



WE SHARE THE SAME PASSION SINCE 1967



Turn thought into action

gelato technology

COMBINED

brittico



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**.

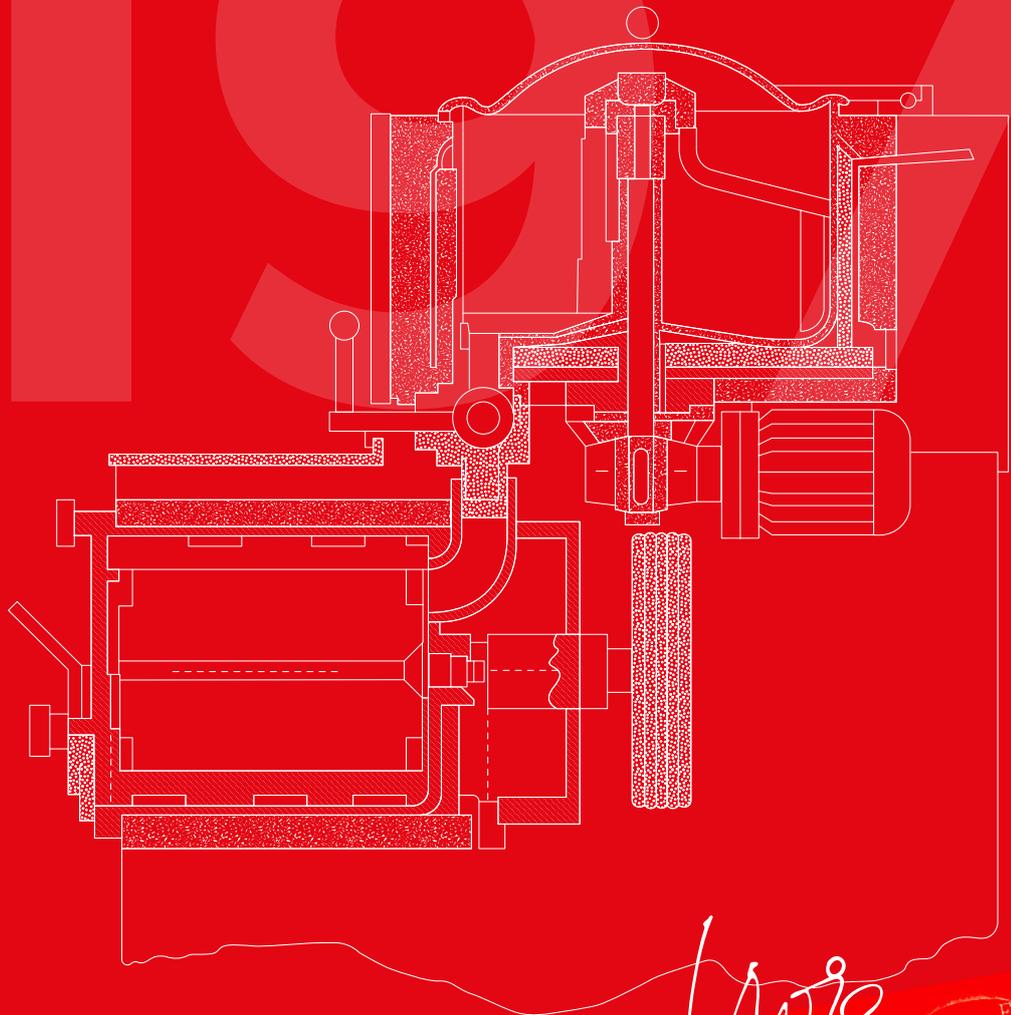
Technology is a key ingredient in the craftsman's recipe for success



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.



