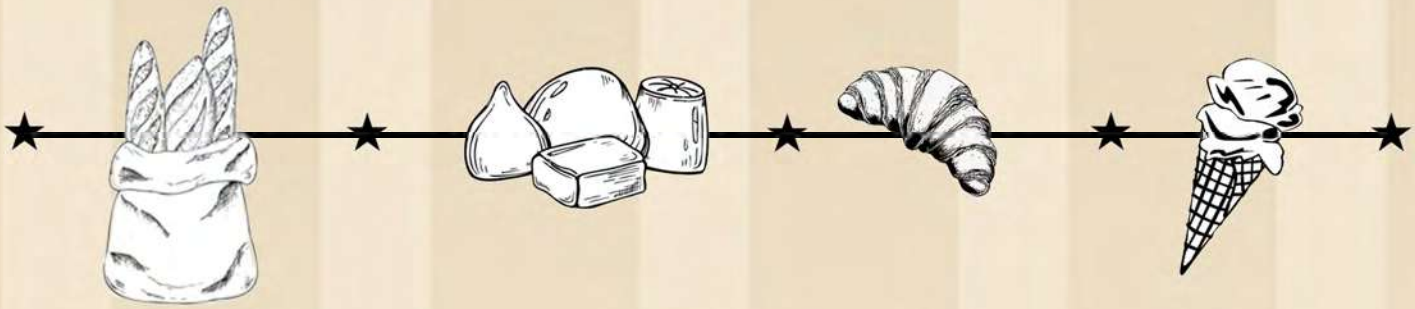
EQUIPMENT CATALOGUE



★ EVERYTHING YOU NEED ★
FROM PRODUCTION TO SERVICE



BAKERY CHOCOLATE GELATO

CREATIVE INGREDIENTS EST. 1994

Creative Ingredients supplies Premium Ingredients and Professional Equipment to the bakery, patisserie, gelato and chocolate industry.

We work with chefs and producers to deliver quality, consistency and practical solutions, partnering with global suppliers to bring new ideas to market.

CONTENTS

BRAVO®

- GELATO EQUIPMENT
- PASTRY EQUIPMENT
- CHOCOLATE EQUIPMENT

万迅达 WDONE

- GELATO DISPLAYS
- GELATO CARTS



THE FUTURE OF THE DESSERT BUSINESS WAS BORN IN 1967

With its headquarters in Vicenza and over 50 years of history,
Bravo has been able to establish itself as a leader in the market of professional, pastry, gelato and chocolate, making machines born out of a philosophy focused on the constant search for innovation and specialization.

The target is to create a technologically, cutting-edge and highly performing work system that is simple and intuitive to use, to guarantee pastry chefs, chocolatiers and gelato makers quality, speed, precision, and maximum yield.

An all-Italian reality that combines entrepreneurship, craftsmanship and industry, because the world of desserts is a serious business.

Welcome to Bravo!



‘We’re proud to be Bravo’s exclusive distributor in Australia!’

Trittico

COMBINED MACHINE

FOR PASTRY, GELATO & CHOCOLATE PRODUCTION



IONIC SYSTEM

Developed by Bravo, it is the control system that scientifically evaluates the correct consistency of gelato in real time and optimises overrun.

The software receives information from special probes positioned in the cylinder, analyses the amount of crystallised water in the mixture and signals when the set consistency value is reached. In addition, the variable speed drive automatically increases stirring in the batch freezing phase when more air needs to be incorporated into the mixture, and decreases it in the final phase to maintain it, for a dry, creamy gelato with a smooth texture on the palate and stable in the display window.

The mixer's variable speed drive (inverter), is designed to work seamlessly with the Ionic System, offering eight different speeds for ice cream extraction, making tub decoration easy and precise. Additionally, the inverter allows for slush ice production by slowing down the blade speed. This lower speed enables faster freezing against the cylinder, forming the fine, even ice crystrals typical of Sicilian granita.



