



WE SHARE THE SAME PASSION SINCE 1967

COMBINED MACHINE



The soul of Trittico in 14 pastry and gelato programs

pastry technology

**trittico® one**

# Features

- Upper tank cooking temperature **up to 110°C**
- Lower tank with controlled temperature, cooling **down to -10°C**
- Hermetic butterfly valve to manage the passage between the two tanks
- Digital control screen for both tanks
- Capacity of 8 liters of milk for custard cream in the Trittico One L
- Possibility of making different products with the same program ( ex. jams with the fruit jelly program)



Watch the video



# Plus

- + Flexible production
- + **Two independent tanks** that can operate simultaneously
- + **Maximum versatility** thanks to 14 programs
- + Thermal shock pasteurization
- + Ease of use
- + Time saving and production consistency



# Production programs and capacities

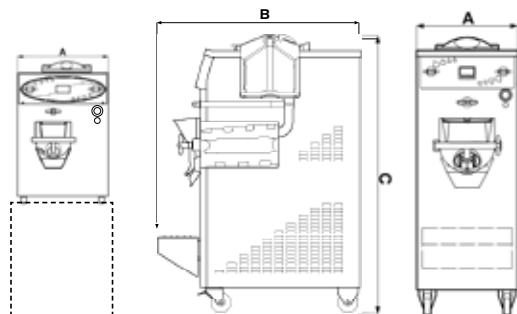
Capacity of upper tanks	TRITTICO ONE-S		TRITTICO ONE-M		TRITTICO ONE-L	
	7,5 lt.		13 lt.		19 lt.	
Products	MIN Kg	MAX Kg	MIN Kg	MAX Kg	MIN Kg	MAX Kg
Custard cream	2	7	5	10	7	12
	1,5 – 4,5 lt. milk		3,5 – 7 lt. milk		5 – 8 lt. milk	
Bavarian cream, English cream	2	6	5	9	8	12
	1 – 3,8 lt. milk		3 – 6 lt. milk		5 – 8 lt. milk	
Lemon curd	1	3	3	6	6	11
	0,3 – 1 lt. lemon juice		1 – 2 lt. lemon juice		2 – 4 lt. lemon juice	
Bechamel	1	6	4	8	7	10
	1 – 4,5 lt. milk		3 – 6 lt. milk		5 – 8 lt. milk	
Fruit jelly	2	2	2	5	5	9
	1 Kg fruit		1 – 2 Kgs fruit		2 – 4 Kgs fruit	
Mousseline cream	2	3	4	6	8	8
	1 – 1,5 lt. milk		1,8 – 2,8 lt. milk		4 lt. milk	
Buttercream	2	3	3	6	4	9
	1 – 1,8 Kg butter		1,9 – 3,5 Kgs butter		2,5 – 5 Kgs butter	
Pâte à bombe, chocolate pâte à bombe	1	1	1	2	2	3
	200 – 425 gr egg yolk		445 – 890 gr egg yolk		640 – 1280 gr egg yolk	
Marshmallow	1	2	3	6	4	8
Gelato, sorbets	1	4	2	7	2	8

pastry technology

Rev. 0125 | The reported data may be changed at any time and without notice by the manufacturer.

# Technical data

Available models	S water	M water	L water
Power	400/3/50	400/50/3	400/50/3
V/Hz/Ph	230/1/50		
Width cm (A)	50	51	61
Depth cm (B)	79	95	95
Height cm (C)	78	140	141



Air condensation 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.



Complete technical sheet



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