



Mobile station for quick and easy transfer of gelato and ice cream mix

VALMAR SMART PUMP

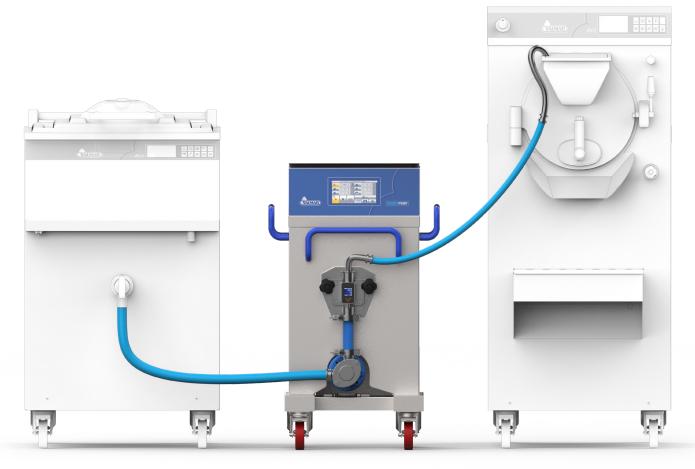
The VALMAR SMART PUMP is Valmar's innovative solution for quickly and easily loading the batch freezer.

With the VALMAR SMART PUMP, it is also possible to organise, monitor and program any other gelato and ice cream mix transfer, decanting, filling and dosing operations within the production facility.



FAST AND EFFECTIVE

The stainless-steel, food-grade material flexible impeller pump and flow meter allow easy, precise, fast and hygienic batch freezer loading, thus reducing downtime and improving work quality.



PASTEURISER

VALMAR SMART PUMP

BATCH FREEZER



Remote control



Effectiveness

• The low-speed, flexible-blade impeller guarantees continuous, pulsation-free and delicate fluid transfer. The mixture is thus protected from tensions that could alter its structure, with particular reference to the homogeneity of its suspended components.



Flexblade System



Performance

Easy-to-read from a distance 7" LCD touch screen for programming the mix volume to be transferred, monitoring the real-time data transfer and tracking the activity sequence. 5 transfer programs to allow the operator to easily customise and set loading volumes.

999.9 1

5

STOP

0 4.5 5

0 2

2 SET

3 SET

И

4 SET 0 1.5 7

5 SET 0 1.2 3

9 l/m Theoric

SET 0

SE"

7 Inverter managed speeds for flexible flow rate control.





Magnetic litre-counter with real-time flow rate and product temperature display.



USB and LAN port for data download and software updating. *Easy Connect Solution (ECS):* Wi-Fi or cable remote control system for technical support and monitoring.

SMART PUMP



- Elimination of cross-contamination linked to the transfer of the mix between pasteuriser, bucket and batch freezer.
- Valmar Fast Clean System to quickly and effectively manage the cleaning-in-place of the mix supply line, from pasteurisers and maturation vats to the batch freezer.
- Recirculation mode to avoid mix stagnation inside the mix transfer loop.



Ergonomics

• Remote control for distance management of the customised automatic programs, manual mode and pause function.



• Labour cost optimisation thanks to automatic transfer of mix.



Safety

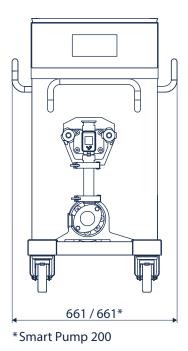
• Elimination of weight lifting to pour the mixture into the batch freezer hopper.

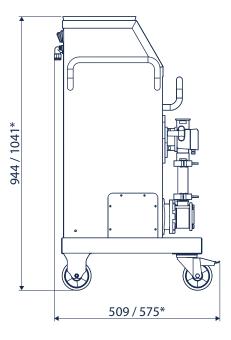
• The equipment has been specifically designed to generate a sound pressure level below 70 dB (A).



Sustainability

• The accuracy of the design with reference to the mechanical efficiency of the equipment has allowed the installation of motors of lower power while keeping performance unchanged and reducing electricity consumption.





TECHNICAL DATA

Model	Model Flow rate (l/min)		Setpoint (l)		Resolution (l)	Product temperature (°C)		Power supply			Rated power
	Min	Max	Min	Max		Min	Max	Volt	Hz	Ph	Kw
Smart Pump 70	7	70	0,5	300	0,1	4	40	230	50	1	0,55
Smart Pump 200	20	200	0,5	1000	0,1	4	40	230	50	1	0,7

SIZE AND WEIGHT

Model		Dimensions (mm)		Net weight (kg)		
	Width	Depth	Height			
Smart Pump 70	661	509	944	77		
Smart Pump 200	661	575	1041	88		

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