

- 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).

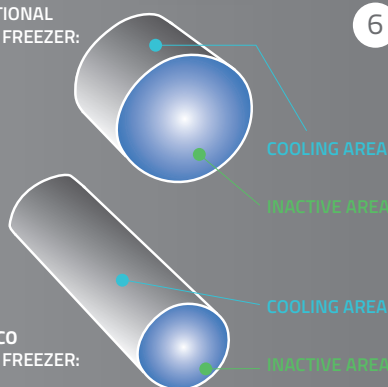


- 4) **INTERNAL CONDUIT**
Speed, hygiene, cleaning.
The hot mixture goes down into the freezing cylinder without external contaminations and tampering, undergoing a thermal shock (+85°C +4°C) and ensuring the maximum hygiene.

- 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.

TRADITIONAL BATCH FREEZER:



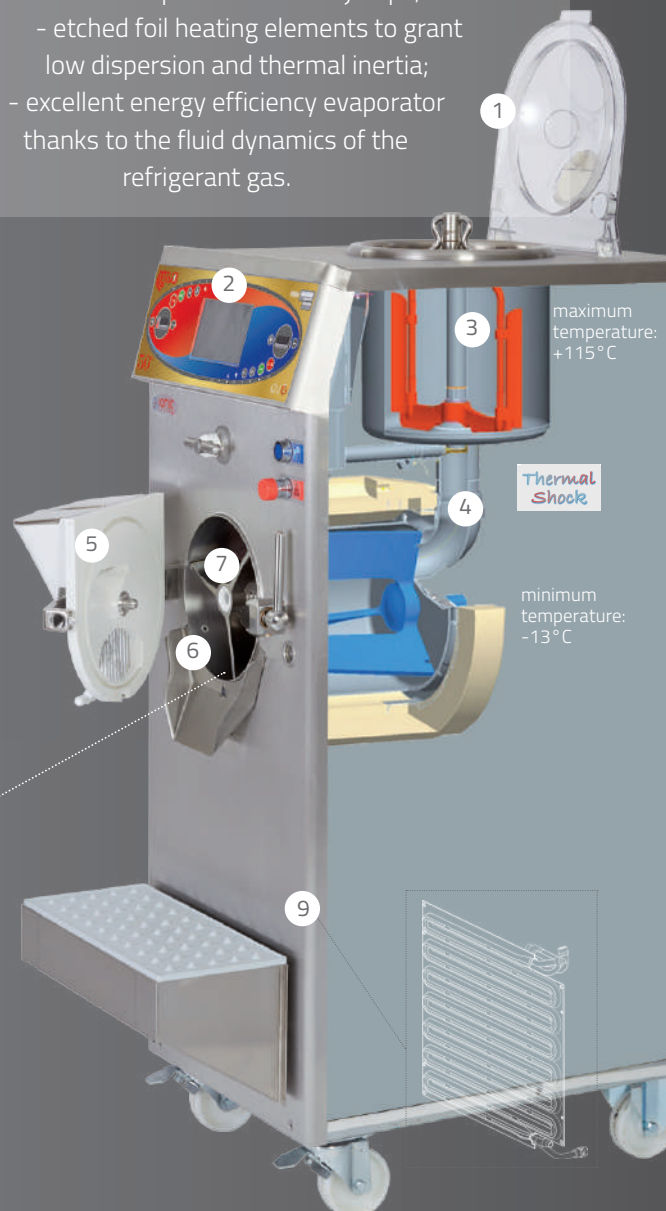
TRITTICO BATCH FREEZER:



- 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.



| 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 | I | 2.5 | 2.5 | 3 | 3 | 5 | 5 | 8,3 | 8,3 | 10 | 10 | 15 | 15 | 20 | 20 |
| Average hourly production (1) | I/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 | - |

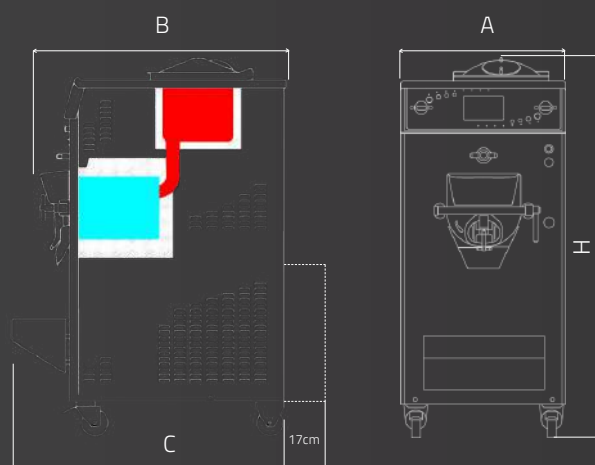
(1) Hourly production may change according to type of mixture and finished product density.

(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.



BRAVO FRANCE

Zac Les Radars
Immeuble La Mulitech
13, Rue Jean Jacques
Rousseau
91350 Grigny - France

Ph.: +33 01 69 43 50 50
bravofrance.fr
info@bravofrance.fr

BRAVO ASIA

16, Jalan Kilang Timor #02-03
Redhill Forum
Singapore 159308

Ph.: +65 62 71 72 30
bravo.asia
info@bravo.asia



"partner at your side
around the world"



ITALIA

Via della tecnica, 5
36075 - Montecchio Maggiore,
(VI) Italy

Ph.: +39 0444 707 700
bravo.it
info@bravo.it

BRAVO NORTH AMERICA

810 Tyvola Road, Suite 130
Charlotte, NC 28217

Ph.: +1 980 237 2474
bravonorthamerica.com
info@bravonorthamerica.com

BRAVO DEUTSCHLAND

Briennerstraße 55
80333 München

Ph.: +49 160 1007072
info@bravodeutschland.de

BRAVO MIDDLE EAST

Coming soon...



