



MULTY VP *T&Ti*

ICE-CREAM PRODUCTS

CONFECTIONARY

FOODSERVICE



2nd
EDITION

EN

Multy VP TTi

Gelato and... much more

MultyVP TTi is the new vertical multipurpose Touch & Type machine by Valmar. This machine is designed to heat, pasteurise, age, cool and batch-freeze in the same vertically placed single cylinder.

Thanks to its technological innovations and its 39 preset programmes a wide variety of top quality confectionary, ice-cream and foodservice products are easily performed. Step-by-step sight supervision of the product to verify and, if necessary, modify the working process.





A selection from Multy VP TTi range of products

DAIRY GELATO

FRUIT GELATO

CUSTARD

PASTRY CREAM

PUDDINGS

GRANITAS

BUTTER CREAM

FRUIT GLAZE

CHOCOLATE GLAZE

LEMON CREAM

MOUSSELINE CREAM

SWISS MERINGUE

CHOCOLATE CRÉMEUX

PÂTE À BOMBE

PÂTE À CHOUX

RASPBERRY JAM

CHOCOLATE TEMPERING

Multy VP TTi technology



01**SOFTWARE**

A software designed to manage efficiency and available technological solutions by means of a PLC matching process automation to the quality of the different products to satisfy any kind of requirements.

02**PLC**

Thanks to this new management system 39 different programmes can be performed. Moreover programme customization is achieved based on specific recipes and/or working process.

03**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

04**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.

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 circular spreading of gelato combined to a vertical spreading (from the top to the bottom and vice versa).

06**INVERTER**

Stirrer rotation inverter, range from 7 up to 70 Hertz. Many different products, even the most delicate, are now readily available thanks to PLC and inverter as well as to a perfect batch freezing depending on the produced quantities and features of the mix and on the ingredients and their mix formulation. 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.

Heating and batch-freezing in the same cylinder

If in the “flavour by flavour” gelato making process mix heating and batch-freezing are performed separately, as in combined machines, it is important to underline that Multy VP TTi is provided with only one single cylinder. In this machine the mix is initially heated and then cooled and therefore hourly production rates are necessarily longer than those obtained by Smarty TTi and/or Multy P TTi, whose upper cylinder is devoted to heating while the lower one to batch-freezing.

Compared to the traditional gelato making process using pasteurisers or ageing vats, batch-freezing hourly production is equal to that of the other Valmar’s batch-freezers.



Heating

Hot gas heating governed by the new software makes it possible to heat products having a different viscosity even in small quantities-up to 20% of maximum capacity-without burning or sticking any product in progress. The innovative stirrer mix the product continuously, circularly and vertically at the same time to achieve texture and temperature uniformity.

Unequalled Multy VP TTi

01 HEATING WHILE SAVING



- Hot gas heating.
- Temperature control probe and thermal inertia reduction.
- Uniform and perfect heating up to 99 C, from 20% to 100% of the maximum tank capacity.

02 STIRRING, STIRRING, KNEADING



Thanks to the inverter, it is the stirrer which makes the statement, even in the heating process. The stirrer special design mix the product circularly and vertically at the same time to achieve a uniform temperature and a perfect ingredient dispersion.

03 LID



Double lid with opening system actuated by servo-assisted hydraulic pistons for easy ingredient introduction even in case of product in progress. The machine has not to be stopped in full compliance with certified EC safety regulations.

Cooling

The technology used shows here a perfect balance between vertical batch freezing advantages and limits. That results in a not easily melted gelato and in a customized overrun from a minimum of 15/20%, limit value as for common vertical batch freezing processes, up to 40%.

01 *INVERTER*



Stirrer rotation inverter working at 9 different speed levels, from 7 up to 70 Hertz. Many different products, even the most delicate, are now possible thanks to PLC and inverter as well as a perfect batch freezing depending on the produced quantities and features of the mix and on the ingredients and their mix formulation.

02 *GELATO OUTPUT*



Totally new is the output process governed by the stirrer rotation speed automatic adjustment. Speed varies automatically and progressively and prevents gelato from easily melting during the whole outgoing process. Speed progression is customizable. A very practical solution in case of variegated gelato as the keyboard has not to be operated by hand.

03 *CYLINDER DESIGN*



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



04

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.

05

BATCH FREEZING



The stirrer rotation direction does not change according to speed. Therefore the machine mechanical operation is much more reliable over time.

06

EASY PRODUCT OUTPUT



The new guillotine input/output system, patented by Valmar, ease the gelato outgoing process as well as gelato tub decorations. No flavour overlapping and no more frequent machine washing thanks to this totally new technology as at the end of the product outgoing process both the cylinder and the stirrer are clean.

49 programmes for vertical batch freezers new goals

Technological innovations and dedicated programmes enables the whole range of Multy VP TTi vertical batch freezers to become a multipurpose machine.

49 PROGRAMMES

11 GELATO AND SORBET BATCH FREEZING PROGRAMMES

9 COMPLETE HEATING AND BATCH FREEZING CYCLE PROGRAMMES

2 GRANITAS PRODUCTION PROGRAMMES

6 ASSISTED PRODUCT OUTGOING ASSISTED PROGRAMMES

3 PASTRY CREAM (HEATING AND COOLING) PROGRAMMES

14 PASTRY PRODUCTS (HEATING AND COOLING) PROGRAMMES

1 STIRRING PROGRAMME

1 PASTEURISED MIX COOLING PROGRAMME

2 FREE PROGRAMMES FOR CUSTOMIZABLE HEATING PROCESSES

49 programmes governed by PLC, 3 of them to produce pastry cream and 4 of them to produce pastry products. An ideal aid to those ice cream parlours than want to broaden their range of products while keeping the characteristics of the vertical batch-frozen gelato.

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							
	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



DIMENSIONS AND WEIGHTS

MODEL	Dimensions (mm)			Weight, water condenser included (kg)		Stirrer motor speed	Cylinder dimensions (mm)	
	W Width	D Depth	H Height	Net	Gross		Ø Diameter	D Depth
MULTY VP 7 TTi	481	800+68	1308+100	233	253	9	260	320
MULTY VP 12 TTi	481	800+68	1308+100	288	308	9	260	470



RETRACTABLE WASHING NOZZLE

GELATO OUTPUT

BATCH FREEZING CYLINDER



TECHNICAL FEATURES

MODEL	Power supply*			Rated power	Water average consumption per cycle****	Condensing unit		
	Volt	Hz	Ph					
MULTY VP 7 TTi	400	50	3	6.8	17	Water	Air **	Mixed air + water ***
MULTY VP 12 TTi	400	50	3	11.2	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.

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.

VALMAR GLOBAL d.o.o.

Dombrava 1a, 5293 Volčja Draga, Slovenija

Tel.: +386 5 331 17 77, +39 333 6955539,

Fax: +386 5 331 17 78

www.valmar.eu

E-mail: info@valmar.eu

Agent/Dealer