

TRITTICO® EXECUTIVE EVO du

trittico Executive Evo series

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

Not only artisanal gelato, pastry and savory products but also CHOCOLATE!

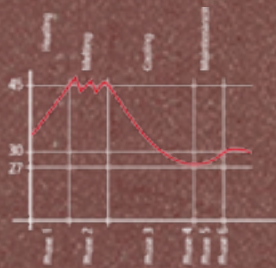
With Trittico® Executive Evo NOTHING TO SACRIFICE, YOU ALREADY OWN EVERYTHING YOU NEED!

Thanks to the option 'EVO KIT' your Trittico Executive Premium will become Trittico Executive Evo! Evo Kit is the option that allows a very essential upgrade of your Trittico: the option of making the chocolate tempering.



KIT EVO

Any professional well knows that the dimension of the chocolate crystals (which are made during the tempering cycle) strictly depends on the accuracy and on the compliance of the temperatures required by the tempering cycle (see picture) and is essential for the good quality of chocolate! Steady crystals of small dimensions ensure the final product to be shining and smooth.



The art of chocolate tempering has been converted by Bravo to the Trittico technology which ensures:

- compliance of the temperatures with the thent of a degree accuracy.
- control of the temperature at the heart of chocolate.
- heating cycle without bruning risks thanks to the sophisticated sheet heating elements.

Evo Kit is made by: an additional speed variator for the upper tank, a patented cooling system, and includes also the option chocolate chute with spatula and rubber seal ring. It ensures a great versatility of the machine allowing the production of many recipes such as:



FOR GELATO

- gelato
- sorbets
- topping
- slush ice
- semifreddoes



FOR PASTRY

- custard
- tartre citron
- bavaroise
- mousseline cream
- bechamel
- butter cream
- paté a bombe
- mousse
- ganache
- fruit jelly
- merengue for macaron
- english cream
- marshmallow
- **pâte à choux**
(only buying the specific optional)



FOR SAVOURY PRODUCTS

- savoury mousses
- sauces and jam
- soups



FOR CHOCOLATE

- chocolate tempering plain | milk | white



...All the advantages of Trittico Executive Premium and much more...



TRITTICO® EXECUTIVE EVO

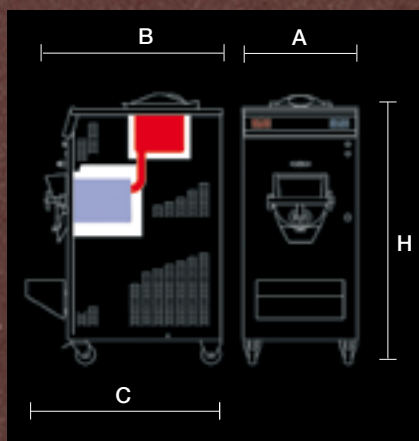


STANDARD ACCESSORIES*

- 1 speed variator
- new 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

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.



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							
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	Water	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.

OPTIONAL*



WHISK**



EVO MIX SET UP



EVO MIX



DISPLAY TOUCH



KIT 24



KIT PATE A CHOUX SET UP



KIT PATE A CHOUX



AIR/WATER COOLING SYSTEM***

* 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



REV. 1114 - Data can be changed at any time without notice by the manufacturer.

CONFIGURATOR OPTIONAL DESCRIPTION



MANUAL IONIC CONTROL

Not to mix up with the ionic system. This option includes the program 'manual ionic control' which allows the operator to control the gelato batch freezing by manually adjusting – in accordance with its own preference – the level of consistency of the gelato mix. **It automatically includes also the slush ice options** and is supplied with the removable extraction chute.



SLUSH ICE

For the production of slush ice with the machine, made possible by the addition of a speed reducer that grants a tracked and slowed down rotation of the mixer during the entire cooling phase. This lets the mix freeze not regularly, creating therefore ice crystals which are bigger compared to the standard freezing phase of gelato. This is a feature many fans of this product require.



REMOVABLE EXTRACTION CHUTE

The chute, placed under the extraction opening, is removable through a quick release device. The chute lets you easily serve gelato into the tray; furthermore, while washing the machine, it prevents water sprays out of the door to wet the floor. The fact that it is easily and quickly removable lets the operator wash the chute directly into the dishwasher, with a resulting time saving.



SET UP FOR WASHING PIPE

The machine is provided with some accessories in order to set it up for the possibility to add the washing pipe in a second moment. It grants the possibility to buy the washing pipe only when you need it.



WASHING GUN

A comfortable washing gun which lets you easily wash both tanks of the machine.

The washing gun is actioned through a push button placed on the front panel of the machine.

The water flow is in turn adjusted by an easy dispenser which is inserted into the water gun.



WASHING THE JOINT

Direct access to the joint which is placed behind the mixer to clean this inner part of the machine.

Thanks to this conduit – to which the operator accesses from the front panel of the machine – you can clean the joint placed behind the mixer. **This options automatically includes also the option 'washing gun'.**

This washing system, when regularly used, prevents food remains (in addition to the lubrication oil) to remain in the area where the mixer is connected to the joint.



METAL TEETH

The metal tooth (or scraper) grants a longer life and a better efficacy in scraping. It ensures the greatest adherence to the barrel sides without scratching its surface. Great performance in scraping at low temperature, especially on ice, with the advantage of a lower power consumption.



