



MECHANICAL SERIES

EN



M SERIES

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.



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

**HORIZONTAL
BATCH FREEZERS**



Simply

**VERTICAL BATCH
FREEZERS**



Smarty

**HORIZONTAL
COMBINED UNITS**

PRODUCTION RATES

| | | PRODUCTION PER CYCLE | | | | PRODUCTION PER HOUR | | | | |
|---------------|--------------------------------|----------------------|------|--------------------------|------|---------------------|-----|--------------------------|-----|--|
| | | MIX ADDED (KG) | | GELATO PRODUCED (LITRES) | | MIX ADDED (KG) | | GELATO PRODUCED (LITRES) | | |
| | | MIN | MAX | MIN | MAX | MIN | MAX | MIN | MAX | |
| Snowy | 7 M <i>Single-phase</i> | 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 <i>Single-phase</i> | 2 | 4 | 3 | 5.5 | 12 | 24 | 18 | 33 | |
| | 5 M | 2 | 5 | 3 | 7 | 12 | 30 | 18 | 42 | |
| Smarty | 7 M <i>Single-phase</i> | 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 | |

M SERIES

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.

M SERIES



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.



WATER SAVING

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.

THE ADVANTAGES OF VALMAR'S TECHNOLOGY

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ENERGY SAVING

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.

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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.

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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.

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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.

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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.

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**TECHNOLOGY
RESULTING IN
PERFECT GELATO**



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.

Smarty



EASY PRODUCT OUTPUT

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

Simply



SINGLE-UNIT CYLINDER

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

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DIMENSIONS AND WEIGHTS

| | | DIMENSIONS (mm) | | | WEIGHT, WATER CONDENSER INCLUDED (kg) | | CYLINDER DIMENSIONS (mm) | |
|---------------|--------------------------------|-----------------|---------|----------|---------------------------------------|-------|--------------------------|---------|
| | | W Width | D Depth | H Height | NET | GROSS | Ø Diameter | D Depth |
| Snowy | 7 M <i>Single-phase</i> | 520 | 860 | 1338 | 200 | 220 | 267 | 210 |
| | 7 M | 520 | 860 | 1338 | 230 | 250 | 267 | 210 |
| | 12 M | 520 | 860 | 1338 | 282 | 302 | 267 | 330 |
| | 18 M | 610 | 1055 | 1420 | 360 | 387 | 267 | 500 |
| Simply | 5 M <i>Single-phase</i> | 480 | 870 | 1240 | 231 | 251 | 260 | 260 |
| | 5 M | 480 | 870 | 1240 | 231 | 251 | 260 | 320 |
| Smarty | 7 M <i>Single-phase</i> | 610 | 910 | 1377 | 280 | 304 | 267 | 210 |
| | 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 |

TECHNICAL FEATURES

| | | POWER SUPPLY* | | | RATED POWER | TIME DELAY FUSE | WATER AVERAGE CONSUMPTION PER CYCLE**** | CONDENSING UNIT | | |
|---------------|--------------------------------|---------------|----|----|-------------|-----------------|-----------------------------------------|-----------------|--------|--------|
| | | Volt | Hz | Ph | | | | Kw | A | Litres |
| Snowy | 7 M <i>Single-phase</i> | 230 | 50 | 1 | 3.4 | 16 | 14 | YES | YES** | NO |
| | 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 |
| Simply | 5 M <i>Single-phase</i> | 250 | 50 | 1 | 3.3 | 25 | 12 | YES | YES** | NO |
| | 5 M | 400 | 50 | 3 | 3.6 | 16 | 11 | YES | YES** | NO |
| Smarty | 7 M <i>Single-phase</i> | 230 | 50 | 1 | 5.3 | 32 | 14 | YES | YES** | NO |
| | 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 |

* 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.



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