



ItalianGelato
DESIGN & EQUIPMENT CONCEPTS

T&Ti

The new TTi series







The new TTi series

The new TTi series machines for ice-cream products and confectionary is the result of Valmar's thirty-year experience and R&D in this sector.

The new TTi series sets high standards in terms of quality, technology, construction, functionality and reliability but the major feature concerns the quality of finished products: gelato, sauces, custards, Bavarian cream, mousse, mixes, syrups, desserts, semifreddo, granitas, etc.

A technological combination focussed on quality improvement of the products meeting the following requirements:

> *CUTTING-EDGE TECHNOLOGY*

> *RELIABILITY AND STURDINESS*

> *FLEXIBILITY AND PRODUCTION OUTPUT*

> *EXCELLENT COST/BENEFIT RATIO*

> *ENERGY SAVING*

> *USER-FRIENDLY OPERATION*



TTi range of machines

*Touch Type & equipped with *i*nverter*

The new TTi series machines is equipped with an inverter working at 9 different speed levels, from 5 up to 70 Hertz. A new software controlling the inverter improves product quality while automating and making the work of all artisans much easier.

Multy P TTi is provided with two inverters: the former operating the beater in the upper heating tank and the latter operating the stirrer of the cooling and batch freezing lower cylinder.



TOUCH

The machine controls can be directly operated via a waterproof 4.3" LCD display.



TYPE

The machine can be also operated via a traditional keyboard, simple, fast and intuitive. The user can always choose to operate the machine in Touch mode or in the traditional Type mode.



INVERTER

The whole TTI range has an electronic device able to adjust the rotation speed of the electrical motor gradually and progressively. The electrical motor varies, in its turn, the stirrer rotation speed according to the different working phases thus increasing results while saving energy.





TTi models



SNOWY TTi

for ice-cream products

horizontal batch freezers

SIMPLY TTi

for ice-cream products

vertical batch freezers

SWEETY TTi

for ice-cream
products

pasteurizers

SWEETY AGE TT

for ice-cream
products

ageing vats



MULTY P TTi

for ice-cream products,
confectionary and foodservice

horizontal multipurpose
combined units

SMARTY TTi

for ice-cream products

horizontal combined units

MULTY VP TTi

for ice-cream products,
confectionary and foodservice

vertical multipurpose units

Product data sheet

We declare the actual production rates

Valmar has chosen to indicate the production rates of its batch freezers using two units of measurements - mix weight and weight of produced gelato, overrun included - that clearly identify the actual production rates of every single model without confusing weight and volume.

by indicating both weight and volume.

SNOWY TTi

HORIZONTAL BATCH-FREEZERS



MODEL	GELATO								CREMOLATA AND GRANITAS	
	Production per cycle				Production per hour					
	Mix added (Kg)		Gelato produced (litres)		Mix added (Kg)		Gelato produced (litres)		Production per cycle (Kg)	
	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
SNOWY 7 TTi	1.5	7.5	2	10.5	9	45	12	60	2	7
SNOWY 12 TTi	2	12.5	3	17	12	75	18	100	3	10
SNOWY 16 TTi	3	16.5	4	23	18	100	24	140	4	15

MULTI P TTi

HORIZONTAL MULTIPURPOSE COMBINED UNITS



MODEL	GELATO								CREMOLATA AND GRANITAS		CUSTARDS AND SAUCES	
	Production per cycle				Production per hour							
	Mix added (Kg)		Gelato produced (litres)		Mix added (Kg)		Gelato produced (litres)		Production per cycle (kg)		Production per cycle (kg)	
	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
MULTY P 7 TTi	1.5	7.5	2	10.5	9	45	12	60	2	7	3	10
MULTY P 7 TTi + DUAL	1.5	7.5	2	10.5	9	45	12	60	2	7	3	10
MULTY P 12 TTi	2	12.5	3	17	12	75	18	100	3	10	5	14

