



WE SHARE THE SAME PASSION SINCE 1967



Turn thought into action

gelato technology

COMBINED MACHINE

britticio[®]





trittico®

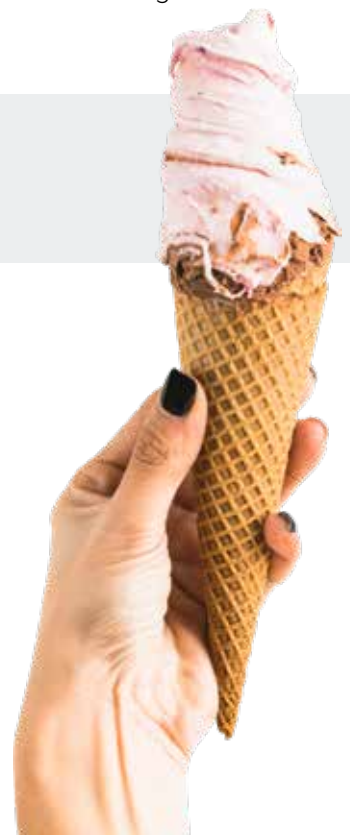
FOR GELATO

Simplicity, speed, regularity and safety are the elements that identify the technology of each Bravo machine. **Optimisation, organisation, efficiency and automation**, on the other hand, are the fundamental elements of modern craftsmanship. The synergy of these features leads to concrete advantages in terms of time, cost, product quality and ease of cleaning.

Created by Genesio Bravo, Trittico® is a groundbreaking technology with **over 50 years of history, research, patents, and advancements behind it**. Precise, versatile, and consistent, it brings together the craft of artisan gelato, fine patisserie, and chocolate-making—all in a compact design under one square meter.

Its **advanced software** automatically controls both standard and customizable programs for the two independent tanks, adapting the workflow to meet the specific needs of each recipe and ensuring **maximum production flexibility**.

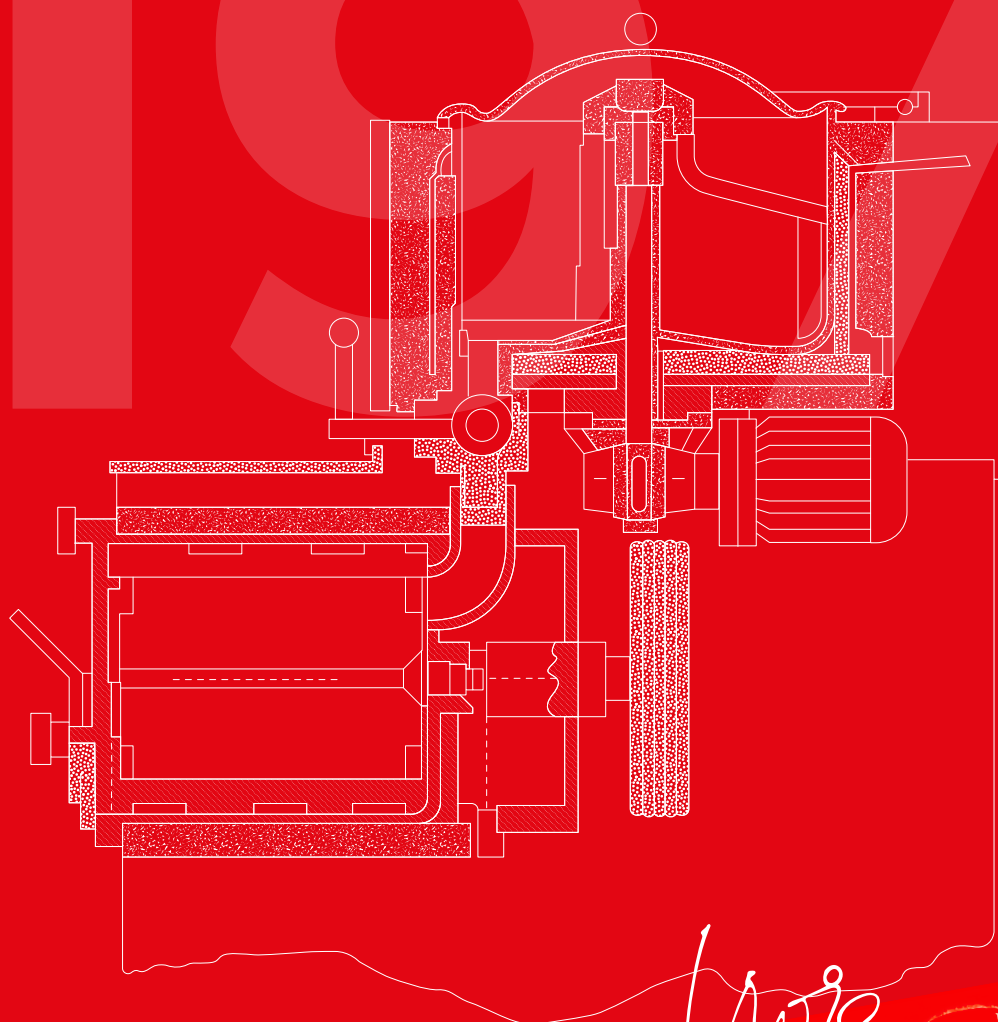
Technology is a key ingredient in the craftsman's recipe for success



