



# EASY *T&i*

VALMAR COMBISYSTEM®

CAFETERIA

CONFECTIONARY

FOOD SERVICE





## *Small dimensions, great performances*

EASY TTi is the first space-saving multipurpose batch freezer for use at point of sale. The hot & cool version produces gelato and performs any additional processing with the same quality standards as its sibling machines SNOWY TTi and MULTY HP TTi. Small only in dimensions, great due to the number of processes available, amazing considering the quality of gelato produced.

Perfect for all those who want to produce high quality artisan gelato but cannot provide a dedicated area. It's a must in any kitchen, smart in a coffee bar, convenient for use in R&D labs, user-friendly at home for gelato lovers, efficient for schools, suitable to anyone who wants to produce professional artisan gelato anywhere: what you need is just a power supply!





*DAIRY GELATO*

*FRUIT GELATO*

*FRUIT SORBETS*

*PASTRY CREAM*

*SEMIFREDDO*

*GRANITAS*

*SUGARY FRUITS-FLAVOURED TOPPING AND SAUCES*

*CHOCOLATE-BASED TOPPING AND SAUCES*

*OILY FRUITS-FLAVOURED TOPPING AND SAUCES*



### *EASY TTI*

Horizontal batch freezers

For ice-cream products

### *EASY TTI HOT&COOL*

Horizontal multipurpose batch freezer

For ice-cream products,  
confectionary and foodservice



Dimensions refer to:  
Easy 4 TTi  
EASY 4 TTi HOT & COOL  
model

## *Space-saving, efficient and...*

About 30% water and energy savings compared to standard models thanks to the innovative technological solutions of TTi series batch freezers, also available in the air-cooled single-phase version (no water consumption). The new sturdy cooling system and the cylinder dimensions – ideal to increase thermal exchange between refrigerant gas and gelato mix – reduce batch freezing time and, as a consequence, energy savings are reduced compared to standard models.

## *... revolutionary*

Easy TTi, thanks to Valmar COMBISYSTEM® batch freezing quadruple control system, meets automatically the requirements of any recipe while optimizing gelato texture in order to produce high quality gelato under any conditions.



The new Valmar COMBISYSTEM® is a series of innovative technological solutions, each of them playing its own role to produce gelato. With their different but complementary actions they automatically adapt to the specific processing, cooling and batch freezing requirements.



# VALMAR COMBISYSTEM®

*Choose your perfect batch freezing...  
for whatever recipe, work process and quantity!*

## VALMAR COMBISYSTEM® PROS

Freezing speed enabling water to micro-crystallize thus allowing for:

- less cold feeling on the palate;
- not quickly melting gelato;
- fine and smooth texture;
- very creamy gelato.

Creamy and easy to be worked with the spatula gelato:

this results from the balance developed during the freezing and air incorporating process thus producing not quickly melting gelato with a high overrun.



Higher amount of air incorporated into gelato for a product:

- less cold on the palate;
- not quickly melting;
- more resistant to melting, especially on the cone;
- having an outstanding increase in volume of saleable gelato given the same weight and recipe.

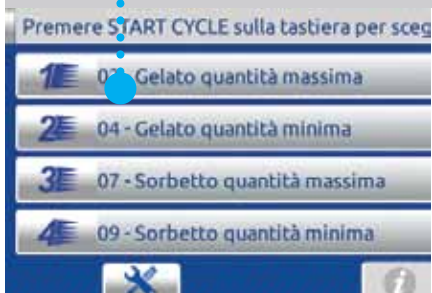
Flexible production rates: up to 20% of its maximum capacity for perfectly batch-frozen gelato thanks to the electronically-operated cooling and stirring system.



# Valmar COMBISYSTEM®

*Outstanding quality relies on single details*

## 01 SOFTWARE AND PLC



The software is an integrated digital and analog system designed to automatically manage all the programmes by means of a PLC.