Trittico EXECUTIVE

The Trittico Executive by Bravo is a high-performance, all-in-one gelato production system designed for professional kitchens requiring greater capacity, efficiency, and control.

With advanced temperature management and fully programmable cycles, the Trittico Executive delivers consistent, high-quality results across a wide range of applications, including gelato, sorbet, pastry creams, and chocolate preparations. Its robust design and increased production capability enhance workflow while optimising space, making it an ideal solution for high-demand artisan production environments.

TRITTICO EXECUTIVE PREMIUM

GELATO & PASTRY

With an electronic system backed by over 50 years of experience in the dessert industry, Trittico Executive Premium is the first combined machine that enables the automated production of a wide range of pastry items, artisanal gelato, sorbets, and granitas with speed, safety and uncompromising quality.

FEATURES

- The machine's core production processes are saved inside the machine so that the execution of the recipe is easy and repeatable. Cooking, stirring, cooling parameters can be easily changed and saved to suit the needs of every confectioner and gelato maker.
- The variable speed drive in the lower cylinder (inverter) allows 8 different mixing speeds, You can choose to incorporate the maximum amount of air on products such as buttercream, mousseline, pate a bombe or gelato, and to reduce it to a minimum on products such as custard, ganache or crème bavaroise.
- MDM Program (meno della meta or less than half) to work with less than half the maximum load (useful for testing or producing special flavours, for small occasional production).
- When the acoustic signal indicates that the product is ready, if it cannot be transferred into the lower cylinder or taken out immediately, the consistency value or set temperature is automatically held.
- Option to operate by setting gelato consistency with the Ionic System.
- Option to work by setting the precise extraction temperature of the gelato.



FASTER PRODUCTION

LESS LABOUR

ENERGY EFFICIENT

SAVE SPACE & CAPITAL

50 YEARS OF EXPERIENCE & SUPPPORT

MORE AUTOMATION AND FURTHER PASTRY PROGRAMS

IONIC SYSTEM

Trittico EXECUTIVE Evo

An ally in pastry, chocolate and gelato making in 1sqm

Trittico Executive Evo is the first combined machine that allows you to automatically produce many pastry and chocolate products, gelato, sorbet and slush with speed, safety and absolute quality. The ultimate equipment for your laboratory.





All programs as with the Executive Premium, as well as:

- A double inverter in the upper tank, so you can control stirring speed of more delicate products like chocolate and starchy custards.
- 3 preset programs for tempering milk, white and dark chocolate directly in the vertical upper tank.
- After melting the chocolate, Trittico performs soft cooling to precisely reach the crystallisation temperature of the cocoa butter, and then heats it to the desired temperature.
- Each of the three temperatures can be easily modified to be able to work with any type of chocolate.

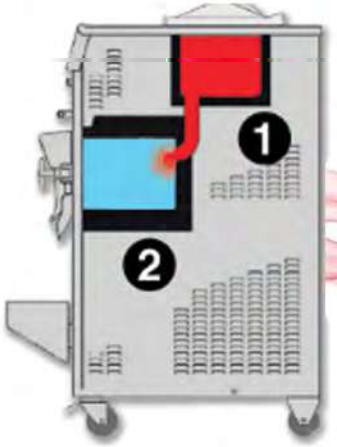
KEY SPECIFICATIONS

MODELS		122 water	183 water	305 water	457 water	610 water	1015 water	1020 water
Min/ Max Production	l	1 / 2,5	1,5 / 3	1,2 / 5	2 / 8,3	2,5 /10	4 / 15	5 / 20
Power supply	V / Hz / Ph	230 / 50 / 1	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Width	cm	36	50	51	51	61	61	61
Depth	cm	68	79	87 , 5	102 , 5	102 , 5	107 , 5	122 , 5
Height	cm	70	78	140	140	141	141	144

Trittico STARTRONIC

The Trittico Startronic by Bravo is an advanced, all-in-one gelato production system engineered for professional kitchens seeking precision, efficiency, and consistency.

