



QUICK
SERIES

BATCH FREEZERS

SNOWY QUICK
SIMPLY QUICK



EN

QUICK SERIES

FLEXIBILITY, EFFICIENCY, RELIABILITY

Both vertical and horizontal batch freezers of the Quick series are available, small or big in size. They are able to satisfy production needs according to the periods of the year and seasonal demand variation. To always offer a perfect gelato.

BIG SIZE

Valmar Exclusive



QUALITY



EFFICIENCY



PERFORMANCES



ERGONOMICS



FLEXIBILITY



BIG SIZE



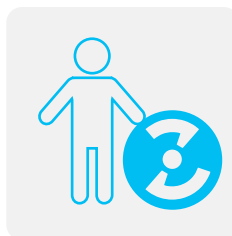
QUICK SERIES



QUALITY

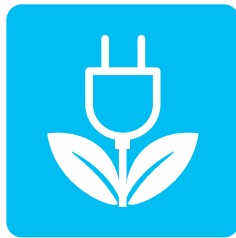
The quality of gelato depends on the technological solutions Valmar has implemented in the batch freezers of the Quick series. As a result, processed gelato is more resistant to melting, has a very good texture, is creamy and easy to be worked with a spatula under any conditions and recipes.

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.



BATCH FREEZERS



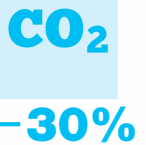
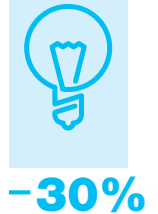
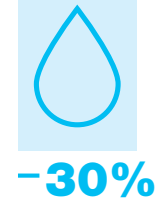


EFFICIENCY

Water and energy consumptions are reduced by about 30% compared to standard models thanks to the innovative technological solutions the batch freezers of the Quick series can boast of.

Batch freezing process time reduction results in lower power and water consumptions compared to standard models, gelato outgoing temperature being equal.

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.



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PERFORMANCES

Hard-working batch freezers suitable for continuous production without performance degradation. Standard quality gelato is produced from the first to the last batch freezing process.

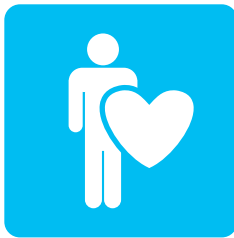
At the end of the batch freezing process all gelato flavours have the same texture – provided balancing is the same – as customers will be well aware of when tasting your gelato.

Based on the chosen recipe, the gelato produced using the batch freezers of the Quick series is more resistant to melting. Moreover the excessive freezing of gelato on the blades or in the middle of the cylinder is avoided. Even the cylinder is clean at the end of the process as no gelato residues are left.



BATCH FREEZERS





ERGONOMICS

The Quick series has been designed to be ergonomic and user-friendly compared to standard models, in particular:

- the operator does not have to bend to pour the mix, take gelato, wash and clean the machine;
- the display is bent towards the user to be visible from any directions. No reflection is produced on the display.



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FLEXIBILITY

Valmar is able to satisfy production needs according to the periods of the year and seasonal demand variation.

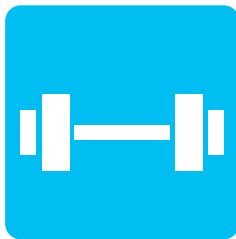
Thanks to the unparalleled batch freezing triple control system, even small quantities of product, lower than 30% of the max production rate, are processed to have a perfect gelato texture while proportionally saving time and consumption.

30%
✓
100%



BATCH FREEZERS





BIG SIZE

Valmar, thanks to its 30-year experience in the field of artisan gelato and its innovative technology, is able to produce large machines.

These machines are able to meet the requirements of the most demanding workrooms and produce up to 27 kg of gelato mix every 10 minute-cycle. Produced gelato has a fine, compact and creamy texture.

27 kg
10 min



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RANGE OF PRODUCTS

Snowy horizontal and vertical batch freezers of small and big dimensions and Simply batch freezers: the unique batch freezers provided with inverter.

