

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).

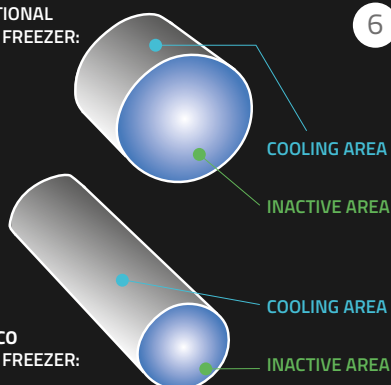


- 4) **INTERNAL CONDUIT**
Speed, hygiene, cleaning.
The hot mixture goes down into the freezing cylinder without external contaminations and tampering, undergoing a thermal shock (+85°C +4°C) and ensuring the maximum hygiene.

- 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.

TRADITIONAL BATCH FREEZER:



COOLING AREA

INACTIVE AREA

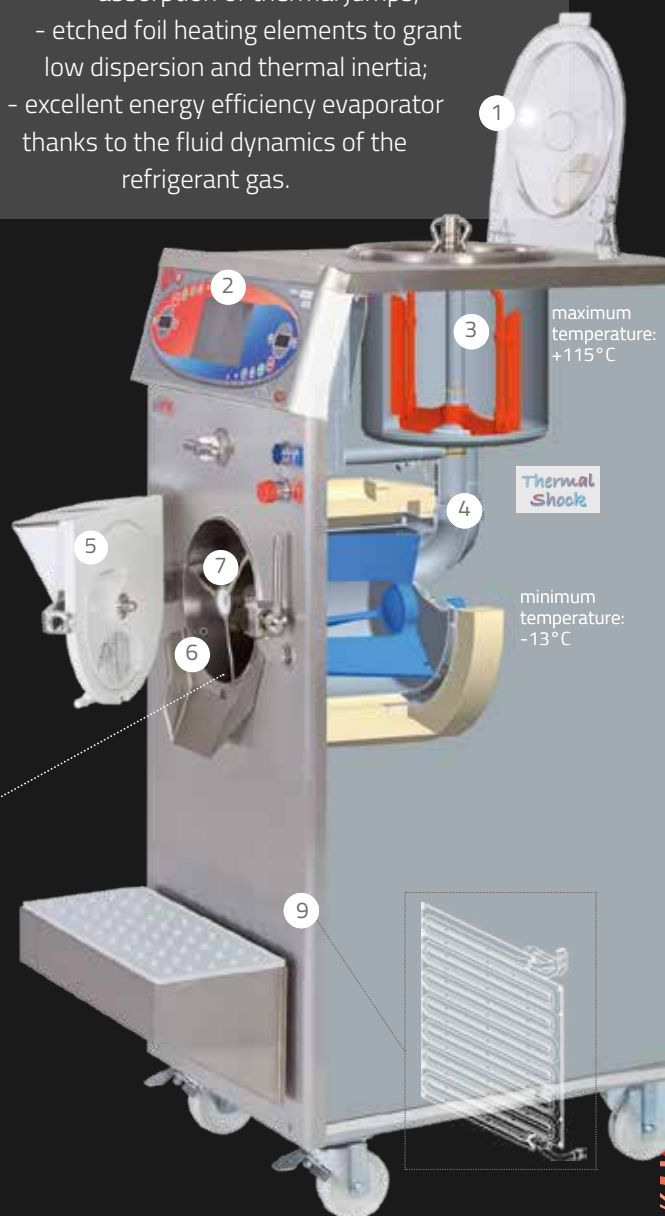
COOLING AREA

INACTIVE AREA

- 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.



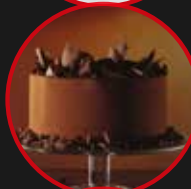
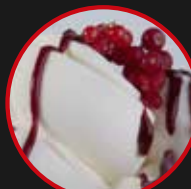
TRITTICO Executive Evo

TOP-RANGE also for CHOCOLATE!

With Trittico® Executive Evo you can prepare many recipes!



trittico
Executive Evo
IONIC
SYSTEM



gelato
sorbetto
semifreddo
slush ice
custard
fruit jelly
butter cream
mouseline 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 ##
glacage #
emulsified tarte 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.

