

To be or not to be biologically correct? Trittico Bio: totally correct!



"Today, our most serious agricultural loss is the unreasonably destruction of fresh milk through pasteurization (UHT)" ...

William Campbell Douglas

Trittico Bio makes the gelato that meets nature.

Gelato made with fresh raw milk coming from your trust worthy farmer, highly controlled, rich in nutritional quality, but especially a milk that is not depleted or impaired by the phases of industrial pasteurization and cheaper than the milk you buy at the supermarket.

Trittico Bio pasteurizes the milk from our cows once and makes delicious gelato. In this way all those important organoleptic properties of raw milk are not lost, as normally occurs by acquiring already pasteurized milk. And the result is a natural and nutritious gelato. If then, in addition to a raw milk, you also choose the organic one, your gelato will be even more natural, really biologically correct!

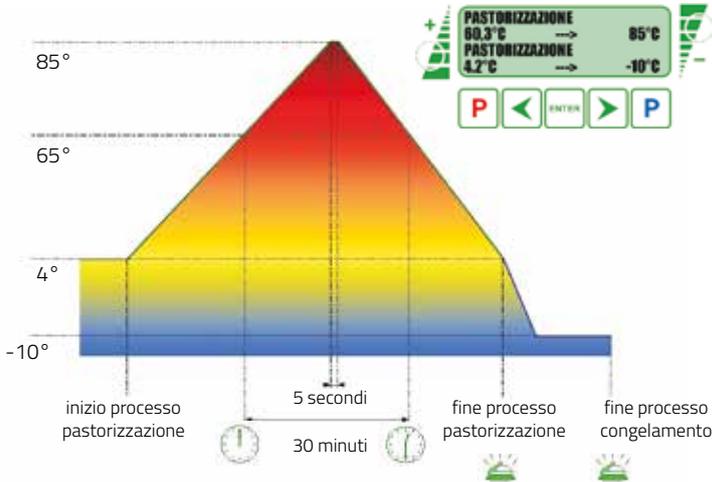


European directives 92/46 and 92/47 set out the rules/procedures for the pasteurization of raw milk, including temperatures, the phases of processing, data recording pasteurization:

- Trittico Bio has in itself a *digital memory* with a software that follows the procedures of the directives. It observes the *temperature of pasteurization* and processing phases.



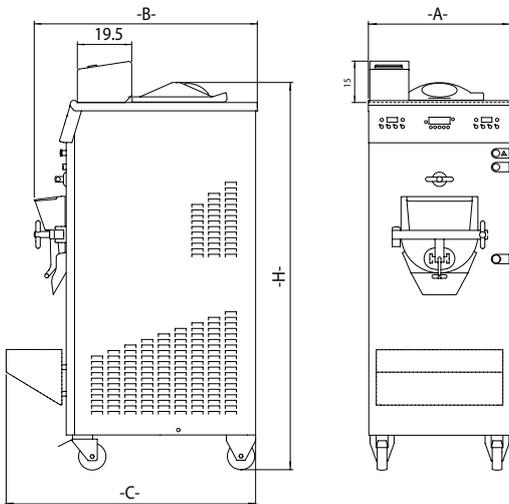
• It records and prints all data relating to the process of pasteurization of milk, useful also for the purpose of inspecting authorities.



• It also has a *unique patented milk anticontamination device* during pasteurization.



Patent EP-1319....



Being correct means *respecting people's choices*, their ideals and giving voice and equal importance to everyone.

Today being *"biologically correct"* means being part of a world that is changing and wants its voice and its reason to be listened, a world of people who have chosen for themselves a lifestyle that *respects nature and natural functions*.

Taking your raw milk from farmers and being able to pasteurize it at home, producing your own gelato, means making a small *step towards eco-sustainability of your production*, reducing the steps between the producer and consumer, having a *high quality milk* to make your own gelato. If then, in addition to a raw milk, you also choose the organic one, the step becomes huge leap, *totally correct!* It is your choice, supported by a world of people that live in a growing market segment.



Make *your* choice, choose to be *biologically correct!*

Trittico Bio is certified by "Muva Kempten", one of the most advanced research institutes for the analysis, quality assurance and development of dairy products.

TECHNICAL SPECIFICATIONS		size					
		30		60		120	
Production for Cycle	I	5		10		20	
Average hourly production *1	I	20/30		40/60		75/120	
Voltage *2	Volt/Hz/ph	400/50/3		400/50/3		400/50/3	
Power *3	kW	5,8	5,9	9	9,2	18,6	19,9
Refrigeration condenser*4		water	air+water	water	air+water	water	air+water
Width (A)	cm	51	51	61	61	61	61
Depth (B)	cm	80	97	95	95	115	115
Depth (C)	cm	87,5	103,5	102,5	102,5	122,5	122,5
Height (H)	cm	140	140	141	141	144	144
weight *5	cm	252	-	341	-	515	-

*1 Hourly production may change according to type of mixture and finished product density. *2 Available also in 60Hz. *3 The absorption expressed in kW is to be considered as the average hourly consumption with a standard mixture like fiordilatte.

*4 The weight of the air cooled machines will be estimated before the shipment.

Water: cooled system self contained. ■ Air+Water: cooled system self contained.

▲ Air+Water: incorporated water condenser and remote air cooled condenser.