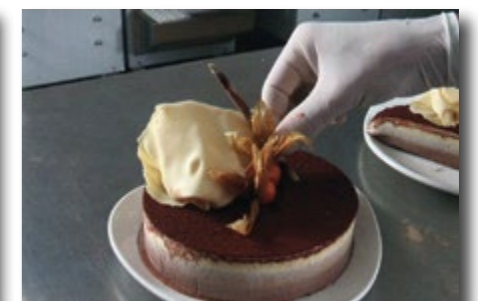




The Trittico executive premium is the first multi-function machine for gelato, pastries and catering savoury products.

Thanks to its micro-processor, the machine automatically handles the cooking, cooling, and the emulsion of your recipes. Even the less experienced personnel can perform all operations without risking errors or waste.

The multipurpose machine which can cook, chill and freeze many products. Trittico executive premium produce high quality of pastry products and also gelato.



ICE-CREAM MACHINE

It can realise many different flavours of creams, sauces and mousses in the same way, in order to combine new colours and flavours in the cakes and desserts.

	122	183	305	457	610	1015	1020							
Capacity per cycle (Lt.)	2.5	3	5	7	10	15	20							
Average hourly production (Lt./h)	8/12	12/18	20/30	30/45	40/60	60/90	75/120							
Voltage (V, 50Hz/3Ph)	230 1ph		400		400		400							
Power (kW)	3.2	3.3	5.3	5.4	5.8	5.9	6.3	6.5	9	9.2	11.2	11.5	17.3	17.6
Refrigerator condenser	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water
Dimensions : Width (mm)	360	360	500	500	510	510	510	610	610	610	610	610	610	610
: Depth (mm)	680	680	790	790	800	970	950	950	950	950	1000	1000	1150	1150
: Height (mm)	700	700	780	780	1400	1400	1400	1400	1410	1410	1410	1410	1440	1440
: Weight (kg)	93	-	122	-	256	-	309	-	346	-	391	-	510	-

MIX CREAM / CREAM COOKER

The "Mixcream" has mixing, cooking and cooling functions to produce many pastry products granting the maximum hygiene, saving time and energy, in accordance with HACCP regulations. Mixcream produces a great range of products, gelato pasteurization included.

A special junction of the "sail" blade, thanks to a particular spring, allows the production of extremely soft and smooth creams with no lumps. At every turn of the stirrer, the mixture is pushed towards the tank wall by the "sail" blade and becomes more and more refined. The scraper then collects the residual cream from the tank wall and put it in circulation again for further refining.



PASTRY CREAM

BAVARIAN AND ENGLISH CREAM

MOUSSE

PÂTE À BOMBE

PÂTE À CHOUX

FRUIT SAUCES

CHOCOLATE SAUCES

MERINGUE

FRUIT JELLIES

PANNA COTTA

BUTTER CREAM

ZABAIONE



CAKES & DESSERTS



	18		36		56	
Average hourly production (Lt./h)	09/18		18/36		28/56	
Voltage (V, 50Hz/3Ph)	400		400		400	
Power (kW)	2.7		5.9		9.5	
Refrigerator condenser	Water	Air+Water	Water	Air+Water	Water	Air+Water
Dimensions : Width (mm)	510	510	510	510	510	510
: Depth (mm)	910	780	910	780	910	780
: Height (mm)	1220	1220	1250	1250	1250	1250
: Weight (kg)	1520	-	1840	-	2020	-