



Gelato Pastry Chocolate MACHINERIES



About us...



"Bravo's Trittico machine creates not only a superior product; it also has multiple functions for great versatility, and saves tremendous time and money. Bravo's equipment is the answer to tomorrow's technological needs for our industry."

Chefs Jacquy Pfeiffer & Sébastien Canonne, M.O.F.

The French Pastry School of Chicago



"Quality and efficiency is fundamental to producing artisan gelato, and the Bravo Trittico encapsulates this in one machine. It effortlessly produces each of my gelato and sorbetto recipes, complementing the integrity of my ingredients with the highest quality machinery. Using the Bravo Trittico has not only saved my business time and money, but it has elevated my gelato. You can't ask for anything better in the gelato industry."

Morgan Morano, Morano Gelato Hanover,
considered by Forbes Magazine One of the best Gelato shop in the US



"I find the Trittico Executive indispensable, not only for its speed and precision control, but also for the range of pastry applications possible, well beyond ice cream and gelato."

Michael Laiskonis, Creative Director of Institute of Culinary Education NY



"Look no further, K24 Evo is the best tempering chocolate machine I have ever used: the best crystallization and shine I ever saw!"

Gilles Renusson, President Club Coupe du Monde U.S.A.

Bravo North America Inc.

Offices & Showroom
810 Tyvola Road, Suite 130
Charlotte, NC 28217
ph. +1 980 237 2474

bravonorthamerica.com
info@bravonorthamerica.com





G 20 Trittico M Gelmatic M

machines for
artisanal GELATO

*G 20

An advanced professional batch-freezer for restaurants and coffee shops easy to use for the production of dry, soft, creamy, high quality gelato and ice cream.

*Trittico M.

The uniqueness of Trittico® comes from its special structure: made of one upper vertical tank that heats and mixes the ingredients, and one lower horizontal tank that freezes the mixture for gelato or premium ice-cream.

*Gelmatic M.

High performance batch-freezer that allows to obtain results above market standards, thanks to the high freezing system technology, that takes advantage at most of the heat exchange for an optimal cooling and resulting freezing of gelato mixture.



Trittico Executive

The first multi-functional machine
for artisanal GELATO, PASTRY,
& CHOCOLATE!

*Trittico Executive

Trittico® Executive is the first multi-function machine for gelato, chocolate, pastries and catering. Thanks to its micro-processor, the machine automatically handles the cooking, cooling, and the emulsion of your recipes. Trittico® Executive allows you to create also tempering with white chocolate, dark and milk chocolate.



K 24 Evo

The magic carpet

The vibrating table evo

The continuous CHOCOLATE
tempering machine!

*K24 Evo

K24 Evo is the 24 kg continuous chocolate tempering machine. A cutting edge technology applied on the machine and on its accessories ensures perfect performances! It's equipped with preset programs, control of the temperature of the chocolate at its heart, anti-congealing lamps to heat the grid and to let chocolate flows bank in the tank, self-cleaning program to easily change the type/colour of the chocolate, programmable volumetric pedal dispenser, and many others advantages and features.

*The magic carpet

The coating belt to totally or partially enrobe the products.

*The vibrating table Evo

Equipped with inclined lateral sides which create a more efficient chocolate dripping.



Blast & Shock

Blast chillers &
shock freezers.
Quickly, for a safe food!

*Blast & Shock

Blast & Shock is a powerful blast chiller & shock freezer that assures you the perfect conservation of your sweet or savoury food production.

Through Blast & Shock you can freeze up to 6 pans (B&S5) or up to 36 pans (B&S14) of gelato or 5 to 28 trays.