

# TRITTICO® EXECUTIVE PREMIUM



...The laboratory you have ever dreamt of in less than 1 sqm!

Experience and passion for artisanal gelato,  
for the art of pastry,  
for the chocolate  
and for the international high level gastronomy.

With Trittico Executive Evo NOTHING TO SACRIFICE,  
YOU ALREADY OWN EVERYTHING YOU NEED!

Trittico® Executive Premium is the first multi-function machine for gelato, pastry and catering. Thanks to its micro-processor, the machine automatically handles the cooking, cooling, and the emulsion of your recipes without risking errors or waste.

## FOR GELATO

gelato / sorbets  
semifreddoes  
topping  
slush ice

## FOR PASTRY

custard  
tarte citron  
bavaroise  
mouseline cream  
butter cream  
paté a bombe

## FOR SAVOURY PRODUCTS

savoury mousses  
bechamel sauce  
vegetable soufflé  
savoury jams  
cheese cream  
concentrates sauces



Trittico® Executive respects the temperatures to the tenth grade and the mixing speed for each product.

The machine automatically handles **9 different programs in the hot side** and **17 different programs in the cold side**. Also you can customize with great variety and flexibility since Trittico adapts to the professional, its recipes and procedures for the implementation, and not vice versa! Trittico® is a very important instrument to save space and time and to organize the work in laboratory in the best way!





# TRITTICO® EXECUTIVE PREMIUM



## STANDARD ACCESSORIES\*

- 1 speed variator
- quick flange closure lever
- metal mixer teeth
- removable gelato extraction chute
- stainless steel side panels
- stirrer for the upper tank (Bravo patent)
- double temperature probe on the freezing barrel (Bravo patent)
- 3rd generation ionic system (Bravo patent)
- flavour basket
- rubber pad for support shelf
- central joint washing and external washing gun
- graphic display
- 9 programs for the hot part and 17 programs for the cold part
- BASIC SPARE PARTS KIT: support shelf for gelato container, drip tray, grease, flange cover, extraction door, flange gasket, seal mixer ring, butterfly valve, gelato extraction spatula, cleaning brush for transfer pipe.

## STANDARD PROGRAM

### Hot Part

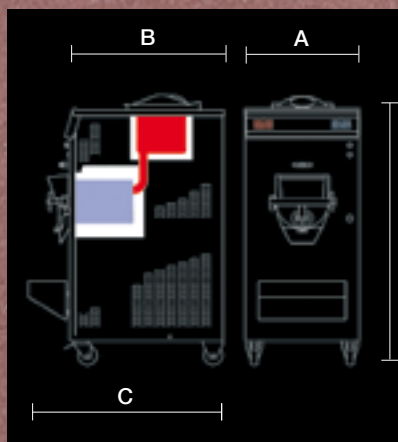
programmable  
custard  
bavaroise  
tarte citron  
mouseline cream  
butter cream  
paté a bombe  
bechamel  
fruit ice cream

### Cold Part

high consistency  
manual ionic system  
ice cream  
high speed shots  
ionic automatic  
system at time  
slush ice  
ice cream 1/2 tank  
high speed shots 1/2 tank  
custard  
bavaroise  
tarte citron  
preparazione salse  
mouseline cream  
butter cream  
paté a bombe  
bechamel

\*Counter top models 122 e 183 include 'Evo Kit' option

## TECHNICAL SHEET



TECHNICAL SPECIFICATIONS		122		183		305		457		610		1015		1020	
Prod. for cycle	Lt	2,5		3		5		7		10		15		20	
Average hourly production (1)	Lt	8/12		12/18		20/30		30/45		40/60		60/90		75/120	
Voltage (2)	Volt/Hz/Ph	230/50/1		400/50/3		400/50/3		400/50/3		400/50/3		400/50/3		400/50/3	
Power	kW	3,2	3,3	5,3	5,4	5,8	5,9	6,3	6,5	9	9,2	11,2	11,5	17,3	17,6
Refrigeration condenser		Water	Air	Water	Air	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water	Air	Air+Water
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	97	95	95	95	95	100	100	115	115
Depth (C)	cm	---	---	---	---	87,5	103,5	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)	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) Weight of the basic machine. The weight of the air cooling machines will be estimated before the shipment.

Air or Water : incorporated cooling condenser. Air+Water : incorporated cooling condenser. Air+Water : incorporated water condenser and remote air cooling condenser.

REV. 02/14 - Data can be changed at any time without notice by the manufacturer.

## OPTIONAL\*\*



WHISK\*\*\*



EVO MIX  
SET UP



EVO MIX



TOUCH-  
SCREEN  
DISPLAY



CHUTE FOR  
CHOCOLATE  
TEMPERING



KIT 24



KIT EVO

- choosing it your Trittico Executive Premium becomes Executive EVO !
- it already includes a chute for chocolate tempering



AIR/WATER  
COOLING  
SYSTEM\*\*\*\*

\*\* options not available for the counter top model.

\*\*\* option whisk is not available for models 122-183-1015.

\*\*\*\* air cooling available for 122/183 table-top models.

NB: Bravo products are the result of continuous research and evolution. Bravo Spa reserves its right to modify the accessories, the technical features and the optionals. Please check this at the moment of the order. The updated data are always available on [configurator.bravo.it](http://configurator.bravo.it)

