



WE SHARE THE SAME PASSION SINCE 1967



COMBINED

Turn thought into action

gelato technology

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**.

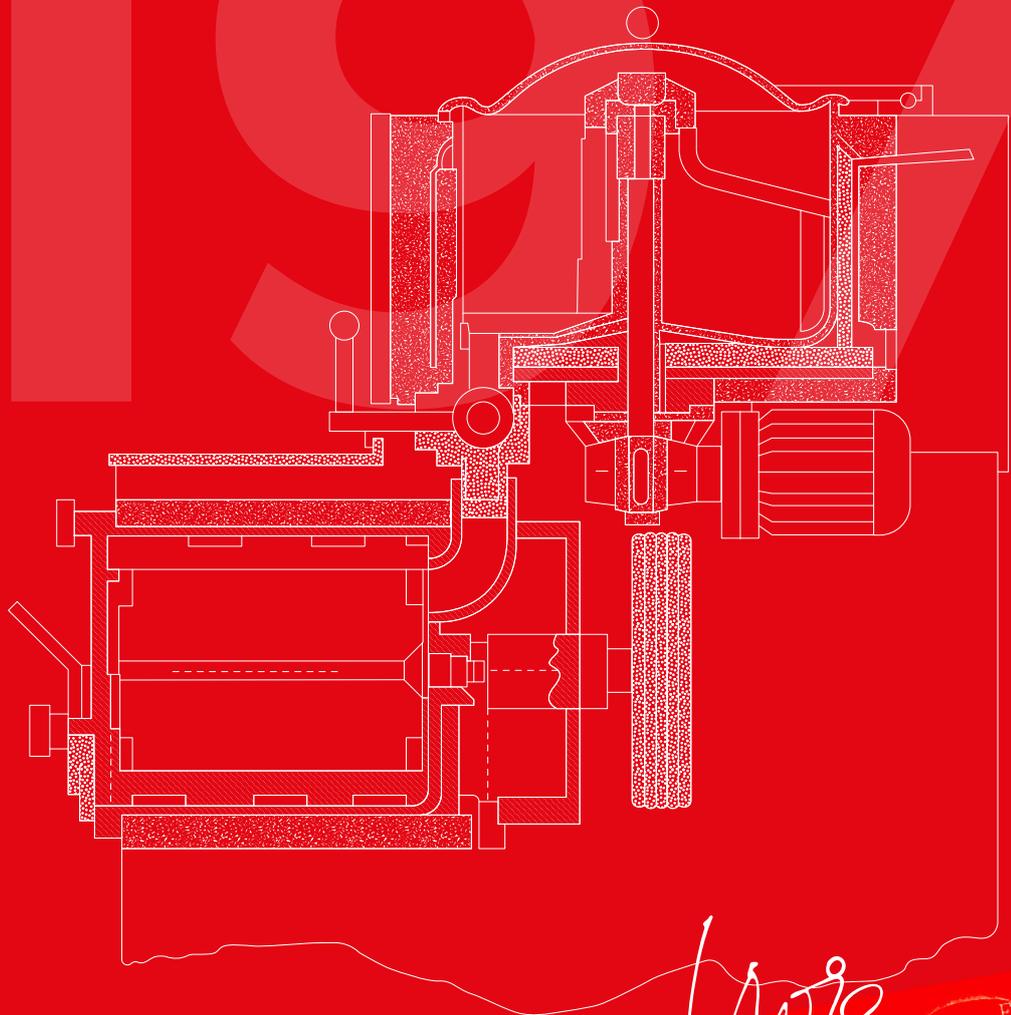
Technology is a key ingredient in the craftsman's recipe for success