m. 85.643/A

1974



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

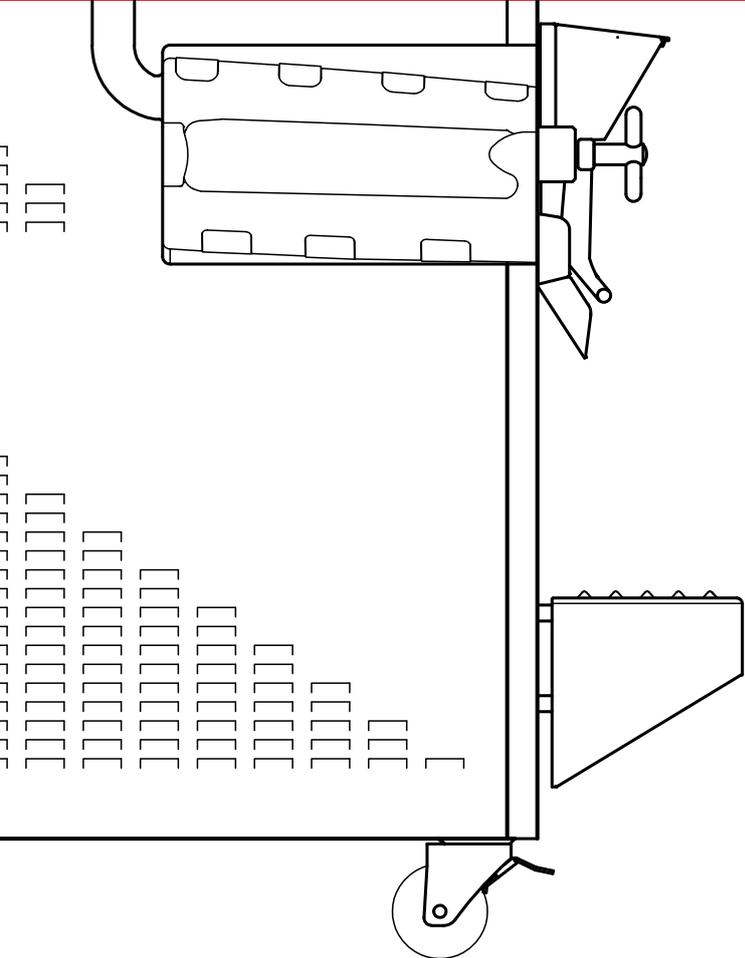
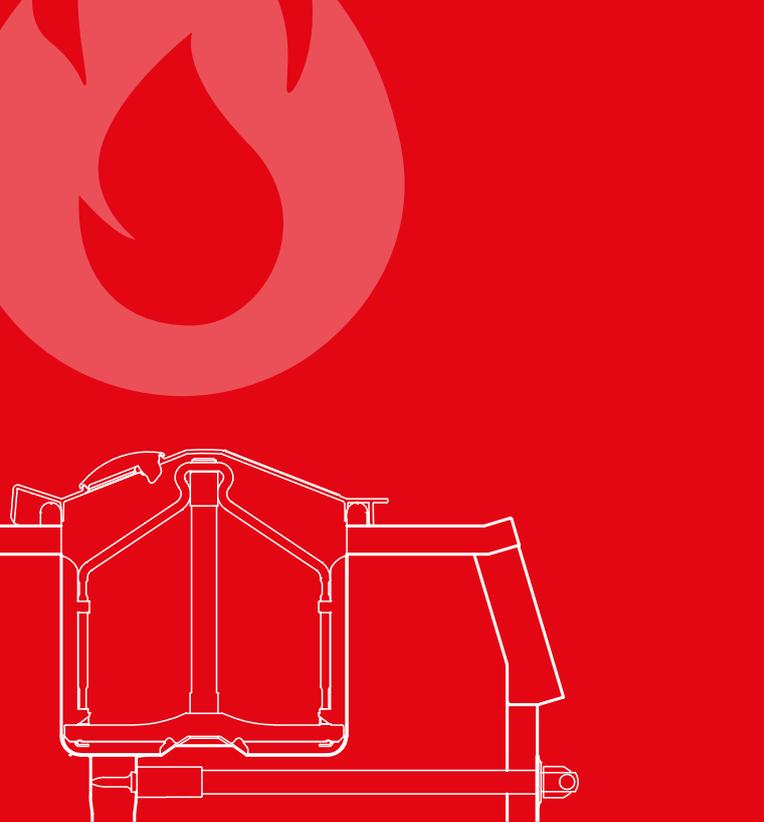
It is custom-made to adhere perfectly to the walls of the upper tank and prevent product build-up. All components (stirrer, side blades, bottom skids) can be disassembled in seconds without the need for any tools, for maximum convenience and ease of cleaning.

