



# SNOWY *T&i*

ICE-CREAM PRODUCTS

VALMAR COMBISYSTEM®



3rd  
EDITION

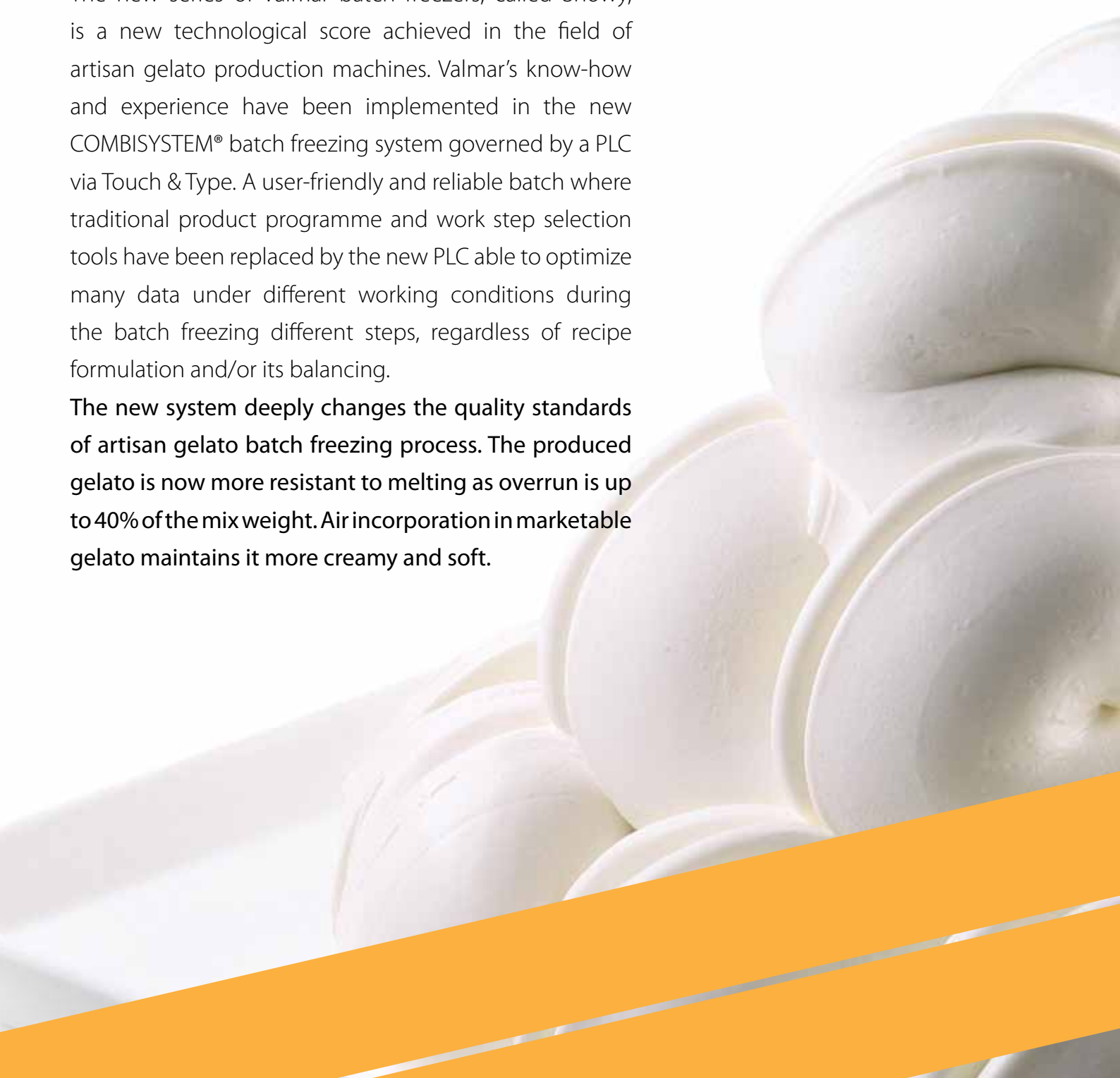
# GELATO...

*soft, creamy*

*and not easily melting!!!*

The new series of Valmar batch freezers, called Snowy, is a new technological score achieved in the field of artisan gelato production machines. Valmar's know-how and experience have been implemented in the new COMBISYSTEM® batch freezing system governed by a PLC via Touch & Type. A user-friendly and reliable batch where traditional product programme and work step selection tools have been replaced by the new PLC able to optimize many data under different working conditions during the batch freezing different steps, regardless of recipe formulation and/or its balancing.

**The new system deeply changes the quality standards of artisan gelato batch freezing process. The produced gelato is now more resistant to melting as overrun is up to 40% of the mix weight. Air incorporation in marketable gelato maintains it more creamy and soft.**



# *The right size for each and every user*

*choose the batch-freezer*

*that best suits your requirements!*

## **SNOWY 5 TTi**

**NEW**

Snowy 5 TTi is the entry level model of the range of horizontal batch-freezers of Valmar TTi series. Its great peculiarities and pros result in a perfect combination of good price-performance ratio, reliability and technological innovation that only Valmar can offer.

Available both in single-phase and three-phase versions.

## **SNOWY 7 TTi**

## **SNOWY 12 TTi**

## **SNOWY 16 TTi**

Snowy 7-12-16 TTi are the medium-range products of Valmar Snowy TTi series, unique and unmatched. Besides a high value given by a perfect balance between technological innovation, reliability and good price-performance ratio, these products are marked by highly flexible production rates (between min. and max. capacity) and a high quality standard of gelato texture, which make them unique in their category.

