



# MULTY VP *T&i*

ICE-CREAM PRODUCTS

CONFECTIONERY

FOODSERVICE



3rd  
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 122 preset programmes a wide variety of top quality confectionery, 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.



# 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 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 98 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.

# *Confectionery according to Multy VP*

## *The details that make the difference*

Confectionery involves a series of special processes and operations requiring great experience, manual skills and gentle processing. Valmar has always been attentive to the needs and suggestions of the professionals who use its machines every day. Ongoing innovation and improvement have been implemented in the new and high performing stirrer of Multy VP series.

The **new Multy VP stirrer** has been specifically designed for confectionery and is available on request. It facilitates and optimizes complex procedures to expert confectioners who want to simplify production and to less experienced confectioners who need to perfectly repeat long and laborious processes endlessly. End product residues are reduced and process quality is highly improved.

## *Technical features*

Concentric blades (no central shaft) ensure a uniform and continuous mixture of any kind of ingredients, in any state: solid, liquid or semi-solid, without stressing the end-product texture (pastry cream). Moreover, it prevents syneresis in mixes requiring the addition of a fat part (fruit cremeux, butter-based cream, margarine or similar). Production rates benefit in terms of **max production i.e. from 10 to 14 kg for Multy VP7 and up to 20 Kg for Multy VP 12.**



## *Machine operation*

The inverter and the PLC, the electronic brain of the machine, work in synchrony and control the stirrer to make it adapt to the operators' needs. An endless number of combinations is available, even customizable. If required, Multy VP can be used in mixer mode in order to incorporate to the worked dough (eggs, butter) powder ingredients such as flavours, cocoa and semi-finished products. This function only activates the first stirring step, neither heating nor cooling are operative. The stirrer mixes the product gently, more or less slowly or quickly and on itself up to a complete and homogeneous incorporation of solid ingredients.

## *Hygiene and sanitation*

High performances, flexible production rates and high quality standards of produced products have always been key objectives of Valmar's research and development. Valmar has always paid particular attention to the technological development of its machines and relative components and accessories and to their complete, easy and fast cleaning and sanitation. This new component, like the others, is totally made of stainless steel, completely removable, dishwasher safe even at high temperatures.

# 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



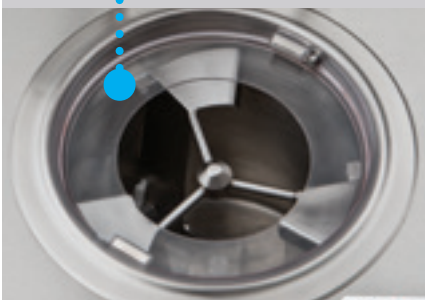
Stirrer rotation inverter working at 9 different speed levels, from 7 up to 70 Hertz. Many different products, even the most delicate, are now possible thanks to PLC and inverter as well as a perfect batch freezing depending on the produced quantities and features of the mix and on the ingredients and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

# *122 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.

122 PROGRAMMES

*15 GELATO AND SORBET BATCH FREEZING PROGRAMMES*

*18 COMPLETE HEATING AND BATCH FREEZING CYCLE PROGRAMMES*

*3 GRANITAS PRODUCTION PROGRAMMES*

*8 ASSISTED PRODUCT OUTGOING ASSISTED PROGRAMMES*

*7 PASTRY CREAM (HEATING AND COOLING) PROGRAMMES*

*30 PASTRY PRODUCTS (HEATING AND COOLING) PROGRAMMES*

*2 STIRRING PROGRAMMES*

*15 PROGRAMMES TO PRODUCTS SAUCES AND TOPPING*

*5 PROGRAMMES TO PRODUCTS JAMS*

*1 AUTOMATIC WASHING PROGRAMME (WITH WATER AND DETERGENT)*

*3 GASTRO PROGRAMMES*

*15 FREE PROGRAMMES FOR CUSTOMIZABLE HEATING PROCESSES*

122 programmes governed by PLC, 7 of them to produce pastry cream and 30 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				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
MULTYVP 7 TTi	2	7	2	10	12	42	16	60	3	6	3 - 5*	10 - 14*
MULTYVP 12 TTi	3	12	3	17	18	72	24	100	5	10	5 - 7*	14 - 20*

Values followed by an \* refer to production rates obtained with the new stirrer (supplied on request).



## 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
MULTYVP 7 TTi	481	800+68	1308+100	233	253	9	260	320
MULTYVP 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			Kw	Litres	Water
MULTYVP 7 TTi	400	50	3	6.8	17	Water	Air **	Mixed air + water ***
MULTYVP 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.

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