The original patent

1974 marked the beginning of a new era in the dessert industry.

Trittico® is the first machine on the market to integrate pasteurizing, chilling, and batch freezing in one unit, utilizing two independent tanks connected by an internal passage to prevent external contamination. This revolutionary patent transformed the multi-machine process into a single, streamlined technology. Designed for artisan gelato production, Trittico® automates and standardizes processes, minimizes errors, optimizes costs and raw material usage, and significantly reduces production times—all while ensuring ease of use and effortless cleaning.



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How it's made

AN ICONIC CONCEPT

Hot

Pasteurization is a heat treatment that **extends the shelf life of food and reduces microbial load** through rapid heating followed by quick cooling. In pastry-making, the heating phase is crucial for achieving a smooth, well-blended product that brings out the quality of premium ingredients. For artisan gelato, **this process aids in dissolving dry ingredients and activating stabilizers**. Trittico® enables **precise, efficient heating** directly in the vertical upper tank, followed by rapid cooling in the lower cylinder, ensuring a **healthy and safe final product**.

Cold

Cooling is a crucial step in producing pastries, gelato, and chocolate. For optimal results, cooling must be **rapid, intense, and uniform** throughout the mixture, with **precise timing and temperature control**.

For gelato, batch freezing involves transforming the mixture from liquid to solid by rapidly chilling and stirring it, forming fine ice crystals that yield a dry, creamy, spreadable product that holds well in display.



Upper part



TRANSPARENT TOP LID

Made of transparent moulded polycarbonate for **perfect adherence to the edge of the upper tank** and to **monitor cooking** inside. It is equipped with a **vent valve** (easily removable for cleaning) to manage water evaporation and product drying.

VERTICAL UPPER TANK

It allows you to **add any type of ingredient at any stage of processing**, including frozen fruit. The special foil heating elements adhere perfectly to the bottom and side surfaces of the tank, ensuring **rapid and precise heating up to 115°C** and **minimising thermal inertia and the risk of burning** the product.



