MULTY HP *T&Ti*

VALMAR COMBISYSTEM ®

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The evolution of the classic batch-freezer

Multy HP TTi is the extraordinary multipurpose batch freezer of Valmar. It performs automatic combined processes (heating/pasteurization – cooling/batch-freezing) for gelato, confectionery, chocolate tempering and gastronomy and achieves end-product top-level quality standards. This is the result of Valmar's thirty-year-experience in the development and production of classic and multifunction gelato machines. State-of-the-art electronic controls manage a wide variety of different products with full efficiency and total reliability always leaving the operator free to customize production cycles.

DAIRY GELATO

FRUIT GELATO

FRUIT GRANITAS

COFFEE GRANITA

SEMIFREDDO

PASTRY CREAM

MERINGUE

BAVARIAN CREAM

3 CHOCOLATE TEMPERING

FRUIT TOPPINGS

SAUCES

MIRROR GLAZE

First of all: flexibility

Flexibility is the key word for all the models of the TTi Series. One of the many strengths and a differentiating element. Both Multy HP TTi models - 7.5 kg and 12.5 kg corresponding to 10.5 l and 17 l of produced gelato, overrun included, for every single cycle - manage independently and automatically the two production steps (heating/pasteurization – cooling/batch-freezing) in any process up to a minimum of 30% of the production rate thus meeting the requirements of any laboratory, product and craftsman.

Modularity

Multy HP TTi distinguishes itself for its high level of modularity. Although it is used in heating processes, this machine can be integrated with pasteurizers, ageing vats or creamcookers in order to implement speed and production rates.

Easy sanitation

Valmar has provided Multy HP TTi with an exclusive and totally independent washing programme to clean and thoroughly sanitize the machine, even in case of processing residues difficult to remove. At the end of the cycle just rinse the components to remove any traces of detergent.
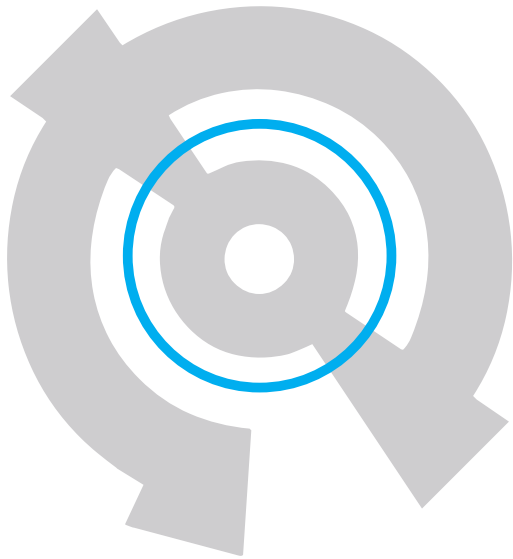
Multy HP is provided with the innovative and revolutionary Valmar COMBISYSTEM® batch-freezing system that meets the requirements of all operators. Any recipe of yours will result in soft and creamy gelato, less cold on the palate exactly as you wish.

VALMAR COMBISYSTEM®

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

VALMAR COMBISYSTEM® PROS

Freezing speed enabling water to micro-crystalize 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 a 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
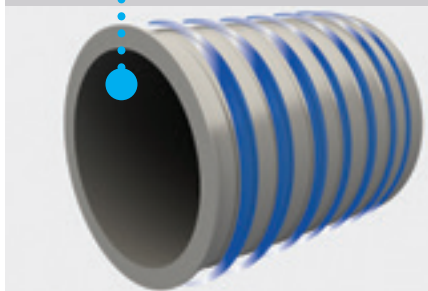
Refrigerant gas direct expansion system on the batch freezing hollowed spiral cylinder having a progressively variable diameter to optimize the chilling performance on the whole cylinder surface.

08 CHECK OF GELATO CONSISTENCY
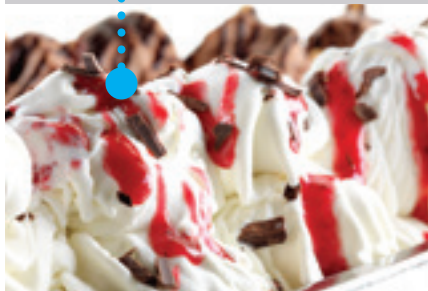
The check of gelato consistency is performed through stirrer torque measurement in N m, gas temperature measurement as well as measurement of gelato inside the cylinder. Thanks to this technological innovation the desired gelato texture is obtained regardless of any recipe.