Designed and produced in Italy

trittico

duos



SIMPLY UNIQUE

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

50
BRAVO®
1967 - 2017

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:



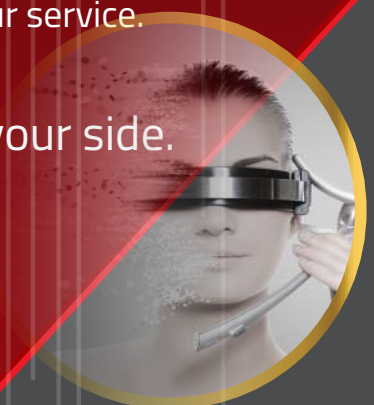
2017:

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.





TRITTICO Startronic Premium

The A, B, C for your gelato

The 3 in 1 solution to realize your products quickly, safely and with absolute quality.



*trittico
startronic Premium*

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*
*optional

programmable
(customizable
program)



Screw-front door
closure lever



Upper tank.
Infuser basket



Steel mixer
with interchangeable
scrapers

Trittico® Premium is the first combi-machine for gelato production on the market: a revolutionary patent through which the multi-machine system for artisan gelato production is perfectly contained in a sole technology.

Trittico® Premium is supplied with the complete basic equipment and it is very simple to use. With more than 40 years research, update and upgrade, it is a complete, extraordinarily high-performing and great machine.

FEATURES

- Possibility to set reading of the consistency through the measurement of the motor amperometric strength, or to set the temperature. The amperometric **Strength System** detects motor's current absorption during batch freezing phase.
- Batch freezer mixer with 2 speeds.

ADVANTAGES

- Short freezing time.
- Extremely easy to handle and clean.



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.



TRITTICO Executive Premium

And pastry arrives into your laboratory!

Trittico® Executive manages automatically several standard customizable programs.



trittico
Executive Premium



gelato
sorbetto
semifreddoes
slush ice
custard
bavaroise
tarte citron
bechamel
programmable
(customizable
program)



+  #



italian meringue #
meringue for macarons #
swiss meringue #
fruit jelly #
sauces and jams #

+  ##



butter cream ##
mouseline cream ##
pâte à bombe ##
pâte à bombe chocolate ##

specific program
for small amounts
production



Fast front door
closure lever



Stainless steel
side panels



3,3" Graphic display

AVAILABLE MODELS

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



special whisk
to whip pastry
products
(optional)



u-chute with
paddle for direct
extraction of
products
(optional)



mixer to realize
many more
pastry recipes
(optional)

Trittico® Executive Premium is multi-function machine which range includes dessert and savory food products: a complete model that includes experience and passion for artisan gelato and the art of pastry and savory food. It offers a wide range of recipes that you can create by following the pre-set programs but also allows you to experience the creativity thanks to the free program. It is equipped with a sophisticated software that automatically handles the cooking, cooling and emulsion processes to prepare perfect products, with no margin for error and no waste.

A good helper to better organize the work in the laboratory and in the kitchen!

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.
- Software programmed with multiple recipes.

ADVANTAGES

- Possibility to work with the **Ionic System®**: speed variator controlled by a software that ensures maximum overrun for gelato/ sorbet and the accurate speed mixing for pastry products.
- Possibility to work by setting the time.
- Possibility to work by setting the extraction temperature.
- Multiple **gelato** and **pastry** recipes.





TRITTICO Executive Evo

TOP-RANGE also for CHOCOLATE!

With Trittico® Executive Evo you can prepare many recipes!



trittico
Executive Evo

AVAILABLE MODELS

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



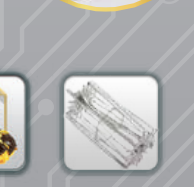
mixer to realize many more pastry recipes (optional)



kit to make a perfect pâte à choux (optional)



special whisk to whip pastry products (optional)



gelato
sorbetto
semifreddo
slush ice
custard
fruit jelly
butter cream
mousseline cream
bavaoise
tarte citron
meringue for macaron
italian meringue
swiss meringue
pâte à bombe
pâte à bombe chocolate
traditional ganache
english cream
marshmallow
pâte à choux ##
glaçage #
emulsified tarte citron #
chocolate cremeux
reverse cycle #
ganache reverse cycle #
bavaoise mixer #
custard cream mixer #
english cream mixer #
white choc. tempering
plain choc. tempering
milk choc. tempering
soupe #
salty sauce #
bechamel #

programmable (customizable program)

specific program for small amounts production

with the optional:



with the optional:



Kit Evo with inverter on the mix hopper and u-chute with paddle



Beater metal scrapers



Automatic joint washer and external washing gun

TRITTICO TOP RANGE FOR ABSOLUTE CREATIVE FREEDOM!

Trittico® Executive Evo is the ultimate multi-function machine that represent the bond between artisan tradition and the highest technology. The production laboratory you've always dream of in less than 1 square meters! **Trittico® Executive Evo** summarizes the art of artisan gelato and the finest art of pastry, savory food and tempering chocolate. **Trittico® Executive Evo** is provided with electronic brain that automatically arranges multiple series programs and customizable programs guaranteeing the maximum flexibility adapting to the specific necessities of each artisan chef. It is an essential helper: precise, reliable, tireless and constant!

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.
- Double inverter for upper tank stirrer and batch-freezer mixer with multiple speeds.

ADVANTAGES

- Possibility to work with the **Ionic System®**: speed variator controlled by a software that ensures maximum overrun for gelato/sorbet and the accurate speed mixing for pastry products.
- Possibility to work by setting the time.
- Possibility to work by setting the extraction temperature.
- Multiple **gelato**, **pastry** and **chocolate** recipes.