gelato technology



Discover upper tank technology



STIRRER

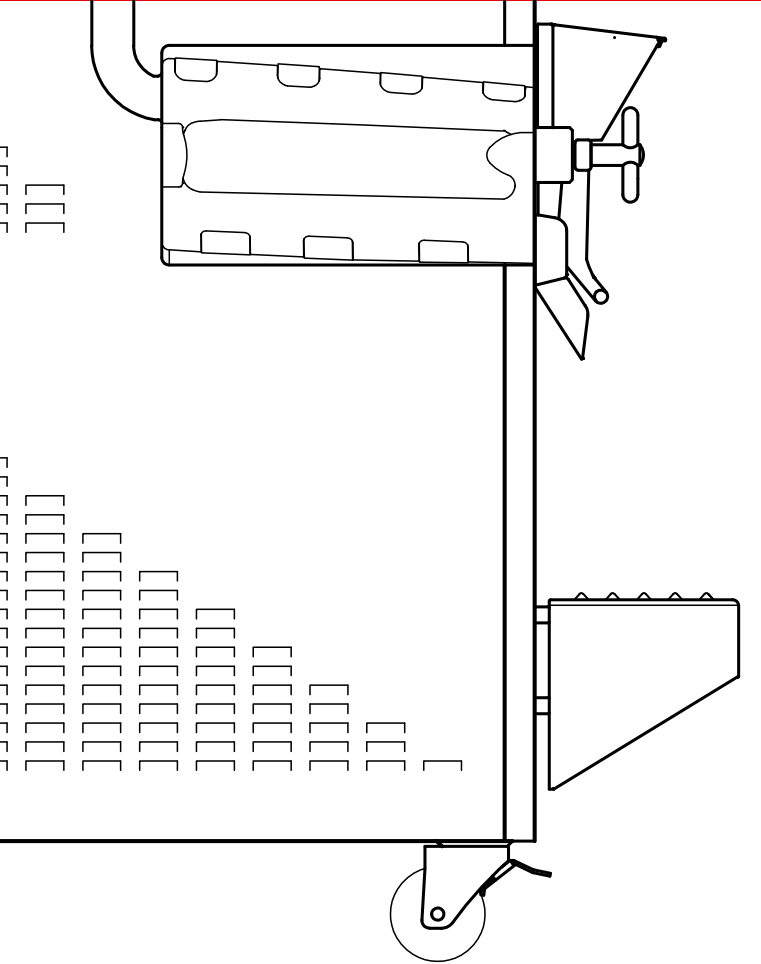
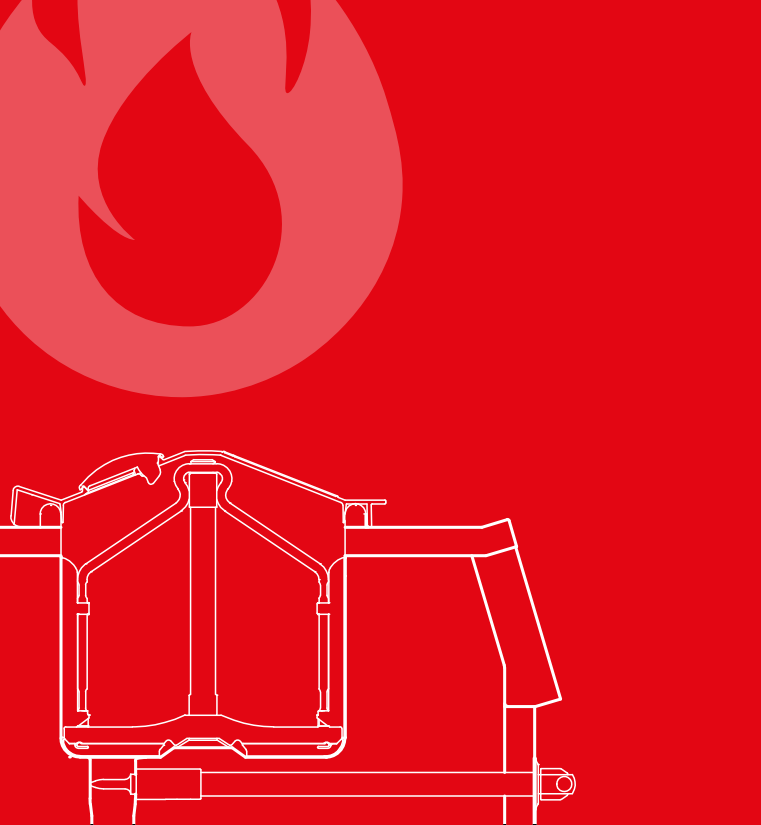
It is custom-made to **adhere perfectly to the walls of the upper tank and prevent product build-up**. All components (stirrer, side blades, bottom skids) can be disassembled in seconds without the need for any tools, **for maximum convenience and ease of cleaning**.

+ Did you know?



Trittico is available in **several heights** to better suit the different needs of each professional.

Hot



TEMPERATURE PROBES

Temperature measurement is accurate to a tenth of a degree (0.1°C) thanks to the presence of a **core probe**, which ensures that the set pasteurisation temperature is perfectly achieved..



FLAVOUR BASKET

The **hot infusion process** intensifies the flavour of spices, herbs and citrus fruits in recipes. It is easy to insert, remove and clean at any stage of pasteurisation.



PATENTED INTERNAL CONDUIT

Based on an original **Bravo patent**, it allows the hot mixture to descend into the batch freezing cylinder **without external contamination or tampering**, undergoing a **thermal shock** that ensures **maximum bacterial reduction**.

