trittico duo series

TRITTICO® Evo

Revolutionary *made in Italy*
technology for gelato, pastry
and chocolate production

BRAVO® NORTH AMERICA

How it is made and how it works.

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

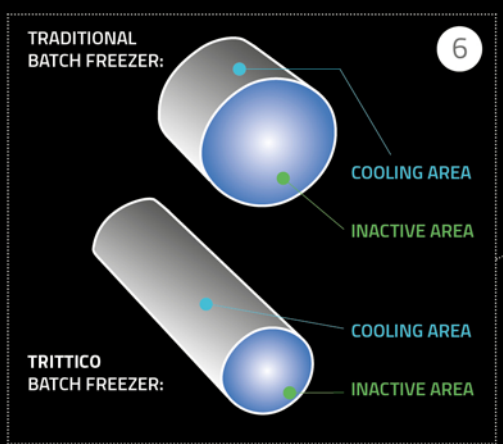
2) **GRAPHIC or TOUCH DISPLAY**
Customize, program, interact.

3) **VERTICAL UPPER TANK**
Cooks - reaches 115°C (239°F) with a 0.1°C (33.8°F) precision at the core of the product
Blends - stirrer with perfect adherence and adjustable speed
Cools - for chocolate tempering and new generation pastry cream (crèmeux).

4) **INTERNAL CONDUIT**
Speed, hygiene, cleaning.
The hot mix goes down into the freezing cylinder without external contaminations or tampering, creating a thermal shock (+85°C +4°C | 185°F 39.2°F) and ensuring the maximum hygiene.

5) **FRONT DOOR**
Light, durable, insulating.
Made of insulating material to prevent cold dispersion and condensation.
Possibility to add ingredients during the freezing process.

6) **LOWER TANK**
Freezes: monobloc cylinder with multi-rings and multipoint gas injection system for a better chill distibution and for a dry, creamy and stable gelato.
Blends and cools: adjustable stirring speed and temperature control for all gelato, pastry and savoury programs.

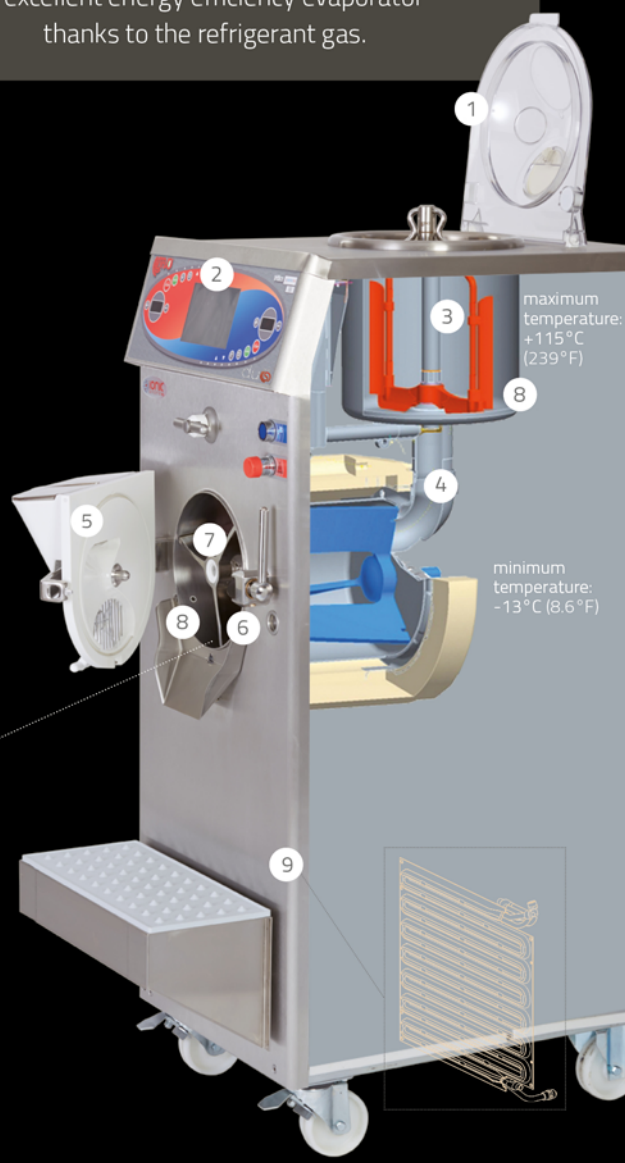


7) **MIXER**
Three blade stainless steel mixer with interchangeable scrapers
(2 blades for counter top models).

8) **TEMPERATURE PROBES**
The temperature probes in the upper and lower tank are in direct contact with the product and calibrated with 0.1 degree precision, reading the real temperature at all time, for absolute accuracy.

ENERGY SAVING

9) - Patented plate condenser in stainless steel, thin and long-lasting even with hard water;
- customized compressor for an optimal absorption of thermal fluctuation;
- etched foil heating elements to grant low thermal inertia;
- excellent energy efficiency evaporator thanks to the refrigerant gas.