BATCH FREEZERS



SNOWY



SIMPLY

PRODUCTION RATES

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		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 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	
	27 Quick	4	27	6	37	24	162	33	222	
SIMPLY	7 Quick i <i>Single-phase</i>	2	6	3	8	10	35	14	50	
	7 Quick	2	7	3	10	12	42	16	60	
	12 Quick i	3	12	4	17	18	72	25	100	

NOTE:

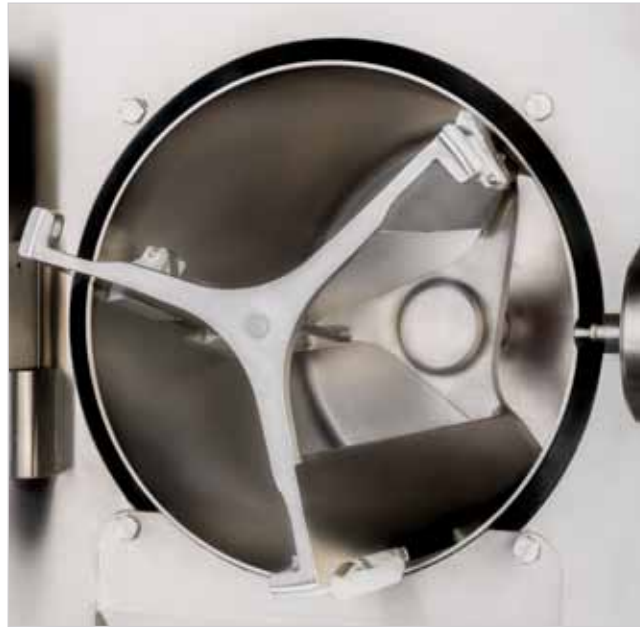
Capacities can change according to the ingredients used, temperature or product consistency at the end of the batch freezing process.

All specifications mentioned must be considered approximate.

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



**SNOWY
QUICK**



CYLINDER

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



STIRRER

New highly efficient stirrer. Improved heat exchange between gelato mix and refrigerant gas thanks to the scraping function of suspension scrapers that reduces batch freezing process time.



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.



PUSH BUTTON PANEL

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



PROGRAMMES

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

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HOPPER

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



OUTLET NOZZLE

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

SIMPLY QUICK

Simply is the high-performance gelato production vertical machine of the Quick series. Provided with inverter, it is the perfect machine for gelato makers who prefer remaining faithful to the classic vertical batch system. Special flavours are obtained by adding solid ingredients at the end of the batch freezing process, exactly as the traditional vertical machines of the past but with the benefit of Valmar's new technology.



BATCH FREEZING

Simply vertical batch freezing stirs the mix centrifugally and vertically (from top to bottom and vice versa). As a result, processed gelato is easy to be worked with a spatula and more resistant to melting, able to adapt to any management mode of artisan gelato production.



STIRRER

Special design, totally in stainless steel, provided with self-adjustable scrapers in POM, certified for food use. Steady scraping action to guarantee a highly efficient heat exchange between products inside the cylinders and refrigerant gas.

**SIMPLY
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MINIMAL RESIDUES

Thanks to the stirrer special design (three helicoidal arms, centrifugal and vertical stirring system – from top to bottom and vice versa-) the processed gelato has a perfect texture and is more resistant to melting. Implemented technical solutions reduce residues at the end of the batch freezing process to the minimum.



PRODUCTION RATE FLEXIBILITY

Production rate reduction up to 1/3 of its max nominal capacity for a perfect gelato texture while proportionally saving time and consumption.



ROTATION

The direction of rotation of the stirrer does not change during batch freezing process (normal speed) or during product output (high speed). This guarantees a long lifecycle of the machine components.



INVERTER

Simply 12 with Inverter is the only vertical batch freezer provided with an inverter to optimize batch freezing and output both at full load and min load.



PRODUCTION RATE EFFICIENCY

Another strong point of Valmar Quick vertical batch freezers is their actual production rate. Thanks to the outstanding performances of this series, production times for max loading capacity are comparable to those of horizontal batch freezers.

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	
Snowy	7 Quick i <i>Single-phase</i>	520	860	1338	235	255	267	210	
	7 Quick	520	860	1338	257	277	267	210	
	12 Quick	520	860	1338	282	302	267	330	
	18 Quick	610	1055	1420	372	399	267	500	
	27 Quick	610	1155	1420	465	492	317	600	
Simply	7 Quick i <i>Single-phase</i>	480	870	1300	231	251	260	320	
	7 Quick	480	870	1300	237	257	260	320	
	12 Quick i	480	870	1300	271	291	260	470	

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	
Snowy	7 Quick i <i>Single-phase</i>	230	50	1	4.9	25	11	YES	YES**	YES***	
	7 Quick	400	50	3	4.6	16	12	YES	YES**	YES***	
	12 Quick	400	50	3	7.3	20	21	YES	YES**	NO	
	18 Quick	400	50	3	10.1	25	24	YES	REMOTE	NO	
	27 Quick	400	50	3	15.9	32	32	YES	REMOTE	NO	
Simply	7 Quick i <i>Single-phase</i>	230	50	1	6.1	20	12	YES	YES**	YES***	
	7 Quick	400	50	3	5.1	16	14	YES	YES**	YES***	
	12 Quick i	400	50	3	10.4	20	22	YES	YES**	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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Agent/Dealer

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