

PASTRY CREAM / PASTEURIZER

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.



**PASTRY
CREAM /
PASTEURIZER**

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 hr. 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 | 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.



| | 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 | - |