

**T&Ti**

*The new TTi series*

2<sup>nd</sup>  
EDITION







## *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



01

02

03

04

01	<b>SNOWYTTi</b>	Horizontal batch freezers	For ice-cream products
02	<b>MULTYHP TTi</b>	Horizontal multipurpose batch freezers	For ice-cream products, confectionary and foodservice
03	<b>MULTYPTTi</b>	Horizontal multipurpose combined units	For ice-cream products, confectionary and foodservice
04	<b>SMARTYTTi</b>	Horizontal combined units	For ice-cream products



05

06

07

08

09

05

**MULTY VP TTI**

Vertical multipurpose units

For ice-cream products, confectionary and foodservice

06

**SWEETY TTI**

Pasteurizers

For ice-cream products

07

**SWEETY AGE TTI**

Ageing vats

For ice-cream products

08

**CHEF CREAM TTI**

Multipurpose cream cooker

For ice-cream products, confectionary and foodservice

09

**EASY TTI**

Space-saving horizontal multipurpose batch freezers

For ice-cream products, cafeteria, confectionary and foodservice



**VALMAR**

Touch  
Type 8





# 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.*

## EASY TTI

### SPACE-SAVING HORIZONTAL MULTIPURPOSE 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
EASY 3 TTI single-phase	0,7	3	1	4	5	18	6	24	1	3
EASY 3 TTI HOT&COOL single-phase	0,7	3	1	4	5	18	6	24	1	3
EASY 4 TTI single-phase	0,7	4,5	1	6	5	27	6	36	1,5	4,5
EASY 4 TTI	0,7	4,5	1	6	5	27	6	36	1,5	4,5
EASY 4 TTI HOT&COOL	0,7	4,5	1	6	5	27	6	36	1,5	4,5

## SNOWY TTi

### HORIZONTAL BATCH-FREEZERS



MODEL	GELATO								CREMOLATA AND GRANITAS	
	Production per cycle				Production per hour				Production per cycle (Kg)	
	Mix added (Kg)		Gelato produced (litres)		Mix added (Kg)		Gelato produced (litres)			
	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
SNOWY 5 TTi single-phase	1.5	5	2	7	9	30	12	42	2	5
SNOWY 5 TTi	1.5	5.5	2	8	9	33	12	45	2	6
SNOWY 7 TTi	1.5	7.5	2	10.5	9	45	12	60	3	8
SNOWY 12 TTi	2	12.5	3	17	12	75	18	100	4	13
SNOWY 16 TTi	3	15.5	4	21	18	90	24	130	6	16
<b>BIG SIZE</b> SNOWY 18 TTi	3	18	4	25	18	110	24	150	7	18
<b>BIG SIZE</b> SNOWY 27 TTi	4	27	6	38	24	160	36	220	10	27

## MULTY HP TTi

### HORIZONTAL MULTIPURPOSE BATCH FREEZERS



MODELLO	GELATO								CREMOLATA AND GRANITAS		CUSTARDS AND SAUCES	
	Production per cycle				Production per hour				Production per cycle (kg)		Production per cycle (kg)	
	Mix added (Kg)		Gelato produced (litres)		Mix added (Kg)		Gelato produced (litres)					
	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max		
MULTY HP 7 TTi	1.5	7.5	2	10.5	9	45	12	60	3	8	3	8
MULTY HP 12 TTi	2	12.5	3	17	12	75	18	100	4	13	5	12

#### 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.

## MULTY 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 3 TTi	0.7	3	1	4	5	18	6	24	1	3
SMARTY 4 TTi	0.7	4.5	1	6	5	27	6	36	1.5	4.5
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
MULTYVP 7 TTi	2	7	2	10	12	42	16	60	3	6	3	10
MULTYVP 12 TTi	3	12	3	17	18	72	24	100	5	10	5	14

## SWEETY TTi

### PASTEURIZERS



MODEL	Tank capacity	
	Litres	
	Min	Max
SWEETY 60 TTi	20	60
SWEETY 130 TTi	40	125
<b>BIG SIZE</b> SWEETY 180 TTi	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.

## SWEETY AGE TT

### AGEING VATS



MODEL	Tank capacity	
	Litres	
	Min	Max
SWEETY AGE 60 TT	20	60
SWEETY AGE 130 TT	40	125
<b>BIG SIZE</b> SWEETY AGE 180 TT	60	175

#### NOTE

All specifications mentioned must be considered approximate. Valmar reserves the right to modify, without notice, all parts deemed necessary.

