



MEET OUR NEW STAR **DOSY 3**

Introducing a new addition to the Valmar range: the DOSY 3 automatic adjustable cup filler for professional gelato production



www.valmar.eu

DOSY 3 - Expanding Horizons

VALMAR's latest model the **DOSY 3** makes it possible to **increase your sales** of artisanal gelato and ice cream through **new sales channels** and to **expand existing** or create **new business opportunities**.

Aside from **solid construction**, the **DOSY 3** has **all the usual advantages of VALMAR technology and innovation** for optimizing an efficient and easy-to-use gelato and ice cream production process, including the 7" LCD Valmar Electronic system for user-friendly controlled dosing.

Valmar's Gentle
Dosing System – Maintaining the
High Quality of your Artisanal Gelato

Gentle Dosing System

With its **new patented stirrer and the whole new concept of the Gentle Dosing System (GDS)** for artisanal gelato, (hard or soft) ice cream, sorbets, vegan gelato, gluten-free gelato, frozen yogurt, gelato cakes, topping dosing and gourmet products, the **DOSY 3** guarantees **no loss from overrun and ensures an evenly distributed artisanal gelato at a fast tempo**.



This **safe filling process** ensures **greater hygiene** of the final product for your customers while **guaranteeing the structure and excellent quality** of artisanal **gelato** and **gourmet products** filled into cups.



This original concept allows **controlled and flexible filling** of cups of the same size as well as different sizes (from smaller to larger). Therefore, the **DOSY 3** is the **ultimate fully adjustable cup filler** that enables the sale of freshly prepared and prepacked sorbets, and different kinds of gelato, ice cream and gourmet gelato, whilst being highly creative and hygienic.



The system allows an **accurate dosing speed** according to cup capacity. A feature of the operation of this system is that it automatically adjusts the speed at the beginning: fast at first and slow at the end.



Using the **DOSY 3**'s three different dosing speeds you are fully in charge of the cup-filling process from filling range to manual or semi-automatic filling speed. For example: 20 cups of 150 mL can be filled in 1 minute. The **DOSY 3** display allows easy tracking of the number of filled cups, counting each shot for each cylinder, the number of cylinders and the number of all cups in one reset.



The **DOSY 3** also includes an **Easy Connect Solution** for **remote technical support**, and is easy to assemble, use and disassemble, and can be cleaned in a dishwasher.

Get More Creative



Valmar's **DOSY 3** is an ideal solution for today's environment, as it facilitates the work of ice cream masters, who can offer artisanal ice cream for "take away" and/or "delivery" in an easy, fast and hygienic way, not only in their ice cream shops, but also in other shops and stores. At the same time, **DOSY 3** opens up new horizons and business opportunities and provides the conditions for increasing the recognition of your own brand even outside the usual environment.

Gelato & Pastry Chef Martin Gregori





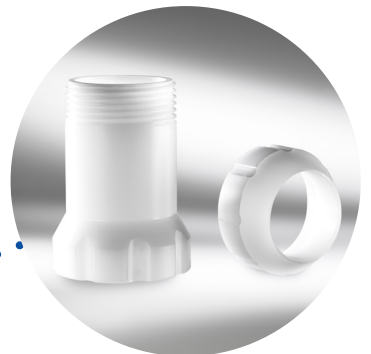
7" Liquid Crystal Display control screen for quick and easy operation (including VIDEO TUTORIAL)



Automatic download history with USB



The largest dispenser by volume on the market today, at 15.5 L.
Comes with two cylinders as standard. Additional cylinders can be purchased on request.



Comes with the **two round nozzles** as standard; other nozzle shapes are available on request.



Foot-operated switch

Technical Specifications:

- Cylinder capacity: 15.5 L
- Adjustable filling range: from 20 mL to 2,200 mL
- Filling speed: max 6 L /min or – with pause time – cca 20 cups of 150 mL
- Power supply: 230 V; 1ph 50 Hz; Rated Loads 1000 W max
- Dimensions: 1420 x 400 x 560 mm
- Weight: 102 kg (Dosy 3 machine with one cylinder)

Dosy 3 is a volume dispenser – the accuracy depends on the quality of the ice cream: recipe, temperature and structure, uniformity of filling of the cylinder and the amount of filling.

Sell more sorbet and artisanal gelato while being highly creative, controlled and hygienic.

Easy-to-use and efficient production process

No overrun loss due to new patented mixing stirrer and the whole new concept of the

Gentle Dosing System (GDS)

Fast and precise dosing
with controlled and flexible filling

Quick and evenly distributed
artisanal gelato cups

Easy to assemble,
use, and disassemble

The VALMAR "SPECIAL"
program allows dosing of ice cream
containing pieces of chocolate,
nuts, fruit, etc. up to 7 mm

Solid construction of components

Improved hygiene when compared to manual cup filling

Dishwasher safe

Maintained high-quality structure of artisan gelato and gourmet products

Increase and expand your business by ordering your adjustable, efficient and profitable Dosy 3 from your distributor!



www.valmar.eu



Request a free consultation by sending an e-mail,
connecting via our SM channels or contacting your distributor.
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