IONIC
SYSTEM



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 | I | 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 | - |

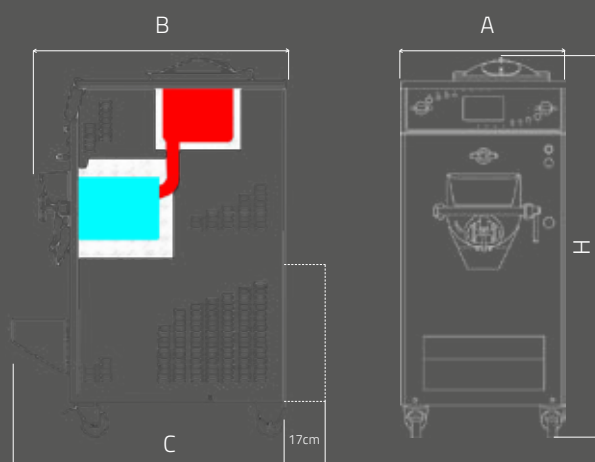
(1) Hourly production may change according to type of mixture and finished product density.

(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.



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

PO Box 16111
Ras Al Khaimah
United Arab Emirates

Ph.: +971 559 896516
info@bravomiddleeast.com

tribbico
du series

Designed and produced in Italy



BRAVO SUPPORTS RETINOSTOP ASSOCIATION
IN THE RESEARCH AGAINST RETINOBLASTOMA



Patamix

by Christophe Adam

The pâte à choux machine



patamix

by Christophe Adam

For a perfect Pâte à Choux

After macaroons, the new trendy products of global pastry making - such as éclairs - require a perfect pâte à choux. This is why one of their gurus, **Christophe Adam**, has set out to devise, together with **Bravo**, a technological solution for pastry chefs to be always one step ahead!





Description

Patamix is the brand-new Bravo technology developed exclusively for the preparation of pâte à choux! It features 2 automatic programmes:

- Traditional pâte à choux method;
- Pâte à choux preparation following **Christophe Adam's** recipes.

The machine stands out for its innovative mixing system: the combined motion of its fixed and mobile parts ensures an unprecedented texture of the finished product. All processing phases take place inside the machine: from feeding in raw materials, to heating and baking, as well as the preparation of a perfectly smooth mixture. The working cycle takes about one hour and yields 50 Kg of product.

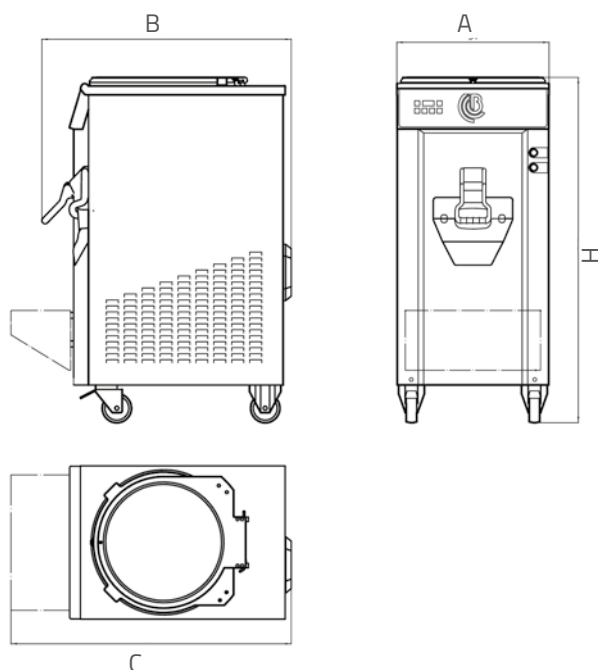
The high-performance **Patamix** technology allows professional pastry chefs to work according to their needs: they can both choose a half-load working mode and run repeated consecutive cycles without having to clean the machine in between them.

Advantages and strengths

- No water consumption for cooling.
- Shorter production times.

