



QUICK
SERIES



ItalianGelato
DESIGN & EQUIPMENT CONCEPTS

PASTEURIZERS AND VATS

SWEETY QUICK
SWEETY AGE QUICK

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PASTEURIZING AND AGEING

Valmar, through Sweety and Sweety Age, makes available to gelato makers its technology and its 30-year experience in the field of gelato. These pasteurizers and ageing vats are precise, hard-working and have highly flexible production rates. Special attention is always paid to water and energy consumption optimization.

BIG SIZE





QUALITY



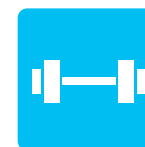
PERFORMANCES



FLEXIBILITY



BIG SIZE



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QUALITY

The quality of pasteurized mix and – after batch freezing process – of gelato depends on the technological solutions Valmar have implemented in Sweetly Quick pasteurizers.

Bain-Marie thermal treatment – both heating and cooling. The surface to be heated or cooled is fully in contact with glycol. This results in a higher thermal exchange speed and a reduced variation between product temperature, glycol and reduced thermal inertia.



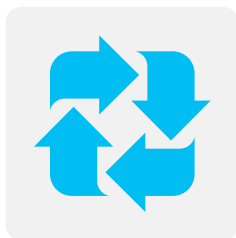
PASTEURIZERS





PERFORMANCES

2-stirring speeds autonomously governed by the microprocessor. The former speed is devoted to production, the latter to ageing.



QUICK SERIES



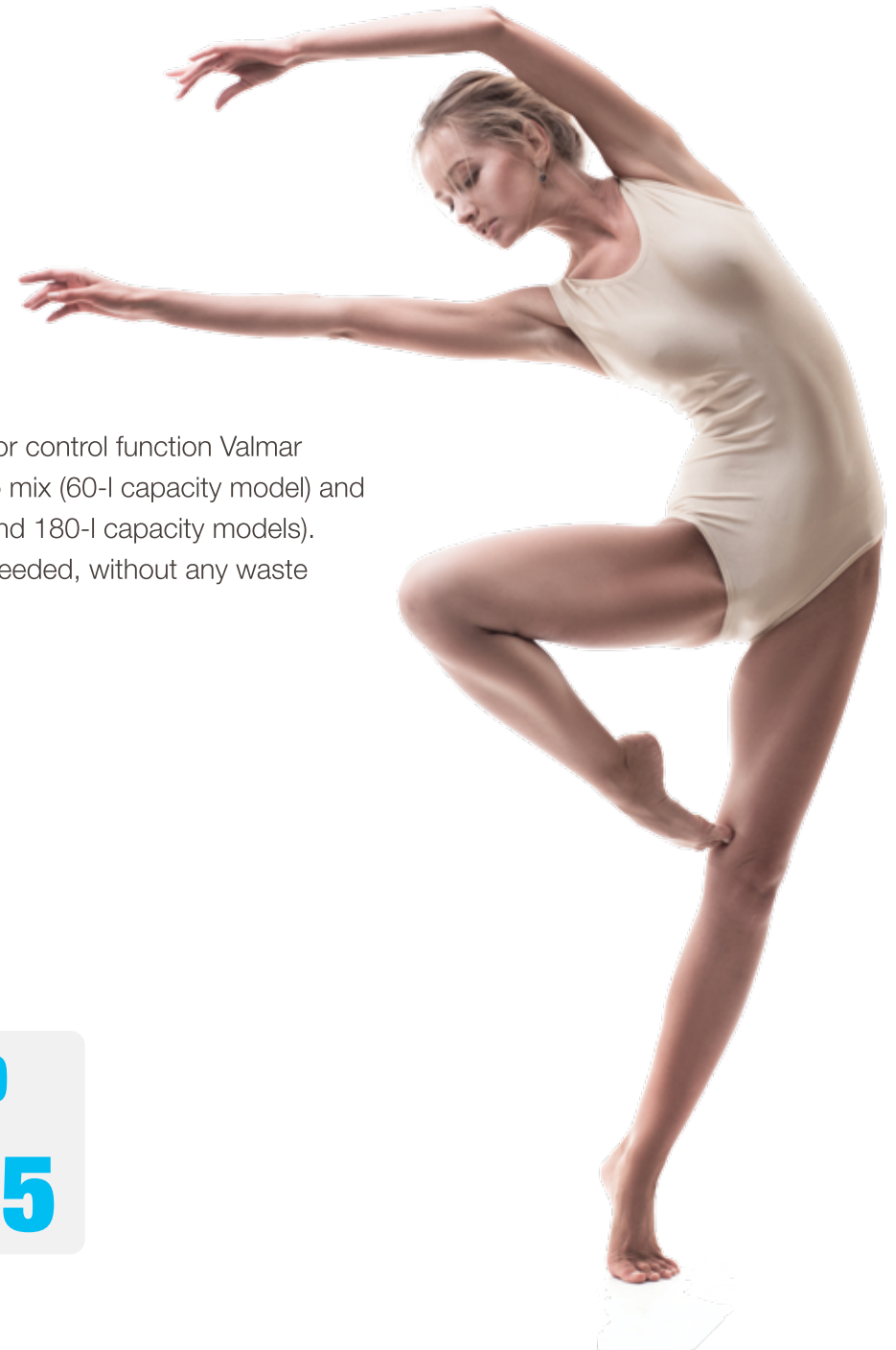
FLEXIBILITY

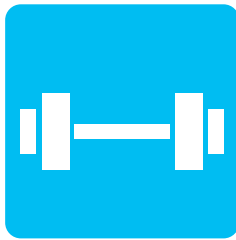
Thanks to the heating system and the microprocessor control function Valmar pasteurizers produce a min. quantity of 20 l of gelato mix (60-l capacity model) and a min. quantity of 40 l and 60 l of gelato mix (130-l and 180-l capacity models). To produce only whatever is needed, whenever it's needed, without any waste whatsoever.