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

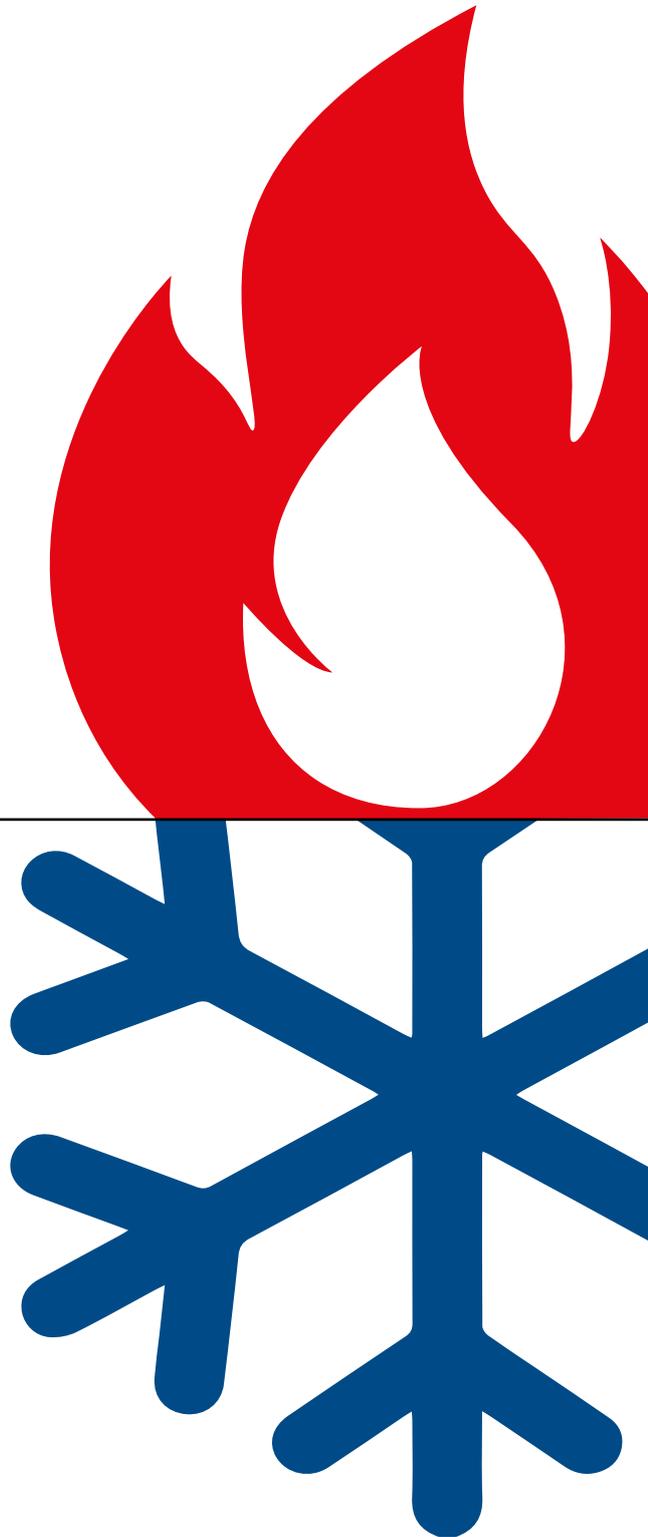
Hot

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

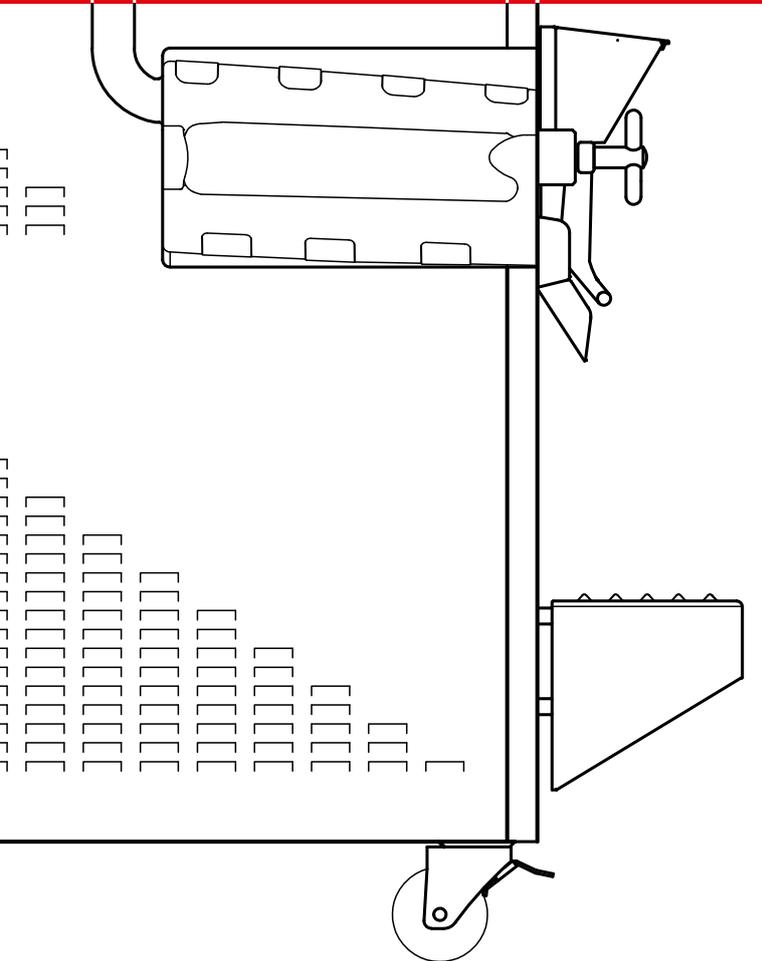
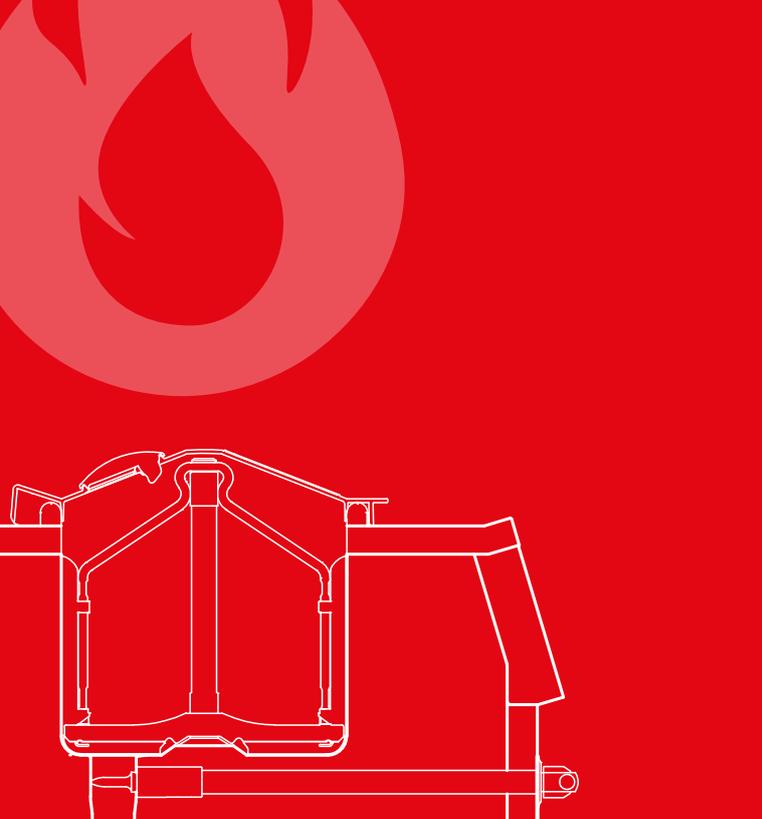
It is custom-made to **adhere perfectly to the walls of the upper tank and prevent product build-up**. All components (stirrer, side blades, bottom skids) can be disassembled in seconds without the need for any tools, **for maximum convenience and ease of cleaning**.

+ 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



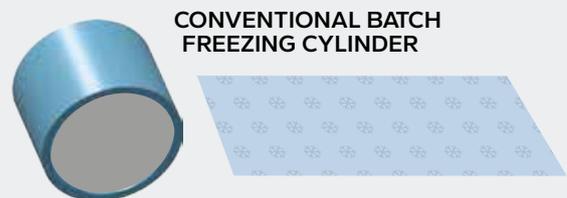
Discover multi point and multi ring™ technology



+ 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.



