



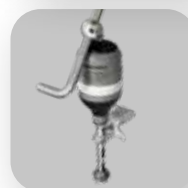
OPTIONAL
trittico[®]
EVO MIX

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

