



EQUILIBRIO®

YOUR NEW EXCLUSIVE
DIGITAL WORKING SYSTEM

*All the know-how and the management
of gelato and pastry just a click away*





THE APPLICATION EQUILIBRIO®- BRAVO



Equilibrio® is an application available on the App Store, which can be freely downloaded from your iPad. It allows you to access to **exclusive packs** containing both gelato and pastry recipes.

The App includes many recipes, some of which come from great professionals such as **Angelo Grasso** and **Luc Debove**. Thanks to its various

releases, you can always get new packs about international masters and culinary specialties from around the world.

By freely downloading the **Equilibrio®-Bravo App** and buying the individual packs, the know-how of the great masters is just a click away. The recipes can be **duplicated and customized**, thus creating your **personal collection**.



2 HOW? 1

1. Go to the App Store
2. Download the **EQUILIBRIO®- BRAVO APP** for iPad* for free
3. Try the free contents of the App
4. Buy the exclusive packs with the recipes of great international masters

BENEFITS

1. Download the new recipes, which are constantly uploaded, with a click
2. Let the variety of recipes proposed inspire you
3. Duplicate and customize the various recipes
4. Create your digital recipe book, which can be easily used by your staff



THE SCALE

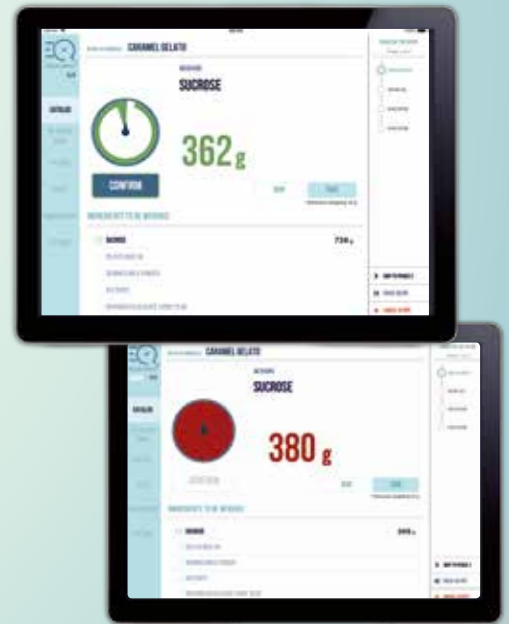
EQUILIBRIO® SMART SCALE



Equilibrio® Smart Scale is a patented scale that, via wi-fi connection with your iPad, guides you through the preparation of gelato and pastry recipes. From weighing to manual processing, it follows you step by step, gram after gram in the whole preparation of the chosen recipe.

Your staff will be able to perform quickly, safely and easily all the recipes with no margin of error!

Equilibrio® Smart Scale is not only a food scale, but also a useful management system. From the upload of products in the library to the monitoring of stocks, the scale allows you to load the ingredients in stock, manually or with the barcode bluetooth scanner and check the stocks in real time, recipe after recipe. Moreover, Equilibrio® Smart Scale alerts you when a product has run out. By purchasing Equilibrio® Smart Scale, **many recipes are immediately available:** duplicate and customize them quickly and easily!

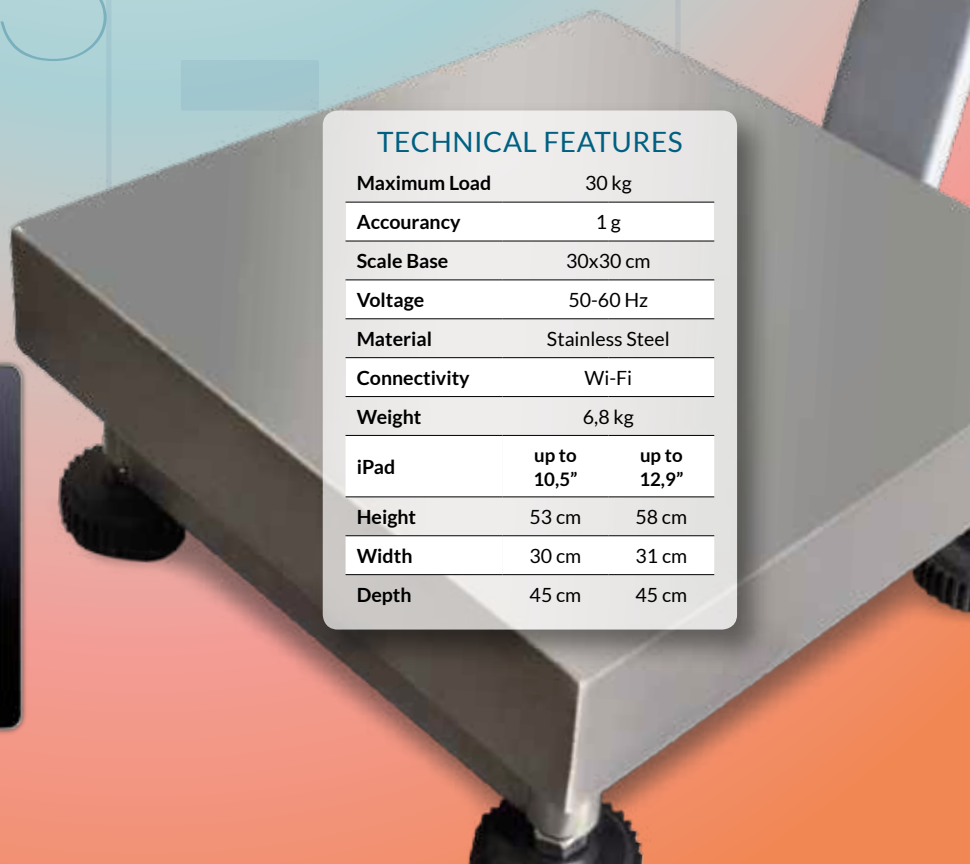
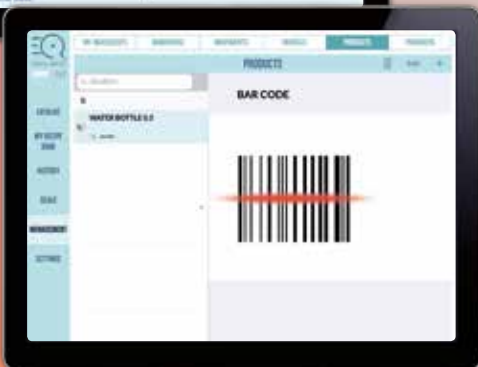