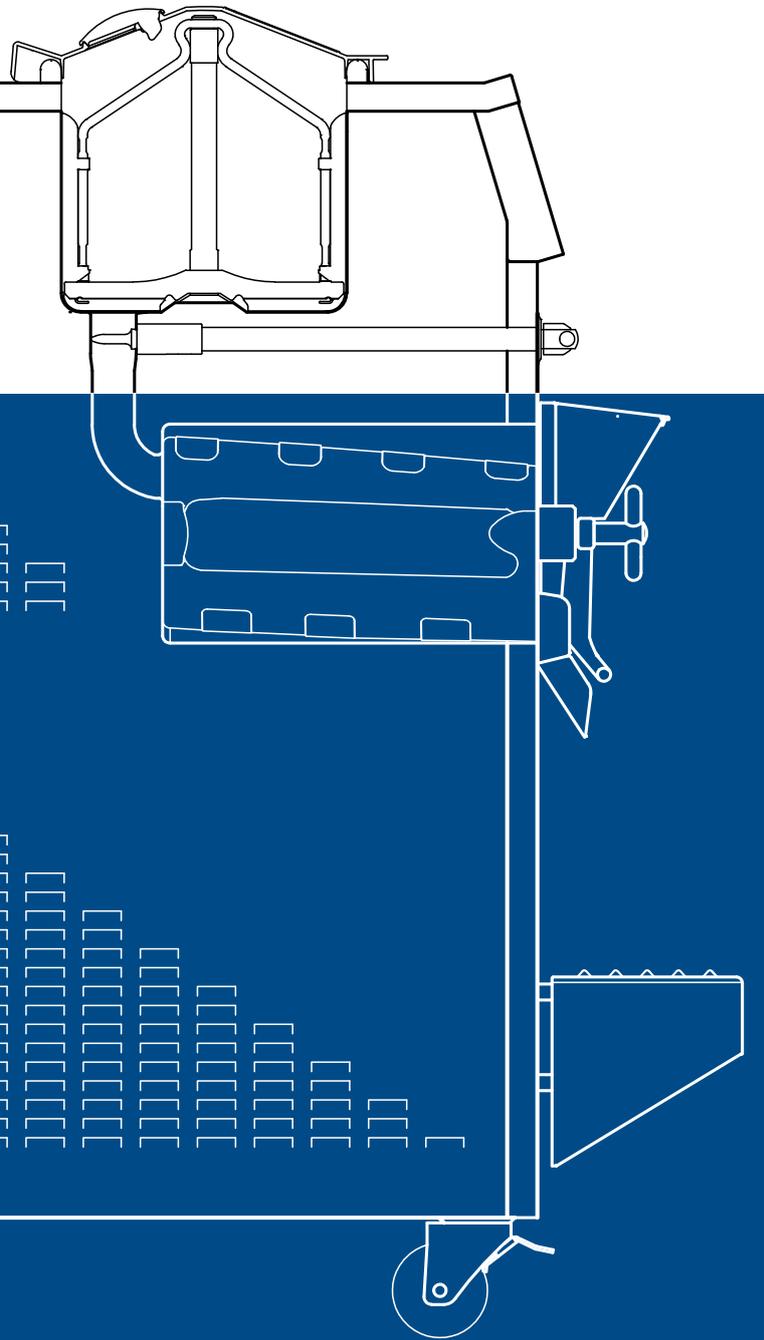
CONVENTIONAL BATCH FREEZING CYLINDER



BRAVO BATCH FREEZING CYLINDER

-20%
INERT
SURFACE

+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

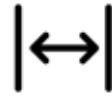




In just a few minutes, the hot mixture descends by gravity into the lower cylinder without obstructions, obstacles, contamination or external tampering, undergoing a thermal shock until reaching the temperature of use.



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® 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.

Programs



AMPEROMETRIC
STRESS



TEMPERATURE-
CONTROLLED



TIME-CONTROLLED



MDM FOR SMALL
QUANTITIES



Watch
the video



How
to clean
Trittico



+ 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®

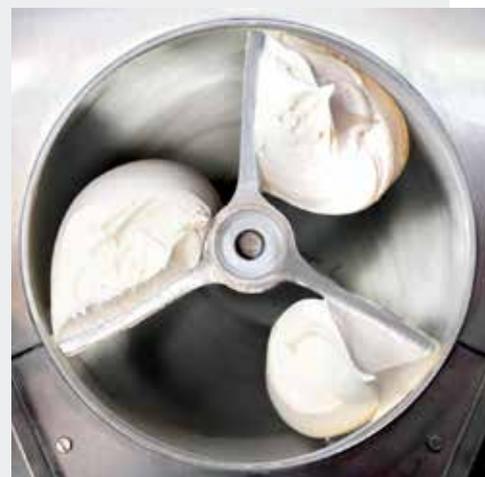
Trittico® Startronic Plus is the ultimate in artisan gelato production. All the features of the premium model with Ionic System® as per standard.

Ionic System®

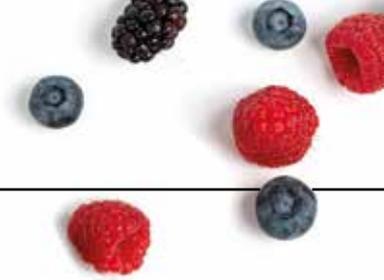
Developed by Bravo, it is the control system that scientifically evaluates the correct consistency of gelato in real time and optimises overrun.

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®**.



gelato technology

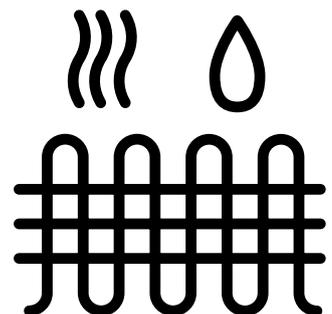
+ Extraction chute

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

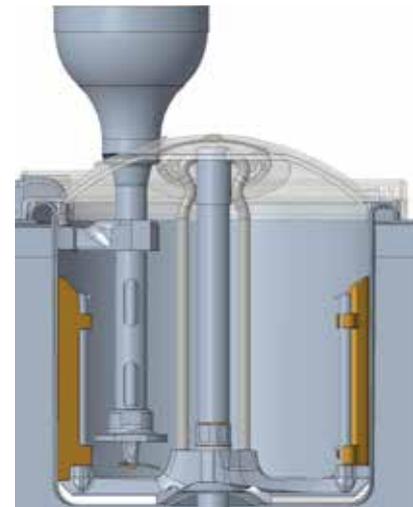


+ Evo Mix

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



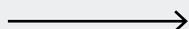
17

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



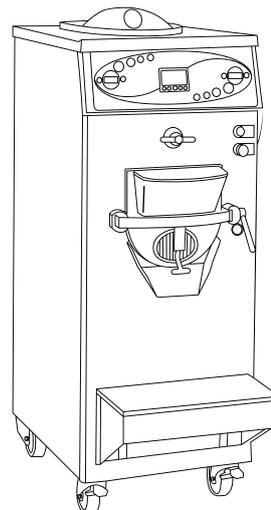
Optionals principali

+ 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.



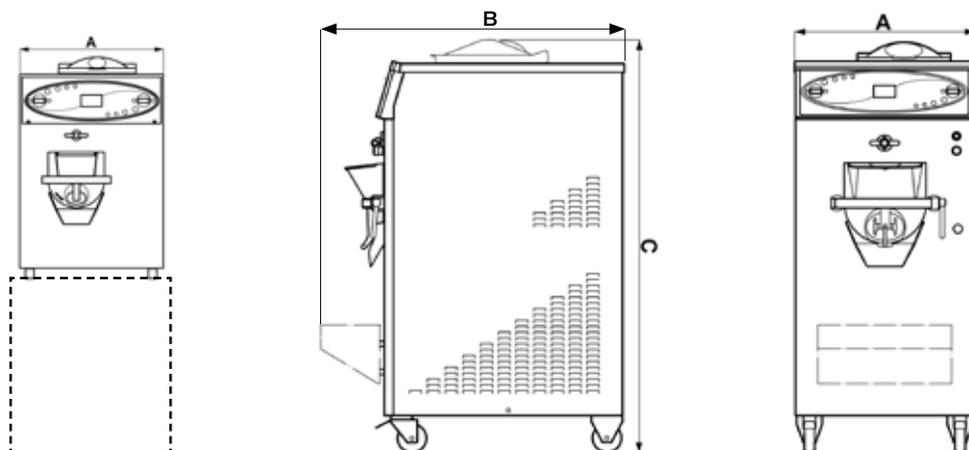
RECORDING

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
Min/Max production	l/cycle	1 / 2,5	1,5 / 3	1,2 / 5	2 / 8,3	2,5 / 10	4 / 15	5 / 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	61	61	61
Depth (B)	cm	68	79	87,5	102,5	102,5	107,5	122,5
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





**WE SHARE
THE SAME
PASSION
SINCE 1967**

HEADQUARTERS Bravo S.p.A.
Montecchio Maggiore - Vicenza, Italy
t. +39 0444 70 77 00
e. info@bravo.it

bravo.it





WE SHARE THE SAME PASSION SINCE 1967



BATCH FREEZER

The power of cold
gelato technology

gelmatic[®]

stártronic Premium
stártronic PLUS

The Gelmatic batch freezer combines advanced technology and powerful cooling capabilities, developed through over 50 years of Bravo research and innovation, to ensure optimal ice cream texture.

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 with a cam system 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.

- **HELICAL MIXER:** Crafted from stainless steel to enhance cold transmission, it features **double couplings** at the front and rear, ensuring **precise axial rotation and preventing uneven wear on the scraping teeth**. These teeth adhere perfectly to the cylinder walls, **preventing ice formation** and facilitating the optimal extraction of ice cream.



