

Compliments to the Chef



*Cutting-Edge Technology
for the Best Gelato
and Ice Cream*

Product
catalogue
2023

Tradition, Knowledge, Know-How and Quality



Valmar's first batch freezer created in 1984

VALTEK ice cream machines started when its founders created their first ice cream machine in 1984. They founded a company, Valmar, in Solkan in 1991, as Slovenia was about to become independent.

We are proud that our first machine is still operational and that we hold a prominent position among professional innovators active in the ice-cream-making industry. The mission of our company is to integrate innovative technologies with the artisanal tradition of confectioners. We create user-friendly solutions by developing precise production processes, placing great emphasis on the good quality and functionality of machines. We dedicate particular attention to the quality of materials and mechanical parts, to ecological awareness, to ergonomics, and to superior design. Our products stand for energy saving and efficiency.

**Why have we been successful
on the market for 30 years?**

**Because our success is distinguished
by zero product recalls.**





Solkan, Slovenia, the birthplace of Valtek technology.



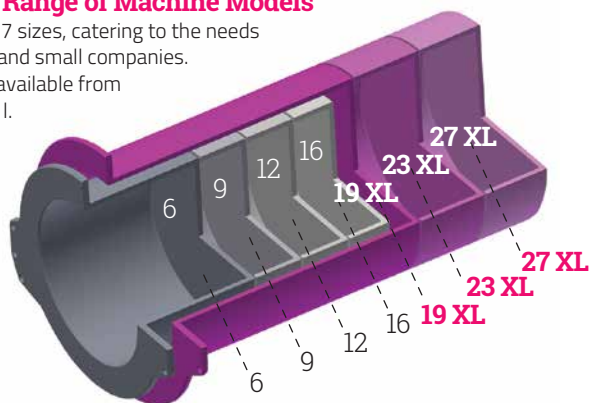
VALTEK for a Sweeter, Nicer & Easier Life

Our long-lasting brand and market presence are the results of our hard work and excellence over the years. We offer different product ranges of machines with a broad range of production capacities which meet the needs of large and small businesses. Building on classic functionality, our newest product range incorporates SMART technologies enabling automation, consistency, and customization, empowering you to focus on customers and encouraging creativity.

Why VALTEK

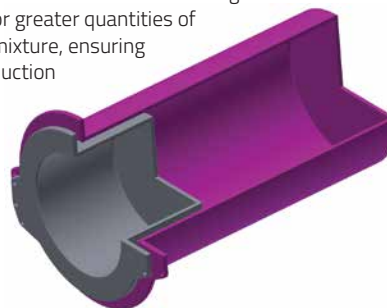
Broad Range of Machine Models

made in 7 sizes, catering to the needs of large and small companies. Models available from 6 l to 27 l.



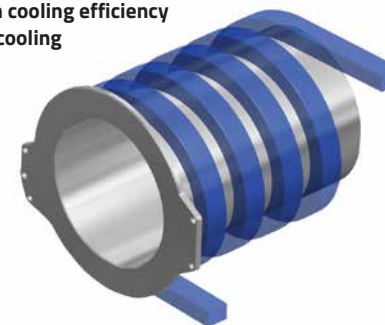
Cylinder - the Heart of the Machine

can also come in XXL size. Larger machines with 19 and 27 litre capacities have wider and longer cylinders for greater quantities of ice cream mixture, ensuring better production quality.

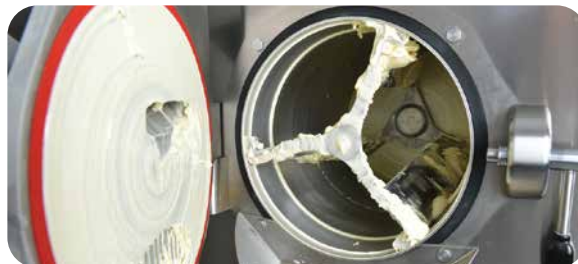


Excellent Cooling System

functions by expanding the cooling gas directly onto the cylinder which results in **maximum cooling efficiency and high cooling capacity.**



User-Friendly With Ergonomic Design easy to operate, both for beginners and for top chefs.



