



OPTIONAL

trittico[®]

PÂTE À CHOUX

ALLOWS TO PREPARE YOUR PÂTE À CHOUX
IN AN EASY, CLEAN AND CONSISTENT WAY
DIRECTLY INSIDE THE TRITTICO[®]

The pâte à choux flange is a patented optional designed to insert flour and eggs in a specific phase of the program.

Thanks to the specific software I can obtain a perfect product through the heating of the liquid ingredients in the upper tank and the specific cooking and mixing process of the solid ingredients in the lower tank.

FEATURES:

- Software that automatically manage mixing speeds, cooking times and temperatures.
- Constant monitoring of the product temperature thanks to dedicated probes.
- The pâte à choux extraction door is light and easy to install.
- Practical funnel to insert flour and eggs.
- The pâte à choux flange is designed to help cooking process of all the ingredients to have the perfect mix.
- Wide extraction door to facilitate and speed the extraction process up.



VIDEO

Pâte à choux