20
✓
60

40
✓
130

60
✓
175





BIG SIZE

Valmar has conceived BIG SIZE also for Sweety and Sweety Age models. An EXCLUSIVE line of high production rate machines, up to 175 l per cycle. BIG SIZE models meet the requirements of the most demanding workrooms as well as those of any kind of recipe.

175
L.



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RANGE OF PRODUCTS

Electronical pasteurizers and ageing vats for automatic management of every mix gelato process step (pasteurization, cooling, ageing) as well as product total healthiness.

PASTEURIZERS



SWEETY



SWEETY
AGE

**SWEETY
QUICK**



TANK

Single-unit tank in stainless steel, smooth sides. Sloped bottom towards the tap to speed the mix outgoing flow for an easy and fast sanitation inside the tank.



STIRRER

Stirrer totally in stainless steel, removable and washable. Different stirring speeds make it possible to quickly disperse and solubilize solid ingredients in the mix. Standard delivered mix flow restraint system to avoid mix foam-effect.

**SWEETY
QUICK**



TAP

Tap in stainless steel for mix erogation, completely removable. Provided with mix rejection system to avoid mix residues inside the tap after erogation. A dedicated push button operates the washing system to free the machine from erogation residues.



CONTROL PANEL

Clear and intuitive design for greater ease of use. Bent towards the user to be visible from any directions. Total control of machine processing through keyboard. Numeric led display to check and modify machine parameters in real-time.



MICROPROCESSOR

Microprocessor to manage unintentional machine stops. The machine is re-started from where it left off in case time and temperature parameters show the processed mix has kept its healthiness intact. Otherwise an acoustic and visual alarm will alert the operator.



DOUBLE LID

Double lid provided with hydraulic piston operated lifting system for easy ingredient introduction – both liquid and solid – even in case of product in progress without stopping the selected programme.

OPTIONS

Preset for printer installation (optional) to carefully check all production stages are always performed according to HACCP standards.

**SWEETY
QUICK**



PROGRAMMES

Very simple user interface for a fast and intuitive use. It provides for the possibility to modify temperature and time according to products in progress.



ICE-PREVENTION

All Sweety models always keep the right mix consistency during cooling, even in case of reduced product quantity in the tank.

**SWEETY AGE
QUICK**



STIRRER

This stirrer is different from the one installed in pasteurizers. Specially designed to mix gently and evenly all the processing mix, even in case of big size models.



TAP

Tap in 18/10 stainless steel, completely removable and washable. Provided with mix rejection system to avoid mix residues inside the tap after erogation. Washing system operated through a dedicated push-button on the control panel to free the machine from erogation residues.

DIMENSIONS AND WEIGHTS

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		DIMENSIONS (mm)			WEIGHT, WATER CONDENSER INCLUDED (kg)		TANK CAPACITY (L)		
		W Width	D Depth	H Height	NET	GROSS	MIN	MAX	
SWEETY	60 Quick i <i>Single-phase</i>	350	950	1030	182	199	20	60	
	60 Quick	350	950	1030	186	203	20	60	
	130 Quick	520	950	1030	220	237	40	125	
	180 Quick	640	950	1030	248	269	60	175	
SWEETY AGE	60 Quick	350	950	1030	114	131	20	60	
	130 Quick	520	950	1030	160	177	40	125	
	180 Quick	640	950	1030	166	187	60	175	

NOTE:

Production rates can change according to the ingredients used and to the stirring mode selected.
All specifications mentioned must be considered approximate.
Valmar reserves the right to modify, without notice, all parts deemed necessary.

PASTEURIZERS

TECHNICAL FEATURES

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		POWER SUPPLY*			RATED POWER	TIME DELAY FUSE	CONDENSING UNIT			
		Volt	Hz	Ph	Kw	A	WATER	AIR	AIR+ WATER	
SWEETY	60 Quick i <i>Single-phase</i>	230	50	1	3	16	YES	YES**	YES***	
	60 Quick	400	50	3	8	16	YES	YES**	YES***	
	130 Quick	400	50	3	12.5	20	YES	YES**	YES***	
	180 Quick	400	50	3	15.6	32	YES	REMOTE	NO	
SWEETY AGE	60 Quick	230	50	1	0.6	10	YES	YES**	NO	
	130 Quick	230	50	1	1	10	YES	YES**	NO	
	180 Quick	230	50	1	1.5	10	YES	YES**	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.

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PASTEURIZERS



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