High Efficiency as a result of special construction for cylinder and beater. This enables the fast, practical and full extraction of the ice cream mixture from the cylinder.



Monolithic Cylinder and Front Panel are made from top quality materials. Such design provides for **long-term operation of the machine, seamless protection, and hygiene.**

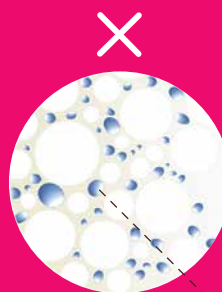


Reliable High-Quality Machines with clean lines and splendid design **made of indestructible stainless steel.**



Savings Guaranteed

- Low energy consumption
- Low water consumption
- Long service intervals
- Long-lasting mechanical parts



water crystals

VALTEK = Smooth, Compact and Long Lasting Ice Cream

as a result of the Valtek cooling system and the beater that ensures the water is frozen into **tiny, uniform ice crystals.**



Simple cleaning of stainless steel parts in a **dishwasher.** Two water dispensing flexible hoses enable direct cleaning of a machine with warm water.



Unique Computer-Controlled Machines with smart technology for dry and creamy ice cream.



VALTEK - Sweet Art Academy

Training by expert chefs from the ice cream industry.

VALTEK UNI

A Reliable Classic



Valtek UNI is the right choice for everyone who prefers a mechanically controlled machine – it's the old reliable classic!





Mechanical Control

of the Valtek UNI machine enables every user to control it in a simple manner while having full control over the work process.



Easy Maintenance

Spare parts are readily available and the machine is easy to repair. This makes the Valtek UNI batch freezer highly competitive and affordable.



Adjustable Cooling Temperature

The temperature may be adjusted to prepare various types of ice creams: lower temperature for milk-based ice creams and higher temperature for fruit-based ice creams and sorbets.



Simple Temperature Adjustment

The temperature can be adjusted simply with the turn of a dial. Simple operation without complex electronics.



Simple Cleaning

By using a flexible, built-in hose it is easy to wash the entire surface of the machine, thus providing immaculate cleanliness and hygiene standards.



Buzzing Sound

warns a user that the ice cream has been made and is ready for extraction.

Production capacities may vary depending on the mixture and temperatures.

VALTEK UNI

MACHINE CAPACITY

	Quantity per cycle				Capacity per hour	
	ICE CREAM MIXTURE		ICE CREAM PRODUCED		ICE CREAM MIXTURE	ICE CREAM PRODUCED
	min kg	max kg	min l	max l	max kg/h	max l/h
UNI 6/35	1,5	6	2,1	9	35	54
UNI 9/55	2	9	2,8	13,2	55	75
UNI 12/75	3	12	4,2	16,8	75	102
UNI 16/100	4	15	5,6	23,8	100	138
UNI 19XL/120	5	19	7	26,6	120	168
UNI 23XL/140	6	23	8,4	32,2	140	196
UNI 27XL/150	7	27	9,8	37,8	150	210

TECHNICAL SPECIFICATIONS

	ELECTRICAL CONNECTION	MIXER SPEED	POWER	CONDENSER	NET WEIGHT	DIMENSIONS (mm)		
	L1, L2, L3, N, PE Volt / Hz / Ph		kW		kg	Height	Width	Depth
UNI 6/35	400/50/3	2	4,1	water	225	1340	520	860
UNI 9/55	400/50/3	2	7	water	260	1340	520	860
UNI 12/75	400/50/3	2	8,5	water	290	1340	520	860
UNI 16/100	400/50/3	2	10,5	water	315	1420	610	955
UNI 19XL/120	400/50/3	2	11,6	water	370	1420	610	955
UNI 23XL/140	400/50/3	2	13,6	water	450	1420	610	1055
UNI 27XL/150	400/50/3	2	14,8	water	520	1420	610	1155

VALTEK DIGI

Electronic Technology for Creamy Ice Cream



Valtek DIGI is a batch freezer which will convince you that electronics are on your side.