- **MdM PROGRAM** To work with **LESS THAN HALF THE MAXIMUM LOAD** (useful for testing or producing special flavours)



startronic PLUS

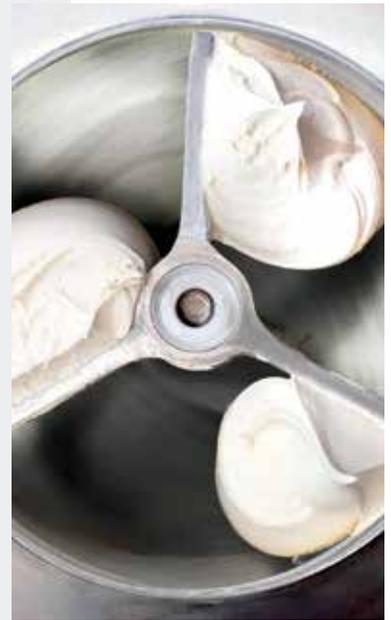
+ Standard in the PLUS model

Sistema Ionico® (Ionic system)

Developed by Bravo, it is the control system that scientifically evaluates the correct consistency of ice cream 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 ice cream 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.



Gelmatic



Complete
option
sheet



Advantages

- + Electronic control of work cycles with multiple sensors and multiple programs
- + Easy pouring of the mixture through the upper tank and of the flavourings into the front hopper
- + High freezing speed
- + Maximum practicality and ease of cleaning





Multi-machine system



1. Pasteurisation

Heat treatment involving heating the ice cream mixture to **temperatures above 65°C**, followed by a possible pause time and rapid, **uninterrupted cooling** to 4°C. This process solubilises the solid components and reduces the bacterial load, for **maximum hygiene quality**.



2. Holding

The process consisting of the **storage of mixtures under slow or periodic stirring at a temperature of 4°C for between 6 and 72 hours**, favouring the hydration of proteins and thickeners. The effectiveness of this production cycle requires prior homogenisation to prevent the fats from separating.



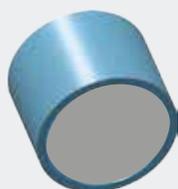
3. Batch freezing

The most important process in making ice cream: it transforms the free water in the mixture into very fine ice crystals by incorporating air. In order to achieve an **optimal final structure**, the change of state from liquid to solid must take place quickly and efficiently, with adequate stirring quality at every stage of the process.

+ Did you know?



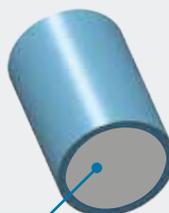
Bravo's batch freezing cylinder has a **smaller diameter and greater depth to increase its cooling surface area**. This surface is 15% greater for the same volume, while the inert surface area is 20% less than a conventional cylinder.



CONVENTIONAL BATCH FREEZING CYLINDER



-20%
INERT SURFACES



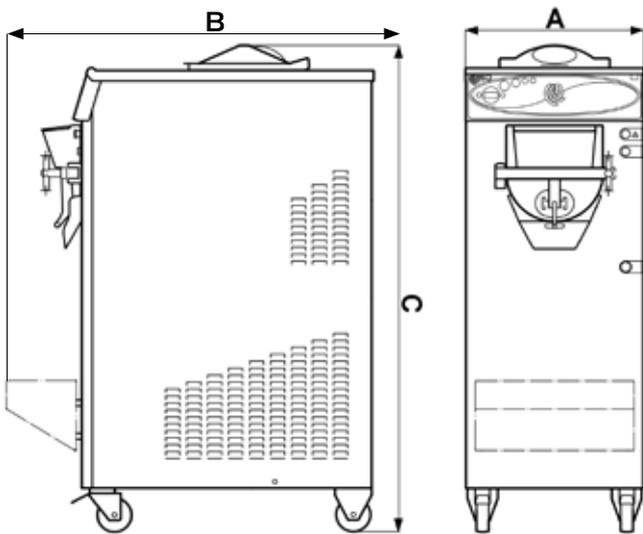
BRAVO BATCH FREEZING CYLINDER



+15%
COOLING SURFACE



Technical data



Gelmatic		305	457	610	1015	1020	1030
Min/Max production	lt/cycle	1,2 / 5	2 / 8,3	2,5 / 10	4 / 15	5 / 20	7,5 / 30
Power supply	Volt/Hz/Ph	400/50/3					
Width (A)	cm	51	51	61	61	61	61
Depth (B)	cm	87,5	102,5	102,5	102,5	122,5	157,5
Height (C)	cm	140					

Air condensation available upon request.
 Connection to *Insight* and *Equilibrio Smart Scale* technology available upon request.
 Other voltages available upon 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.



WE SHARE
THE SAME
PASSION
SINCE 1967

HEADQUARTERS Bravo S.p.A.
 Montecchio Maggiore - Vicenza, Italy
 t. +39 0444 70 77 00
 e. info@bravo.it



OPTIONAL
trittico[®]
EVO MIX

THE COMBINED USE OF THE EVO MIX WITH TRITTICO[®] ALLOWS TO HEAT UP, RUB, EMULSIFY AND COOL DOWN DIRECTLY IN THE UPPER TANK USING AN AUTOMATIC PROGRAM

The Evo Mix, a patented Trittico[®] optional, is a functional and useful immersion blender.

FEATURES:

- High rotation per minute, 500 W.
- Interchangeable cutting blades.
- Quick connector for a fast connection and disconnection to and from Trittico[®].
- Forced circulation engine to avoid fumes suction.
- Programmable mixing time from the frontal control panel.
- Easy to remove and clean.



IMPROVE GELATO AND SORBETS TEXTURE BY EMULSIFYING DURING THE HEATING UP PROCESS



VIDEO

Gelato



FOR PASTRY PRODUCTS LIKE GANACHE AND CREMEAUX, WHERE IT IS NECESSARY TO RUB BUTTER OR COCOA BUTTER



VIDEO

Ganache



VIDEO

Cremeux





Trittico Bio

combined machine that
pasteurize raw milk!

To be or not to be biologically correct?
Trittico Bio: totally correct!



"Today, our most serious agricultural loss is the unreasonably destruction of fresh milk through pasteurization (UHT)" ...

William Campbell Douglas

Trittico Bio makes the gelato that meets nature.

Gelato made with fresh raw milk coming from your trust worthy farmer, highly controlled, rich in nutritional quality, but especially a milk that is not depleted or impaired by the phases of industrial pasteurization and cheaper than the milk you buy at the supermarket.

Trittico Bio pasteurizes the milk from our cows once and makes delicious gelato. In this way all those important organoleptic properties of raw milk are not lost, as normally occurs by acquiring already pasteurized milk. And the result is a natural and nutritious gelato. If then, in addition to a raw milk, you also choose the organic one, your gelato will be even more natural, really biologically correct!



