

CATALOGUE

Blow
sous-vide



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OUR VISION

The courage to step forward

We've always dared.

Since the beginning in the 70's, the Bravo company, with its founder Genesio Bravo, challenged the world introducing the Trittico, proving to believe in a vision that went against all odds.

With a wide entrepreneurial view, he understood that his innovation was the tool able to improve the quality of life of the industry professionals, he believed in his vision with confidence, conviction and the courage to step forward.

Time has proved him right.

In a world that keeps shifting, forcing us to constantly change our habits, the Bravo Family reinforces its mission: having the courage to innovate.

Since our culinary heritage is dominated by specific conditions regarding temperature and duration we introduce a new parameter: the management of the atmospheric pressure that modifies the boiling point in water.

This new technology named Blow, provides the potential to erase any restrictions and open the gates to the culinary future of sweet and savory.

Blow is an innovation able to process foods without effecting but yet preserving organoleptic and nutritional qualities while improving flavor and aesthetics. This is our first step towards a new world we are ready to explore.

Giuseppe and Stefano Bravo



MANIFESTO

Blow, not for everyone

No matter what they taught you
or what you've always done
No matter what others say or what they think
The only thing that matter is what you want to reach
Because you know that being brave takes you far
because innovation creates revolution
because when you look at the future you can't look back
The easy road doesn't take you to the future,
but the one you chose will.

Acknowledgements

Thanks to the professionals who have collaborated in the Research & Development of Blow

Thanks to all those who tested Blow, who showed us what we could not see, with their questions, doubts and concerns. Thanks to those who have given us a hard time and thanks most of all to the enthusiasm of those who have seen the future in it.



SIMONE DE FEO

“With the vacuum system you lower the boiling point, avoid oxidation and extract the aromatic phases more effectively. Perfect to make fruit gelato or jams in a short time, ready-to-use glazes, aromatic emulsions... All what you could already do with Bravo technology, but with the advantages of cooking in a vacuum environment. The only limit is your imagination and the will to do.”



JORDI PUIGVERT

“Blow system introduces a new working method for pastry chefs and gelato makers. The benefits of this technology are countless, first of all the respect for the ingredients and their components: colours, aromas, structure and textures. In addition to this, it allows you to test new recipes with innovative ingredients, making product and process unique. A system that cannot be ignored by a professional in search of uniqueness, innovation and excellence.”



ADVANTAGES

Vacuum system: a respectful choice

Blow allows a vacuum processing different from the common one. What is vacuum-processed is the entire production environment that involves both the ingredients and the processes, such as heating, cooking, stirring and mixing. Rather than vacuum cooking, we are talking of cooking in a vacuum environment.

Blow allows you to work with 5 different vacuum levels, to cook quickly at low temperatures, preserving and enhancing the properties and flavors of each ingredient, optimizing raw materials and energy consumption.



ADVANTAGES

The advantages of Blow

1/

Customizing the production process

Adjust the vacuum level, in a range from 1 to 5, allows you to completely customize the production process of the various recipes.

2/

Preserving organoleptic and nutritional qualities

Being able to manage the parameter related to PRESSURE, in addition to the parameters of TIME and TEMPERATURE, opens the professional a wide range of possibilities. In particular, the freedom to choose the boiling temperature and, therefore, the cooking temperature of the product, preserving enormously the organoleptic and nutritional qualities of the raw materials. Being able to decide the temperature of change of the molecular state of one product gives the possibility to establish, for example, the degree of proteins denaturation and chemical modification of aromatic components

3/

Get an unequalled structure

The vacuum cooking does not stress the ingredients, which can therefore fully preserve their molecular structure, ensuring a perfect texture of the finished product.

4/

Enhance aromas and flavors

This system keeps unchanged the aromatic level of each ingredient that is inserted, enhancing each flavor and smell.

5/

Choose what to enhance

Blow system offers the freedom to choose which qualities of the ingredients used you want to enhance. In fact, setting different boiling temperatures allows you to obtain different results, such as the exaltation of a specific aromatic component, or the total preservation of organoleptic qualities.

6/

Colours retention and better conservation

This innovative process ensures a lower oxidation and a more vivid color retention of raw materials, improving conservation over time.



THE MACHINE

Ergonomics and flexibility

We have enclosed all the vacuum technology in a small, simple and versatile table-top device, perfect for the artisan professional who needs maximum flexibility.

Blow can be connected to one or more existing machines that facilitate the gelato and pastry processes, realizing them in vacuum mode.