Digital Control

of work process presented on a display provides immediate updates. The display shows notifications and diagnostics.



Beater Rotation Inverter

enables multiple mixing speeds for various types of ice creams (granita, sorbets, milk-based ice creams) and different quantities of the mixture in the cylinder. All Valtek DIGI XL batch freezers have the inverter fitted as standard, which ensures the smooth operation of the machine, thus producing better ice cream.



Rotation Speed Adjustment

enables stopping and continuing of extraction, which allows the user to decorate the extracted ice cream in a simple and convenient manner.



Flexible Cleaning Hose

It enables easy cleaning of the ice cream hopper, cylinder and extraction chute.



Program Selection

enables setting of the final temperature of ice cream, duration of ice cream production, and the final consistency of ice cream.



Self-Adjusting Beater

and scrapers ensure excellent mixing of ice cream mixture and complete extraction (and a clean cylinder when the ice cream extraction is completed).

VALTEK DIGI

Production capacities may vary depending on the mixture and temperatures.

MACHINE CAPACITY

	Quantity per cycle				Capacity per hour	
	ICE CREAM MIXTURE		ICE CREAM PRODUCED		ICE CREAM MIXTURE	ICE CREAM PRODUCED
	min kg	max kg	min l	max l	max kg/h	max l/h
DIGI 6/35	1,5	6	2,1	9	35	54
DIGI 9/55	2	9	2,8	13,2	55	75
DIGI 12/75	3	12	4,2	16,8	75	102
DIGI 16/100	4	15	5,6	23,8	100	138
DIGI 19XL/120	5	19	7	26,6	120	150
DIGI 23XL/140	6	23	8,4	32,2	140	180
DIGI 27XL/150	7	27	9,8	37,8	150	215

TECHNICAL SPECIFICATIONS

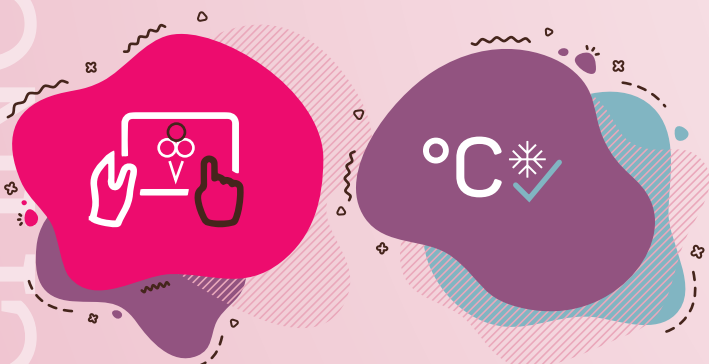
	ELECTRICAL CONNECTION	MIXER SPEED	POWER	CONDENSER	NET WEIGHT	DIMENSIONS (mm)			INVERTER	
	L1, L2, L3, N, PE Volt / Hz / Ph		kW		kg	Height	Width	Depth	Serial	Optional
DIGI 6/35	400/50/3	2	4,1	water	225	1340	520	860	■	
DIGI 9/55	400/50/3	2	7	water	260	1340	520	860	■	
DIGI 12/75	400/50/3	2	8,5	water	290	1340	520	860	■	
DIGI 16/100	400/50/3	2	10,5	water	315	1420	610	955	■	
DIGI 19XL/120	400/50/3	Contin.	14,5	water	370	1420	610	955	■	
DIGI 23XL/140	400/50/3	Contin.	16,3	water	450	1420	610	1055	■	
DIGI 27XL/150	400/50/3	Contin.	20	water	520	1420	610	1155	■	

