | 140 | 140 | 140 | 141 | 141 | 141 | 141 | 144 | 144 |
| Weight (3) St. Premium | kg | 90 | - | 114 | - | 238 | - | 295 | - | 329 | - | 369 | - | 495 | - |
| Weight (3) St. Plus | kg | 91 | - | 120 | - | 252 | - | 291 | - | 341 | - | 389 | - | 515 | - |
| Weight (3) Ex. Premium | kg | 91 | - | 120 | - | 252 | - | 291 | - | 341 | - | 389 | - | 515 | - |
| Weight (3) Ex. Evo | kg | 93 | - | 122 | - | 256 | - | 309 | - | 346 | - | 391 | - | 510 | - |

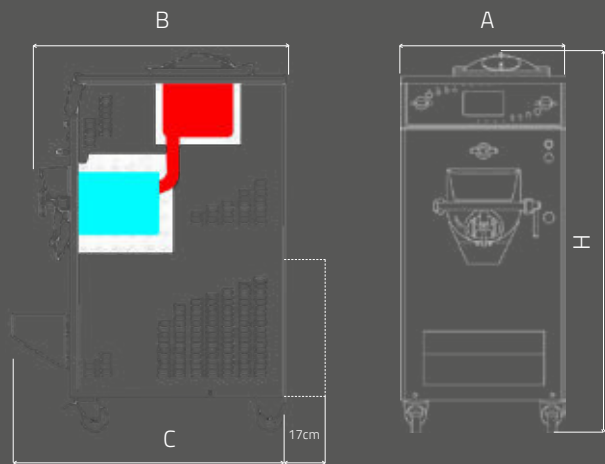
(1) Hourly production may change according to type of mixture and finished product density.

(2) Also available in 60 Hz.

(3) The weight of the air cooling machines will be estimated before the shipment.

(4) The absorption expressed in kW is an average hourly consumption with a standard mixture like "fiordilatte".

REV. 1016 - Data can be changed at any time without notice by the manufacturer.



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Designed and produced in Italy