TRITTICO® Evo

Advanced pastry lab for desserts, chocolate tempering, emulsified creams and pâte a choux

GELATO
SORBET
SLUSH ICE (GRANITA)
PASTRY CREAM
SEMIFREDDOS
MERINGUE FOR MACARONS
ITALIAN MERINGUE
SWISS MERINGUE
FRUIT JELLY
BUTTER CREAM
MOUSSELINE CREAM
PÂTE À BOMBE
CHOCOLATE PÂTE À BOMBE
BAVAROISE
LEMON CURD
BECHAMEL
TRADITIONAL GANACHE
ENGLISH CREAM
MARSHMALLOW
DARK CHOCOLATE TEMPERING
MILK CHOCOLATE TEMPERING
WHITE CHOCOLATE TEMPERING
CUSTOMIZABLE PROGRAM
SMALL AMOUNTS PRODUCTION

AVAILABLE MODELS
- Counter top: 183 (water or air)
- Floor model: 305, 457, 610, 1020 (water or water + air)

With the optional:

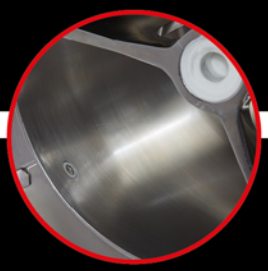
PÂTE À CHOUX

GLAÇAGE - EMULSIFIED LEMON CURD - CHOCOLATE CRÉMEUX REVERSE CYCLE GANACHE REVERSE CYCLE - BAVAROISE MIXER - PASTRY CREAM MIXER ENGLISH CREAM MIXER - SOUPE - SALTY SAUCE

Trittico® Executive Evo is the most complete pastry lab that thanks to its advanced features can make all your pastry fillings as well as temper chocolate and make pâte a choux. For chocolate it perfectly works as a discountinous chocolate tempering machine with programs for dark, milk and white chocolate. With the Evo Mix option, the unit comes with a built-in immersion blender to make the most advanced pastry products such as crémeux, emulsified creams and reverse cycle ganache. With the pâte a choux kit you will be able to make the process automatic thanks to a pre-set program. The kit consists of a special door, designed for adding the flour and the eggs at the right moment, cooking and mixing it properly. Trittico® Executive Evo is a fully equipped workshop to optimize production, standardize recipes and quality.

FEATURES

Etched foil heating elements to grant low thermal inertia



Frontal probe to allow small batch production

Three blade stainless steel mixer with interchangeable scrapers

Easy dismountable front door for a perfect and fast cleaning

Mixer metal scrapers for a perfect barrel scraping

Upper tank infuser basket to add natural flavours

Comfortable washing gun to easily wash both machine tanks

Automatic joint washer for internal cleaning

Ionic System® Control

IONIC SYSTEM® CONTROL

The strength of Trittico® is Bravo exclusive patented Ionic System® which measures the right percentage of frozen water in order to get the perfect gelato/sorbet consistency and overrun. The machine automatically beeps when the gelato is ready to be extracted and at its ideal level of dryness.

Thanks to a software controlled speed variator, Trittico® first increases the beater speed during the freezing process to incorporate the right amount of air and then decreases it towards the end of the batch in order to maintain the right amount of overrun and the perfect dryness of your gelato.

OPTIONALS DESCRIPTION

EQUILIBRIO SMART SCALE

The new revolutionary system by Bravo – perfectly communicating with Trittico® through the Optional WI-FI – consisting of a scale and an App for iPad that allow the user to monitor and execute every step of the working process: scaling, adding the ingredients at the right time, mixing speed, temperature control with decimal precision and time control in both the hot and cold processes.

WI-FI

Thanks to the Wi-Fi Technology from our HQ we can supervise the machine installation and monitor the first production cycles. Our server can monitor the machine 24h and send automatic messages concerning inappropriate use of the machine, inappropriate working conditions or suggested regular maintenance services.

EVO MIX

Immersion mixer placed on the mix hopper of Trittico® (Bravo patent).
Made of a three-blade knife in cutlery steel, with a capacity of 12000 RPM (Revolution per Minute). At the beginning of each program, you can set up the automatic functioning of the mixer in a range between 1 to 5 minutes.

WHISK

Stainless steel whisk for perfect products. The whisk must be inserted into the lower tank of Trittico® to perfectly whisk creams and mousses, pâte à bombe, butter cream, meringue etc.

PÂTE A CHOUX KIT

A revolutionary kit for preparing a perfect pâte à choux. It consists of a special extraction door, specifically designed for adding the flour and the eggs at the right moment and cooking and mixing it properly in order to obtain a perfect product. The kit features also the "pâte à choux" program: thanks to this program you can make your product through a pre-set and automatic procedure, both in the hot and in the cold part.

U-CHUTE with SPATULA

To directly extract the products from the mix hopper. Perfect for the extraction of jams, toppings, fruit jellies, tempered chocolate etc. Made of food contact material, it does not affect the temperature of the extracted product. The chute is supplied with a spatula to remove the chocolate remains and a seal ring to connect the chute to the cylinder.