VALTEK SMART MASTER

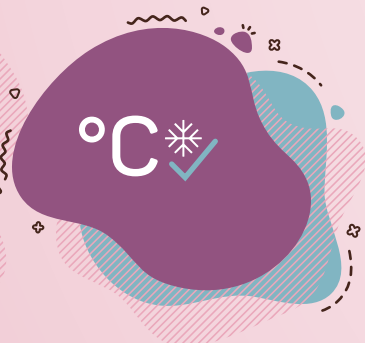
Computer-Controlled Champion

The Valtek SMART MASTER is the **innovative computer-controlled batch freezer** that produces ice cream **tailored to user requirements**.





Innovative Computer Control of the Batch Freezer



Always Optimally Frozen



Setting Freezing Process for all Types of Ice cream Mixtures



2 Inverters for Perfect High-Quality Ice Cream Creative Design

CUSTOM-MADE AUTOCONTROL

1

Individual program settings

2

Setting the machine to use customized recipes

3

Program settings for special individual recipes

By using the smart technology, which enables the machine to be connected to the internet, **the remote assistance service** may diagnose any faults with the machine.



Simple

programming for

360°

of taste



MANUAL

For the most demanding and special recipes, which will make ice cream freeze with perfect structure.



EXTRA HARD

For very compact and dry ice cream that lasts longer in the display case.



FAST

Quickly prepared ice cream, consistent and creamy, ready for shock freezing, for smaller and medium batch quantities.



SIMPLE

Simple pre-set programs for chocolate and creamy ice creams, yoghurts and sorbets.



VEGAN

Smooth, stable ice cream without any additives.



GARNISHED

Comfortable decoration of multilayer ice cream trays.



CREAMY

Excellent structure, spreadable and smooth. Longer-lasting stability in display case.



CHOCOLATE

Compact, soft, long-lasting stability in display case where it does not become solid.



FRUIT-BASED

Homogeneously crystallised, soft



SORBETS

Compact, soft, long-lasting stability in the display case, where it does not become soft.



GRANITA

For preparation of coffee granita, lemon granita, and fruit-based granita, without emulsifiers.



ALCOHOL

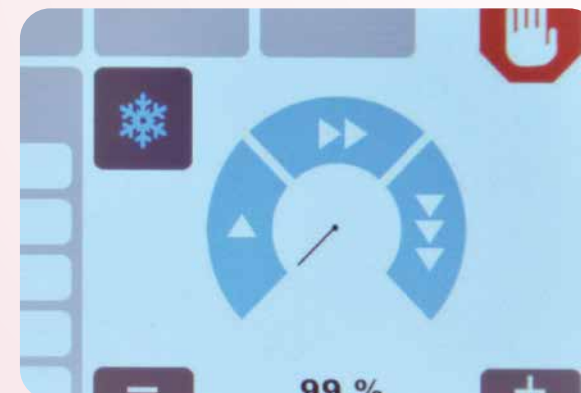
Excellent freezing for recipes with alcohol to obtain perfect structure.



Easy-saving settings: setting of the production process for various types of ice cream: milk-based, chocolate, fruit-based, alcohol-based, diabetic ice cream, granita.



Individual settings to adjust the operation of the machine to customer requirements and ice cream production methods. Individual settings may be modified at any time.



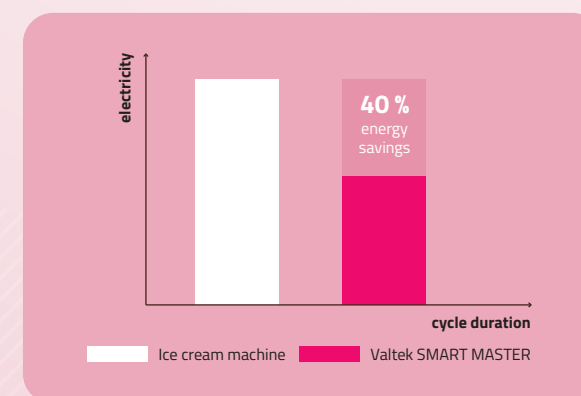
Extraction control: progressive extraction, manually set extraction, extraction with cooling. The extraction may be temporarily stopped at any time to enable the perfect decoration of ice cream in the pan.



