

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.

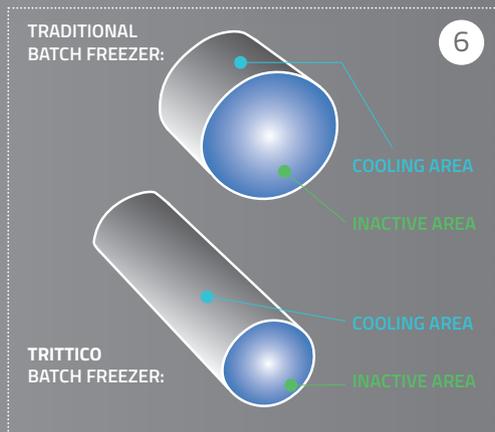
9) **HIGH ENERGY SAVING**  
Plate condenser, high efficiency compressor, metal foil resistor. High energy savings:  
- patented plate condenser in stainless steel, thin and long-lasting even with hard water;  
- customized compressor for an optimal absorption of thermal jumps;  
- etched foil heating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



maximum temperature: +115°C

Thermal Shock

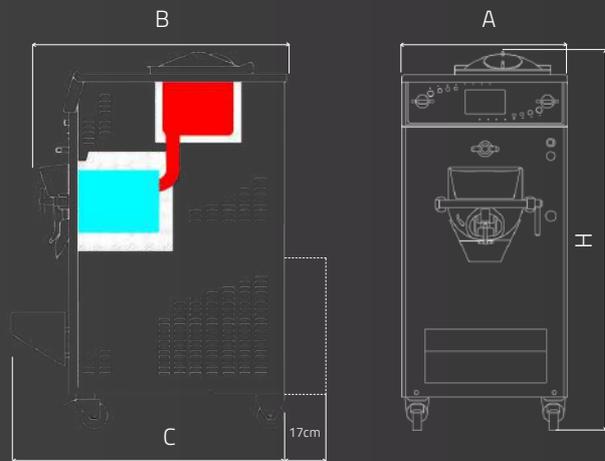
minimum temperature: -13°C



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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"partner at your side  
around the world"



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## BRAVO MIDDLE EAST

Coming soon...

# trittico duos series



## 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:



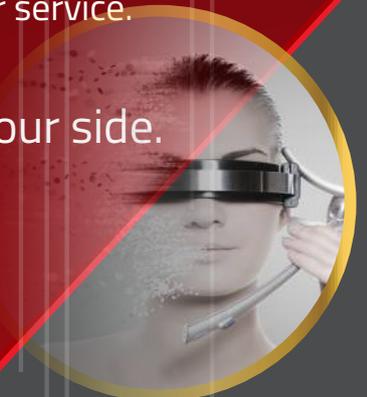
2017:

**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*



gelato  
sorbetto  
slush ice\*  
\*optional

programmable  
(customizable  
program)



Screw-front door  
closure lever



Upper tank.  
Infuser basket



Steel mixer  
with interchangeable  
scrapers

## AVAILABLE MODELS

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

**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.



**trittico**  
startronic PLUS



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

### AVAILABLE MODELS

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

**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.

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



# 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  
tartre citron  
bechamel  
*programmable*  
(customizable program)



Fast front door closure lever



+ #



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



Stainless steel side panels



+ ##

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



3,3" Graphic display

*specific program*  
for small amounts  
production

## 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



gelato  
 sorbetto  
 semifreddos  
 slush ice  
 custard  
 fruit jelly  
 butter cream  
 mousseline cream  
 bavaroise  
 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 tartre citron #  
 chocolate cremeux  
 reverse cycle #  
 ganache reverse cycle #  
 bavaroise mixer #  
 custard cream mixer #  
 english cream mixer #  
 white choc. tempering  
 plain choc. tempering  
 milk choc. tempering  
 soupe #  
 salty sauce #  
 bechamel #



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



Beater  
metal scrapers



Automatic joint washer and external washing gun

## 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)

programmable (customizable program)

specific program for small amounts production

# with the optional:



## with the optional:



## 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.