SMARTY TTi

HORIZONTAL COMBINED UNITS



MODEL	GELATO								CREMOLATA AND GRANITAS	
	Production per cycle				Production per hour					
	Mix added (Kg)		Gelato produced (litres)		Mix added (Kg)		Gelato produced (litres)		Production per cycle (kg)	
	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
SMARTY 7 TTi	1.5	7.5	2	10.5	9	45	12	60	2	7
SMARTY 12 TTi	2	12.5	3	17	12	75	18	100	3	10
SMARTY 16 TTi	3	16.5	4	23	18	100	24	140	4	15

MULTY VP TTi

VERTICAL MULTIPURPOSE UNITS



MODEL	GELATO								CREMOLATA AND GRANITAS		CUSTARDS AND SAUCES	
	Production per cycle				Production per hour							
	Mix added (Kg)		Gelato produced (litres)		Mix added (Kg)		Gelato produced (litres)		Production per cycle (kg)		Production per cycle (kg)	
	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
MULTY VP 7 TTi	2	7	2	10	12	42	16	60	3	6	3	10
MULTY VP 12 TTi	3	12	3	17	18	72	24	100	5	10	5	14

SIMPLY TTi

VERTICAL BATCH FREEZER



MODEL	GELATO							
	Production per cycle				Production per hour			
	Mix added (Kg)		Gelato produced (litres)		Mix added (Kg)		Gelato produced (litres)	
	Min	Max	Min	Max	Min	Max	Min	Max
SIMPLY 7 TT (without inverter)	2	7	2	10	12	42	16	60
SIMPLY 12 TTi	2	12	3	17	18	72	24	100

SWEETY TTi

PASTEURIZERS



MODEL	Production after 150 minutes	Tank capacity	
	Kg	Kg	
		Min	Max
SWEETY 60 TTi	60	20	60
SWEETY 130 TTi	130	40	130
SWEETY 180 TTi	180	60	175