HOW? 2

1. Choose the recipe you want to realize from the library
2. Take advantage of the advanced software to easily weigh all the ingredients
3. Let the app guide you, simply and safely, through the preparation of the recipe

BENEFITS

1. Communicate directly with the Equilibrio®-Bravo App
2. With a simple click, load the ingredients into your warehouse
3. Monitor stocks in real time
4. Check the value of the stock and the cost of your recipe quickly and easily
5. Track the recipes made



TECHNICAL FEATURES

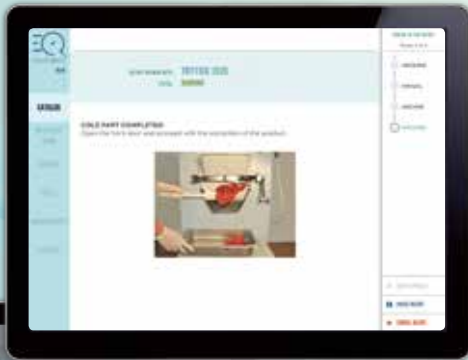
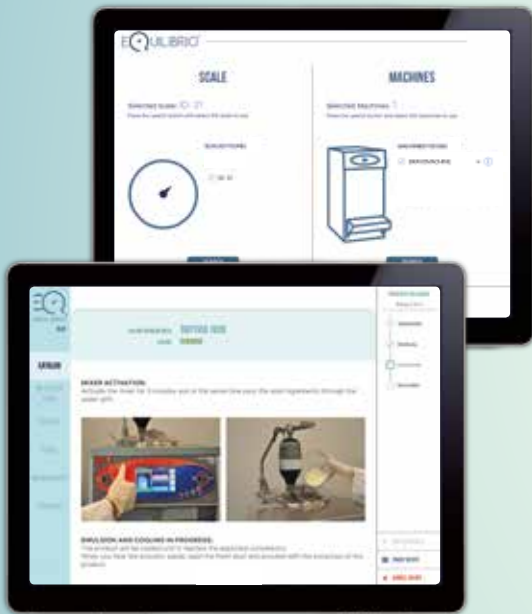
Maximum Load	30 kg	
Accuracy	1 g	
Scale Base	30x30 cm	
Voltage	50-60 Hz	
Material	Stainless Steel	
Connectivity	Wi-Fi	
Weight	6,8 kg	
iPad	up to 10,5"	up to 12,9"
Height	53 cm	58 cm
Width	30 cm	31 cm
Depth	45 cm	45 cm

CONNECTIVITY TRITTICO®

The Equilibrio® system can work in perfect harmony with **Trittico®**, Bravo multifunctional machine for pastry, gelato and chocolate*.

To get a complete work system, just connect your scale and your Trittico®, using the specifically designed wi-fi technology. Equilibrio® Smart Scale guides Trittico® in the execution of the various programmes, thus minimizing manual intervention.

With Equilibrio® Smart Scale you can set your stirring times and temperatures in both cooking and cooling processes, until your recipe is complete.



HOW?

1. Connect Trittico®, equipped with wi-fi optional, with Equilibrio® Smart Scale
2. Start the recipe from your iPad
3. Trittico® executes the desired programs with your settings
4. Thanks to the Equilibrio® system, Trittico® is able to set the desired program
5. The App guides you in all the production stages, up to the extraction of the final product

BENEFITS

1. The system guarantees security, simplicity and speed
2. It allows you to set the recipe and run it in a regular way, with no margin of error
3. It is a modern production and management system in less than one square meter
4. It ensures maximum precision in the production stages
5. It allows great time and resources saving