A true value accessory, which can be used or not, depending on the specific needs, but which makes the difference.





1



2



3



4



5



6



7

More info...

1/ HOW BLOW IS MADE

Blow is a table-top technology to create vacuum which, through a spiral pipe equipped with an outlet valve, connects to a machine to make it work in vacuum mode. Machines equipped with Blow set up must be supplied with a special polycarbonate cover with wiper and a funnel with butterfly valve. Blow can work either with or without water connection.

2/ KEYWORD: SIMPLICITY

The use of Blow is enabled by a high readability display with control keyboard to operate in a simple way, manually or automatically.

3/ FAST AND EFFECTIVE CLEANING

Blow is made of only 3 elements for a very easy, fast, but above all effective cleaning.

4/ CHOOSE THE VACUUM LEVEL

You choose the vacuum level suitable for your own recipe, intuitively through the display

5/ ONE FOR ALL, ALL FOR ONE

One single Blow device allows you to work in vacuum with multiple machines, at different times. Little expense, maximum yield! Blow interacts with Trittico®, Mixcream® and Pastmatic® and, last but not least, with Equilibrio, the unique digital work system.

6/ YOUR RECIPES ON THE APP

With Blow you will receive a recipes pack dedicated to vacuum to download from the free APP Equilibrio. You will be able also to add your own recipes, having them always available on the App.

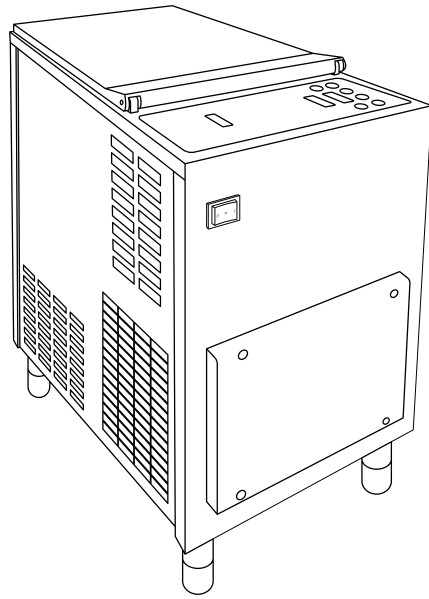
7/ WHEN TO USE BLOW?

Whenever you want! And when you don't, just unplug it. No waste.



THE MACHINE

Technical features



Width	29 cm
Depth	60 cm
Height	55 cm
Weight	31 kg
Power	0,5 Kw
Voltage	230 Vol/Hz/Ph



*The only limit
is your imagination
and the will to do.*





BRAVO MODULAR SYSTEM

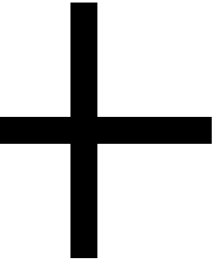
In perfect sync

Intuitive, versatile, easy to clean by nature, now Bravo machines can also combine vacuum technology.

Blow is a table top technology that can be connected to Trittico (multi-function machine), Mixcream (cream cooker) and Pastmatic (pasteurizer) with a spiral tube. Blow-compatible machines are equipped with a special polycarbonate lid with a squeegee, and a funnel with a butterfly valve. Therefore, a single Blow device allows you to work with vacuum technology with several machines, at different times.







BRAVO MODULAR SYSTEM

Blow + Trittico

Thanks to a connection pipe and to a special additional cover, Blow enables the multifunctional machine Trittico to work in vacuum mode.

User can choose a manual or automatic work setting. Of course, on Trittico, vacuum mode is available for the upper tank, so for the cooking processes only.

It's ideal for those looking for a small, flexible, quick and scheduled production but also for those who need to test, experiment, innovate with always new and original products and tastes.