With intelligent temperature control and fully programmable cycles, the Trittico Startronic delivers outstanding results across a wide range of applications, from gelato and sorbet to pastry creams and chocolate preparations. Its innovative design not only enhances workflow but also optimises space, making it an essential solution for modern artisan production.



CONTINUOUS FLOW

PASTEURISE → MIX → BATCH FREEZE → COOL

MODELS

TRITTICO STARTRONIC PREMIUM

GELATO

TRITTICO STARTRONIC PLUS

GELATO & PASTRY

(With Ionic System)

KEY SPECIFICATIONS

MODELS		122 water	183 water	305 water	457 water	610 water	1015 water	1020 water
Min/ Max Production	1/cycle	1 / 2,5	1,5 / 3	1,2 / 5	2 / 8,3	2,5 /10	4 / 15	5 / 20
Power supply	V / Hz / Ph	230 / 50 / 1	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Width	cm	36	50	51	51	61	61	61
Depth	cm	68	79	87 , 5	102 , 5	102 , 5	107 , 5	122 , 5
Height	cm	70	78	140	140	141	141	144

ACCESSORIES

EVO MIX



The Evo Mix is a patented optional attachment for the Trittico system, designed as a high-performance immersion blender to enhance production efficiency and product quality.

When integrated with Trittico, Evo Mix enables heating, blending, emulsifying, and cooling directly within the upper tank through a fully automated program.

Ideal for improving the texture and consistency of gelato and frozen desserts, Evo Mix delivers superior emulsification during the heating phase for smoother, creamier results.

Also perfectly suited for pastry applications such as ganache and crémeux, where effective blending and incorporation of butter or cocoa butter are essential.

FEATURES

- 1200 RPM, 550 W power
- Mixer with 3 interchangeable blades
- Quick connector for easy connection to and removal from Trittico
- Motor with forced air circulation to prevent steam suction
- Mixing time settable from front panel

WHISK



With the optional whisk, it is possible to obtain perfectly emulsified products that retain their volume over time. Inserted directly into the lower tank of Trittico it artfully whisks creams, mousses and other preparations in line with the latest pastry trends, light and pleasing to the palate.

FEATURES

- Geometry designed to ensure optimal product release
- Equipped with interchangeable polyoxymethylene (POM) scraper blades
- 230mm diameter with 12 wires for perfect emulsification
- Speed automatically managed by the software

PÂTE À CHOUX



The pate a choux flange is a patented option that allows flour and eggs to be added at the specific stage of processing in the machine, enabling the pate a choux dough to be made, easily, evenly and cleanly.

FEATURES

- Lightweight and easy to assemble
- It aids the mixing and cooking of ingredients
- Equipped with a funnel for inserting flour and eggs
- Large outlet for easy and fast extraction

Gelmatic

BATCH FREEZER

FOR GELATO PRODUCTION



GELMATIC

BATCH FREEZER

The Gelmatic batch freezer was designed with 50+ years of refrigeration engineering - your gelato freezes faster, sets smoother, and stays stable in the display cabinet all day.

LOWER TANK EXPLANATION

FASTER TURNAROUND

Rapid and uniform cooling reaches every part of the mix.

SILKIER GELATO, EVERY BATCH

Finer ice crystals, creamier texture, and less risk of graininess.

ADD FLAVOURS MID-BATCH

For greater flexibility, creativity and control.

TEST RUNS & SMALL BATCHES

Run batches at less than half the maximum load - ideal for testing new flavours and recipes.