+ 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



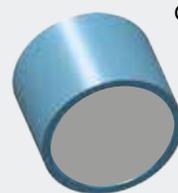
Discover multi point and multi ring™ technology



+ 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.



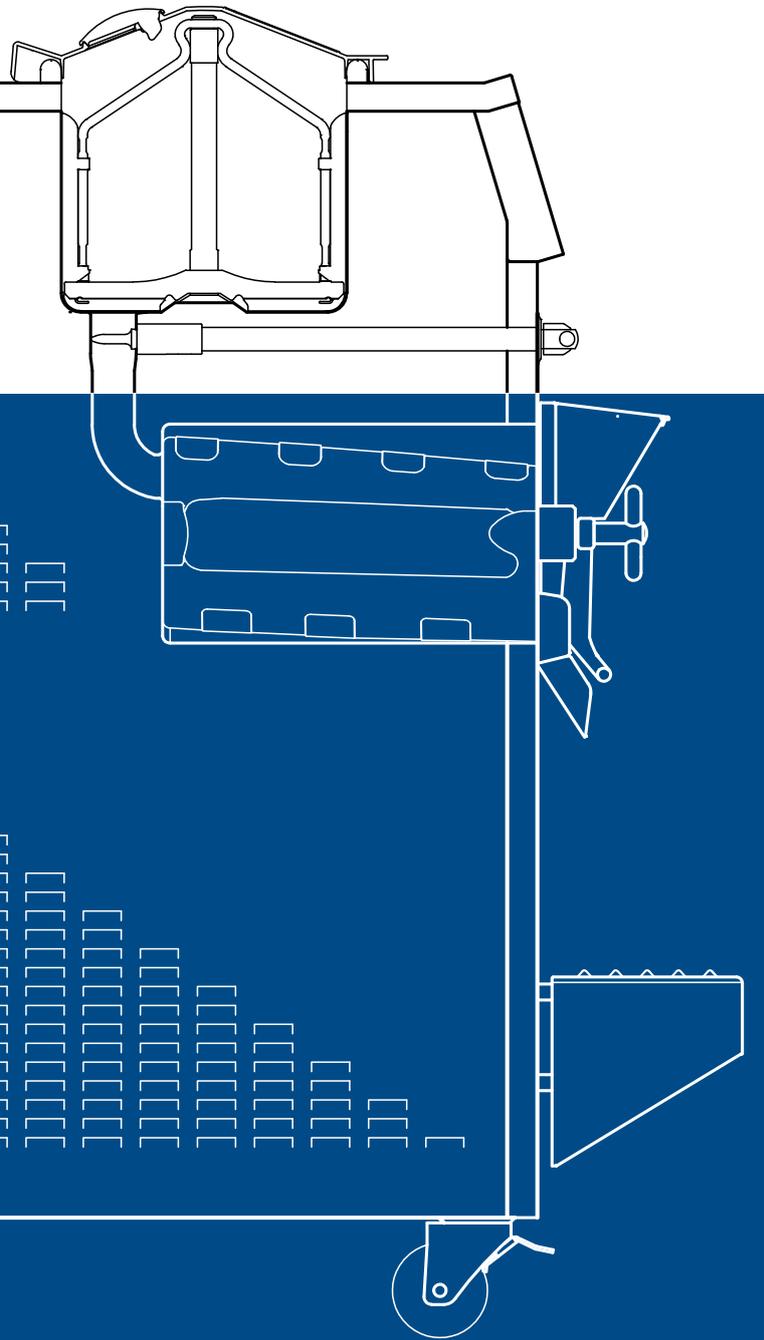
CONVENTIONAL BATCH FREEZING CYLINDER



BRAVO BATCH FREEZING CYLINDER



-20%
INERT
SURFACE



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.