SWEETY AGE TT

AGEING VATS

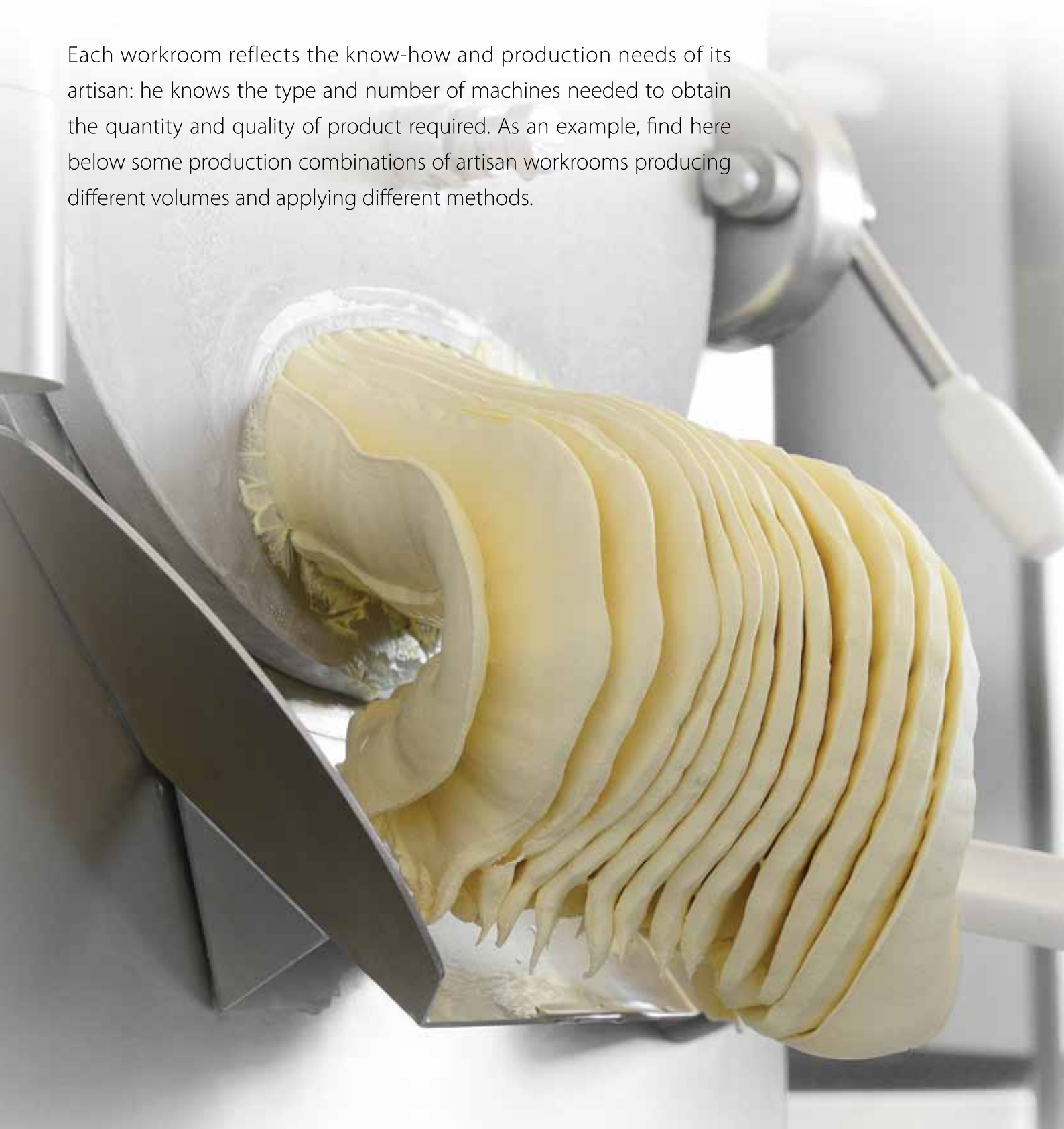


MODEL	Tank capacity	
	Kg	
	Min	Max
SWEETY AGE 60 TT	20	60
SWEETY AGE 130 TT	40	130
SWEETY AGE 180 TT	60	175



The workroom equipped with TTi series machines

Each workroom reflects the know-how and production needs of its artisan: he knows the type and number of machines needed to obtain the quantity and quality of product required. As an example, find here below some production combinations of artisan workrooms producing different volumes and applying different methods.



For ice-cream products, confectionary and foodservice

N°1 MULTY P 7 TTi

Highest hourly production rates of produced gelato: 60 l/h



N°1 SNOWY 7 TTi + N°1 SWEETY 60 TTi

Highest hourly production rates of produced gelato: 60 l/h



N°1 SNOWY 12 TTi + N°1 SWEETY 130 TTi + N°1 SWEETY AGE 130 TT

Highest hourly production rates of produced gelato: 100 l/h



For ice-cream products, confectionary and foodservice

N°1 MULTY P 12 TTi + N°1 SWEETY 130 TTi

Highest hourly production rates of produced gelato: 100 l/h



For ice-cream products, confectionary and foodservice

N°1 SNOWY 7 TTi + N°1 MULTY VP 7 TTi + N°1 SWEETY 60 TTi

Highest hourly production rates of produced gelato: 120 l/h



For ice-cream products, confectionary and foodservice

N°1 SNOWY 12 TTi + N°1 MULTY P7 TTi + N°2 SWEETY 60 TTi

Highest hourly production rates of produced gelato: 160 l/h



Valmar COMBISYSTEM®

*Choose your perfect batch freezing ...
for whatever recipe, work process and quantity!*



WHAT IS IT?

The new Valmar COMBISYSTEM® is a combination of different cutting-edge solutions aiming at producing a variety of marketable gelato by automatically adapting to specific processing requirements (cooling and batch freezing).

