

# Trittico<sup>®</sup> Executive



## MULTI-FUNCTION MACHINE

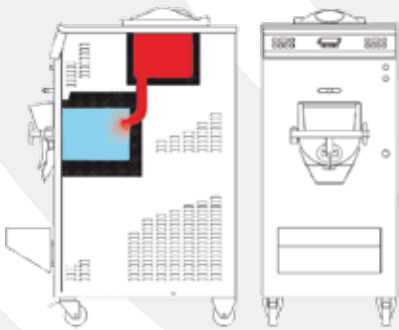


with Ionic system control and automatic double inverter

### Absolute Creative Freedom

Trittico<sup>®</sup> Executive is the first and only complete laboratory enclosed in just one machine: more than 40 years of innovation in less than 10 square feet. Trittico<sup>®</sup> Executive harbors the unique synergy of ancient experience, craftsmanship, and avantgarde technology in its very heart. For the art of pastry making, chocolate, top quality gelato, and for the highest levels of international cuisine.





**Description**

Trittico® Executive is the first multi-function machine for gelato, chocolate, pastry, and catering. Thanks to its micro-processor, the machine automatically handles the cooking, cooling, and the emulsion of your recipes. Even the least experienced personnel can perform all operations without mistakes or waste. Trittico® Executive also allows you to temper white, dark, and milk chocolate: the machine respects the temperatures to the tenth grade using the appropriate temperature sensors and the special patented cooling device to ensure the required accuracy during the whole process! Trittico® Executive is equipped with an electronic brain that automatically manages 17 different programs in the hot side and 17 different programs in the cold side. You can also customize many other bakery products, gelato, and refreshments, with great variety and flexibility. Trittico® adapts to the professional with ease.

**Technical features**

- Ingredients can be added during each heating or freezing phase
- Double inverter for upper tank stirrer and batch-freezer mixer
- Automatic washing system (not available for table top models)
- Patented internal connection between upper and lower tank
- Sheet resistance heating system
- Ionic System control (Bravo patent)
- Thermal shock due to fast temperature decrease from 85°C to 4°C

**Advantages and strengths**

- Very easy and convenient product loading
- Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Very quick heating process, no thermal hysteresis, high temperature precision, product never burns
- It detects the right percentage of frozen water in the mixture in order to obtain the proper gelato/sorbet consistency and volume
- It allows the highest sanitizing of the product and the highest hygiene of the mixture



Three blades mixer in stainless steel with metal scrapers for a perfect scraping of the cylinder. Used for the production of creams, gelato etc...



Special whisk for pâte à bombe, butter cream, meringue, etc. available for models 305, 457, 610, 1020



Multi-language display for a constant dialogue between machine and Chef.



Chute for direct extraction of jams, fruit jellies, chocolate, etc...



Probe in direct contact with the mix



Table Top model

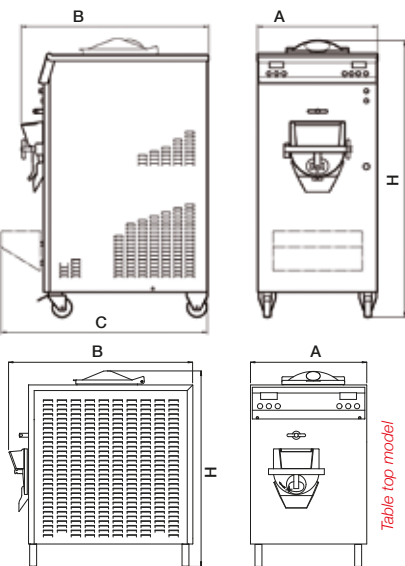


Table top model

TECHNICAL SPECIFICATIONS		MODEL									
		183*		305		457		610		1020	
Prod. for cycle	Lt	3		5		7		10		20	
Average hourly production*1	Lt	12/18		20/30		30/45		46/60		75/120	
Voltage	Volt/Hz/Ph	230/60/3		230/60/3		230/60/3		230/60/3		230/60/3	
Refrigeration condenser*2		Water	Air	Water	Air + Water	Water	Air + Water	Water	---	Water	---
Power	kW	5,3	5,4	5,8	5,9	6,3	6,5	9	---	17,3	---
Width (A)	cm	50	50	51	51	51	61	61	---	61	---
Depth (B)	cm	79	79	80	97	95	95	95	---	115	---
Depth (C)	cm	---	---	87,5	103,5	102,5	102,5	102,5	---	122,5	---
Height (H)	cm	78	78	140	140	140	140	141	---	144	---
Weight*3	kg	122	---	256	---	309	---	346	---	510	---

(\*) Table top model.

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

\*2 Water or Air: cooled system self contained. Air+Water: cooled system self contained.

\*3 The weight of the air cooled machines will be estimated before the shipment.

Data can be changed at any time without notice by the manufacturer. Rev. 10/15



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