Technical features

- Available in model 50 (50 Kg of product per cycle).
- Stainless steel upper grille for sifting flour.



| TECHNICAL DATA | | 50 |
|----------------|------------|----------|
| Min mixture *1 | Kg/ciclo | 25 |
| Max mixture *1 | Kg/ciclo | 50 |
| Voltage *2 | Volt/Hz/Ph | 400/50/3 |
| Max. power | kW | 9,7 |
| Width (A) | cm | 51 |
| Depth (B) | cm | 83,6 |
| Depth (C) | cm | 93,9 |
| Height (H) | cm | 115,6 |
| Weight | kg | 140 |

*1 Hourly production may change accordingly to type of mixture and finished product density.

*2 Also available in 60Hz.



Top & Minitop

Whipped cream machine



Top & Minitop

Whipped cream ready to use

For the instant production of whipped cream. The electronic control grants quality, homogeneity and hygiene. The high output capacity makes it perfect for pastry and gelato shops.



HEADQUARTERS Bravo S.p.A.
Montecchio Maggiore - Vicenza, Italy
Tel.: +39 0444 707700 Email: info@bravo.it
www.bravo.it



Description

Top and Minitop are whipped cream machines of the latest generation. Their bodies completely made of stainless steel grant the highest hygiene standards. The inner tank is cooled to keep the cream at the preservation temperature ready to be whipped. Special pump to allow the whipping up of both vegetable and animal cream. The cream packaging can be directly connected to the pump to keep the cream cold (bain-marie) and to not dirty the tank.



Technical features

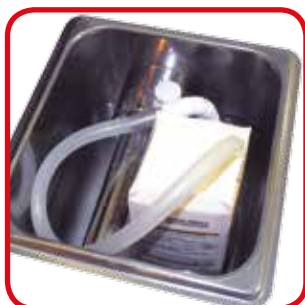
- Dispensing closure valve
- Electronic temperature control
- Directly refrigerated removable tank
- Control foot pedal for continuous dispensing (mod. TOP)
- Internal pipe easy to clean

Advantages and strengths

- Whipped Cream is always at the proper temperature
- Highest hygiene standards
- Proper volume whipped cream
- Easy setting of cream volume overrun in a range from 1 to 8, accordingly to its final use
- Less air for your Mousses, Bavarian creams and so on....
- Much more air for your decorations and stuffings
- Direct connection to the sac à poche bag available



Stainless steel spout



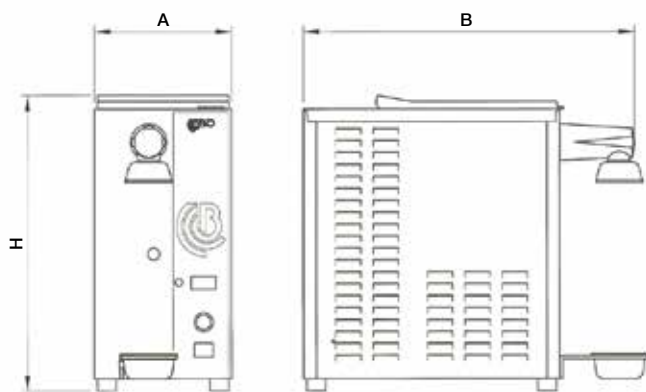
It is possible to directly connect the cream packaging to the pump



Removable components of the dispensing nozzle for perfect cleaning



Directly refrigerated tank



| TECHNICAL SPECIFICATIONS | | TOP | MINITOP |
|--------------------------|------------|----------|----------|
| Max. capacity | Lt | 8 | 4 |
| Production | Lt/h | 100 | 80 |
| Voltage *1 | Volt Hz/Ph | 230/50/1 | 230/50/1 |
| Power | kW | 0,5 | 0,5 |
| Width (A) | cm | 29 | 22 |
| Depth (B) | cm | 64 | 53 |
| Height (H) | cm | 47 | 47 |
| Weight | kg | 41 | 33 |

*1 Available also in 60Hz.
Optional: Control foot pedal (mod. TOP)

Rev. 10/16 Data can be changed at any time without notice by the manufacturer.