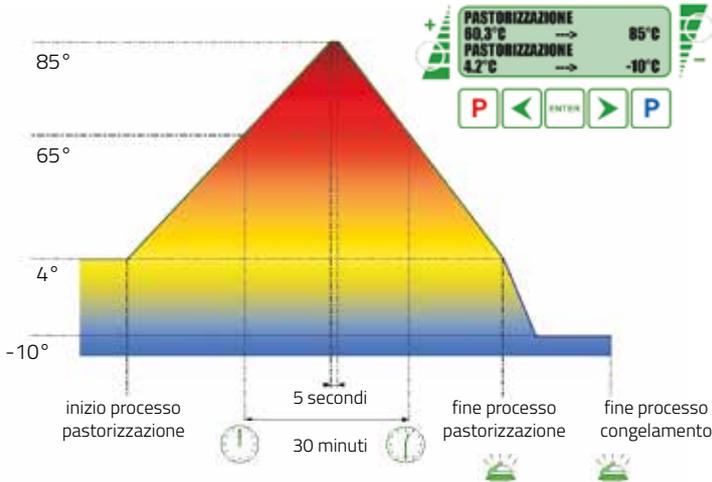
European directives 92/46 and 92/47 set out the rules/procedures for the pasteurization of raw milk, including temperatures, the phases of processing, data recording pasteurization:

- Trittico Bio has in itself a digital memory with a software that follows the procedures of the directives. It observes the temperature of pasteurization and processing phases.



HEADQUARTERS Bravo S.p.A.
Montecchio Maggiore - Vicenza, Italy
Tel.: +39 0444 707700 Email: info@bravo.it
www.bravo.it

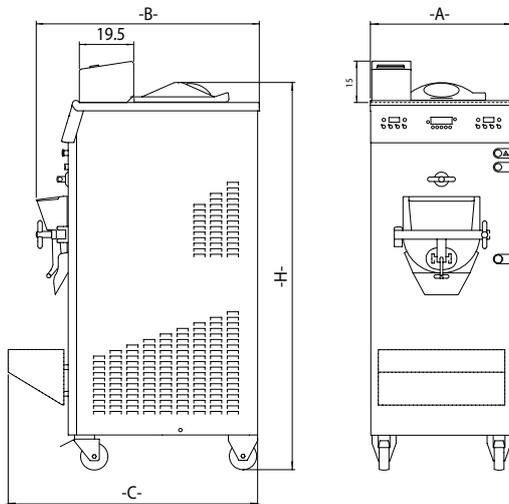
• It records and prints all data relating to the process of pasteurization of milk, useful also for the purpose of inspecting authorities.



• It also has a *unique patented milk anticontamination device* during pasteurization.



Patent EP-1319....



Being correct means *respecting people's choices*, their ideals and giving voice and equal importance to everyone.

Today being *"biologically correct"* means being part of a world that is changing and wants its voice and its reason to be listened, a world of people who have chosen for themselves a lifestyle that *respects nature and natural functions*.

Taking your raw milk from farmers and being able to pasteurize it at home, producing your own gelato, means making a small *step towards eco-sustainability of your production*, reducing the steps between the producer and consumer, having a *high quality milk* to make your own gelato. If then, in addition to a raw milk, you also choose the organic one, the step becomes huge leap, *totally correct!* It is your choice, supported by a world of people that live in a growing market segment.



Make *your* choice, choose to be *biologically correct!*

Trittico Bio is certified by "Muva Kempten", one of the most advanced research institutes for the analysis, quality assurance and development of dairy products.

TECHNICAL SPECIFICATIONS		size					
		30		60		120	
Production for Cycle	I	5		10		20	
Average hourly production *1	I	20/30		40/60		75/120	
Voltage *2	Volt/Hz/ph	400/50/3		400/50/3		400/50/3	
Power *3	kW	5,8	5,9	9	9,2	18,6	19,9
Refrigeration condenser *4		water	air+water	water	air+water	water	air+water
Width (A)	cm	51	51	61	61	61	61
Depth (B)	cm	80	97	95	95	115	115
Depth (C)	cm	87,5	103,5	102,5	102,5	122,5	122,5
Height (H)	cm	140	140	141	141	144	144
weight *5	cm	252	-	341	-	515	-

*1 Hourly production may change according to type of mixture and finished product density. *2 Available also in 60Hz. *3 The absorption expressed in kW is to be considered as the average hourly consumption with a standard mixture like fiordilatte.

*4 The weight of the air cooled machines will be estimated before the shipment.

Water: cooled system self contained. ■ Air+Water: cooled system self contained.

▲ Air+Water: incorporated water condenser and remote air cooled condenser.



WE SHARE THE SAME PASSION SINCE 1967



TEMPERING MACHINES

Chocolate line

choco technology

k.premium / k.evo



k·premium k·evo

The K Line tempering machines were created with the aim of easily meeting the highest standards in chocolate processing.

Available in several sizes to suit all types of production and with different options to set up the machines for more preparations, they combine high technology, versatility and user-friendly operation to meet the needs of every artisan.



What is tempering or pre-crystallisation of chocolate?

It is a thermal and mechanical process that consists of forming the necessary amount of stable crystals so that the chocolate maintains the desired properties at room temperature and over time.

Why temper chocolate?

WITH PROPER TEMPERING YOU ACHIEVE

- ✓ **GLOSS** → smooth, almost mirror-like surface
- ✓ **HARDNESS** → rigidity and breaking strength
- ✓ **CONTRACTION POWER** → decrease in volume allowing detachment from molds
- ✓ **DURABILITY** → a smooth and compact surface better preserves the product against attacks from organisms
- ✓ **BREAKING QUALITY** → the chocolate does not bend but breaks
- ✓ **AROMA** → the chocolate releases a better and more intense aroma

PROBLEMS WITH INCORRECT TEMPERING OF CHOCOLATE

- × **LOW GLOSS**
- × **GREY/WHITE COLOR**
- × **RAPID MELTING TO THE TOUCH**
- × **NO DECREASE IN VOLUME**
- × **GRANULAR STRUCTURE**
- × **FAST FAT RISING**



How does a tempering machine work?

The Bravo K series tempering process melts and stirs chocolate to a specific temperature to decrystallize it, then cools it to the ideal working temperature all automatically, precisely, and in large quantities.



Melting

The heating elements heat the tank up to the set temperature and then activate the stirrer and the feed screw for complete **decrystallisation of the chocolate**.



Cooling

The feed screw reverses rotation for a few seconds, empties the cylinder and restores a smooth flow of chocolate, which returns to the tank and begins to cool.



Holding

Once the cooling temperature is reached, it is automatically adjusted to keep the chocolate within the desired range, with a precision of $\pm 0.1^{\circ}\text{C}$.



Shutdown

The machine can be switched off in two different ways:

MANUAL SWITCH OFF: the safe shutdown procedure that avoids system blockages. It is not possible to stop the feed screw and enter standby mode before the preset heating temperature has been reached.

AUTOMATIC SWITCH-OFF: the machine performs the same safe switch-off procedure automatically, putting all functions in standby without any manual intervention.



The pros

- + Immediate and continuous availability of tempered chocolate
- + Production in large quantities
- + Possibility of combining different accessories for different processes
- + Possibility of reusing solidified chocolate blocks
- + Limited waste



SIRH+
COUPE DU MONDE
DE LA PÂTISSERIE

Trittico in the spotlight of the Pastry World Cup since 2009

Haute patisserie is an expression of artisanship that combines skill, creativity and attention to detail. It is a continuous pursuit of excellence, where every element, from the choice of ingredients to the presentation, is meticulously crafted to offer a new and surprising experience, every single time.

Sharing these values has led Bravo to be a proud technical partner of the most prestigious competition in the world of confectionery **since 2009, the Coupe du Monde de la Pâtisserie**, held every two years at the Sirha show in Lyon, France.

