

COMBINED MACHINE



WE SHARE THE SAME PASSION SINCE 1967



The soul of Trittico in 14 pastry and gelato programs

pastry technology

trittico® one

Features

- Upper tank cooking temperature **up to 110°C**
- Lower tank with controlled temperature, cooling **down to -10°C**
- Hermetic butterfly valve to manage the passage between the two tanks
- Digital control screen for both tanks
- Capacity of 8 liters of milk for custard cream in the Trittico One L
- Possibility of making different products with the same program (ex. jams with the fruit jelly program)



Watch
the video



Plus

- + Flexible production
- + **Two independent tanks** that can operate simultaneously
- + **Maximum versatility** thanks to 14 programs
- + **Thermal shock** pasteurization
- + Ease of use
- + Time saving and production consistency



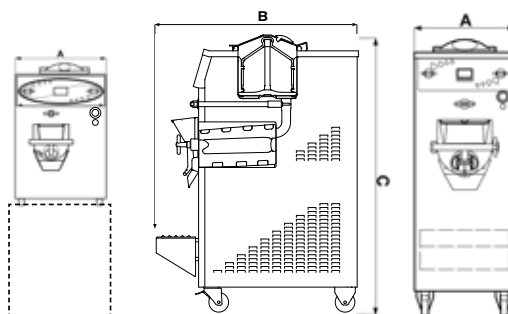
Production programs and capacities

	TRITTICO ONE-S		TRITTICO ONE-M		TRITTICO ONE-L	
Capacity of upper tanks	7,5 lt.		13 lt.		19 lt.	
Products	MIN Kg	MAX Kg	MIN Kg	MAX Kg	MIN Kg	MAX Kg
Custard cream	2	6	5	10	7	12
	1,5 – 3,8 lt. milk		3,5 – 7 lt. milk		5 – 8 lt. milk	
Bavarian cream, English cream	2	6	5	9	8	12
	1 – 3,8 lt. milk		3 – 6 lt. milk		5 – 8 lt. milk	
Lemon curd	1	3	3	6	6	11
	0,3 – 1 lt. lemon juice		1 – 2 lt. lemon juice		2 – 4 lt. lemon juice	
Bechamel	1	6	4	8	7	10
	1 – 4,5 lt. milk		3 – 6 lt. milk		5 – 8 lt. milk	
Fruit jelly	2	2	2	5	5	9
	1 Kg fruit		1 – 2 Kgs fruit		2 – 4 Kgs fruit	
Mousseline cream	2	3	4	6	8	8
	1 – 1,5 lt. milk		1,8 – 2,8 lt. milk		4 lt. milk	
Buttercream	2	3	3	6	4	9
	1 – 1,8 Kg butter		1,9 – 3,5 Kgs butter		2,5 – 5 Kgs butter	
Pâte à bombe, chocolate pâte à bombe	1	1	1	2	2	3
	200 – 425 gr egg yolk		445 – 890 gr egg yolk		640 – 1280 gr egg yolk	
Marshmallow	1	2	3	6	4	8
Slush	2	5	3	7	4	10
Gelato, sorbet (lt)	2,5	5	2	8,3	2,5	10

*The data are indicative and may vary depending on the recipe

Technical data

Available models	S water	M water	L water
Power supply V/Hz/Ph	400/3/50 230/1/50	400/50/3	400/50/3
Width cm (A)	50	51	61
Depth cm (B)	79	117	95
Height cm (C)	78	140	141



Air condensation available upon request. Other voltages available upon request.

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.



Complete
technical
sheet



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