

SWEETY ***T&Ti***

ICE-CREAM PRODUCTS



3rd
EDITION

Sweety TTi

Valmar's innovative range of pasteurisers meets any professional needs in mix handling (preparation, pasteurisation, emulsion, storage, ageing processes) while offering top quality levels, effectiveness and reliability.

Thanks to the new PLC management system, Sweety TTi performs thermal procedures through its 28 different programmes. Moreover programme customization is achieved to meet specific requirements.



Technological equipment

01

SOFTWARE AND PLC



Designed to manage efficiency and available technological solutions by means of a PLC matching process automation to the quality of different product processes in order to meet specific requirements.

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

PASTEURISATION TEMPERATURES



Traditional or standard pasteurisation and ageing temperatures are suggested by the software. Moreover customized values can be set without limits.

04

TANK



Single-unit, rectangular, made of stainless steel, round corners, sloped bottom: these are its peculiarities which speed and assist the mix flow outgoing to the tap, even in case of very dense mixes.

05***STIRRER***

All the pasteurisers of the new TTi series are provided with a gradually operating stirrer which reaches, thanks to the inverter, 2500 rpm thus obtaining the ingredient dispersion and mixing (particularly in the 180 l models). Moreover they are provided with a mix flow restraint system to avoid an excessive foam-effect under special working conditions.

06***HEATING***

Bain-marie heating with continuous blending of the liquids. This, together with the PLC-controlled resistance heating devices, gives fine-texture and accuracy in production even at the 30% of the machine production rates, without burning the mix or the machine side panels.

07***COOLING***

Bain-marie cooling guarantees temperature uniformity in the whole tank and avoids ice formation on the tank bottom, mainly in case of small mix quantities, up to 30% of its max capacity.

08***LID***

As all the TTi series machines, also the pasteurisers are provided with a 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 and the first lid has not to be opened in full compliance with certified EC safety regulations.

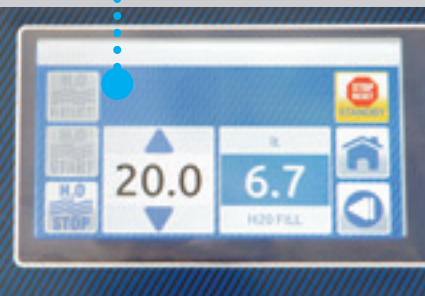
09**TAP**

Completely made of 18/10 stainless steel, highly resistant over time, it is provided with:

- mix rejection system, to avoid mix residuals in the tap after mix erogation.
- automatic washing after any mix erogation.
- fast and easily removed.

10**SHELF SPACE**

Provided with a steel shelf space on which buckets are placed during mix outgoing process to avoid the floor comes into contact with the bucket bottom. It can be easily removed and washed.

11**AUTOMATIC LITRE COUNTER FOR WATER SUPPLY**

Provided with an automatic litre counter for pre-setting of the litres of water to be poured into the tank. Useful in case of even partial milk reconstitution.

12**INVERTER**

The inverter Sweeti TTi is provided with adjusts the stirrer rotation speed up to 2500 rpm. The special mix flow motion guarantees a perfect dispersion of all the ingredients as well as a molecular texture very similar to the micronization resulting from a "low homogenization".



Cleaning has never been so easy, fast and safe!



Valmar has been the first manufacturer of gelato machines to provide pasteurizers with an inverter. And now Valmar, in order to implement innovation and improve projects, has provided all the new Sweety pasteurizers of TTi series with a **new patented** special washing programme. This completely automatic and independent programme lasts **26 minutes for Sweety 130 TTi, 28 minutes for Sweety 180 TTi and 30 minutes for Sweety 60 TTi**. This programme and the use of the special blade stirrer (supplied as optional) ensure a complete sanitation of the machine in automatic mode and considerably reduce both cleaning time and water and energy consumption. During the 3 steps of the washing programme an operator is required only to start the cycle (programme selection), the rinse step and the final emptying of the sanitized tank.