## 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 BATCH FREEZING AND PRODUCT OUTPUT INVERTER



Stirrer rotation inverter, range from 7 up to 70 Hertz. With the new Snowy TTI a perfect batch freezing depending on the produced quantities and features of the mix and on the ingredients and their mix formulation, is now readily available thanks to PLC and inverter. 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.



#### 04 CYLINDER DESIGN



The cylinder is designed and tested to ensure a perfect combination in terms of chilling performance, freezing and micro-crystallization speed as well as optimized air incorporation.

#### 05 STIRRER®



Special design helicoidal stirrer with blade variable convergence and high-performance scrapers: these are only few of the features marking out the new TTi series stirrer. A perfect batch freezing is the result of a systematic and uniform spreading of gelato on the whole cylinder surface thus avoiding the excessive freezing of gelato on the blades or in the middle of the cylinder.

#### 06 SCRAPERS®



The scraping effect on the cylinder surface resulting in an 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.

#### 07 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.

#### 08 EASY PRODUCT OUTPUT



Crucial to tasty flavours appealing to your customers. The START & STOP button-operated automatic gelato output reduces or increases the stirrer revolutions to modify the speed product output and give the operator enough time to decorate the tub in progress.

## *Pros of Easy TTi range of products*

### *Flexible, powerful and professional*

This unique batch freezer compact in size is also available in a multipurpose version. It produces from a min. of 500 g to a max of 4,500 g of artisan gelato per cycle as a professional base batch freezer of middle and big dimensions. EASY TTi technology and construction materials are the same as those of sibling machines and make it reliable, hygienically safe and long-lasting.



#### **STURDY AND RELIABLE**

Inside frame totally in rust-free stainless steel. Most of the component parts are made of stainless steel.



#### **HYGIENICAL**

The fine lapped cylinder completely in stainless steel avoids product residues for easy sanitation. All removable parts used in normal routine procedures are washable in a dishwasher.



#### **ERGONOMIC**

The machine is delivered on a trolley (only upon request) for comfortable and safe operation and to ensure the operator a correct posture.



#### **HIGH-TECH**

The machine software supervises all the processing procedures while easy connect box (optional) offers a trustworthy remote professional assistance for fast and focused diagnosis in case of need.



# EASY T&Ti

Easy TTi produces gelato following any recipe and using both raw material mixtures and ready for use mixtures just to batch freeze as well as speedy products just to hydrate and batch freeze.



## *Your perfect batch freezing process*

Easy TTi can automatically manage all gelato production steps with the same quality standard as a Valmar TTi batch freezer.

*4 DAIRY GELATO BATCH FREEZING PROGRAMMES*

*3 FRUIT GELATO BATCH FREEZING PROGRAMMES*

*3 GRANITAS PRODUCTION PROGRAMMES*

*5 ASSISTED PRODUCT OUTGOING PROGRAMMES*

*8 USER CUSTOMIZABLE PROGRAMMES*

*2 STIRRING PROGRAMMES*

**25 PROGRAMMES**

# EASY T*Ti*

EASY T*Ti* Hot&Cool not only heats, cools and batch freezes but performs automatically a great number of confectionary and foodservice products, all of them in the same cylinder and with high quality standards.



# HOT & COOL



*Space-saving and suitable to any need.*

All programmes have pre-defined parameters to ensure a perfect batch freezing. However they can be customized to meet specific requirements and then saved.

*7 GELATO BATCH FREEZING PROGRAMMES*

*7 COMPLETE PROGRAMMES: PASTEURIZATION AND BATCH FREEZING PROCESSING*

*3 GRANITAS PRODUCTION PROGRAMMES*

*5 PASTRY CREAM PRODUCTION PROGRAMMES*

*7 SAUCES, TOPPINGS AND GANACHE PRODUCTION PROGRAMMES*

*12 PASTRY PRODUCTS PROGRAMMES*

*6 FOOD SERVICE PROCESSING PROGRAMMES*

*22 USER CUSTOMIZABLE PROGRAMMES*

*1 AUTOMATIC WASHING PROGRAMME*

*3 STIRRING PROGRAMMES*

*7 PRODUCT OUTGOING PROGRAMMES*

79 PROGRAMMES

# HOT & COOL

## *Gelato and more*



**PASTRY CREAM**

5 completely automatic programmes for pastry cream production. Easy TTi controls the whole cycle: from cooking to cooling and concomitant very slow stirring not to stress the cream.