Various mixing speeds of ice cream mixture – from slow mixing to whipping at high velocities. Speed may be set to progressive or to one of pre-sets to obtain the desired result. Speed may be adjusted in all phases without stopping.



Multilingual interface
User can choose language of
The user interface on the
LCD display.



Ecology and Efficiency

SMART MASTER is an environment-friendly product of the highest quality class. It gives the user the flexibility, optimal production process and **lower energy and water consumption.**

VALTEK TS LCD

The Pioneers of the Smart&TS LCD Technology Have Described the Product With the Following Words:



From a Good Batch Freezer Comes Well Made Delicious Ice Cream.

"During the extraction phase, one can clearly see that ice cream has an excellent structure and is homogeneous. The ice cream is compact, dry and full of volume. These characteristics make the ice cream look good in the display case, the texture does not change, and it lasts longer."

Elvan Di Blasio, Pescara (Italy)



My SMART Batch Freezer is Excellent for Several Reasons.

"Although the machine is full of solid ice cream, I may stop it and restart the process. I do not need a blast chiller for fast cooling of the ice cream in order to have it ready for display. The machine automatically adjusts the ice cream production for maximum or minimum quantities of ice cream mixture."

Tchoupy Ice Cream, Dion-leVal (Belgium)



Optimum Quality of Extracted Ice Cream Throughout the Extraction Process.

"We use the ice cream machine of the greatest capacity and we are very satisfied. The extracted ice cream is of excellent quality, and more importantly, the quality remains unchanged throughout the entire extraction process: from the beginning to the end."

Jesús Otero, Arteixo, A Coruna (Spain)



Versatile & Functional

"A versatile ice cream machine, which enables the selection of the texture and hardness of the ice cream, regardless of the type of ice cream being produced. I'm satisfied with its functionality."

Carlos Arribas, Zarautz (Spain)

Production capacities may vary depending on the mixture and temperatures.

MACHINE CAPACITY

	Quantity per cycle				Capacity per hour	
	ICE CREAM MIXTURE		ICE CREAM PRODUCED		ICE CREAM MIXTURE	ICE CREAM PRODUCED
	min kg	max kg	min l	max l	max kg/h	max l/h
TS LCD 9/55 & SMART MASTER 9/55	1,5	9,5	2,1	13,2	55	75
TS LCD 12/75 & SMART MASTER 12/75	2	12	2,8	16,8	75	102
TS LCD 16/100 & SMART MASTER 16/100	3	15	4,2	23,8	100	138
TS LCD 19XL/120 & SMART MASTER 19XL/120	4	19	5,6	26,6	120	150
TS LCD 23XL/140 & SMART MASTER 23XL/140	4	23	5,6	32,2	140	180
TS LCD 27XL/150 & SMART MASTER 27XL/150	5	27	7	37,8	150	215

TECHNICAL SPECIFICATIONS TS LCD

	ELECTRICAL CONNECTION	MIXER SPEED	POWER	CONDENSER	NET WEIGHT	DIMENSIONS (mm)			INVERTER
	L1, L2, L3, N, PE Volt / Hz / Ph		kW		kg	Height	Width	Depth	
TS LCD 9/55	400/50/3	Contin.	8	water	260	1380	520	860	■
TS LCD 12/75	400/50/3	Contin.	8,5	water	290	1380	520	860	■
TS LCD 16/100	400/50/3	Contin.	10,5	water	335	1470	520	860	■
TS LCD 19XL/120	400/50/3	Contin.	14,5	water	370	1470	610	955	■
TS LCD 23XL/140	400/50/3	Contin.	16,5	water	450	1470	610	955	■
TS LCD 27XL/150	400/50/3	Contin.	20,5	water	525	1470	610	1055	■