MODELS

STARTRONIC PREMIUM

GELATO

- Faster production cycle time
- Less labour
- Energy efficient
- 50 years of expertise & support

STARTRONIC PLUS

GELATO

(Additional benefits to the Premium:)

- Ionic System

KEY SPECIFICATIONS

MODELS		305	457	610	1015	1020	1030
Min/ Max Production	lt / cycle	1,2 / 5	2 / 8,3	2,5 / 10	4 / 15	5 / 20	7,5 / 30
Power supply	V / Hz / Ph	230 / 50 / 1	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3	400 / 50 / 3
Width	cm	51	51	61	61	61	61
Depth	cm	87 , 5	102 , 5	102 , 5	102 , 5	122 , 5	157 , 5
Height	cm	140	140	140	140	140	140

Pastmatic

PASTEURISER

FOR GELATO PRODUCTION



PASTMATIC

PASTEURISE, COOL & HOLD, AUTOMATED IN ONE COMPACT UNIT

Your mix is handled automatically, from raw ingredients to a perfectly pasteurised held base - so you can focus on production, not on watching the machine.

PASTEURISE → **RAPID COOL** → **HOLD & AGE** → **READY FOR TRANSFER TO BATCH FREEZER**

PASTEURISE >65°C

RAPID COOL DOWN TO 4°C

HOLD & AGE 6 - 72H

PATENTED FEATURE

Bravo's elliptical tank keeps the mix constantly moving with no dead zones, ensuring faster heat exchange, no lumps, and a more stable base.



MODELS

	PASTMATIC 60	DUAL INDEPENDENT TANKS 2 x 60	OTHER STANDARD PASTEURIZERS
FULLY AUTOMATED PASTEURISE, COOL AND HOLD	✓	✓	VARIES
NO SEPARATE MIXER REQUIRED	✓	✓	–
TWO BASES RUNNING SIMULTANEOUSLY	–	✓	–
TOOL - FREE CLEANING DESIGN	✓	✓	–
POWER-FAILURE PROTECTION	✓	✓	–

MiniTop & Top

COUNTERTOP WHIPPED CREAM MACHINES

FOR PASTRY PRODUCTION



MINITOP & TOP

Bravo Top & MiniTop are compact countertop machines that prepare fresh whipped cream on demand for immediate use in production or service.

WHIPPED CREAM ON REQUEST

Always at the right temperature and consistency.



EASY CLEANING & MAXIMUM CONVENIENCE

Fully detachable components.

8 CREAM VOLUME SETTING LEVELS

Low and high overrun.

MixCream

CREAM COOKER

FOR PASTRY PRODUCTION



MIXCREAM

BUILT ON 50+ YEARS OF ITALIAN PASTRY EXPERTISE

The MixCream is a cream cooker that guides you step by step, refining every batch for a perfectly smooth, lump free result.

NO BURNT OR LUMPY CREAM, NO WASTE

Gentle, even heat distribution -cdelicate ingredients stay protected & every batch finishes smooth.

CONSISTENT RESULTS, ANY OPERATOR

Step by step guidance and preset programs to eliminate any guesswork.

READY WHEN YOU NEED IT

3 cream preservation modes maintain finished product at ideal serving temperature - no reheating, no waste

LESS TIME AT THE MACHINE

Automated programs handle the process from cooking to cooling -no constant monitoring required.

ONE MACHINE, MORE FUNCTIONS

MixCream can also pasteurise. Cook, cool, preserve and pasteurise all from one compact footprint.

ENERGY EFFICIENT

Whether you run a full or half load batch, the smart cooling system only conditions the tank volume in use.

KEY SPECIFICATIONS

MODELS		18	36	56
Min/ Max Production	kg / cycle	9 / 18	18 / 36	28 / 56
Power supply	V / Hz / Ph	230 / 50 / 1	400 / 50 / 3	400 / 50 / 3
Width	cm	51	51	51
Depth	cm	91	109	91
Height	cm	121	125	120

K - LINE

CHOCOLATE MACHINES

FOR CHOCOLATE PRODUCTION



K - LINE

The K - Line chocolate machines were created with the aim of easily meeting the highest standards in chocolate production. Perfectly tempered chocolate, available continuously in large quantities.

Since 2009, BRAVO has been the official technical partner of the Pastry World Cup at Sirha, Lyon - the most prestigious confectionery competition in the world.

