

CONFIGURATOR OPTIONAL DESCRIPTION

configurator.bravo.it



trittico duo



EQUILIBRIO SMART SCALE

The new revolutionary system by Bravo – perfectly communicating with Trittico through the Optional WI-FI – consisting of a scale and an App for iPad that allow the user to monitor and execute every step of working process: scaling, inserting the ingredients at the right time, speed of mixing, temperature control with decimal precision and time control in both the hot and cold processes.



INSIGHT

Thanks to the **Insight Technology** from our HQ we can supervise machine installation and monitor the first production cycles. Our server can monitor the machine 24h and can send automatic messages concerning inappropriate use of the machine, inappropriate working conditions or suggested regular maintenance services.



GRANITA M.

For the **production of granita**, 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.



REMOVABLE EXTRACTION CHUTE

The chute, placed under the extractor window, is removable through a **quick release device**; easily and quickly removable, it lets the operator **wash the chute directly into the dishwasher**.



WASHING GUN SET UP

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 (A) which lets you easily **wash both tanks of the machine**. The washing gun is actioned through a push button and the water flow is adjusted by an easy dispenser.



JOINT WASHER

Thanks to this conduit (B) you can **clean the joint placed behind the mixer**.

This option 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 SCRAPERS

The metal scaper grants a longer life and a better efficacy in scraping. It ensures the greatest adherence to the barrel sides without scratching its surface, improving the thermal exchange between the freezing cylinder and gelato.





RUBBER MAT

Made in anti-slip silicon rubber, to be placed on the shelf for gelato extraction.

It grants a **better friction between the shelf and the bowl** for the collection of the product during extraction and a greater insulation capacity.



STAINLESS STEEL PANEL

The stainless steel panels replace the ones supplied in varnished aluminium. These panels are **very strong and long-lasting**. *This option automatically includes the option "Front door panel closure lever".*



FRONT DOOR PANEL CLOSURE LEVER

A new ergonomics designed for the front door panel closure lever.

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 mix hopper of Trittico (Bravo patent).

Made of a three-blade knife in cutlery steel, with a **capacity of 12000 RPM** (Revolution per Minute). At the beginning of each program in your Trittico, **you can set up, from the machine itself, the automatic functioning** of the mixer in a range between 1 to 5 minutes.



U-CHUTE with PADDLE

To **directly extract the products from the mix hopper** avoiding to dirty the freezing cylinder.

Perfect for the extraction of marmalades, jams, toppings, fruit jellies, tempered chocolate 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 cooling down during their descent, partially depositing on the chute itself. The chute is supplied with: a half-moon shaped paddle to remove the chocolate remains, a spare seal ring for the chute to be connected to the cylinder.



GRAPHIC DISPLAY with ONBOARD COMPUTER

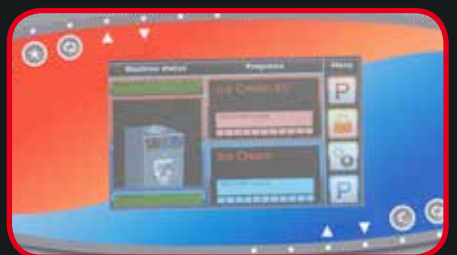
3,3" LCD graphic display with **INTEGRATED ONBOARD COMPUTER** to **visualize each step of the functioning machine and easily manage programs, times and temperatures**. The integrated onboard computer **lets you control all the data of the machine** such as the amount of cycles done, functioning times of tools and many other useful data.



TOUCH-SCREEN DISPLAY with ONBOARD COMPUTER

7" (151x91mm) high resolution TOUCH SCREEN display with onboard computer for a complete and interactive control of the machine.

This lets you **control all the data of the machine**, like amount of cycles done, functioning times of tools and many other useful data.





KIT 24

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

It includes: ▪ one set of stirrer side blades ▪ one set of stirrer lower blades ▪ front door lid ▪ small gelato extraction door ▪ extraction door gasket ▪ front door gasket ▪ mixer ring ▪ butterfly valve ▪ spatula ▪ cleaning brush for transfer pipe.



WHISK

Stainless steel whisk **for perfect products**. The whisk must be inserted into the lower tank of Trittico to perfectly whisk creams and mousses, pâte à bombe, butter cream, meringue etc.



FUNCTIONAL ATTACHMENT NEEDED FOR PATE A CHOUX

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 at the most appropriate time.



PATE A CHOUX KIT

A revolutionary kit for preparing a perfect pâte à choux. It consists 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.

Evo kit, u-chute and pâte à choux kit are included.



AIR/WATER COOLING SYSTEM

A double hybrid condenser which **lets the machine work firstly by air and, if necessary, by water** (indispensable in geographical areas with water shortages).

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 when the air in the room is too hot) the system activates the second water condenser automatically.

This solution allow huge savings compared to the solution uniquely cooled by water, as the water is used only when the machine works under effort for the food-processing.



AIR COOLING SYSTEM FOR TABLE-TOP MODELS

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



PRINTER

While the machine is in operation it is possible to print data relating to temperature during heating and cooling. These data can also be consulted by the competent bodies.

LEGEND



this symbol indicates that an optional INCLUDES another one













this symbol indicates that optionals ARE INCLUDING each other



this symbol indicates that the optional in the box is included in the price



OPTIONAL* COMPATIBILITY TRITTICO MODELS

 Optional not available for table-top models, except where specified	Trittico Startronic Premium	Trittico Startronic Plus	Trittico Executive Premium	Trittico Executive Evo
 Equilibrio	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
 Insight	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
 Granita m.	OPTIONAL (except for models 1015 and 1020)	√	√	√
 Removable extraction chute	OPTIONAL (standard on table-top models)	√	√	√
 Washing gun set up	OPTIONAL	OPTIONAL	√	√
 Washing gun	OPTIONAL	OPTIONAL	√	√
 Joint washer	OPTIONAL	OPTIONAL	√	√
 Plastic Scrapers	√	√	X	X
 Metal scrapers	OPTIONAL (standard on table-top models)	OPTIONAL (standard on table-top models)	√	√
 Rubber mat	OPTIONAL	√	√	√
 Stainless steel panels	OPTIONAL (standard on table-top models)	OPTIONAL (standard on table-top models)	√	√
 Front door panel closure lever	OPTIONAL	OPTIONAL	√	√
 Evo Mix set up	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
 Evo Mix	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
 Kit 24 Spare Parts	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
 U-Chute with paddle	OPTIONAL	OPTIONAL	OPTIONAL	√
 Graphic display	OPTIONAL (table-top models included)	OPTIONAL (table-top models included)	√	√
 Touch display	X	OPTIONAL (table-top 183 model included)	OPTIONAL	OPTIONAL (table-top 183 model included)
 Whisk	X	X	OPTIONAL (except for model 1015)	OPTIONAL (except for models 122, 1015)
 Functional attachment for pate a choux	X	X	X	OPTIONAL
 Pate a choux kit	X	X	X	OPTIONAL
 Air/water cooling system	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
 Air cooling system	Available only for 122/183 table-top models			
 Printer	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL

√= standard X= not available