BUTTERFLY VALVE

It opens and closes easily, allowing the mixture to pass through quickly and safely. **It can be disassembled, cleaned and reassembled in just a few steps.**

Lower part



FRONT DOOR

Lightweight, durable, and practical, it features a latch system for easy opening and closing, along with a convenient cover flap that **allows ingredients to be added during the churning process**. Made from **Tritan™, a specialized heat-insulating material, it prevents cold loss, ice buildup, and condensation**. It is also easy to disassemble, clean, and reassemble, with no burn risk to the operator.

HORIZONTAL LOWER CYLINDER

Bravo's **innovative refrigeration system** is **entirely designed and built in-house**. Crafted from a single, seamless section of stainless steel using advanced deep-drawing techniques, the inner surface offers exceptional **durability and resilience against thermal stress**.

Multi-point and multi-ring technology

Featuring **multi-point gas injection** on one side and direct expansion multi-ring distribution on the other, this system ensures **optimal heat exchange, delivering fast, efficient, even, and gentle cooling** throughout the mixture. It minimizes thermal inertia, even in high-volume cycles, for precise and consistent cooling control.



gelato technology

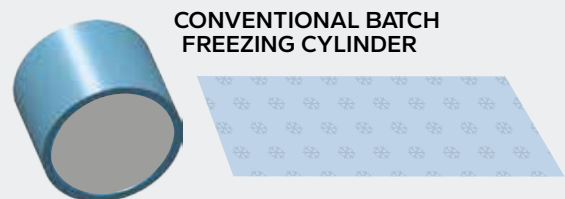
Discover multi point and multi ring™ technology



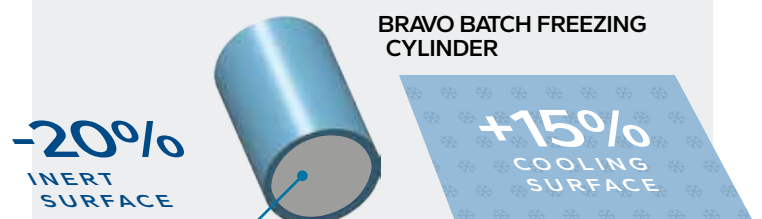
+ Did you know?



Bravo's batch freezing cylinder has a **smaller diameter and greater depth to increase its cooling surface area**. This surface is 15% greater for the same volume, while the inert surface area is 20% less than a conventional cylinder.