VALMAR COMBISYSTEM® PROS

01

Freezing speed enabling water to micro-crystallize thus allowing for:

- Less cold feeling on the palate
- A not quickly melting gelato
- Fine and smooth texture
- Very creamy gelato.

02

Higher amount of air incorporated into gelato for a product:

- Less cold on the palate
- Not quickly melting gelato
- More resistant to melting, especially on the cone
- Having an outstanding increase in volume of saleable gelato given the same weight and recipe of the previous machine models.

03

Creamy and easy to work with the spatula gelato results from the balance developed during the freezing and air incorporating process thus producing not quickly melting gelato with a high overrun.

04

Flexible production rates up to 20% of its maximum capacity for perfectly batch-frozen gelato thanks to the electronically-operated cooling and stirring system.



Valmar COMBISYSTEM®

Outstanding quality relies on single details

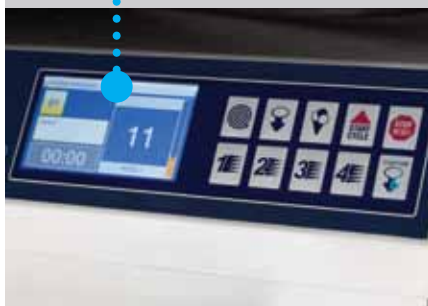


01

SOFTWARE AND PLC

The software automatically controls Valmar COMBISYSTEM® programmes by means of a PLC.

The PLC is the brain of the machine and controls every process via a digital and analogical integrated circuit.



02

TOUCH & TYPE

The user can always choose to operate the machine in Touch mode or in the traditional Type mode. The 4.3" LCD touchscreen has clear and intuitive icons that enable to manage and monitor each operating phase, interacting with the user to streamline Valmar COMBISYSTEM® advantages.



03

INVERTER FOR BATCH-FREEZING AND PRODUCT OUTPUT

Stirrer rotation inverter working at 9 different speed levels, from 5 up to 70 Hertz. The PLC-controlled inverter adjusts on the ideal rotation speed depending on the quantity and features of the mix and on the ingredients and their formulation. Moreover the programme automatically and progressively adjusts the speed of the outgoing products.

04**CYLINDER DESIGN**

The cylinder is designed and tested to ensure a perfect combination in terms of chilling performance, freezing and micro-crystallization speed, and optimized air incorporation.

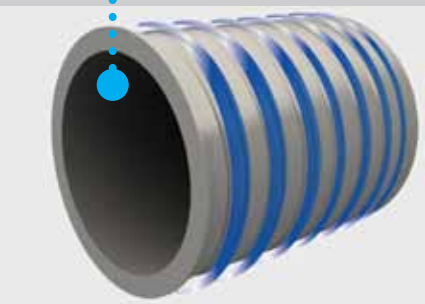
05**STIRRER®**

Special design helicoidal stirrer with blade variable convergence and high-performance scrapers: these are only few of the features marking out the new TTi series stirrer.

A perfect batch freezing is the result of a systematic and uniform spreading of gelato on the whole cylinder surface thus avoiding the excessive freezing of gelato on the blades or in the middle of the cylinder.

06**SCRAPERS®**

The scraping effect on the cylinder surface resulting in an extremely high heat rate efficiency as well as high energy saving is given by the strength of the materials the scrapers are made of, their special inclination on the touch point and the specific high-thrust spring.

07**DIRECT EXPANSION SYSTEM**

Refrigerant gas direct expansion system on the batch freezing hollowed spiral cylinder having a progressively variable diameter to optimize the chilling performance on the whole cylinder surface.

08**CHECK OF GELATO MIXTURE**

The check of gelato consistency is performed through stirrer torque measurement in N m, gas temperature measurement as well as measurement of gelato inside the cylinder. Thanks to this technological innovation the desired gelato texture is obtained regardless of any recipe.