Advantages for gelato

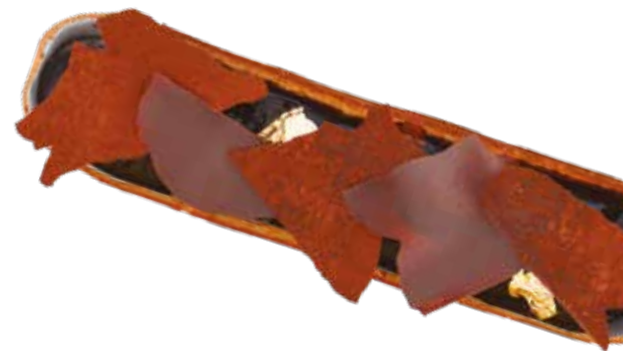
Gelato made by Blow+Trittico offers a huge advantage, mainly when product is fresh made and put into the showcase:

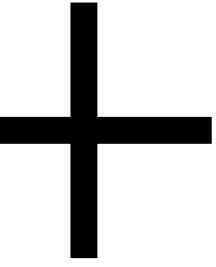
- 1/ HIGHER OVERRUN**
- 2/ MORE PLEASANT TASTE**
- 3/ BETTER TEXTURE**

Advantages for pastry

Pastry products made by Blow+Trittico offer great improvements for those recipes with eggs and milk from both a taste point of view as the flavours are enhanced to their maximum level as well as from an aesthetic point of view as colors remain brighter.

Creams, and especially custard, boast a perfect texture and the exalting of colors and taste both with fresh product and with stored one.





BRAVO MODULAR SYSTEM

Blow + Pastmatic

Thanks to a connection pipe and to a special additional cover, Blow enables the pasteurizer machine Pastmatic to work in vacuum mode.

3 programs available to give the user the highest freedom:

1/ **AUTOMATIC PROGRAM**

Once the vacuum program has been started, machine will automatically restore the environmental pressure at the right moment.

2/ **SEMI-AUTOMATIC PROGRAM**

A free program which manages vacuum but allows the user to choose temperature and vacuum level with automatic on/off function.

3/ **MANUAL PROGRAM**

For a manual setting of the temperatures

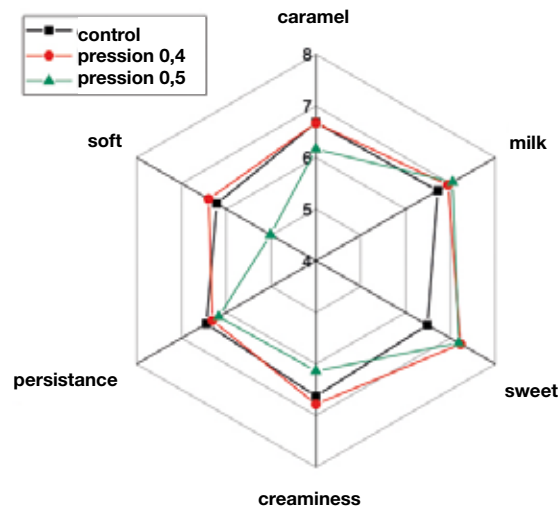


DAFNAE results

Gelato produced using a mixture pasteurized in a vacuum mode offers a great advantage mainly with the fresh product considering a short time consumption:

- higher overrun
- exalting of some of the peculiar flavours of the product

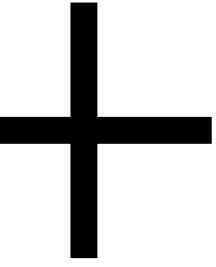
Here following the results we got thanks to the collaboration with DAFNAE – Dipartimento di Agronomia, Animali, Alimenti, Risorse naturali e Ambiente (Department of Agronomics, Animals, Food, Natural resources and Environment) of Padua University. Here below the sensorial diagram prepared by the University and concerning FRESH gelato of which we underline the differences on SWEETNESS.



Following are the results of the University coming out from the research comparing 6 different thesis:

“The use of vacuum affects the sensorial characteristics of the fresh made product. In particular, the perception of sweet is stronger on the samples which have been produced with the vacuum mode; moreover at 0,5 bar gelato offers a greater melting level. The use of vacuum during the gelato production affects the physical characteristics of its structure which have been detected through a ball probe and a cone probe.”





BRAVO MODULAR SYSTEM

Blow + Mixcream

Thanks to a connection pipe and to a special additional cover, Blow enables the cream cooker machine Mixcream to work in vacuum mode.

The combination of Blow with the technology of Mixcream allows the user to get all the advantages of a semi-industrial vacuum production through a machine which was designed and developed for an artisan use. As a matter of fact, Mixcream allows the process of great quantity of product without waste, a perfect match for big production.





Products made by Blow+Mixcream offer great improvements for those recipes with eggs and milk from both a taste point of view as the flavours are enhanced to their maximum level as well as from an aesthetic point of view as colors remain brighter. Creams boast a perfect texture and the exalting of colors and taste both with fresh product with stored one.





BRAVO ALL OVER THE WORLD

For over 50 years alongside our customers

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