Cooking with Multy HP TTi

Multy HP TTi suits different cooking methods for confectionery, gelato products and gastronomy to meet the many requirements of the sector. Temperature modulation up to 98°C even with small product quantities, without burning the side of the cylinder not in direct contact with the mix. All heating programmes are managed in complete cycles including cooling, which is automatically and independently managed by the machine. Only product input and output are performed by the operator.

Big loading hopper for easy loading of the mix, even the thickest ones, inside the machine and consequent reduction of product waste and product outflow. Output chute completely disassembled from the machine and dishwasher safe, placed under the product outflow to facilitate the precise filling of any container with cooled products.

One machine, one lab

Multy HP TTi can automatically manage all the steps of gelato production. It can perform only the batch-freezing step, like a classic batch-freezer, or the complete cycle i.e. pasteurization and then batch-freezing. Multy HP TTi does not only produce an ever perfect gelato, but also confectionery, chocolate and foodservice products of varying degrees of complexity. The intervention of operators is not required as each single step of these processes is automated.

Gelato and more

Multy HP TTi manages the complete cycle of 6 fully automatic programmes for pastry cream. From cream cooking to cooling and simultaneous slow stirring non to stress the cream texture.

PASTRY CREAM

Multy HP TTi manages independently and automatically all the 3 chocolate tempering steps – melting, cooling and heating - by means of 3 customizable programmes that meet any operator's requirements.

CHOCOLATE TEMPERING

Multy HP TTi manages stirring, cooking and holding times as well as the speed of outgoing products by means of 3 automatic cooking programmes to produce panna cotta, puddings and rice pudding.

PANNA COTTA, PUDDINGS AND RICE PUDDING

Multy HP TTi manages automatically cooking and cooling temperatures by means of 7 complete cycle programmes to produce sauces, toppings and ganaches. No operator is required.

SAUCES, TOPPINGS

Multy HP TTi manages 21 programmes for confectionery products such as patê a bombe, Swiss meringue and custard. Also in this case production cycle management is fully automatic.

CONFECTIONERY PRODUCTS

Multy HP TTi manages 6 automatic programmes for the main gastronomy products, where heating up to 99°C and/or simultaneous cooling is required in order to keep health standards longer.

GASTRONOMY PROGRAMMES

Many programmes
for every application

CUSTOM is the great innovation

All the programmes have preset parameters to guarantee perfect batch-freezing.
All of them are customizable to meet specific requirements and can be stored.

95 PROGRAMMES

- 31 CONFECTIONERY PRODUCTS (COOKING/COOLING) COMBINED PROGRAMMES
- 20 CUSTOMIZABLE PROGRAMMES
- 10 GELATO (PASTEURIZATION/BATCH-FREEZING) COMBINED PROGRAMMES
- 8 PRODUCT OUTPUT PROGRAMMES
- 7 GELATO BATCH-FREEZING PROGRAMMES
- 6 PASTRY CREAM (COOKING/COOLING) COMBINED PROGRAMMES
- 6 GASTRONOMY PROGRAMMES
- 3 CHOCOLATE TEMPERING PROGRAMMES
- 3 GRANITAS PROGRAMMES
- 1 AUTOMATIC WASHING COMBINED 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		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	Min	Max
MULTY HP 7 TTi	1.5	7.5	2	10.5	9	45	12	60	2	7	3	10
MULTY HP 12 TTi	2	12.5	3	17	12	75	18	100	3	13	6	15

DIMENSIONS AND WEIGHTS

MODEL	Dimensions (mm)			Weight, water condenser included (kg)		Stirrer motor speed (lower and upper)	Cylinder dimensions (mm)	
	L Width	P Depth	H Height	Net	Gross		Ø Diameter	P Depth
MULTY HP 7 TTi	521	721+241	1454	297	299	9	267	250
MULTY HP 12 TTI	521	721+242	1454	355	382	9	267	420

RETRACTABLE WASHING NOZZLE   GELATO OUTPUT   REPOSITIONABLE CHUTE

TECHNICAL FEATURES

MODEL	Power supply*			Rated power	Water average consumption per cycle****	Condensing unit		
	Volt	Hz	Ph	Kw	Lt			
MULTY HP 7 TTi	400	50	3	7.6	17	Water	Air **	Mixed air + water ***
MULTY HP 12 TTI	400	50	3	10.9	21	Water	Air **	Mixed air + water ***

* 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.

Agent/Dealer