



OPTIONAL LEGEND JANUARY 2023


Optional SPECIAL COOLING SYSTEM

 Additional condenser which allows the machine to work by air.


Optional WASHING GUN

 Comfortable washing gun to easily wash both tanks of the machine. Washing gun set up included.


Optional JOINT WASHER

 Available only with washin gun optional. Direct access to the joint placed behind the lower mixer to clean this internal part of the machine.


Optional METAL SCRAPERS

 The metal tooth (or scraper) grants a longer life and a better efficacy in scraping.


Optional RUBBER MAT

 Made in anti-slip silicon rubber to place on the shelf for gelato extraction.


Optional GRAPHIC DISPLAY

 3,3" LCD graphic display with onboard computer for a total and interactive control of the machine.


Optional TOUCH-SCREEN DISPLAY

 7" High resolution touch-screen display with onboard computer for a total and interactive control of the machine.


Optional EVO MIX SET UP

 The machine is equipped with some accessories to be able to install the evo mix at a later time.


Optional EVO MIX

 Immersion blender to emulsify and rub the product during the heating process. Evo Mix set up included.


Optional TEMPERING CHUTE WITH SPATULA

 To extract the product directly from the upper tank, without contact with the freezing cylinder.


Optional REMOVABLE EXTRACTION CHUTE

 Chute for gelato extraction, placed under the main front door. Easily removable and quick-closing for an easier cleaning.


Optional SPARE PART "KIT 24"

 A useful supply of spare parts for a long-term operating time.


Optional Wi-Fi

 It allows access to INSIGHT system: monitoring of installation process, sending alarms H24, production cycles recording, real time support and connection with Equilibrio Smart Scale.


Package EQUILIBRIO SMART SCALE + WI-FI

 It allows Equilibrio Smart Scale to be connected to the machine and take advantage of all the INSIGHT functions, Equilibrio Smart scale included. IPAD not included.


Optional STAINLESS STEEL PANELS+ FAST CLOSURE LEVER

 Replacing the varnished aluminium panels the machine is equipped with. The new lever is designed to open and close the main front door more quickly


Optional WHISK

 Stainless steel whisk for to perfectly and automatically whip the products during the freezing phase.

Optional PATE A CHOUX SET UP


 The machine is equipped with some accessories to allows the possibility to add the pate à choux kit optional at a later time.

Optional PATE A CHOUX KIT

 The machine is equipped with all the components and the proper program to automatically produce pate a choux. Pate a choux set up is included.

New

Optional BLOW SET UP

 The machine is equipped with some accessories which allows the possibility to install the Blow system.



HEADQUARTERS BRAVO S.p.A.
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Pastry Machines
Price list
January 2023

www.bravo.it

MODEL	PRODUCTION Cycle lt. Min/max	Ex-works Prices Euro	STANDARD CHARACTERISTICS			Dimensions in cm.			Net Weight kg.	type of condenser	
			Volt-Hz	Phases	kW	Width	Depth	Height			
TRITTICO EXECUTIVE PREMIUM with IONIC and inverter; for gelato and pastry products											
TRITTICO 305 Exe. Prem.	1,2 / 5	38.780	400-50	3	6,3	51	80	140	252	Water	2.820
TRITTICO 457 Exe. Prem.	2 / 8,3	44.660	400-50	3	7,7	51	95	140	291	Water	3.390
TRITTICO 610 Exe. Prem.	2,5 / 10	48.330	400-50	3	9,8	61	95	141	341	Water	4.080
TRITTICO 1015 Exe. Prem.	4 / 15	55.270	400-50	3	13,4	61	100	141	389	Water	4.420
TRITTICO 1020 Exe. Prem.	5 / 20	64.200	400-50	3	17,5	61	115	144	515	Water	4.580