## CHEFCREAM

### CREAM COOKER

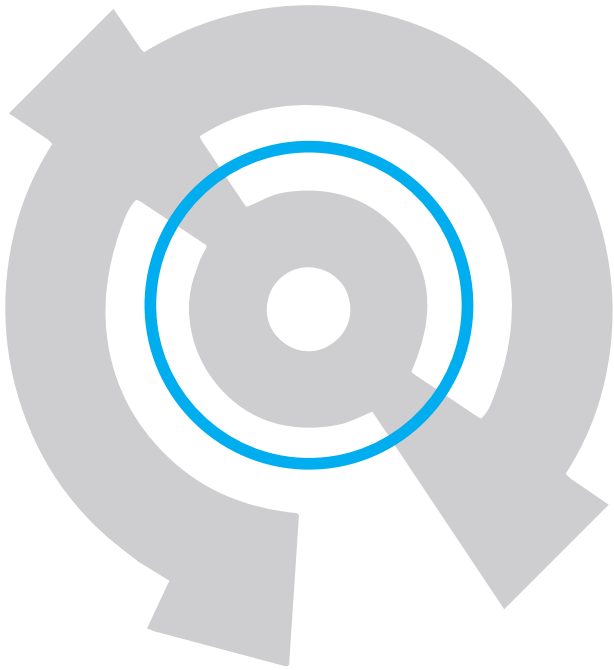


MODEL	Production per cycle	
	Kg	
	Min	Max
CHEF CREAM 30 TTi	7	30
CHEF CREAM 60 TTi	15	60
<b>BIG SIZE</b> CHEF CREAM 130 TTi	35	130

#### 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.



# VALMAR COMBISYSTEM®

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

## VALMAR COMBISYSTEM® PROS

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

- less cold feeling on the palate;
- not quickly melting gelato;
- fine and smooth texture;
- very creamy gelato.

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

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).



Higher amount of air incorporated into gelato for a product:

- less cold on the palate;
- not quickly melting;
- more resistant to melting, especially on the cone;
- having an outstanding increase in volume of saleable gelato given the same weight and recipe.

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 is an integrated digital and analog system designed to automatically manage all the programmes by means of a PLC.



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

## BATCH FREEZING AND PRODUCT OUTPUT INVERTER

Stirrer rotation inverter, range from 7 up to 70 Hertz. With the new Snowy TTI a perfect batch freezing depending on the produced quantities and features of the mix and on the ingredients and their mix formulation, is now readily available thanks to PLC and inverter. Totally new is the possibility to select the automatic speed adjustment mode of the outgoing gelato, which does not melt during the whole outgoing process.

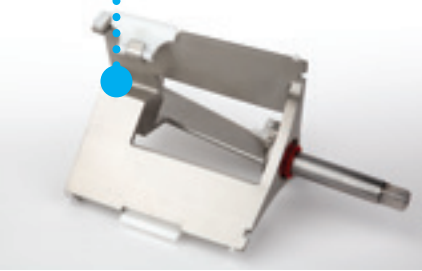


#### 04 CYLINDER DESIGN



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

#### 05 STIRRER®



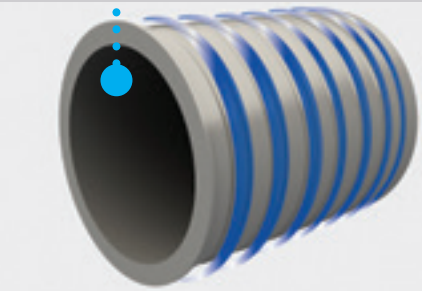
Special design helicoidal stirrer with blade variable convergence and high-performance scrapers: these are only few of the features marking out the new TTi series stirrer. A perfect batch freezing is the result of a systematic and uniform spreading of gelato on the whole cylinder surface thus avoiding the excessive freezing of gelato on the blades or in the middle of the cylinder.

#### 06 SCRAPERS®



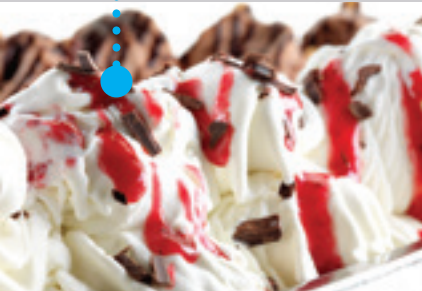
The scraping effect on the cylinder surface resulting in an extremely high heat rate efficiency as well as a high energy saving is given by the strength of the materials the scrapers are made of, their special inclination on the touch point and the specific high-thrust spring. Scrapers' material is provided with EC marking for use in food handling equipment.