MELT → TEMPER → HOLD → DOSE

MODELS

K PREMIUM

CHOCOLATE

★ **CHOCOLATE THAT'S ALWAYS READY**

The K - Line holds chocolate at the perfect working temperature continuously - no re-tempering between uses.

★ **PRE - PROGRAMMED PREPARATION**

Program a delayed starting time so that chocolate is melted and tempered- ready for when you walk in at the start of your shift.

★ **REUSE SOLIDIFIED CHOCOLATE**

Reduce waste and ingredient costs by melting and re-tempering leftover solid blocks of chocolate.

★ **NO RISK OF BLOCKAGES**

The K - Line automatically detects the correct temperature to stop. No manual shutdown required.

K EVO

CHOCOLATE

(Additional benefits to the Premium:)

★ **RECOVER OVER - CRYSTALLISED CHOCOLATE**

Instantly correct over - tempered chocolate within the fluidification function.

★ **STORE YOUR RECIPES**

Store your temperatures by name via 10 customisable programs - no resetting in between sessions or product type.

With more than 30 years of experience supplying Australia's bakery, pastry, chocolate and gelato industries, Creative Ingredients stands behind every W-DONE cabinet we supply!

Professional presentation. Commercial performance. Exceptional value. Backed by local Australian support.

万迅达
WDONE

WHO IS W -DONE?

W -DONE is a specialist manufacturer of commercial refrigeration equipment, producing contemporary gelato display cabinets that combine modern design, reliable performance and exceptional value.

Built using proven refrigeration technology and quality commercial components, W-DONE cabinets are now installed in gelato and dessert businesses throughout international markets.

For Australian operators, W-DONE offers an attractive alternative for businesses seeking premium presentation without the premium European price tag. Every cabinet is designed to maximise product visibility, enhance impulse sales and provide a professional retail presentation.

WHY CHOOSE W-DONE?

OUTSTANDING VALUE - Contemporary styling and commercial performance at an investment that allows businesses to maximise their return on capital.

DESIGNED FOR COMMERCIAL USE - Purpose-built for professional gelato retailing with efficient refrigeration systems, LED illumination, digital temperature controls and attractive panoramic glass displays.

MODERN ITALIAN-INSPIRED DESIGN - Clean lines, premium finishes and excellent product visibility help create an inviting display that encourages customer purchases.

ENERGY CONSCIOUS OPERATION - Efficient refrigeration technology helps minimise operating costs while maintaining consistent product presentation.

FLEXIBLE SOLUTIONS - Available in a range of cabinet sizes and configurations to suit boutique gelaterias, cafés, restaurants and larger retail environments.

SUPPORTED BY Creative Ingredients - When purchasing a W-DONE cabinet through Creative Ingredients, you're not simply buying imported equipment—you're partnering with an Australian business that understands the bakery, pastry and gelato industries.

Our team provides:

- Product selection advice
- Installation coordination
- Operator training
- Spare parts support
- Local warranty assistance
- Ongoing technical support

DISPLAY CABINETS

A professionally designed showcase with a refined and elegant appearance. The aluminium profile waistline separates the cooling system from the glass display section, following the golden ratio for a balanced and sophisticated look. The showcase design is simple, coordinated, and provides excellent product visibility and display perspective.

Available in both single-row and double-row styles, with multiple length options to suit different store layouts and shop formats, it is the ideal choice for professional ice cream and gelato stores..

P12 RANGE



- Featuring a premium imported compressor and a fully enclosed refrigeration unit, this display cabinet offers reliable, high-efficiency cooling while maintaining low energy consumption and whisper-quiet performance.
- An optimized refrigeration system design provides convenient access for daily maintenance, ensuring efficient servicing, enhanced reliability and long-term performance.
- Equipped with high-performance heated glass, the display remains clear and fog-free while minimizing energy consumption. This ensures optimal product visibility and an enhanced presentation at all times.
- Constructed with fully tempered safety glass, providing enhanced durability, strength, and peace of mind for both operators and customers.