TRITTICO EXECUTIVE EVO with IONIC and double inverter; for gelato, pastry products and chocolate											
TRITTICO 122 Exe. Evo	1 / 2,5	22.170	230-50	1	2,6	36	68	70	93	Water	1.210
TRITTICO 183 Exe. Evo	1,5 / 3	27.430	400-50	3	4,2	50	79	78	122	Water	1.510
TRITTICO 305 Exe. Evo	1,2 / 5	42.130	400-50	3	6,3	51	80	140	256	Water	2.820
TRITTICO 457 Exe. Evo	2 / 8,3	48.130	400-50	3	7,7	51	95	140	309	Water	3.390
TRITTICO 610 Exe. Evo	2,5 / 10	52.230	400-50	3	9,8	61	95	141	346	Water	4.080
TRITTICO 1015 Exe. Evo	4 / 15	59.050	400-50	3	13,4	61	100	141	391	Water	4.420
TRITTICO 1020 Exe. Evo	5 / 20	68.930	400-50	3	17,5	61	115	144	510	Water	4.580

TRITTICO ONE											
TRITTICO ONE	3 / 9	35.620	400-50	3	8,5	51	95	140	222	Water	3.390

CREAM COOKERS (with inverter)											
MIXCREAM 18	9 / 18 kg.	23.120	400-50/60	3	2,6	51	78	121	152	Water	2.180
MIXCREAM 36	18 / 36 kg.	28.270	400-50/60	3	3,9	51	78	125	184	Water	2.820
MIXCREAM 56	28 / 56 kg.	31.520	400-50/60	3	5,5	51	78	125	202	Water	3.390

Surcharge for retractile washing gun: Euro 450

(●) Standard (-) Not available

MACHINE FOR PÂTE À CHOUX											
PATAMIX 50	25 / 50 kg.	22.280	400-50	3	8,7	51	83,6	116	140	-	-

MACHINE FOR PÂTE À CHOUX, Caramel AND CHOCOLATE MELTING											
PATAMIX 50 EVO	25 / 50 kg.	26.900	400-50	3	9,7	51	83,6	116	140	-	-

ELECTRONIC WHIPPED CREAM MACHINES											
MINITOP ⁽¹⁾	80	5.060	230-50/60	1	0,5	22	53	47	33	Air	-
TOP ^{(1) (2)}	100	6.200	230-50/60	1	0,5	29	64	47	41	Air	-

⁽¹⁾ Complete with removable tub ⁽²⁾ Surcharge for foot pedal dispenser: Euro 50 (TOP)

SMART SCALE & MANAGEMENT

Euro	Volt-Hz	Phases	kW	Width	Depth	Height	kg.
3.860	230-50/60	1	0,2	29,4	42,4	51	6,8

- Works in synergy with TRITTICO 305-457-610-1015-1020, and MIXCREAM (optional Wi-Fi required)
 - Supports IPAD iOS 10.2 or later (iPad not included)

PROFESSIONAL FILLING MACHINE

Euro	Volt-Hz	Phases	kW	Width	Depth	Height	kg.
5.950	230-50	1	0,5	42	76	80	66,5

Available in 60Hz. with a surcharge of: Euro 300

○ : Incorporated refrigerator air condenser □ : Incorporated air/water refrigerator condenser △ : Incorporated water refrigeration condenser and remote air

Available in 60 Hz. With a surcharge of: -(185 euro) PATAMIX
 -(265 euro) TRITTICO 122-183; -(640 euro) TRITTICO 305-1020

Surcharge for special voltages: -(785 euro) up to 5,5 kW - (1.280 euro) over 5,5 kW

Surcharge for 18 cm. higher frame:
 TRITTICO 305-1020 (980 Euro)

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Note: - kW has to be considered as average power consumption.
 - The dimensions indicated are the overall dimensions.
 - The prices are related to optionals installed at the moment of the purchase of the machine. Optionals installed later will be quoted upon request and will refer to the spare parts price list

The present price list could be modified at any time without notice