



QUICK
SERIES

COMBINED UNIT

SMARTY QUICK



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WHY SMARTY?

01

MODEST INVESTMENT

A complete lab at the cost of just a machine.

02

SPACE- SAVING

All the technology necessary to produce artisan gelato in less than 1 sqm.

03

HIGH EFFICIENCY

Energy saving both during heating and cooling/batch freezing process.

04

SANITARY CONDITIONS

Mix thermal shock – where temperature sinks directly from 85°C to -10°C – and pasteurization efficacy ensure hygienically safe gelato compared to that produced through cold pasteurization.

05

GELATO BALANCING

Smarty pasteurizes and batch freezes every single recipe independently, so that any single flavour is perfectly balanced.

06

OPERATIVE FLEXIBILITY

A pasteurizer can at any time be installed in the production line depending on production requirements.

07

PRODUCTION FLEXIBILITY

The batch freezing cylinder and the upper pasteurization tank operate independently one from the other, i.e. simultaneously, individually or synchronized together.

08

USER-FRIENDLY

Intuitive and easy to be operated. All functions are readily available on the ergonomic control panel placed on the right side, opposite to the operator.

SMARTY QUICK



QUICK SERIES

Smarty is the combined unit of Valmar Quick series. It consists of two independent tanks. The upper one provides a high thermal efficiency heating for automatic pasteurization, cooking and heating while the lower cylinder cools and batch freezes as Valmar batch freezers can do. Special attention is given to processed gelato quality and total energy efficiency.

BIG SIZE

Valmar exclusive



EFFICIENCY



QUALITY



PERFORMANCES



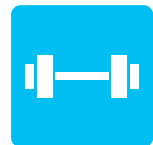
ERGONOMICS



FLEXIBILITY



BIG SIZE



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QUALITY



Thanks to the 3 electronic probes that constantly monitor parameters during batch freezing process, any cycle is fully optimized and any recipe is customized according to the operator's requirements.

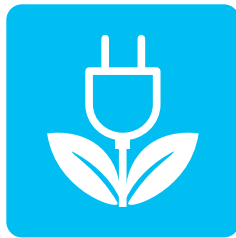


Smarty's concept implies that every recipe is independently balanced, so that processed gelato is always perfect and balanced.



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EFFICIENCY

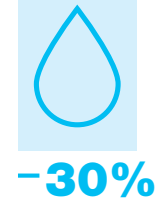


Water and energy consumptions are reduced by about 30% compared to standard models thanks to the innovative technological solutions the batch freezers of Quick series can boast of. Production times are shortened thanks to the powerful cooling system and relative direct gas expansion.

Consumptions are proportionally reduced and an improved thermal efficiency is achieved.



Thanks to the innovative individually operated three-step heating system, energy consumption is always proportional to the real mix quantity inside the tank and to its thermal exchange capacity, without thermal dissipation. This avoids burning heated products, even in case of small quantities, and optimizing energy consumption based on the real quantities of gelato produced.



-30%



-30%

CO₂

-30%



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PERFORMANCES



Thanks to Valmar's efficient technological solutions, gelato mix temperature sinks from 85°C a -10°C at its core in just 10 minutes.

24 different gelato flavours are produced in 4 hours due to Smarty Quick's high efficiency and good performance.

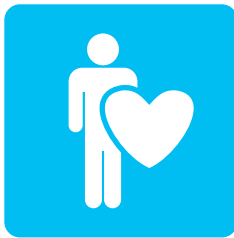


High performance level during mix pasteurization is guaranteed as heating power is controlled by the operator. Pasteurizing cycles from + 4°C to 85°C in 10 minutes.



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ERGONOMICS



Batch freezing is easily and efficiently controlled by the operator. Any detail has been designed for ergonomic and practical operation.



Smarty Quick is space-saving: all the technology of a workroom is available in less than 1 sqm. As the pasteurization tank is installed on the batch freezing cylinder, the operator does not have to pour high quantities of mix from one machine to the other.



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FLEXIBILITY



Thanks to the unparalleled batch freezing triple control system, even small quantities of product, lower than 30% of max production rate, are processed to have a perfect gelato texture while proportionally saving time and consumption.



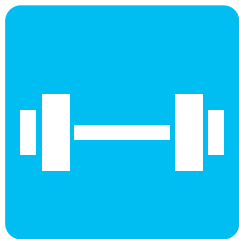
Great flexibility is achieved thanks to the innovative individually operated three-step heating system. Only the heat – which means energy – required, depending on product quantity and thermal exchange, is supplied to the system.

30%
✓
100%



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BIG SIZE



The Big Size model of Smarty Quick series produces up to 18 kg of gelato mix every 10-minute cycle. The right machine able to meet the requirements of the most demanding workrooms, from both a quantity and quality point of view.