01 WATER LOADING AND DETERGENT

By selecting the "Wash with hot water and detergent" programme the automatic litre counter controlled by TTi software automatically loads the quantity of water required for a complete washing. A preset quantity of water for each model, that varies according to the tank dimensions, is loaded namely 6 litres for Sweety 60 TTi up to a max of 10 litres for Sweety 180 TTi. A specific quantity of non-foaming dishwasher detergent is added accordingly.

02 SANITATION

When the water required for the washing has been loaded, the solution is automatically heated until the preset temperature is reached. The blade stirrer, which is controlled by a 9-speed inverter, spreads the solution uniformly on all the surfaces of the tank and on the lid so effectively that any residue of dirt, even the most stubborn, is easily removed.

03 RINSE

All that the operator is required to do is to rinse the internal tank with the dedicated washing nozzle at the end of the washing cycle in order to drain the used water.

Not only common pasteurisation...

The whole new range of Valmar Sweety TTi pasteurisers is provided with 28 different programmes able to meet the suit all the specific needs of ice-cream products.

28 PROGRAMMES

11 GELATO MIX AND SYRUP PASTEURISATION AND STORAGE PROGRAMMES

5 MIX MICRONIZATION PASTEURISATION AND STORAGE PROGRAMMES

6 WATER AUTOMATIC PRE-SETTING PASTEURISATION PROGRAMMES

3 TOTALLY CUSTOMIZABLE COMPLETE CYCLE PROGRAMMES

1 MIX +4°C COOLING AND TEMPERATURE MAINTAINING PROGRAMME

1 AUTOMATIC WASHING PROGRAMME (WITH WATER AND DETERGENT)

1 STIRRING PROGRAMME

Valmar's technological innovations implemented in the new series Sweety TTi improve gelato quality, speed and simplify some specific work processes as well as the machine cleaning and managing procedures, such as:

- thanks to the inverter the stirrer can reach 2500 rpm thus improving the mix quality through a better dispersion and molecular uniformity. All this gives gelato a finer and long lasting texture over time;
- if a partial or complete milk and cream reconstitution is needed, 6 dedicated programmes are available. The required water quantity is directly set through the 4,3" touch display. Moreover, the litre counter the new Sweety TTi series is provided with will automatically stop water erogation as soon as the set quantity is reached;
- machine sanitation is controlled by a dedicated automatic washing programme. Water is automatically erogated, heated and stirred. The operator will only have to pour the desired detergent and remove dense residuals, if any, that may form in case the machine is not regularly washed after any pasteurising cycle.

DIMENSIONS AND WEIGHT

MODEL	Dimensions (mm)			Weight, water condenser included (kg)	
	W Width	D Depth	H Height	Net	Gross
SWEETY 60 TTi	350	983	1046+100	185	205
SWEETY 130 TTi	521	983	1046+100	222	239
SWEETY 180 TTi	649	983	1046+100	250	271



DOUBLE LID



STIRRER



OUTPUT SYSTEM



TECHNICAL FEATURES

MODEL	Tank capacity		Stirrer motor speed	Power supply*			Rated power	Water average consumption per cycle****	Condensing unit		
	Litres			Volt	Hz	Ph					
	Min	Max					Kw	Litres			
SWEETY 60 TTi	20	60	9	400	50	3	8	280	Water	Air **	Mixed air + water ***
SWEETY 130 TTi	40	125	9	400	50	3	13	380	Water	Air **	Mixed air + water ***
SWEETY 180 TTi	60	175	9	400	50	3	16	430	Water	Air remote	/

* 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:

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 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



Italian Gelato Concepts Pty Limited
Unit 1, 37 Mortimer Road
Acacia Ridge Qld 4110

Bris Office: +61 [0] 7 3162 7724
Syd Office +61 [0] 2 8311 9701
Email: info@italiangelato.com.au

www.italiangelato.com.au