

# TRITTICO® EXECUTIVE EVO du(s)

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

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

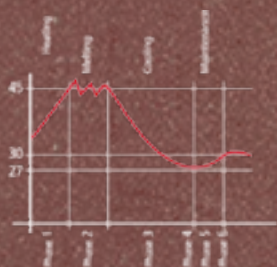
With Trittico® Executive Evo NOTHING TO SACRIFICE, YOU ALREADY OWN EVERYTHING YOU NEED!

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.



CHOCOLATE TEMPERING CYCLE

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

- compliance of the temperatures with the threat of a degree accuracy.
- control of the temperature at the heart of chocolate.
- heating cycle without burning 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





# TRITTICO® EXECUTIVE EVO

du

## STANDARD ACCESSORIES\*

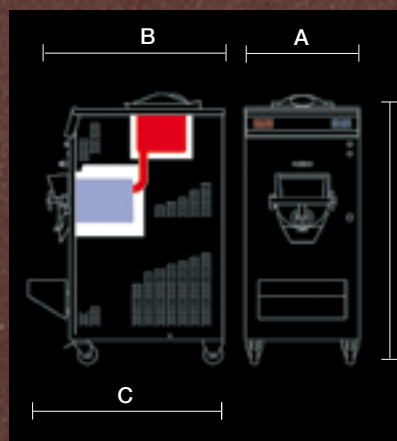
- 1 speed variator
- new flange closure lever
- metal mixer teeth
- removable gelato extraction chute
- stainless steel side panels
- stirrer for the upper tank (Bravo patent)
- double temperature probe on the freezing barrel (Bravo patent)
- 3rd generation ionic system (Bravo patent)
- flavour basket
- 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.

## MORE THAN 60 PROGRAMS!

FOR A PRODUCTION ALWAYS MORE FLEXIBLE AND VARIED.



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		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](http://configurator.bravo.it)