GRAPHIC DISPLAY with ONBOARD COMPUTER

3,3" LCD graphic display with INTEGRATED ONBOARD COMPUTER to visualize each step of the functioning machine and easily manage programs, times and temperatures. The integrated onboard computer lets you control all the data of the machine, like amount of cycles done, functioning times and many other useful data.

KIT 24 SPARE PARTS

An exclusive supply of spare parts for a long term functioning autonomy.
It includes: ▪ one set of stirrer side blades ▪ one set of stirrer lower blades ▪ front door lid ▪ small gelato extraction door ▪ extraction door gasket ▪ front door gasket ▪ mixer ring ▪ butterfly valve ▪ spatula ▪ cleaning brush for transfer pipe

AIR COOLING SYSTEM

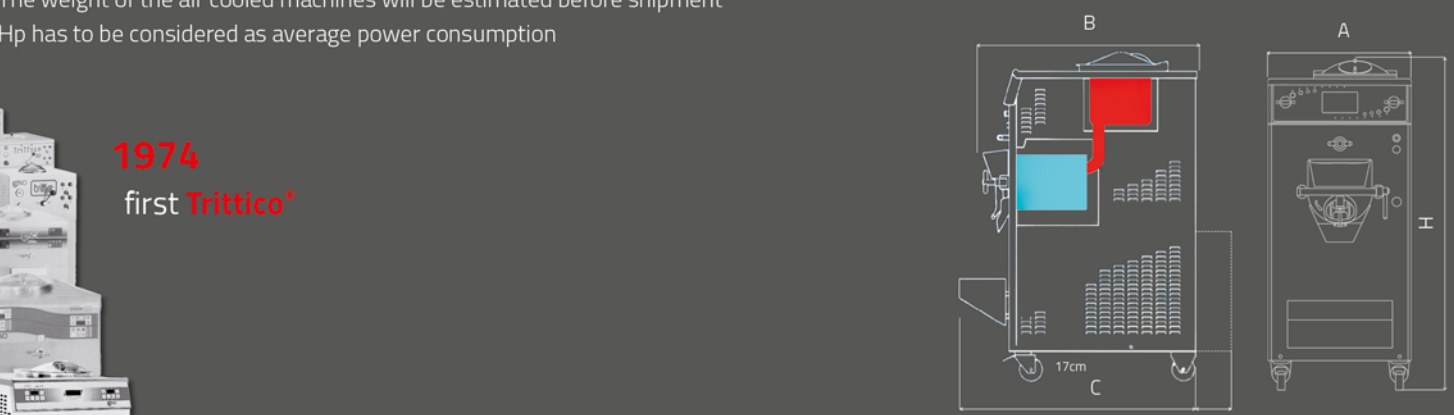
The air cooling condenser guarantees a perfect condensation.

AVAILABLE OPTIONALS

	TRITTICO® EVO
EQUILIBRIO	OPTIONAL
WI-FI	OPTIONAL
EVO MIX	OPTIONAL
WHISK	INCLUDED
PÂTE À CHOUX KIT	OPTIONAL
U-CHUTE WITH SPATULA	INCLUDED
TOUCH DISPLAY	INCLUDED
KIT 24 SPARE PARTS	OPTIONAL
AIR COOLING SYSTEM	OPTIONAL
FAST FRONT DOOR CLOSURE LEVER	INCLUDED

TECHNICAL SPECIFICATIONS		MODELS									
		183		305		457		610		1020	
Prod. for cycle	Gal	0.79		1.32		2.2		2.64		5.28	
Average hourly production	Gal	3.17/4.75		5.28/7.92		7.92/13.20		10.60/15.85		21.13/31.7	
Voltage	Volt/Hz/Ph	230/60/3		230/60/3		230/60/3		230/60/3		230/60/3	
Refrigeration condenser		Water	Air self contained	Water	Air self contained + water	Water	Air self contained + water	Water	Air remote + water	Water	Air remote + water
Power	Hp	5.7	5.8	8.3	8.8	10.7	11	14.4	15	23.2	24.3
Width (A)	inches	19.7	19.7	20.1	20.1	20.1	24	24	24	24	24
Depth (B)	inches	32	32	31.5	38	37.4	37.4	37.4	37.4	45.3	45.3
Depth (C)	inches	---	---	34.4	40.8	40.4	40.4	40.4	40.4	48.2	48.2
Height (H)	inches	33.1	33.1	55.1	55.1	55.1	55.1	55.5	55.5	56.7	56.7
Weight	Lbs	269	---	564	---	681	---	763	---	1124	---

- Hourly production may change according to type of mix and finished product density
- The weight of the air cooled machines will be estimated before shipment
- Hp has to be considered as average power consumption



1974
first Trittico®

2018
duo series

THE FIRST
MULTIFUNCTIONAL MACHINE
FOR GELATO, PASTRY AND CHOCOLATE

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Designed and produced in Italy