T&Ti

*The innovative features
of TTi series*



01**RELIABILITY**

The reliability of Valmar's products derives from the company's long experience and the use of premium materials in careful construction methods. This is why Valmar in-house produces all the parts its machines are made of.

02**PRODUCTION RATE**

Production rates are the most easily questionable and omissible data because gelato can be measured in kilograms or litres. Valmar clearly and strictly states its production rates on the product data sheet so that they cannot be interpreted according to circumstances: production rates are indicated in mix kilograms before batch freezing, in litres of produced gelato after the process of batch freezing and incorporating air, both per cycle and per hour. All data indicate the actual production rates and result in a perfectly creamy gelato, more resistant to melting.

03**VERSATILITY**

The advantages coming from satisfying different quantity requirements without negative effects on quality or from adequating water and energy consumptions to the amount of really produced products result in an effective additional value to be added to the top-level characteristics of the new Valmar TTI series. This range of machines has a production versatility of 80% of maximum quantity, that means they can produce from a minimum of 20% of their maximum production capacity.

04**USER FRIENDLY**

It is the user who chooses if he prefers to operate the machine via the more detailed Touch mode and/or via the more traditional push buttons Type mode. Both operative modes can be used systematically.

05**WARRANTY**

Valmar's warranty on its products can be extended up to three years. This proves Valmar's self-confidence about the quality construction and reliability of its machines.

06**ERGONOMIC CONSTRUCTION**

The new TTI series has been developed to assist and support the user's work: heights have been optimized to minimise push up loads, mainly in top-loading machines. All steel parts have been machined and rounded to avoid injuries.

07**CLEANING AND WASHING PROCEDURES**

All the machine parts of the new TTI series requiring to be washed are easily and quickly accessible thanks to a retractable washing nozzle. The pasteurizer is provided with two washing systems: one is placed inside the tank while the other operates automatically and guarantees the highest hygiene as it rinses the mix tap through which the mix itself has been poured into the tank.

08**REMOTE ASSISTANCE**

The software service and diagnosis of the machines of the new TTI series are available on demand as an optional in remote mode or by memory drive.

T&T*i*

TTi patents



01

Removable safety guard on loading hopper.



02

Quick fastening system to secure the scrapers to the stirrers.



03

Double lid with opening system actuated by servo-assisted pistons.



04

Heating tank stirrer provided with a counter mixer to avoid the centrifugal effect and ensure a perfect and rapid ingredient dispersion. (Multy P and Smarty).



05

Stirrer for a systematic and continuous mixing of mix/gelato from the bottom to the top and vice versa. (Simply and Multy VP).



06

Double lid provided with anti-spray protection. (Simply and Multy VP).



07

Gelato guillotine inlet/outlet system. (Simply and Multy VP).



08

Helicoidal stirrer, variable convergence.*



09

External way with wide-diameter tap and flow opening/closing system. (Multy P).*



*pending patent application



International software

More than 30 languages

for the whole machine range, choose yours:

01	ENGLISH	06	ITALIAN	11	
02	FRENCH	07	SPANISH	12	
03	ARABIC	08	GERMAN	13	
04	GREEK	09	DANISH	14	
05	IRISH	10	PORTUGUESE	15	

Touch
Type &



16		21		26		31	
17		22		27		32	
18		23		28		33	
19		24		29		34	
20		25		30		35	





VALMAR GLOBAL d.o.o.
Dombrava 1a, 5293 Volčja Draga, Slovenija
tel.: +386 5 331 17 77, +39 333 6955539,
fax: +386 5 331 17 78
www.valmar.eu
e-mail: info@valmar.eu



ItalianGelato

DESIGN & EQUIPMENT CONCEPTS

Italian Gelato Concepts Pty Limited
Unit 1, 37 Mortimer Road, Acacia Ridge Qld 4110
Office: +61 (0) 7 3162 7724
Fax: +61 (0) 7 3162 7751
Email: info@italiangelato.com.au