- Italian DIXELL thermostat
- LED lamp, Ra≥80 to Ra≥90
- GN Pans, Italy pans , barrels are optional.
- Featuring a fully enclosed sliding door design for improved temperature retention and hygiene, with an optional lock available.
- Designed with adjustable levelling feet and integrated castor wheels

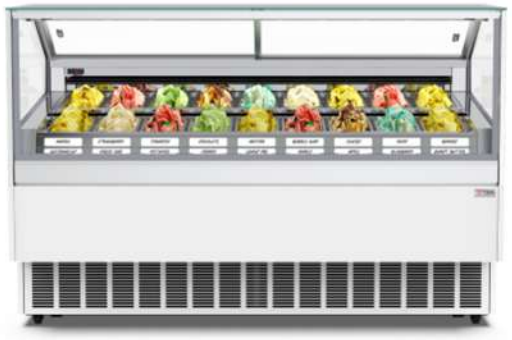
KEY SPECIFICATIONS

MODELS	Size	Power Supply	Temperature	Weight	Input Power
12	1253*1040*1200	220V/50Hz	-16 ~-20	200/250KG	1200
16	1609*1040*1200	220V/50Hz	-16 ~-20	200/265KG	1450
18	1787*1040*1200	220V/50Hz	-16 ~-20	260/290KG	1500
20	1965*1040*1200	220V/50Hz	-16 ~-20	280/310KG	2100
24	2321*1040*1200	220V/50Hz	-16 ~-20	300/330KG	2350

DISPLAY CABINETS

The double-airflow cooling system ensures perfectly uniform temperature distribution, guranteeing your gelato is always stored in an ideal state. Powered by a double-compressors. It achieves higher cooling efficiency and remarkable stability, all while reducing energy consumption and operating noise for long-term reliability. The front-opening glass facillitates effortless daily cleaning and maintenance. Finally, with its custom tilt angle and expansive viewing area, it provides a stunning 270 degree unobstructured view of your products, effectively captivating customers and driving impulse purchases.

P PRO RANGE



- Featuring a premium imported compressor and a fully enclosed refrigeration unit, this display cabinet offers reliable, high-efficiency cooling while maintaining low energy consumption and whisper-quiet performance.
- An optimized refrigeration system design provides convenient access for daily maintenance, ensuring efficient servicing, enhanced reliability and long-term performance.
- Equipped with high-performance heated glass, the display remains clear and fog-free while minimizing energy consumption. This ensures optimal product visibility and an enhanced presentation at all times.
- Constructed with fully tempered safety glass, providing enhanced durability, strength, and peace of mind for both operators and customers.

- Italian DIXELL thermostat
- LED lamp, Ra≥80
- GN Pans, Italy pans , barrels are optional.
- Featuring a fully enclosed sliding door design for improved temperature retention and hygiene, with an optional lock available.
- Designed with adjustable levelling feet and integrated castor wheels

KEY SPECIFICATIONS

MODELS	Size	Power Supply	Temperature	Weight	Input Power
12 PRO	1253*1070*1200	220V/50Hz	-10 ~-22	285KG	1200
16 PRO	1609*1070*1200	220V/50Hz	-10 ~-22	320KG	1450
18 PRO	1787*1070*1200	220V/50Hz	-10 ~-22	350KG	1500
20 PRO	1965*1070*1200	220V/50Hz	-10 ~-22	370KG	2100
24 PRO	2321*1070*1200	220V/50Hz	-10 ~-22	385KG	2350

POZZETTI DISPLAY

The pozzetti counter showcase offers superior sealing and high-performance temperature control, effectively slowing air exposure and oxidation to preserve the gelato's freshness and extend its optimal flavour period.

