

MECHANICAL SERIES

ΕN



# THE HARD-WORKING TECHNOLOGY THAT MAKES YOUR JOB EASIER

User-friendly, hard-working, sturdy: this is what makes the difference in Valmar M Series machines. Batch freezers and electromechanical combined units to produce any kind of gelato. Machines conceived for continuous production under any conditions.



## **USER-FRIENDLY**



Extremely user-friendly thanks to intuitive controls and dedicated programmes provided.

### **RELIABLE**



The internal frame and components made of stainless steel make the machines of M Series very sturdy and long-lasting.

## **HARD-WORKING**



All the models of the M Series have high production rates. Their peculiarity is continuous production without performance degradation.

### **FLEXIBLE**



All the machines of the M Series produce up to 30% of their max. production capacity.

## **EFFICIENT**



Water and energy cost reduction thanks to the efficient technology of the whole M Series.





## PRODUCT RANGE

Combined units, horizontal and vertical batch freezers. Production rates from 2 to 17.5 kg of gelato mix per cycle. M Series machines adapt to the requirements of any workrooms.







**Snowy** 

**Simply** 

**Smarty** 

HORIZONTAL BATCH FREEZERS

VERTICAL BATCH FREEZERS

HORIZONTAL COMBINED UNITS

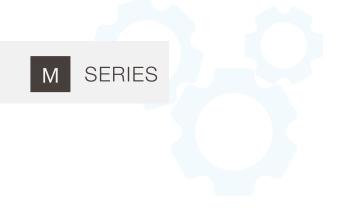
			PRODUCTION	N PER CYCLE		PRODUCTION PER HOUR				
PRODUCTION RATES		MIX ADDED (KG)		GELATO PRODUCED (LITRES)		MIX ADDED (KG)		GELATO PRODUCED (LITRES)		
		MIN	MAX	MIN	MAX	MIN	MAX	MIN	MAX	
Snowy	<b>7 M</b> Single-phase	2	5	3	7	12	30	18	42	
	7 M	2	6.5	3	9	12	39	18	54	
	12 M	3	11.5	4	15.5	18	69	24	90	
	18 M	3	17.5	4	24	18	105	24	144	
Simply	5 M Single-phase	2	4	3	5.5	12	24	18	33	
	5 M	2	5	3	7	12	30	18	42	
Smarty	7 M Single-phase	2	5	3	7	12	30	18	42	
	7 M	2	6.5	3	9	12	39	18	54	
	12 M	3	11.5	4	15.5	18	69	24	90	
	18 M	3	17.5	4	24	18	105	24	144	



#### 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.











About 30% water saving compared to previous models thanks to stainless steel plate condensers of different size which guarantee a higher heat exchange during batch freezing.

## **USER-FRIENDLY**

Easy to operate and manage thanks to the four-position selector switch which allows the operator to modify the working process even when this has already been selected and started.



Snowy Simply Smarty Snowy Simply Smarty





Valmar's technological innovations have increased batch freezing process speed. Production times are reduced compared to standard models, their quantity and temperatures being equal, thereby obtaining important energy savings.



**HYGIENE** 

Most of the components of the M-series are in stainless steel for an easy sanitation in dishwasher according to the hygiene regulations in force. Variable-flow washing nozzle placed on the front side of the machine always available also between operations.



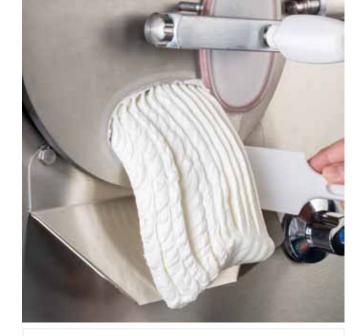
**BIG SIZE** 

The design of machine models having high production rates per cycle is the result of Valmar's long experience in the field of artisan gelato. Smarty combined units meet the requirements of the most demanding artisan gelato production as they can produce up to 17.5 kg of gelato mix per cycle. Highly reliable machines for unparalleled quality end products.

Snowy Simply Smarty Snowy Simply Smarty Snowy Smarty







## BATCH FREEZING DOUBLE CONTROL

The right batch freezing and relative consistency of processed gelato are now available for any flavours, both dairy and fruit, even if water-based, thanks to the double control system. A change in the preset parameters during the production process is allowed as this will not affect the quality of end products.



### STIRRER

Totally in stainless steel for an improved thermal transmittance and a better gelato batch freezing. Long lifecycle, helicoidal blades for a complete gelato output at the end of each batch freezing process.

Snowy Simply Smarty Snowy Smarty



## **HEATING**

Both the pasteurization tank and the stirrer are completely in stainless steel. Individually operated resistance heating devices. The operator can set the pasteurizing parameters according to the mix quantity to avoid burning the tank or any product in progress.



# EASY PRODUCT OUTPUT

Thanks to the new guillotine system patented by Valmar, gelato outgoing process and tub decoration are much easier.



# SINGLE-UNIT CYLINDER

Single-unit lapped cylinder and direct expansion of refrigerant gas to reduce production time and energy consumption.

Smarty Simply Snowy Smarty



M SERIES				DIMENSIONS (mm)		WEIGHT, WATER CONDENSER INCLUDED (kg)		CYLINDER DIMENSIONS (mm)		
	DIMENSION AND WEIGH		W Width	D Depth	H Height	NET	GROSS	Ø Diameter	D Depth	
		7 M Single-phase	520	860	1338	200	220	267	210	
	Snowy	7 M	520	860	1338	230	250	267	210	
	Silowy	12 M	520	860	1338	282	302	267	330	
		18 M	610	1055	1420	360	387	267	500	
	Simply	5 M Single-phase	480	870	1240	231	251	260	260	
		5 M	480	870	1240	231	251	260	320	
		7 M Single-phase	610	910	1377	280	304	267	210	
	Smarty	7 M	610	910	1377	282	306	267	210	
		12 M	610	910	1377	341	365	267	330	
		18 M	610	1055	1437	401	428	267	500	

		POWER SUPPLY*		RATED POWER	TIME DELAY FUSE	WATER AVERAGE CONSUMPTION PER CYCLE****		CONDENSING UNIT		
TECHNICAL FEATURES		Volt	Hz	Ph	Kw	А	Litres	WATER	AIR	AIR+ WATER
	7 M Single-phase	230	50	1	3.4	16	14	YES	YES**	NO
Snowy	7 M	400	50	3	3.7	16	13	YES	YES**	NO
	12 M	400	50	3	6	20	22	YES	YES**	NO
	18 M	400	50	3	8.1	25	26	YES	REMOTE	NO
Cimply	5 M Single-phase	250	50	1	3.3	25	12	YES	YES**	NO
Simply	5 M	400	50	3	3.6	16	11	YES	YES**	NO
	7 M Single-phase	230	50	1	5.3	32	14	YES	YES**	NO
Smarty	7 M	400	50	3	7.3	16	13	YES	YES**	NO
	12 M	400	50	3	10.5	25	22	YES	YES**	NO
	18 M	400	50	3	14.3	32	26	YES	REMOTE	NO

<sup>\*</sup> 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.

<sup>\*\*\*</sup> 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.

<sup>\*\*\*\*</sup> 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.















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