

Trittico® Evo 183

Revolutionary made in Italy technology
for gelato, pastry and chocolate production
water cooled



Trittico® Executive Evo is the most complete pastry lab that thanks to its advanced features can make all your pastry fillings as well as temper chocolate and make pâte a choux. For chocolate it perfectly works as a discontinuous chocolate tempering machine with programs for dark, milk and white chocolate.

Trittico® Executive Evo is a fully equipped workshop to optimize production, standardize recipes and quality.

Technical features

- Ingredients can be added during each heating or freezing phase
- Double inverter for upper tank stirrer with 3 speeds and batch-freezer mixer with 8 speeds
- Sheet resistance heating system: very quick heating process, no thermal hysteresis, high temperature precision, product never burns
- Patented ionic® System control: it detects the right percentage of frozen water in the mixture in order to obtain the proper gelato/sorbet consistency and volume
- Thermal shock due to fast temperature decrease from 85°C to 4°C: it allows the highest sanitizing of the product and the highest hygiene of the mixture
- Software programmed with multiple recipes
- Special whisk to whip
- Chute for direct extraction

Advantages and strengths

- Very easy and convenient product loading
- Mixing speed can be changed either automatically or manually
- Fast washing operations
- Max hygiene
- Extremely easy to handle and clean



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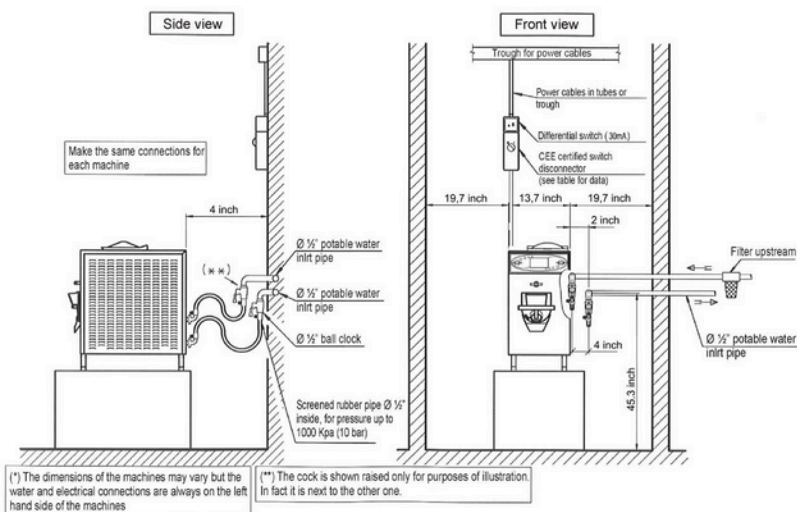
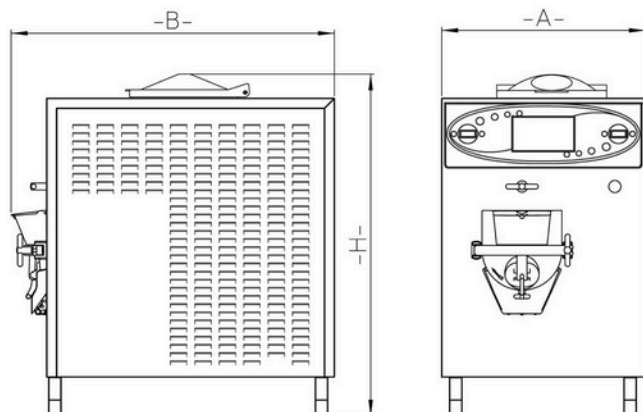
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Model:
Quantity:
Project:
Company:
Contact:
Dealer ID:



Height (H)	cm	84	inches	33,1
Depth (B)	cm	81	inches	32
Width (A)	cm	50	inches	19,7
Weight	kg	122	lbs	269
Frame type	countertop			
Outer panels	stainless steel			
Prod. for cycle	Liters	3	Gal	0,79
Min. continuous hourly production	Liters	12	Gal	3,2
Max production rate	Liters	18	Gal	4,8
Min. mix for cycle	Kg	1,25	Lbs	2,75
Max. mix per cycle	Kg	2,5	Lbs	5,5
Volume cylinder with mixer	Liters	5,7	Quarts	6
Volume cylinder without mixer	Liters	6,1	Quarts	6,5
Stirrer speed	3 speeds from 30 to 180 RPM			
Mixer speed	7 speeds from 30 to 360 RPM			
Max Power	kw	4,8	Hp	6,5
Voltage	230 Volt / 60 Hz / 3 phase			
Breaker size	Amp 30			
Stirrer motor	kw	0,21	Hp	0,28
Drive motor	kw	1,1	Hp	1,47
Compressor power	kw	2	Hp	2,75
Compressor Capacity (EV: 23°F)	BTU/h 3200			
Freon R404A	Gr	1200	Oz	42,3
Refrigeration condensation	Water			
Water connection	Ø	inches		1/2
Min. water pressure	bar	2	Psi	29
Max. water pressure	bar	3	Psi	43,5
Crate dimensions	cm	97 x 67 x 105	inches	38,2 x 26,4 x 41,3
Crate weight	kg	161	lbs	355