Also Smarty Quick Big Size pasteurizes 18 kg of gelato mix in only 10 minutes thanks to different mix heating modes.

18 kg



18 kg



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RANGE OF PRODUCTS

A series of combined units able to pasteurize and batch freeze your products automatically, individually and independently.

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PRODUCTION RATES

QUICK SERIES		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
SMARTY	7 Quick i <i>Single-phase</i>	1.5	6	2	8	9	35	12	48
	7 Quick	1.5	7	2	9	9	42	12	54
	12 Quick	3	12	4	16	18	72	25	96
	18 Quick	3	18	4	24	18	108	25	144

NOTE:

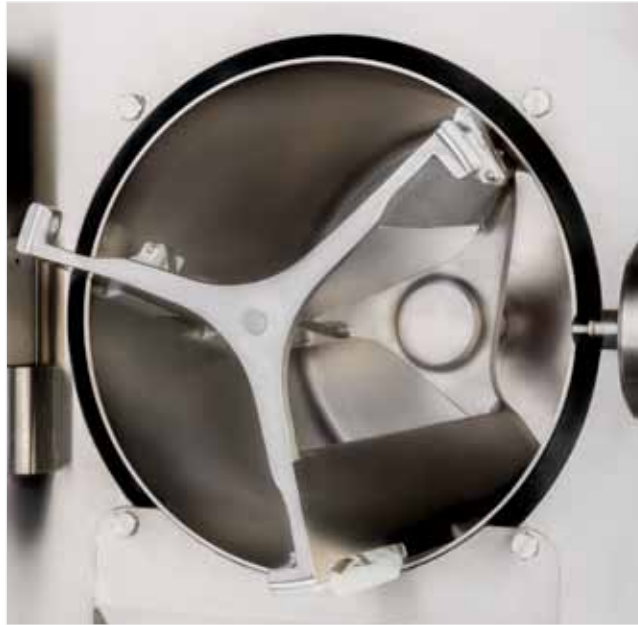
Capacities can change according to the ingredients used, temperature or product consistency at the end of the batch freezing process.

All specifications mentioned must be considered approximate.

Valmar reserves the right to modify, without notice, all parts deemed necessary.



**SMARTY
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CYLINDER

Gas direct expansion inside the cylinder to optimize thermal efficiency between mix/ gelato and cooling gas. Reduced batch freezing time.



TANK

Pasteurization tank provided with individually operated resistance heating devices. The cooking modality that better suits processing products and relative quantity can be chosen by the operator.



SCRAPERS

Highly efficient suspension scrapers capable of adapting to constant and progressive mix hardening during batch freezing process. The cylinder is therefore always clean and free from processing residues.



HOPPER

Large and capacious hopper for product loading without spurts or spillage.



PROGRAMMES

The batch freezers of the Quick series have 4 available programmes to obtain a unique end-product quality.

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DOUBLE LID

Double lid provided with hydraulic piston operated lifting system for easy recipe ingredient introduction during processing without stopping the selected programme.



OUTLET NOZZLE

Height adjustable tub support to easily take gelato from a carapina ice-cream container or a standard tub of any dimensions.



PUSH BUTTON PANEL

Tactile push button panel, ergonomic and intuitive. Clear and simple icons for the effective management of work cycles.



ANTI-SQUIRT PIPE

Mix anti-squirt pipe to pour pasteurized products directly inside the batch freezing cylinder. The use of an external pipe make the two tanks even more independent.

DIMENSIONS AND WEIGHTS

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		DIMENSIONS (mm)			WEIGHT, WATER CONDENSER INCLUDED (kg)		CYLINDER DIMENSIONS (mm)		
		W Width	D Depth	H Height	NET	GROSS	Ø Diameter	D Depth	
SMARTY	7 Quick i <i>Single-phase</i>	610	910	1377	298	322	267	210	
	7 Quick	610	910	1377	283	307	267	210	
	12 Quick	610	910	1377	327	351	267	330	
	18 Quick	610	1055	1437	401	428	267	500	

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TECHNICAL FEATURES

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		POWER SUPPLY*			RATED POWER	TIME DELAY FUSE	WATER AVERAGE CONSUMPTION PER CYCLE****	CONDENSING UNIT			
		Volt	Hz	Ph	Kw	A	Litres	WATER	AIR	AIR+ WATER	
SMARTY	7 Quick i <i>Single-phase</i>	230	50	1	6	32	11	YES	YES**	YES***	
	7 Quick	400	50	3	8.2	16	12	YES	YES**	YES***	
	12 Quick	400	50	3	11.8	25	21	YES	YES**	NO	
	18 Quick	400	50	3	16.3	32	24	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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