RUBBER MAT

Made in anti-slip silicon rubber, to be placed on the shelf to put the gelato tubs. It grants a better friction between the shelf and the bowl for the collection of the product during extraction. Easily removable, washable and to place.



STAINLESS STEEL PANELS

The stainless steel panels replace the ones supplied in varnished aluminium. These panels are very strong and long-lasting. This option automatically includes the options 'new closure flange lever'.



NEW FLANGE CLOSURE LEVER

A new ergonomics designed for the flange closure lever. Entirely made in stainless steel, its new shape facilitates even more the opening and the closure of the flange itself. **This option automatically includes the option 'stainless steel panels'.**



EVO MIX SET UP

The machine is equipped with some basic accessories that predispose to the addition of the mixer at any time. It gives you the opportunity to purchase the optional EVO MIX when you prefer.



EVO MIX

Immersion mixer placed on the upper tank of Trittico (**Bravo patent**). Made by a three-blade knife in cutlery steel and with a capacity of 12000 RPM (Revolutions per Minute). At the beginning of each program of Trittico you can program, from the machine itself, the automatic functioning of the mixer for a period that can vary from 1 to 5 minutes. Designed for the utmost safety and functionality, Evo mix is supplied with an ad hoc stirrer and lid which is specifically shaped for making the knife work well. The practical and ergonomic handgrip allows to easily move the mixer from the working area and to quickly and safely remove it in order to wash it separate from the machine.



KIT 24

An exclusive supply of spare parts for a long term functioning autonomy.

It includes: • a spare supply of the stirrer side blades • a spare supply of the stirrer lower blades • flange lid • gelato extraction door • flange gasket • extraction door gasket • mixer seal ring • butterfly valve • spatula for the gelato extraction • cleaning brush for the transfer pipe.



CHUTE FOR CHOCOLATE TEMPERING

To directly extract the products from the upper tank avoiding to dirty the cooling cylinder.

Perfect for the extraction of marmalades, jams, toppings, fruit jellies, chocolate tempering etc... The chute is made of food contact material which does not interfere with the temperature of the product that is being taken out and prevents that some products such as chocolate start to cool down during their descent partially deposit on the chute itself. The chute is supplied with:

- a half-moon shaped spatula to remove the chocolate remains.
- a spare seal ring for the chute to be connected to the cylinder.



GRAPHIC DISPLAY WITH ONBOARD COMPUTER

LCD display with integrated onboard computer for a complete and interactive control on the machine. 3.3" LCD graphic display to visualize each step of the machine functioning and to easily manage programs, times and temperatures. The integrated onboard computer lets you control all the data of the machine: amount of cycles done, amount of gelato batches extracted, functioning times of blender, stirrer, mixer, many other useful data.



TOUCH-SCREEN DISPLAY WITH ONBOARD COMPUTER

7" high resolution touch-screen display for a revolutionary working experience, with integrated onboard computer for a complete and interactive control on the machine. 151x91mm touch display, rich and bright colours, possibility to visualize additional information to control, step by step, the status of the process and properly interact with the machine only by pressing on the desired area. The integrated onboard computer lets you control all the data of the machine: amount of cycles done, amount of gelato batches extracted, functioning times of blender, stirrer, mixer, and many other useful data.



WHISK

Stainless steel whisk for a perfect emulsion of the products (Bravo patent).

The whisk must be inserted in the lower tank of Trittico to perfectly whisk creams and mousses, pâte à bombe, butter cream, meringue etc...



KIT PATE A CHOUX SET UP

The machine is equipped with a few accessories that predispose to the possibility of purchase the optional kit pâte à choux for the realization of the pâte à choux when most appropriate.



KIT EVO

An essential option for the production of several recipes, including the chocolate tempering, thanks to an additional inverter (speed variator).



The kit includes: an additional inverter (speed variator) for the upper tank, a cooling system of the upper tank (Bravo patent), automatically includes the option chute for chocolate tempering with spatula and seal ring. It grants a great versatility to the machine and allows the production of several recipes including: plain, milk and white chocolate tempering, ganache cream, fruit jelly, merengue for macaron, mousse.

Choosing this optional you'll transform your Trittico Executive Premium in Trittico Executive Evo.



KIT PATE A CHOUX

A revolutionary kit for preparing a perfect pâte à choux. Made of a special extraction door, specifically designed for adding the flour at the right moment and mixing it properly in order to obtain a perfect product.



The kit features also the pâte à choux program: thanks to this program, the realization of the product is made through a pre-set and automatic procedure, both in the hot and in the cold part. **Kit evo, chocolate chute and kit pâte à choux set up are included.**



AIR/WATER COOLING SYSTEM

A double hybrid condenser which lets the machine work firstly by air and, if necessary, by water.

The first air condenser is able alone, in optimal conditions of room temperature, to provide for the condensation of the cooling fluid. When the conditions in the location are not so good (for example the air in the room is too hot) the system automatically starts the second water condenser. This solution grants a huge saving compared to the solution uniquely cooled by water, as the water is used only when the machine works under great effort for the food-processing.



AIR COOLING SYSTEM FOR TABLE-TOP MODELS

The air cooling condenser can guarantee a perfect condensation without the use of water.

LEGEND



"including"



"including each other"



"included in the price"

REV. 1.114 - Data can be changed at any time without notice by the manufacturer.