The Coupe du Monde de la Pâtisserie offers a unique opportunity to connect with the world's top chefs and stay informed on the latest industry trends, allowing us to elevate our standards of excellence even further.





k.premium

Features

FOIL HEATING ELEMENTS

Heating is managed by foil heating elements, ensuring precise temperature control to maintain the chocolate's temper.

AUTOMATIC THERMAL BALANCING

An automatic control system to manage the temperature according to the amount of product remaining in the machine.

TEMPERATURE CONTROL

Due to its viscosity, it is very difficult to monitor temperature changes in chocolate.

In the K12, K24 and K50 Premium, probes located on the nozzle detect the temperature to a tenth of a degree (0.1°C), ensuring that a constant core temperature is maintained.

DELAYED START

Possibility of programming start-up after a pre-set time to have the chocolate melted or tempered when needed.

AUTOMATIC SWITCH-OFF

The machine does not stop immediately at the signal, but automatically detects at what temperature to stop the tempering process before interrupting its operation, thus facilitating the resumption of the processing.

CONTROLLED DOSING

Equipped with a programmable volumetric foot-controlled dispenser with safety lock for flow regulation.



choco technology





FEED SCREW

Made of stainless steel to prevent wear and tear over time, its movement can be reversed for easy cleaning.

FLAT VIBRATING TABLE

Thanks to the vibrations and the heating of the central grid, it allows the chocolate to be compacted in the moulds by eliminating air. It is easily removable for easy cleaning.



QUICK AND EASY CLEANING

Quick emptying of the washing tank through a convenient rear duct for chocolate outflow.

+ The Plus of the Evo series

Features

SIDE POWER SOCKET

To connect any wall plug.

DISPLAY & KEYBOARD

Easily readable display, easy and user-friendly digital controls, with on-screen prompts on what to do.

STORING PROGRAMS

The machine stores the temperatures pre-set by the user for the free programs. The operating parameters are therefore stored and do not have to be set for each processing operation. In addition, 10 customisable programs are available.

FLUIDIFICATION FUNCTION

This new function allows the nozzle temperature to be increased slightly for a short time, giving the user the opportunity to correct any over-crystallisation of the chocolate.

SPOTLIGHT LAMPS

Equipped with spotlights, directed at the tank, to facilitate the user's work even in unfavourable lighting conditions.





Programs

FREE

To melt the chocolate until the first set temperature is reached, and cool it until the outlet nozzle reaches the second set temperature.

TRADITIONAL

To handle 3 temperatures by reproducing the temperature curve by hand (melting, cooling, tempering temperature).

DECORATIONS

Allows customization of processing parameters (e.g., based on the type of chocolate and work method) by adjusting the heat in the tank to optimally manage chocolate crystallization over extended periods. Ideal for intermittent use throughout the day.

STRACCIATELLA

To process chocolate substitutes that have different tempering temperatures.

CHOCOLATE SPRAY GUN

For chocolate spray gun decoration.

DRYING

To remove moisture after deep cleaning.

10 CUSTOMISABLE PROGRAMS

To store your own programs with names and temperatures.

K Evo





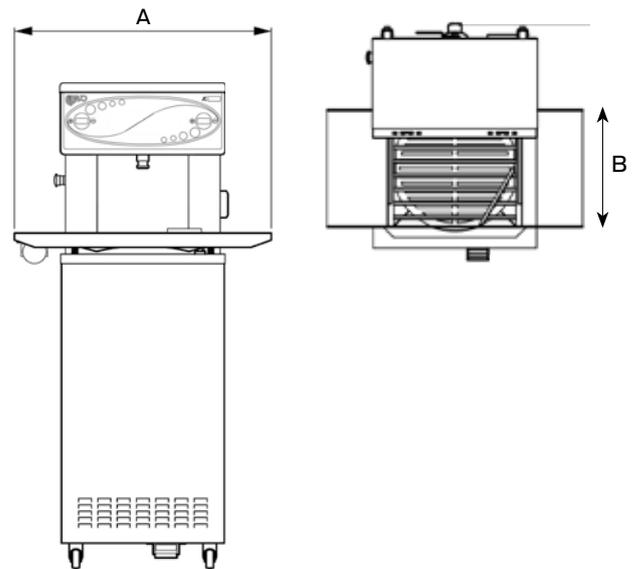
Accessories

Inclined Vibration Table

The EVO vibrating table, an optional accessory for the K24 and K50, features inclined, heated side plates to help chocolate drip back into the tank, reducing waste. It includes large, quiet vibrating tables with removable perforated rubber mats for mold placement.

Inclined Vibration Table

Width (A)	cm	80,5
Depth (B)	cm	39,1



Watch the video
of the Inclined
Vibrating Table





Accessories

Magic Carpet

Magic Carpet is Bravo's three-zone conveyor belt designed for both partial and full product coating, featuring inverter-controlled speed. It is the only belt with a **reverse function** for truffle coating. The **trolley loading area** can be locked for precise product positioning.



Magic Carpet

Features



Equipped with **anti-solidification lamps** for the chocolate flowing back into the tank.



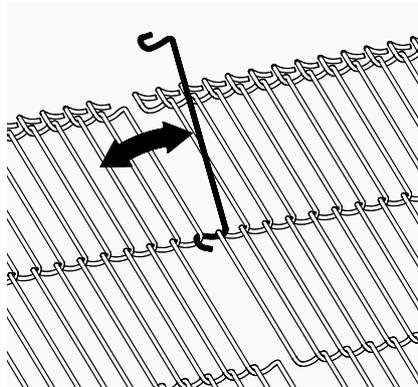
The portion that is used is **detachable and dishwasher-safe**



Equipped with paper **tensioning system**.



Equipped with an **axis adjustment system** for perfect alignment of the belt with the machine.



Do-it-yourself wire mesh replacement is possible thanks to a quick system designed for the user.



Equipped with a **steel hose**, which is simple and easy to adjust, to feed the diffuser arc and thus achieve complete coating.

choco technology

Optional



Available accessory for a perfectly even **stracciatella coating**.



Accessories available in single cascade and twin cascade versions for **perfect partial coating**.



Optionally available heated **dripping plate** with interchangeable nozzle holder. Customisable number of nozzles.



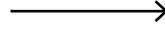
Optionally **available partial dipping** of the product consisting of diffuser, tube and grid-pressing arc available.



