



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 THROUGH 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



VIDEO

Ganache



VIDEO

Cremeux