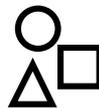
Maximum customisation



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

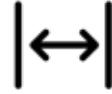




In just a few minutes, the hot mixture descends by gravity into the lower cylinder without obstructions, obstacles, contamination or external tampering, undergoing a thermal shock until reaching the temperature of use.



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® Startronic Premium Top range gelato

Trittico® Startronic Premium allows you to produce homemade gelato, sorbets and slush ice 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.
- Ability to choose from 9 consistency levels using amperometric motor strain measurement, detecting current absorption during the batch freezing phase.
- 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.
- **Cold-Stroke Mode:** manually activated during extraction to engage the compressor in short intervals, ensuring optimal consistency throughout the gelato in the cylinder.

gelato technology



Watch
the video



How
to clean
Trittico



Programs



AMPEROMETRIC
STRESS



TEMPERATURE-
CONTROLLED



TIME-CONTROLLED



MDM FOR SMALL
QUANTITIES



+ Did you know?

With the special option it is also possible to make slush ice on the Trittico Startronic Premium 305, 457 and 610 models.

crittico

stirtronic



Made in Italy

ttico PLUS

Electronica



How
to clean
Trittico



Watch
the video



Programs



CONSISTENCY-CONTROLLED
AUTOMATIC IONIC SYSTEM



CONSISTENCY-CONTROLLED
MANUAL IONIC SYSTEM



AMPEROMETRIC STRESS



MDM FOR SMALL QUANTITIES



TIME-CONTROLLED



TEMPERATURE-CONTROLLED



PROGRAMMABLE



SLUSH

+ 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.

trittico
startronic PLUS

Trittico® Startronic Plus With Ionic System®

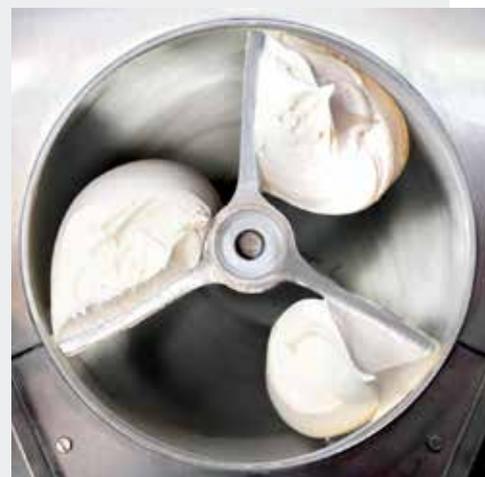
Trittico® Startronic Plus is the ultimate in artisan gelato production. All the features of the premium model with Ionic System® as per standard.

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.

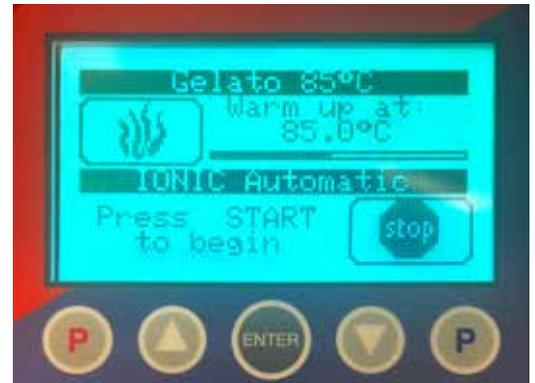
The mixer's variable speed drive (inverter), designed to work seamlessly with the Sistema Ionico®, offers eight different speeds for ice cream extraction, making tub decoration easy and precise. Additionally, the inverter allows for **slush ice production** by slowing down the blade speed. This lower speed enables **faster freezing** against the cylinder, forming the fine, even ice crystals typical of Sicilian granita.



Main options

+ 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®.