Watch the
Magic Carpet
video



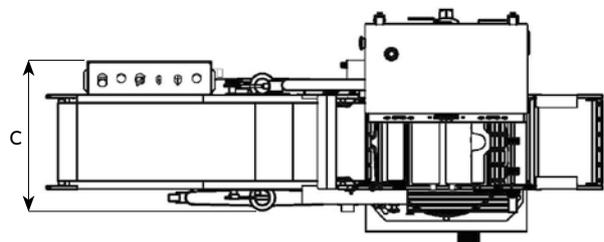
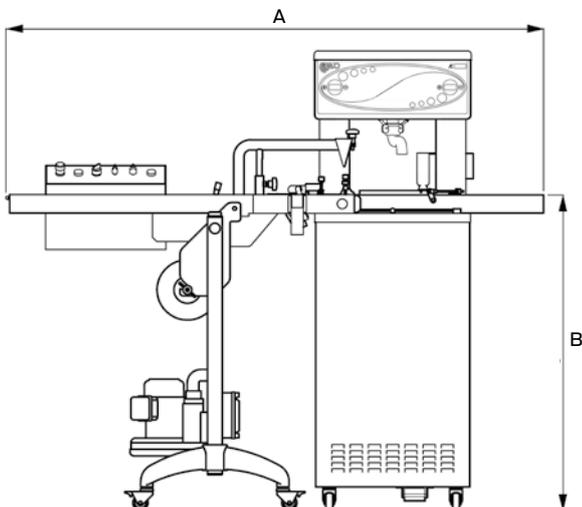
Watch the
accessories
video



Watch the
dripping plate
video



- Exit area with adjustable speed and height tail cutter to minimize waste
- Coating zone with a **customizable vibration** system to facilitate chocolate dripping
- Easy-release system for chocolate-coated parts, simplifying cleaning
- Adjustable **airflow** to remove excess chocolate, with customizable flow rate and positioning
- **'Easy Cut System'** allows for quick, damage-free paper cutting without slowing the coating cycle or harming the belt
- Option to lock the trolley loading area for precise product positioning
- Convenient airflow positioning system with hooks, ideal for truffle coating
- **Patented reverse switch** for reversing the mesh belt direction, specifically for truffle coating



Magic Carpet

Width (A)	cm	175,6
Height (B)	cm	104,6
Depth (C)	cm	49,1

Accessories



Truffle Table

To be applied to the Magic Carpet in Reverse mode, the truffle table is used to coat chocolate pralines with crushed nuts, cocoa, coconut or other.

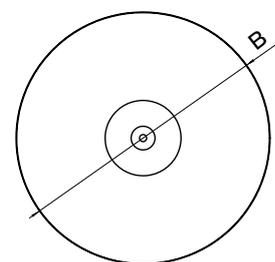
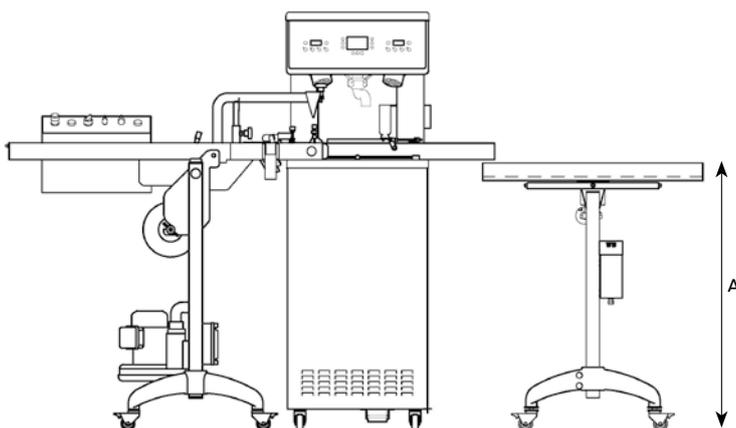
It consists of a rotary table with two plates, one at the back and one at the front, designed to facilitate the mixing of the pralines in order to obtain a perfectly coated finished product.

choco technology



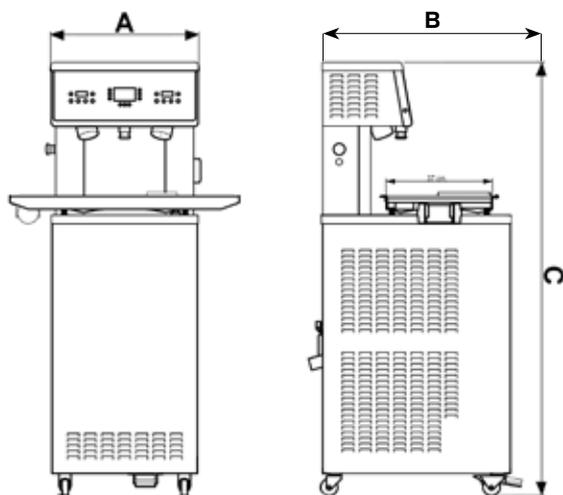
Truffle Table

Rotary table top diameter (A)	cm	80
Height (B)	cm	98



Technical data

TEMPERING MACHINES K12 - K24 - K50

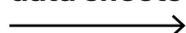


Models		12	24	50
Power supply	V/Hz/Ph	400 V/3+N/50		
Width (A)	cm	42,5	54,5	54,5
Depth (B)	cm	76	76	76
Height (C)	cm	155	153	153

The K12 and K24 models are also available in a single-phase version



**Complete
technical
data sheets**





**WE SHARE
THE SAME
PASSION
SINCE 1967**

HEADQUARTERS Bravo S.p.A.
Montecchio Maggiore - Vicenza, Italy
t. +39 0444 70 77 00
e. info@bravo.it

bravo.it



APP & SMART SCALE



EQUILIBRIO®

The unique digital working system

multi-purpose technology

What is Equilibrio

Equilibrio is a digital system comprised of **three unique elements**, bringing the full expertise and management of ice cream and confectionery directly to your fingertips. Designed for smart management, it enables seamless automation and control.

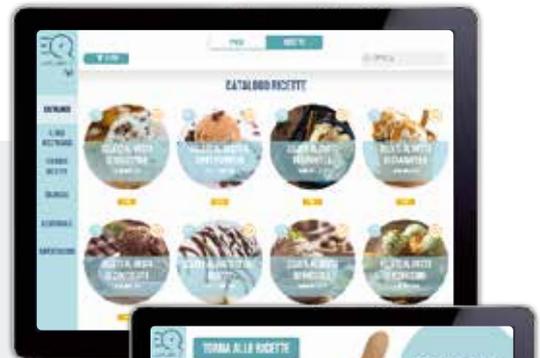
1. APP

The Equilibrio App, **available for free** on the App Store, is continuously updated with new content. It provides access to an exclusive library of packs featuring ice cream and pastry recipes curated by renowned Italian and international professionals. You can also customize and save your own recipes in a personal collection.



How to install it

1. Go to App Store for iPad
2. Download the free Equilibrio® App
3. Try the free content
4. Buy exclusive recipe packs from the great masters directly in-app



Advantages

- + Ability to download new recipes and inspirations at a touch
- + Possibility of duplicating and customising all recipes to create your own digital recipe book
- + Possibility of exporting executed or paused recipes in CSV format
- + Simple and intuitive use of the app, even sharing with staff

multi-purpose technology



2. SMART SCALE

Equilibrio Smart Scale & Management is a patented Wi-Fi-connected scale that links seamlessly with the Equilibrio App for iPad.

It guides users through each recipe, step by step and gram by gram, ensuring intuitive, quick, and precise preparation with no margin for error.