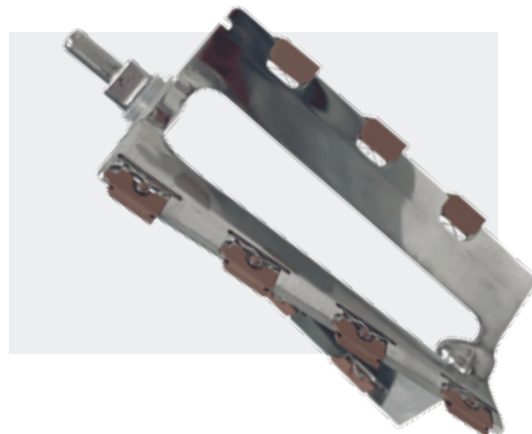
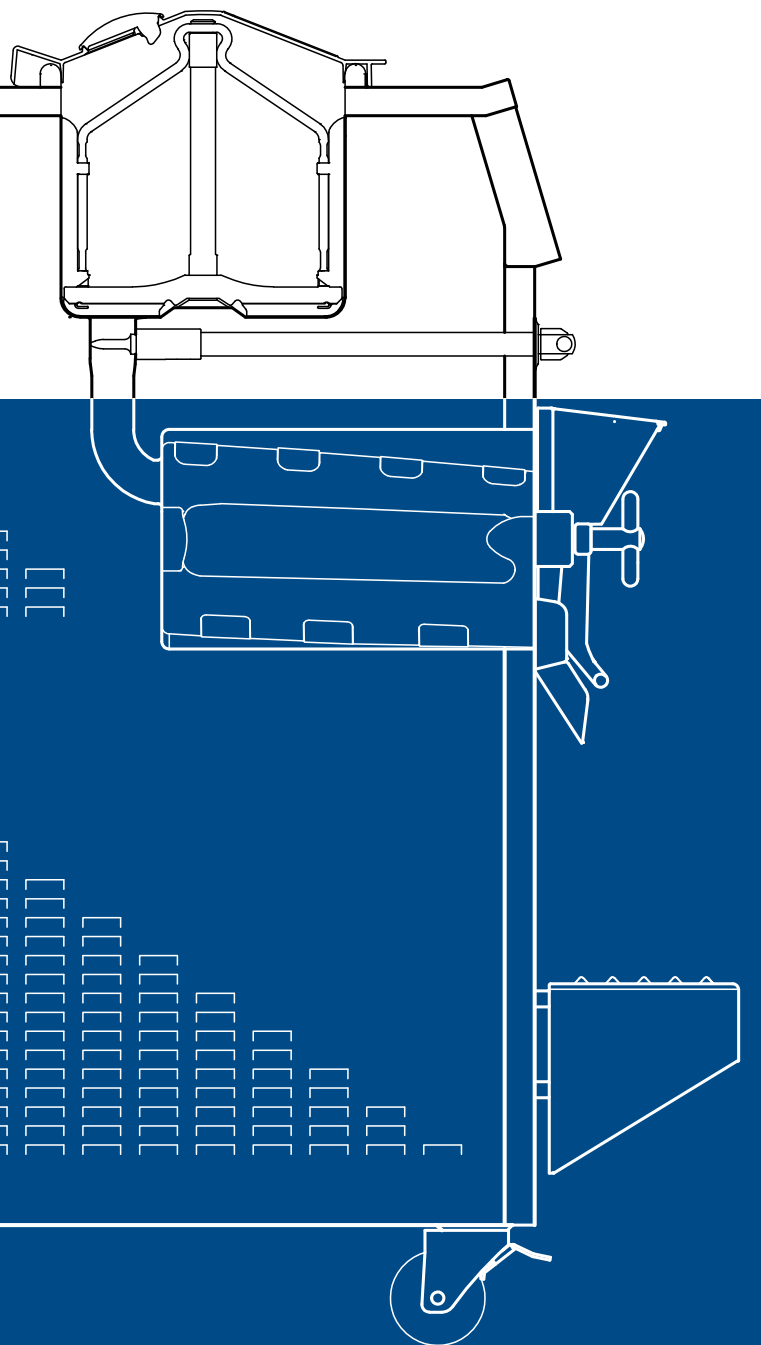
CONVENTIONAL BATCH FREEZING CYLINDER



BRAVO BATCH FREEZING CYLINDER

-20%
INERT
SURFACE

+15%
COOLING
SURFACE



HELICAL MIXER

Made of stainless steel for better cold transmission, it is characterised by a **double coupling**, front and rear: this guarantees a **perfect rotation in axis** and **avoids uneven wear of the scraping teeth**, which adhere perfectly to the cylinder walls, **prevent ice from forming** and contribute to optimal extraction of the gelato.

TEMPERATURE PROBES

Temperature measurement is accurate to a tenth of a degree (0.1°C) thanks to the presence of two probes at the core of the product, which ensure that the set cooling temperature is perfectly achieved.



DOUBLE STIRRING SPEED

The mixer has a **specially designed batch freezing speed** to obtain a regular micro ice crystal, **and an extraction speed** to quickly remove all the gelato from the cylinder.

Only Trittico: the details that make the difference



The tailor-made balancing of each flavour respects the characteristics in terms of fat, sugar, fibre, water of each raw material



Long-lasting stable gelato



The mix made in the upper tank does not need to be compensated as in a large pasteurizer. Thus ensuring emulsification and increase flavor.



Perfectly balanced and tasty gelato



Any ingredient can be used, even hard-to-dissolve ones such as mascarpone, cocoa powder, confectionery, frozen fruit.



Maximum customisation



The work of the two independent tanks (one always hot and the other always cold) allows gelato making to be carried out in just a few minutes.



Production synchronisation



The mix can be loaded from the front door in the case of cold production and ingredients can be added during both the heating and cooling phases.



Maximum versatility

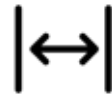




In just a few minutes, the hot mixture descends by gravity into the lower cylinder without obstructions, obstacles, contamination or external tampering, undergoing a thermal shock until reaching the temperature of use.



Health and safety



A pasteuriser and a batch freezer in one machine in less than one square metre.



