



# ***SWEETY AGE*** **TT** &

ICE-CREAM PRODUCTS





## 01 SOFTWARE AND PLC



Designed to manage efficiency and available technological solutions by means of a PLC matching process automation to the quality of different product processes in order to meet specific requirements.

## 02 TOUCH & TYPE



The user can 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.

## 03 COOLING AND TANK



Cooling mode developed to store mixes. Ice-prevention function. Single-unit, rectangular, made of stainless steel, round corners, sloped bottom: these are its peculiarities which speed and assist the mix flow outgoing to the tap, even in case of very dense mixes.

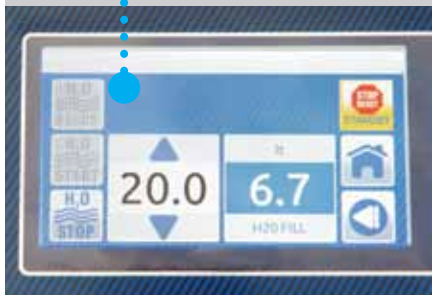
## 04 TAP



Completely made of 18/10 stainless steel, highly resistant over time, it is provided with:

- mix rejection system, to avoid mix residuals in the tap after mix erogation
- automatic washing after any mix erogation
- fast and easily removed

## 05 AUTOMATIC LITRE COUNTER FOR WATER SUPPLY



Provided with an automatic litre counter for pre-setting of the litres of water to be poured into the tank.

## DIMENSIONS AND WEIGHT

MODEL	Dimensions (mm)			Weight, water condenser included (kg)	
	W Width	D Depth	H Height	Net	Gross
SWEETY AGE 60 TT	350	983	1046+100	114	131
SWEETY AGE 130 TT	521	983	1046+100	160	177
SWEETY AGE 180 TT	649	983	1046+100	170	187



## WATER STOP SYSTEM



## STIRRER



## OUTPUT SYSTEM



## TECHNICAL FEATURES

MODEL	Tank capacity		Power supply*			Rated power	Condensing unit	
	Kg							
	Min	Max	Volt	Hz	Ph	Kw		
SWEETY AGE 60 TT	20	60	230	50	1	0.6	Water	Air **
SWEETY AGE 130 TT	40	130	230	50	1	0.9	Water	Air **
SWEETY AGE 180 TT	60	175	230	50	1	1.4	Water	Air **

\* 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.

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