How it works

1. Set the recipe to be made in the Equilibrio App by choosing it from the library
2. Weigh all the ingredients easily thanks to the advanced software
3. Be guided safely and easily in the preparation of the recipe

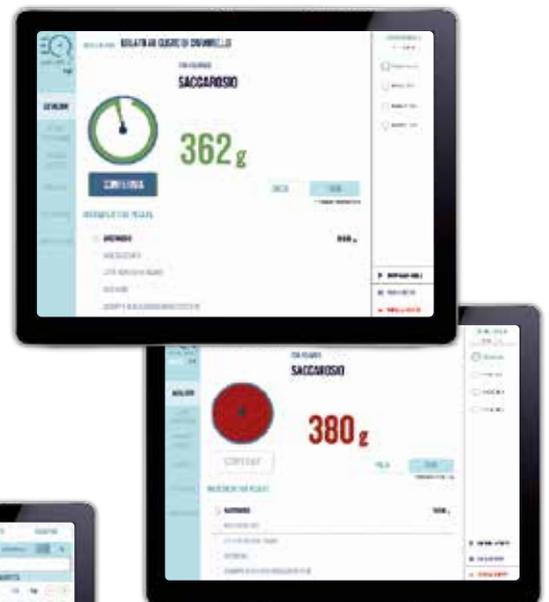
Advantages

- + Maximum precision in processing and production.
- + Execute or delegate recipe preparation with zero margin for error.
- + Access to a modern management system at your fingertips.
- + Intuitive, one-touch ingredient stock input.
- + Real-time stock monitoring.
- + Real-time control over stock valuation and recipe costs.
- + Ability to enter and export nutritional values for each ingredient.
- + Access to a history of previously followed recipes
- + Save and optimize time and resources.

Technical specifications

Load capacity	30 kg
Accuracy	1 g
Scale Plate	30x30 cm
Voltage	50-60 Hz
Material	Steel
Connectivity	Wi-Fi
Weight	6,8 kg
iPad	up to 12"
Width	53 cm
Height	30 cm
Depth	45 cm

Made in Italy



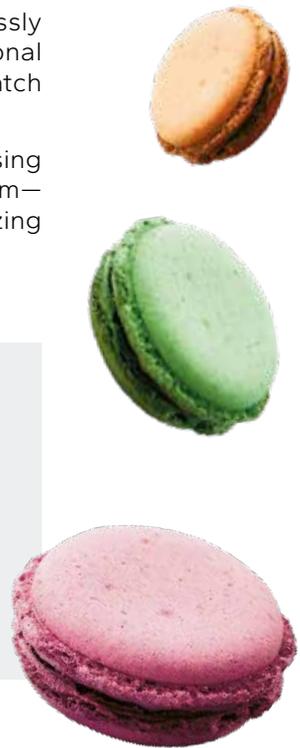
3. CONNECTIVITY TO BRAVO TECHNOLOGY

For a fully integrated system, the Equilibrio App and Smart Scale work seamlessly together by **connecting via Wi-Fi to Bravo technology***, including the multifunctional Trittico machine, Mixcream cream cooker, Pastmatic pasteurizer, and Gelmatic batch freezer.

Once a recipe is entered, the Equilibrio® Smart Scale transfers the required processing parameters to the machine, guiding it through each step of the chosen program—from preparation and production to the extraction of the final product—minimizing manual intervention.

How it works

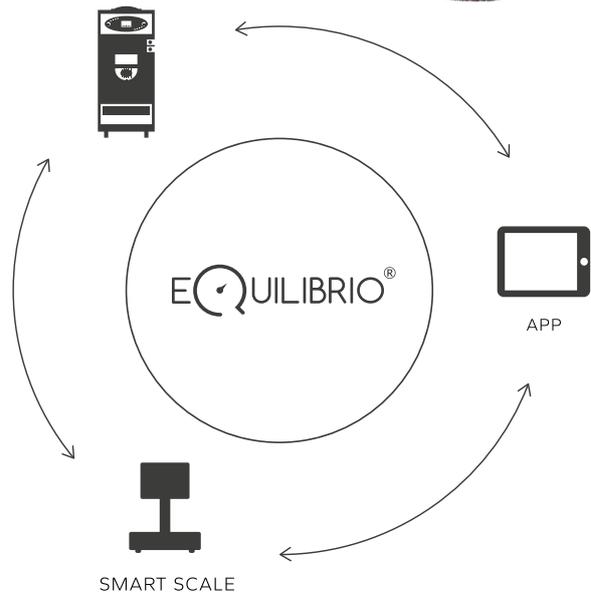
1. Connect your Wi-Fi-equipped machine with Equilibrio® Smart Scale
2. Start the recipe from your iPad
3. The machine runs the desired programs with your settings
4. Customise and set stirring times and temperatures in both cooking and cooling processes
5. Let Equilibrio App guide you through all processing steps until the finished product is extracted



Advantages

- + Harnesses the full potential of the Equilibrio work system.
- + Simplicity, speed and maximum precision in processing and production
- + Enables flawless execution of selected recipes, either by you or a team member.
- + Saving and optimising time and resources

multi-purpose technology



*Wi-Fi option required



Watch the video



GSG Service Srl a socio unico
Via della Tecnica, 5 - 36075
Montecchio Maggiore (VI) Italy
www.equilibrioapp.com | info@gsgservice.net



Top & Minitop

Whipped cream machine



Top & Minitop

**Whipped cream
ready to use**

For the instant production of whipped cream. The electronic control grants quality, homogeneity and hygiene. The high output capacity makes it perfect for pastry and gelato shops.



HEADQUARTERS Bravo S.p.A.
Montecchio Maggiore - Vicenza, Italy
Tel.: +39 0444 707700 Email : info@bravo.it
www.bravo.it



Description

Top and Minitop are whipped cream machines of the latest generation. Their bodies completely made of stainless steel grant the highest hygiene standards. The inner tank is cooled to keep the cream at the preservation temperature ready to be whipped. Special pump to allow the whipping up of both vegetable and animal cream. The cream packaging can be directly connected to the pump to keep the cream cold (bain-marie) and to not dirty the tank.



Technical features

- Dispensing closure valve
- Electronic temperature control
- Directly refrigerated removable tank
- Control foot pedal for continuous dispensing (mod. TOP)
- Internal pipe easy to clean

Advantages and strengths

- Whipped Cream is always at the proper temperature
- Highest hygiene standards
- Proper volume whipped cream
- Easy setting of cream volume overrun in a range from 1 to 8, accordingly to its final use
- Less air for your Mousses, Bavarian creams and so on....
- Much more air for your decorations and stuffings
- Direct connection to the sac à poche bag available



Stainless steel spout



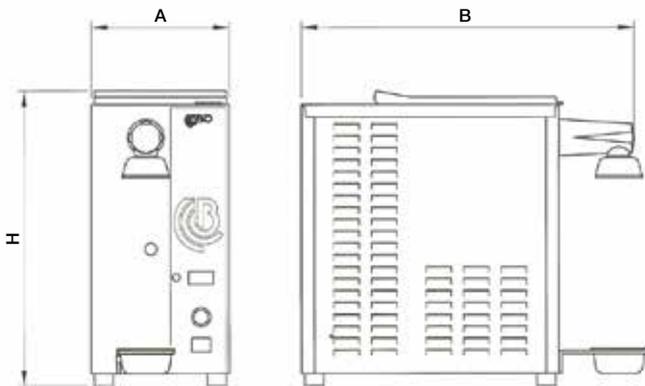
It is possible to directly connect the cream packaging to the pump



Removable components of the dispensing nozzle for perfect cleaning



Directly refrigerated tank



TECHNICAL SPECIFICATIONS		TOP	MINITOP
Max. capacity	Lt	8	4
Production	Lt/h	100	80
Voltage *1	Volt Hz/Ph	230/50/1	230/50/1
Power	kW	0,5	0,5
Width (A)	cm	29	22
Depth (B)	cm	64	53
Height (H)	cm	47	47
Weight	kg	41	33

*1 Available also in 60Hz.
Optional: Control foot pedal (mod. TOP)