Reduced footprint, investment and consumption



Precise core temperature control, combined with advanced heating and cooling technology, ensures consistent and easily reproducible processing.



Regularity of production



In gelato production, the machine heats the mixture to 85°C in just 10 minutes. It can then rapidly churn to -10°C within another 10 minutes, showcasing its exceptional speed and efficiency.



Fast Production Time



All components can be disassembled without tools and are easy to wash. In the upper tank, the water can reach high temperatures, sanitising both tanks and the internal conduit.



Maximum ease of cleaning



It accommodates the needs of each professional, allowing them to express their imagination and creativity with customised productions.



Enhancement of craftsmanship

Trittico® M Top range gelato

Trittico® M allows you to produce artisanal gelato and sorbets with speed, safety and absolute quality.

Features

- Possibility of **monitoring the core temperature of the product** in real time during both heating and batch freezing.
- Option to work by setting the precise **extraction temperature** of the gelato.
- When the acoustic signal indicates that the gelato is ready, the set value is **automatically held** if it cannot be extracted immediately.
- **Cold-Stroke Mode:** manually activated during extraction to engage the compressor in short intervals, **ensuring optimal consistency** throughout the gelato in the cylinder.
- **Mixed air/water condensation:** under optimal outside temperature conditions, the **hybrid condenser** works mainly with air, when it is too high, it automatically starts the second water condenser. It guarantees **considerable water savings** as water is **only used during the most demanding moments of the mixture processing**. Indispensable in geographical areas with water scarcity.
- **Dual mode system:** a smart system that allows you to produce both traditional artisanal gelato (low overrun) and premium ice cream (higher overrun) using the same machine. By selecting the **“Dual mode”** function, the machine automatically adjusts the freezing power and increases the mixing speed to help high-fat products incorporate more air. It also controls the cylinder temperature and stirring speed to ensure the ideal texture for each type of product.

Products



GELATO



SORBET



ICE CREAM

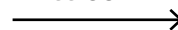
TRITICO M



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How
to clean
Trittico



Trittico[®] Business with Ionic System[®]

Trittico[®] Business is the ultimate in artisan gelato, slush ice, toppings and sauces production.

Features

- **COOLING SYSTEM:** Every component is designed and manufactured in-house at Bravo. The inner surface is seamless, crafted from a single section of stainless steel using deep-drawing techniques, ensuring **durability and resistance to thermal stress**.

- **Multi-point and multi-ring™ technology**

This exclusive **system features multi-point gas injection** on one side and **direct expansion multi-ring distribution on the other**, ensuring optimal heat exchange. This design enables **rapid, effective, and uniform cooling** throughout the mixture, minimizing thermal inertia, even with high production per cycle, for precise cooling management.



Discover the multi-point and multi-ring™ technology



- **FRONT DOOR** Lightweight, durable and practical, as it can be opened and closed quickly and **allows ingredients to be added even during the batch freezing phase**. It is made of **Tritan™**, a special **thermo-insulating material that prevents the dispersion of cold and the formation of ice and condensation**. It is easy to take apart, clean and reassemble, and poses no risk of scalding for the operator.
- Possibility of **monitoring the core temperature of the product** in real time during both heating and batch freezing.
- You can choose from 9 consistency levels, thanks to a system that measures how much effort the motor is using during batch freezing, making it easy to get the perfect texture every time.
- Option to work by setting the precise **extraction temperature** of the gelato.
- **The Mdm** ("meno della metà" or "less than half") program enables operation with **less than half of the usual workload**, making it ideal for testing or creating specialty flavors.
- When the acoustic signal indicates that the gelato is ready, the set value is automatically held if it cannot be extracted immediately.

Programs



CONSISTENCY-CONTROLLED
AUTOMATIC IONIC SYSTEM



CONSISTENCY-CONTROLLED
MANUAL IONIC SYSTEM



AMPEROMETRIC STRESS



MDM FOR SMALL QUANTITIES



TIME-CONTROLLED



TEMPERATURE-CONTROLLED



PROGRAMMABLE



SLUSH



GELATO



SORBETTO



PASTRY CREAM



FRUIT SAUCES

Ionic System®

Developed by Bravo, it is the control system that scientifically evaluates the correct consistency of gelato in real time and optimises overrun.