**GRANITAS**

3 granitas programmes. Easy TTi controls a slow but constant stirring and ensures fine and uniform ice flake without foam-effect.



**PANNA COTTA,  
PUDDING AND  
RICE PUDDING**

3 automatic heating programmes for panna cotta, pudding and rice pudding. Easy TTi controls stirring, cooking time, maintaining as well as product outgoing speed.



**SAUCES,  
TOPPING AND  
GANACHE**

7 complete programmes for sauces, topping and ganache production. Easy TTi automatically controls cooking and cooling temperatures, no operator is required.



**PASTRY  
PRODUCTS**

9 programmes for the production of basic pastry products such as paté a bombe, Suisse meringue and custard. Also here the control of each production cycle step is wholly automatic.



**FOOD SERVICE  
PROCESSING  
PROGRAMMES**

6 automatic programmes for the production of main food products requiring cooking up to 94°C and concomitant cooling to preserve hygienic and sanitary requirements longer.

# Production rates

Among the many key points of EASY TTI, gelato quality and complementary processing are surely the most important. In about 10 minutes gelato reaching  $-9^{\circ}\text{C}$  at its core is produced having the same characteristics of that produced by SNOWY TTI batch freezers.

## Produced quantities shown by weight and volume

MODEL	GELATO								CREMOLATA AND GRANITAS		Stirrer motor speed
	Production per cycle				Production per hour				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	
EASY 3 TTI single-phase	0,7	3	1	4	5	18	6	24	1	3	9
EASY 3 TTI HOT&COOL single-phase	0,7	3	1	4	5	18	6	24	1	3	9
EASY 4 TTI single-phase	0,7	4,5	1	6	5	27	6	36	1,5	4,5	9
EASY 4 TTI	0,7	4,5	1	6	5	27	6	36	1,5	4,5	9
EASY 4 TTI HOT&COOL	0,7	4,5	1	6	5	27	6	36	1,5	4,5	9



## DIMENSIONS AND WEIGHTS

MODEL	Dimensions (mm)			Weight, water condenser included (kg)		Cylinder dimensions (mm)	
	W Width	D Depth	H Height	Net	Gross	Ø Diameter	D Depth
EASY 3 TTi single-phase	405	605+200+100	830	139	153	200	185
EASY 3 TTi HOT&COOL single-phase	405	605+200+100	830	156	170	200	185
EASY 4 TTi single-phase	405	605+200	830	164	178	200	280
EASY 4 TTi	405	605+200	830	164	178	200	280
EASY 4 TTi HOT&COOL	405	605+200	830	165	179	200	280

### MIX INTRODUCTION



### PRODUCT ROUND OUTGOING



### REPOSITIONABLE CHUTE



## TECHNICAL FEATURES

MODEL	Power supply*			Rated power kW	Time delay fuse	Water average consumption per cycle**** Litres	Condensing unit	
	Volt	Hz	Ph				Air	Water **
EASY 3 TTi single-phase	230	50	1	2,7	16	/	Air	Water **
EASY 3 TTi HOT&COOL single-phase	230	50	1	2,9	20	/	Air	Water **
EASY 4 TTi single-phase	230	50	1	3,8	25	10	Water	Air***
EASY 4 TTi	400	50	3	4,4	16	10	Water	Air***
EASY 4 TTi HOT&COOL	400	50	3	4,4	16	10	Water	Air***

\* Other voltages and frequency available with additional charge.

\*\* Built-in air condensing unit available with additional charge. Dimensions: 100 mm less deep. Other dimensions are unchanged.

\*\*\* Built-in air condensing unit (for Easy 4) available with additional charge. Dimensions: 350 mm larger. Other dimensions are unchanged.

Note: weights of machines equipped with this 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.

#### 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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