#### 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 CONSISTENCY



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

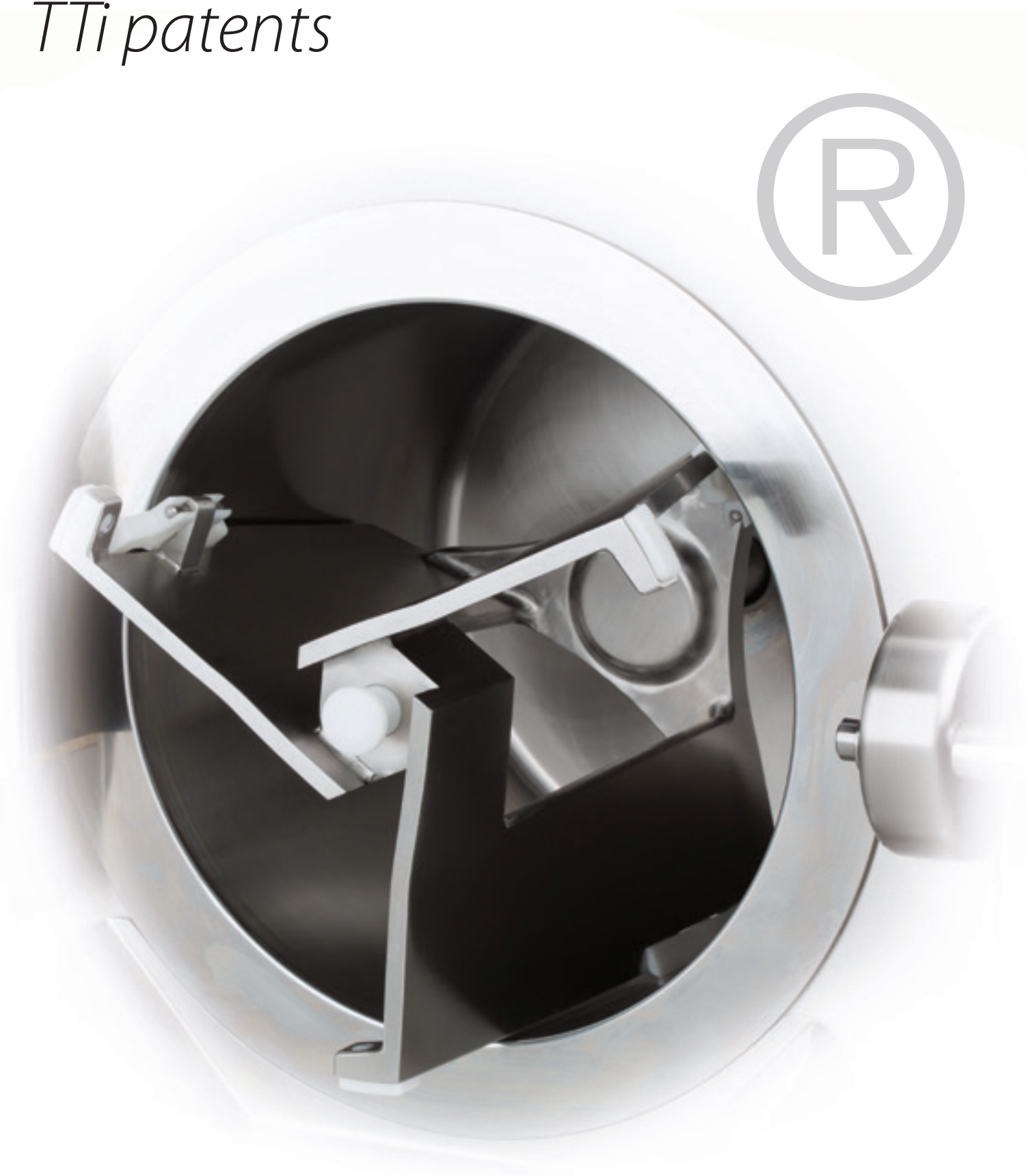
All the machine parts of the new TTi series requiring to be washed are easily and quickly accessible thanks to a retractable washing nozzle. The pasteurizer is provided with two washing systems: one is placed inside the tank while the other operates automatically and guarantees the highest hygiene as 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&Ti**

*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. (Multy VP).



06

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



07

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



08

Helicoidal stirrer, variable convergence.\*



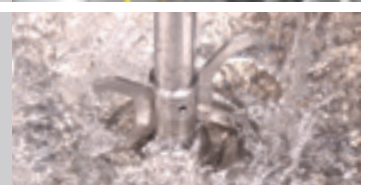
09

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



10

Valmar Fast Clean washing system to automatically clean the tank. No operator is required (Sweety TTI).



11

High-performance stirrer for a perfect solid ingredient dispersion even in case of very thick mixtures (Chef Cream TTI).



\*pending patent application



# International software

More than 30 languages

for the whole machine range, choose yours:

- |    |          |    |            |    |             |
|----|----------|----|------------|----|-------------|
| 01 | ENGLISH  | 06 | PORTUGUES  | 11 | SLOVENŠČINA |
| 02 | ITALIANO | 07 | ةيبرعلا    | 12 | SUOMI       |
| 03 | DEUTSCH  | 08 | HRVATSKI   | 13 | SVENSKA     |
| 04 | FRANCE   | 09 | NEDERLANDS | 14 | TÜRKÇE      |
| 05 | ESPANOL  | 10 | POLSKI     | 15 | РУССКИЙ     |

Touch  
Type &



16	中国的	21	.....	26	.....	31	.....
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19	.....	24	.....	29	.....	34	.....
20	.....	25	.....	30	.....	35	.....





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