The software receives information from special probes positioned in the cylinder, **analyses the amount of crystallised water in the mixture and signals when the set consistency value is reached**. In addition, the variable speed drive automatically increases stirring in the batch freezing phase when more air needs to be incorporated into the mixture, and decreases it in the final phase to maintain it; for a dry, creamy gelato with a smooth texture on the palate and stable in the display window.

The mixer's **variable speed drive** (inverter), designed to **work seamlessly with the Sistema Ionico®**, offers **eight different speeds for ice cream extraction**, making tub decoration easy and precise. Additionally, the inverter allows for **slush ice production** by slowing down the blade speed.

This lower speed enables **faster freezing** against the cylinder, forming the fine, even ice crystals typical of Sicilian granita.

+ Did you know?



The Automatic Ionic System® recognises the type of gelato you are batch freezing and brings it to the set drying value. This **smart technology** simplifies your work, ensuring maximum production consistency.



How
to clean
Trittico



Watch
the video



+ LCD Display

The 3.3-inch graphical LCD display provides a clear view of the machine's operating status with intuitive icons. It offers easy, immediate **program management** and switches to a red background in case of an **alert**. The display also monitors all machine parameters, including the number of cycles completed, accessory runtime, and other valuable data, **allowing you to efficiently schedule maintenance for the Trittico®**.



gelato technology

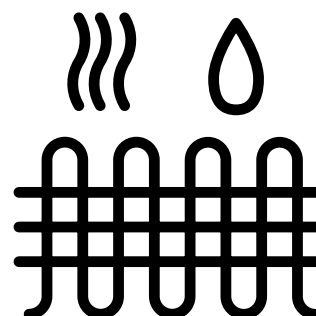
+ Extraction chute

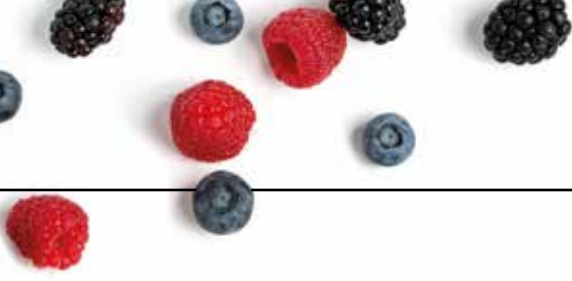
When needed, **the product can be extracted directly from the upper tank**. Made from heat-insulating, food-grade material, the insert fits easily into the lower cylinder. By opening the butterfly valve, the product flows directly from the upper tank, without passing through or affecting the lower cylinder.



+ Mixed air/water condensation

Under optimal outside temperature conditions, the **hybrid condenser** works mainly with air, when it is too high, it automatically starts the second water condenser. It guarantees **considerable water savings** as water is **only used during the most demanding moments of the mixture processing**. Indispensable in geographical areas with water scarcity.





Download the complete optional sheet

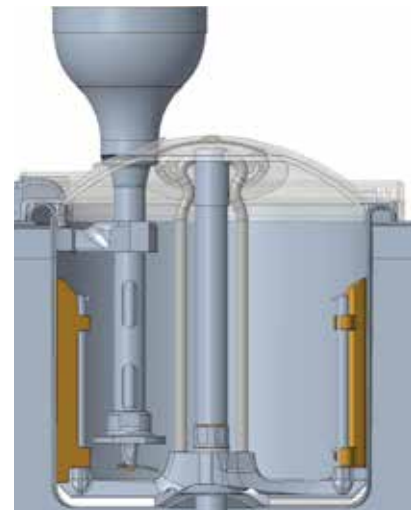


+ Evo Mix

Evo Mix is the **patented**, practical and efficient immersion mixer **installed directly in the upper tank** of Trittico®. The combined use of Evo Mix and Trittico® allows **simultaneous heating, mixing and emulsifying** in an automatic program. By effectively emulsifying the proteins during heating, they incorporate more air, improving the texture of the gelato.

Characteristics

- 12000 rpm, 550 W power
- Mixer with 3 interchangeable blades
- Quick connector for easy connection to and removal from Trittico®
- Motor with forced air circulation to prevent steam suction
- Mixing time settable from front panel



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Advantages

- + Ability to emulsify the mixture while hot for a better texture of gelato and sorbets.
- + Ability to mix solid and liquid ingredients directly in the machine.
- + Ease of disassembly and cleaning.