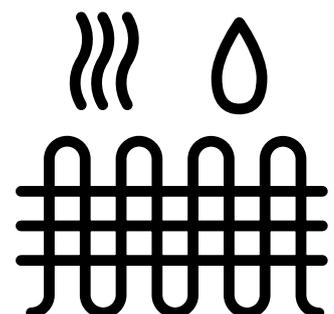
+ Extraction chute

If necessary, extraction directly from the upper tank. It is made of heat-insulating food-grade material and is inserted into the bottom cylinder with a simple gesture. By opening the throttle valve, the product descends directly from the upper tank without interfering with 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

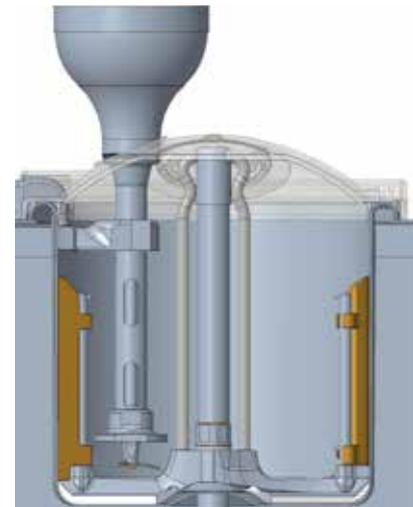


+ Evo Mix

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



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



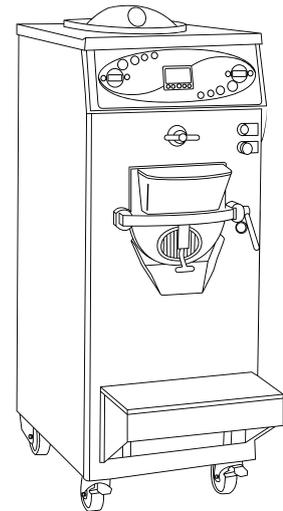
Optionals principali

+ Insight

Insight is the innovative 24/7 automatic monitoring system via dedicated server. Thanks to the Wi-Fi* 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.



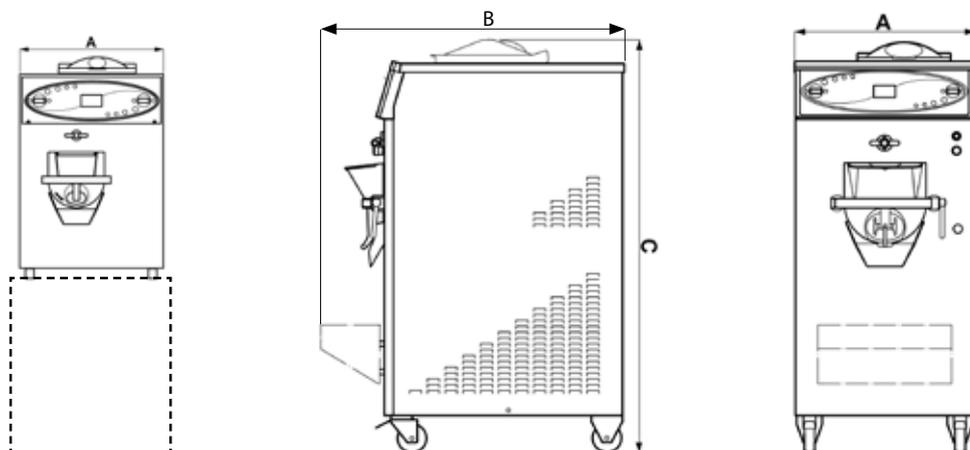
RECORDING

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



Technical data

Trittico Startronic



Models		122 water	183 water	305 water	457 water	610 water	1015 water	1020 water
Production per cycle	l	2,5	3	5	8,3	10	15	20
Power supply	V Hz/Ph	230/50/1	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Width (A)	cm	36	50	51	51	102,5	107,5	115
Depth (B)	cm	68	79	87,5	102,5	102,5	107,5	115
Height (C)	cm	70	78	140	140	141	141	144

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





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