



OPTIONAL
trittico[®]
WHISK

MAKING THE PRODUCTS ENTIRELY INTO TRITTICO[®] INCREASES THE PRODUCT SHELF-LIFE AND AVOIDS ANY CROSS-CONTAMINATION

With our whisk it is possible to get a perfect emulsion of your products. The whisk is inserted in the lower tank in order to whip butter cream, pâte à bombe, mousseline cream, mousses and other products.

THE WHISK ALLOWS TO REALIZE PERFECTLY EMULSIFIED PRODUCTS THAT MAINTAIN THE INCORPORATED AIR

FEATURES:

- Made with AISI 304 stainless steel.
- Designed to guarantee a perfect spillage of the product.
- Equipped with interchangeable blades in polyoxymethylene (POM).
- Diameter 230 mm 12 wires for a perfect emulsion.
- Mixing speed automatically managed by the software.



THE RESULT IS A LIGHTER AND PERFECTLY EMULSIFIED PRODUCT



VIDEO

Butter cream



VIDEO

Pâte à bombe



VIDEO

Mousseline cream