Watch the videos



Gelato

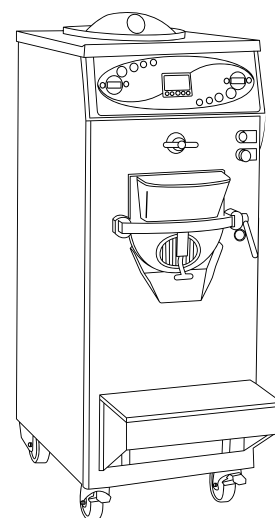


+ Insight

Insight is the **innovative 24/7 automatic monitoring system** via dedicated server. Thanks to the Wi-Fi (option required) connection, antenna attached to the machine and router, it sends messages via e-mail **to ensure the correct and constant functionality of the machine.**

Features

- Maintaining of machine efficiency and performance
- Troubleshooting ordinary faults by avoiding the need for a technician to come out
- Correction of user errors by the operator
- Direct communication with skilled and qualified Bravo technicians
- Fast and accurate diagnostics to prevent malfunctions
- Advance knowledge of any components to be replaced



Functionality



INSTALLATION

Verification of correct installation parameters by a technician (on request).



SUPPORT

Monitoring and verification of correct operating parameters by a technician who, if necessary, diagnoses the problems detected and recommends the most suitable solution (on request).



ALERT

Real-time e-mail communication from 24/7 server of automatic notification messages.



CONNECTIVITY

Connection to the innovative **Equilibrio Smart Scale & Management** work system.

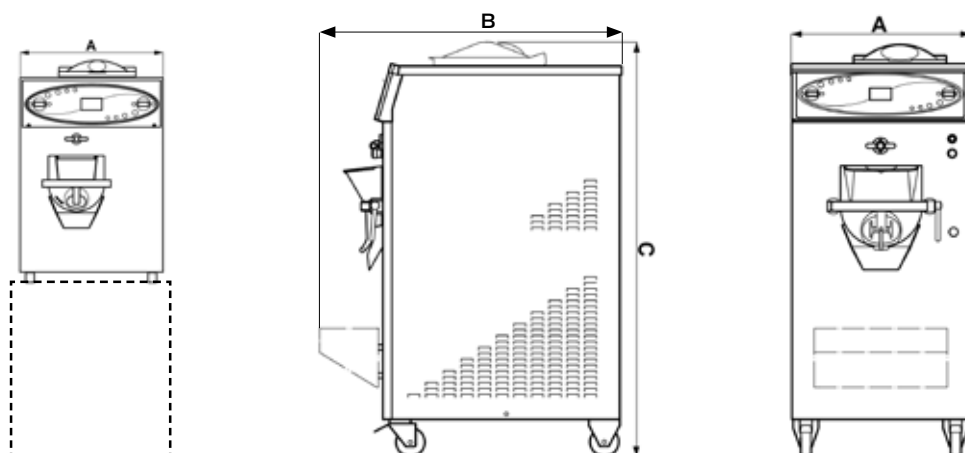


RECORDING

Program for recording and storing recipe execution times and temperatures on a pen drive. Automatic batch number generation.



Technical data



Trittico M and Trittico Business

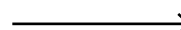
Models		18 / 183 water	30 / 305 water	50 / 457 water	60 / 610 water	120 / 1020 water
Min/Max production	lt/cycle gal/cycle	1.5 / 3 0.4 / 0.8	1.2 / 5 0.3 / 1.3	2 / 8.3 0.5 / 2.2	2.5 / 10 0.66 / 2.64	5 / 20 1.3 / 5.28
Power supply	V/Hz/Ph	230/60/3	230/60/3	230/60/3	230/60/3	230/60/3
Width (A)	inches	19.7	20.1	20.1	24	24
Depth (B)	inches	32	34.4	40.4	40.4	48.2
Height (C)	inches	33.1	55.1	55.1	55.5	56.7

Air condensation available on request.
Other voltages available on request.

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.



Complete
data sheet





**WE SHARE
THE SAME
PASSION
SINCE 1967**

BRAVO NORTH AMERICA INC
810 Tyvola Road, Suite 130, Charlotte, NC 28217
t. +1980 237 2474
e. info@bravonorthamerica.com

bravonorthamerica.com

