



CUSTARD CREAM

BAVARIAN CREAM

ENGLISH CREAM

LEMON CREAM

BECHAMEL SAUCE

FRUIT JELLY

GELATO

SORBET

SLUSH ICE



brittico[®] one

THE AUTOMATION
OF YOUR PASTRY
AND GELATO RECIPES,
SIMPLY.





TRITTICO ONE

TRITTICO®'S SOUL IN 10 PROGRAMS
FOR YOUR PASTRY SHOP

PROGRAMS

- CUSTARD CREAM
- BAVARIAN CREAM
- ENGLISH CREAM
- LEMON CREAM
- BECHAMEL SAUCE
- FRUIT JELLY
- GELATO
- SORBET
- SLUSH ICE
- FREE PROGRAM

ADVANTAGES

Trittico One is one of a kind, with its two independent tanks for your automatic production of pastry, gelato and savoury preparations.

- Flexible production: from 3 to 9 Liters
- Versatility with 10 programs
- Thermal shock pasteurization process
- User friendly
- Fast return of investment



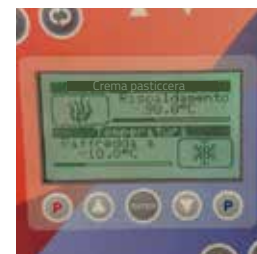
INDEPENDENT UPPER TANK, MAX COOKING TEMPERATURE 110° C



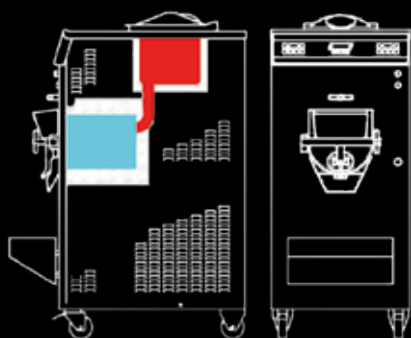
HERMETIC INTERNAL SAFETY VALVE BETWEEN THE TWO TANKS



INDEPENDENT LOWER CYLINDER WITH CONTROLLED COOLING DOWN TO -10° C



UPPER TANK AND LOWER CYLINDER DIGITAL CONTROL SCREEN



TECHNICAL DATA

Production for cycle*	Lt	3-9	
Voltage	Volt/Hz/Ph	400/50/3	
Power	Kw	8,5	
Refrigeration Condenser		Water	Air
Width	cm	96	117
Depth	cm	102.5	125
Height	cm	140	140
Weight	Kg	222	241

* Production for cycle may change according to type of mixture and finished product density.