## **SNOWY 18 TTi**

## **SNOWY 27 TTi**

**NEW**

Valmar, thanks to its ongoing research and innovation and a long-lasting expertise, has succeeded in designing and manufacturing a range of horizontal batch-freezers of the latest generation, completely electronically controlled. They produce up to 27 kg of mix or 35 litres of produced gelato, overrun included every 10 minutes. Each single kilo of outgoing gelato, from the first to the last one, shows a perfectly dry and creamy texture. And both the cylinder and the stirrer are clean, thus considerably reducing production residuals in each batching process.

Some pros that make Snowy 18 and 27 TTi unique:

- flexibility: from a min. of 3 to a max. of 27 kg.
- restarting capacity in case the stirrer accidentally blocks/stops/pauses during batching finalization.
- room saving.
- reliability due to the expertise acquired by Valmar in 30 years production of batch freezers having production rates up to 30 kg per cycle.

**BIG SIZE**

**VALMAR  
EXCLUSIVE**

*From 5 to 27 kg in 10 minutes*

*Only Valmar offers*

*a so wide range of production rates!*

Only Valmar expertise and technological innovation could create a new range of horizontal batch freezers of the latest generation having a unique production flexibility, unmatched and unparalleled!

Snowy TTi can produce from **5 to 27 kg of mix or from 6.5 to 35 litres** of produced gelato, overrun included every **10 minutes**. The latter is a Valmar unmatched goal, as it combines high capacity and production flexibility to the technological innovation of Combisystem® installed in Snowy TTi series batch freezers. This results in perfect gelato having extraordinary texture qualities for any production rate, regardless of balancing parameters and the mix of ingredients used.



# Snowy TTi models

## SMALL

FROM 1.5 TO 5.5 KG OF MIX



SNOWY 5 TTi

## MEDIUM

FROM 1.5 TO 7.5 KG OF MIX

FROM 2 TO 12.5 KG OF MIX

FROM 3 TO 15.5 KG OF MIX



SNOWY 7 TTi

SNOWY 12 TTi

SNOWY 16 TTi

## BIG

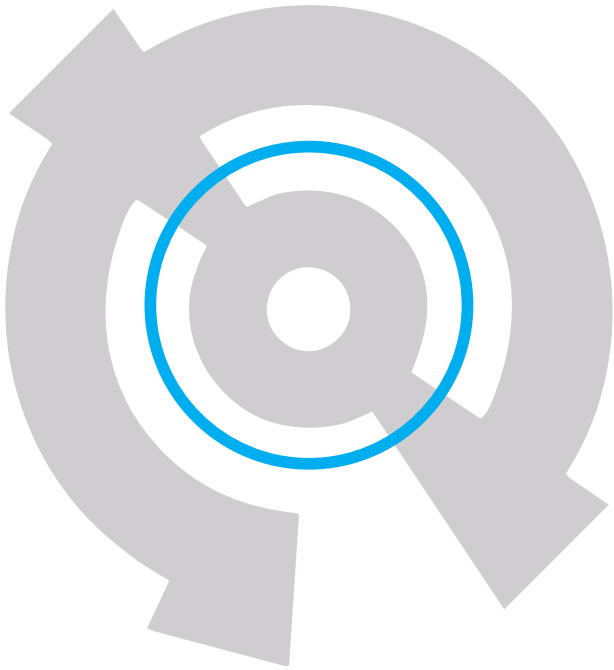
FROM 3 TO 18 KG OF MIX

FROM 4 TO 27 KG OF MIX



SNOWY 18 TTi

SNOWY 27 TTi



# 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 work 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®



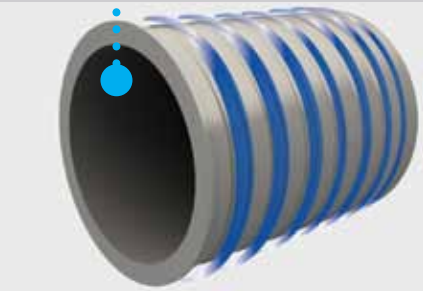
Special design helicoidal stirrer with blade variable convergence and high-performance scrapers: these are only few of the features marking out the new TTi series stirrer. A perfect batch freezing is the result of a systematic and uniform spreading of gelato on the whole cylinder surface thus avoiding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

# *Lots of programmes for any requirements*

*The great novelties are the "CUSTOM" programmes*

All available programmes have pre-set parameters to guarantee a perfect batch freezing process. Parameters are customizable according to specific requirements and then stored.

21 PROGRAMMES

4 DAIRY GELATO BATCH FREEZING PROGRAMMES

3 FRUIT GELATO BATCH FREEZING PROGRAMMES

2 GRANITAS PRODUCTION PROGRAMMES

6 CONTROLLED OUTPUT PROGRAMMES

5 FREE PROGRAMMES

1 STIRRING PROGRAMME



# 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 identifies the actual production rates of every single model without confusing weight and volume.

## Produced quantities shown by weight and volume

MODEL	GELATO								CREMOLATA AND GRANITAS		Stirrer motor speed
	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	9
SNOWY 5 TTi	1.5	5.5	2	8	9	33	12	45	2	6	9
SNOWY 7 TTi	1.5	7.5	2	10.5	9	45	12	60	3	8	9
SNOWY 12 TTi	2	12.5	3	17	12	75	18	100	4	13	9
SNOWY 16 TTi	3	15.5	4	21	18	90	24	130	6	16	9
SNOWY 18 TTi	3	18	4	25	18	110	24	150	7	18	9
SNOWY 27 TTi	4	27	6	38	24	160	36	220	10	27	9



### 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.