With a generous storage capacity, the unit typically features a two-level design: the upper level for service and display, and the lower level for additional storage. Its compact footprint makes it ideal for embedded bar counter installations, while its refined design is equally suited to high-end hotels and stylish, professional ice cream and gelato shops.

GB RANGE



- Featuring a premium imported compressor and a fully enclosed refrigeration unit, this showcase provides reliable, high-efficiency cooling while maintaining low energy usage and minimal operating noise.
- An optimized refrigeration system design provides convenient access for daily maintenance, reducing service time and supporting efficient, dependable operation.
- Italian DIXELL thermostat.
- Insulated foam barrel lids provide excellent thermal protection, helping maintain consistent product temperatures even in direct sunlight. Available with either single-layer or double-layer barrel configurations to suit different storage and serving requirements.

KEY SPECIFICATIONS

MODELS	Size	Power Supply	Temperature	Weight	Input Power
GB4	658*700*950	220V/50Hz	-8 ~-22	120/150KG	800
GB6	900*700*950	220V/50Hz	-8 ~-22	140/170KG	900
GB8	1142*700*950	220V/50Hz	-8 ~-22	160/195KG	1000
GB10	1384*700*950	220V/50Hz	-8 ~-22	180/220KG	1100
GB12	1626*700*950	220V/50Hz	-8 ~-22	200/240KG	1200



GELATO CARTS

Crafted to bring authentic gelato service beyond the traditional store environment, our gelato carts blend sophisticated design with reliable refrigeration performance. Their compact footprint, premium finish, and versatile mobility make them the perfect choice for luxury events, hotels, activations, and contemporary gelato businesses seeking both functionality and visual impact.

GT RANGE



- Powered by a premium imported compressor and a fully enclosed refrigeration system, the unit delivers reliable cooling performance with high energy efficiency, low power consumption, and quiet operation.
- An intelligently designed refrigeration system allows for quick and convenient maintenance access, reducing service time and supporting reliable long-term performance.
- Italian DIXELL thermostat.
- The insulated foam lid provides excellent thermal protection, helping maintain consistent product temperatures and protecting gelato quality, even when exposed to direct sunlight.
- Available in either single-layer or double-layer barrel configurations.
- Designed with durable inflatable tyres for smooth movement across a range of surfaces making it easy to take your gelato service wherever the occasion requires.
- The cart body and umbrella canopy can be fully customised to reflect your brand, creating a unique and eye-catching presentation.

KEY SPECIFICATIONS

MODELS	Size	Power Supply	Temperature	Weight	Input Power
GT6	1665*855*2200	220V/50Hz	-8 ~-22	300/355KG	1100
GT8	1665*855*2200	220V/50Hz	-8 ~-22	300/355KG	1350

DISPLAY CABINETS

Ideal Gelato Cake Display Unit. This verticle layout creates a small footprint display. The display is 6 tiers with a four sided glass panoramic display. The display is air cooled meaning a frost-free glass to ensure you can visually see your Gelato Cakes in their prime. This display can be used for frozen or refridgerated displays depend on your service offering.

G900



- Six Tier Large Capacity
- Triple Cold Retention System
- Air Cooled, Frost Free Operation
- Verticle and Space Saving
- Two temperature options available
- Four sided glass, Panoramic Display

KEY SPECIFICATIONS

MODELS	Size	Power Supply	Temperature	Weight	Input Power
G900	900*670*1930	220-240V/50Hz	-18 ~-20	365KG	1700



Thank you for taking the time to review the Creative Ingredients Equipment Catalogue. We appreciate your interest in our range of professional gelato, pastry, bakery, and foodservice solutions, and look forward to helping you find the right equipment to support your business goals.

To place an order or book an appointment, please contact the Creative Ingredients team:

Creative Ingredients
Unit 9, 51 Moreland Road
Coburg, Victoria 3058
Australia

Phone: +61 (03) 9383 1777
Email: sales@creativeingredients.com.au
Website: www.creativeingredients.com.au

We look forward to assisting you with your equipment requirements.

