



TRITTICO MECHANIC



EASY AND FAST

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MECHANIC



Now it takes only 9 minutes to make ice cream. With the Trittico Mechanic method, the temperature of the mixture can be reduced from +85°C to 11°C, obtaining quality ice cream in only 9 minutes. Trittico Mechanic produces ice cream in an easy and fast way, while maintaining strict hygiene conditions and compliance with current HACCP regulations.

DESCRIPTION

The unit is divided into two sections: in the upper vertical tub the mixture is pasteurised. In the lower horizontal tub the mixture is whisked and frozen. The transfer of the boiling mixture from the upper tub to the lower tub takes place inside the machine through a patented system. The product is never exposed to outside contact. While the whisking and freezing process takes place it is possible to start a new production cycle, mixing and pasteurising a new batch.

TECHNICAL FEATURES

Inner transfer tube from pasteurisation to whisking and freezing. Stainless steel tub. Stirrer with three stainless steel blades with interchangeable teeth. Upper transparent lid with safety device against accidental opening. Ergonomic panel. Many international patents.

BENEFITS

Ice cream production in only 9 minutes. Possibility of ice cream re-pasteurisation. Complies with current HACCP regulations. Easy to use. User friendly control panel. A truly multipurpose machine.

" GRANITA " OPTIONAL



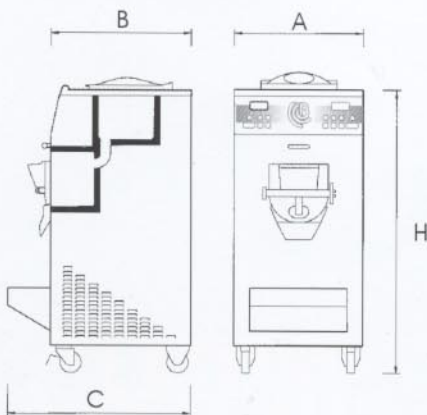
Inclined front panel with anti-drip upper edge.



Removable door components for perfect cleaning.



Detail: interchangeable tooth.



TECHNICAL SPECIFICATIONS		MODEL									
		12*		18*		30		60		120	
Capacity per cycle	Lt.	2		3		5		10		20	
Average hourly production (1)	Lt.	8/12		12/18		20/30		40/60		75/120	
Voltage (2)	Volt	230/50/3		400/50/3 +N		400/50/3 +N		400/50/3 +N		400/50/3 +N	
Power	Kw	3		4		5,8		9		17,1	
Refrigerator condenser (3)		Water	Air inc.	Water	Air inc.	Water	Water + Air inc.	Water	Water + Air inc.	Water	Water + Air inc.
Width (A)	cm.	36	36	41	41	50	50	60	60	60	60
Length (B)	cm.	59	59	70	70	65	65	80	80	100	100
Length (C)	cm.	--	--	--	--	85	85	100	100	120	120
Height (H)	cm.	63	63	72	72	130	130	130	130	130	130
Weight	Kg.	105	105	160	160	250	270	380	430	510	580

(1) Hourly production may change according to type of mixture and finished product density.
(2) Also available in 60Hz (3) For Trittico 60-120, the condenser is a water one side and an air one outside. (*) Table model.

B R A V O @ G R O U P

YOUR PARTNER



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