



ItalianGelato
DESIGN & EQUIPMENT CONCEPTS



MECHANICAL SERIES

EN



M

SERIES

THE HARD-WORKING TECHNOLOGY THAT MAKES YOUR JOB EASIER

User-friendly, hard-working, sturdy: this is what makes the difference in Valmar M Series machines.
Batch freezers and electromechanical combined units to produce any kind of gelato.
Machines conceived for continuous production under any conditions.



USER-FRIENDLY



Extremely user-friendly thanks to intuitive controls and dedicated programmes provided.

RELIABLE



The internal frame and components made of stainless steel make the machines of M Series very sturdy and long-lasting.

HARD-WORKING



All the models of the M Series have high production rates. Their peculiarity is continuous production without performance degradation.

FLEXIBLE



All the machines of the M Series produce up to 30% of their max. production capacity.

EFFICIENT



Water and energy cost reduction thanks to the efficient technology of the whole M Series.



M SERIES

PRODUCT RANGE

Combined units, horizontal and vertical batch freezers. Production rates from 2 to 17.5 kg of gelato mix per cycle. M Series machines adapt to the requirements of any workrooms.



Snowy

**HORIZONTAL
BATCH FREEZERS**



Simply

**VERTICAL BATCH
FREEZERS**



Smarty

**HORIZONTAL
COMBINED UNITS**

PRODUCTION RATES

PRODUCTION RATES		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	
Snowy	7 M <i>Single-phase</i>	2	5	3	7	12	30	18	42	
	7 M	2	6.5	3	9	12	39	18	54	
	12 M	3	11.5	4	15.5	18	69	24	90	
	18 M	3	17.5	4	24	18	105	24	144	
Simply	5 M <i>Single-phase</i>	2	4	3	5.5	12	24	18	33	
	5 M	2	5	3	7	12	30	18	42	
Smarty	7 M <i>Single-phase</i>	2	5	3	7	12	30	18	42	
	7 M	2	6.5	3	9	12	39	18	54	
	12 M	3	11.5	4	15.5	18	69	24	90	
	18 M	3	17.5	4	24	18	105	24	144	

NOTE:

Capacities can change according to the ingredients used, temperature or product consistency at the end of the batch freezing process.

All specifications mentioned must be considered approximate.

Valmar reserves the right to modify, without notice, all parts deemed necessary.

M SERIES



USER-FRIENDLY

Easy to operate and manage thanks to the four-position selector switch which allows the operator to modify the working process even when this has already been selected and started.

Snowy

Simply

Smarty



WATER SAVING

About 30% water saving compared to previous models thanks to stainless steel plate condensers of different size which guarantee a higher heat exchange during batch freezing.

Snowy

Simply

Smarty

**THE ADVANTAGES
OF VALMAR'S
TECHNOLOGY**



ENERGY SAVING

Valmar's technological innovations have increased batch freezing process speed. Production times are reduced compared to standard models, their quantity and temperatures being equal, thereby obtaining important energy savings.

Snowy

Simply

Smarty



HYGIENE

Most of the components of the M-series are in stainless steel for an easy sanitation in dishwasher according to the hygiene regulations in force. Variable-flow washing nozzle placed on the front side of the machine always available also between operations.

Snowy

Simply

Smarty



BIG SIZE

The design of machine models having high production rates per cycle is the result of Valmar's long experience in the field of artisan gelato. Smarty combined units meet the requirements of the most demanding artisan gelato production as they can produce up to 17.5 kg of gelato mix per cycle. Highly reliable machines for unparalleled quality end products.

Snowy

Smarty

M SERIES



BATCH FREEZING DOUBLE CONTROL

The right batch freezing and relative consistency of processed gelato are now available for any flavours, both dairy and fruit, even if water-based, thanks to the double control system. A change in the preset parameters during the production process is allowed as this will not affect the quality of end products.

Snowy

Simply

Smarty



STIRRER

Totally in stainless steel for an improved thermal transmittance and a better gelato batch freezing. Long lifecycle, helicoidal blades for a complete gelato output at the end of each batch freezing process.

Snowy

Smarty

**TECHNOLOGY
RESULTING IN
PERFECT GELATO**



HEATING

Both the pasteurization tank and the stirrer are completely in stainless steel. Individually operated resistance heating devices. The operator can set the pasteurizing parameters according to the mix quantity to avoid burning the tank or any product in progress.

Smarty



EASY PRODUCT OUTPUT

Thanks to the new guillotine system patented by Valmar, gelato outgoing process and tub decoration are much easier.

Simply



SINGLE-UNIT CYLINDER

Single-unit lapped cylinder and direct expansion of refrigerant gas to reduce production time and energy consumption.

Snowy

Smarty

M

SERIES

DIMENSIONS AND WEIGHTS

		DIMENSIONS (mm)			WEIGHT, WATER CONDENSER INCLUDED (kg)		CYLINDER DIMENSIONS (mm)		
		W Width	D Depth	H Height	NET	GROSS	Ø Diameter	D Depth	
Snowy	7 M <i>Single-phase</i>	520	860	1338	200	220	267	210	
	7 M	520	860	1338	230	250	267	210	
	12 M	520	860	1338	282	302	267	330	
	18 M	610	1055	1420	360	387	267	500	
Simply	5 M <i>Single-phase</i>	480	870	1240	231	251	260	260	
	5 M	480	870	1240	231	251	260	320	
Smarty	7 M <i>Single-phase</i>	610	910	1377	280	304	267	210	
	7 M	610	910	1377	282	306	267	210	
	12 M	610	910	1377	341	365	267	330	
	18 M	610	1055	1437	401	428	267	500	

TECHNICAL FEATURES

		POWER SUPPLY*			RATED POWER	TIME DELAY FUSE	WATER AVERAGE CONSUMPTION PER CYCLE****	CONDENSING UNIT			
		Volt	Hz	Ph	Kw	A	Litres	WATER	AIR	AIR+ WATER	
Snowy	7 M <i>Single-phase</i>	230	50	1	3.4	16	14	YES	YES**	NO	
	7 M	400	50	3	3.7	16	13	YES	YES**	NO	
	12 M	400	50	3	6	20	22	YES	YES**	NO	
	18 M	400	50	3	8.1	25	26	YES	REMOTE	NO	
Simply	5 M <i>Single-phase</i>	250	50	1	3.3	25	12	YES	YES**	NO	
	5 M	400	50	3	3.6	16	11	YES	YES**	NO	
Smarty	7 M <i>Single-phase</i>	230	50	1	5.3	32	14	YES	YES**	NO	
	7 M	400	50	3	7.3	16	13	YES	YES**	NO	
	12 M	400	50	3	10.5	25	22	YES	YES**	NO	
	18 M	400	50	3	14.3	32	26	YES	REMOTE	NO	

* Other voltages and frequency available with additional charge.

** Built-in air condensing unit available with additional charge. **N.B.** weights and dimensions of machines equipped with optional equipment are different from those in the table.

*** Built-in mixed air + water condensing unit available with additional charge. **N.B.** weights and dimensions of machines equipped with optional equipment are different from those in the table.

**** Water consumption can vary according to water and gelato temperature at the end of the batch freezing process. Any model is available with remote compressor + air condenser with additional charge. **N.B.** weights and dimensions of machines equipped with optional equipment are different from those in the table.



VALMAR GLOBAL d.o.o.
Dombrava 1a, 5293 Volčja Draga, Slovenija
Tel. +386 5 331 17 77 Fax +386 5 331 17 78
info@valmar.eu



WWW.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