Innovative
Computer -Controlled
Batch Freezer

TECHNICAL SPECIFICATIONS SMART MASTER

	ELECTRICAL CONNECTION	MIXER SPEED	POWER	CONDENSER	NET WEIGHT	DIMENSIONS (mm)			INVERTER
	L1, L2, L3, N, PE Volt / Hz / Ph		kW		kg	Height	Width	Depth	
SMART MASTER 9/55	400/50/3	Contin.	8	water	265	1415	520	860	■
SMART MASTER 12/75	400/50/3	Contin.	8,5	water	295	1415	520	860	■
SMART MASTER 16/100	400/50/3	Contin.	10,5	water	340	1500	520	860	■
SMART MASTER 19XL/120	400/50/3	Contin.	14,5	water	375	1500	610	955	■
SMART MASTER 23XL/140	400/50/3	Contin.	16,5	water	455	1500	610	955	■
SMART MASTER 27XL/150	400/50/3	Contin.	20,5	water	530	1500	610	1055	■

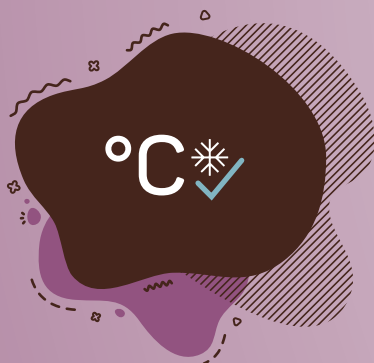
VALTEK PAST

Master for Preparing Ice Cream Mixtures



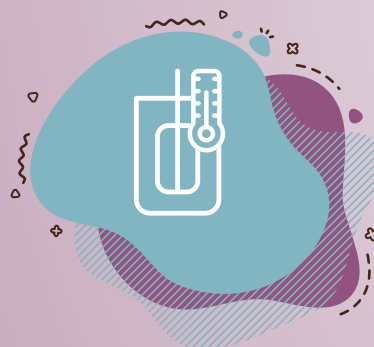
The new electronic technology of the Valtek PAST pasteurizer enables pasteurization up to 85°C and maturing at 4–8°C of various types of ice cream mixtures.





Tempered Mixing Tank

The quality of the milk-based ice cream mixture depends on the mechanical equipment. The tempered mixing tank has a unique construction, which prevents the sticking of the ice cream mixture to the surface and change of flavour. The Valtek PAST Pasteurizer is especially suitable for pasteurizing smaller quantities of ice cream mixtures. The stirrer ensures good mixing of fat particles, breaking down fat droplets.



Pasteurization Program

Electronically monitored pasteurization enables adjusting the temperature for production of various types of ice cream mixtures. It has a pasteurization program of up to 85°C, suitable for white-based mixtures and manually selectable program for the optional setting of the heating temperature from 65 to 85°C.



Effortless Cleaning

Dispensing faucet can be cleaned easily after the work is complete.



Automatic Monitoring

Process monitoring points out any deviations during the pasteurization process.



Printer Connection

For printing documentation required for HACCP compliance.

VALTEK PAST

Production capacities may vary depending on the mixture and temperatures.

MACHINE CAPACITY

	TANK CAPACITY	CAPACITY PER CYCLE	
		max kg	max
PAST 60	67	20	60
PAST 130	139	30	130

TECHNICAL SPECIFICATIONS

	ELECTRICAL CONNECTION L1, L2, L3, N, PE Volt / Hz / Ph	MIXER SPEED	POWER kW	CONDENSER	NET WEIGHT kg	DIMENSIONS (mm)		
						Height	Width	Depth
PAST 60	400/50/3	2	7	water	180	1030	350	950/1100
PAST 130	400/50/3	2	12,5	water	215	1030	520	950/1100

VALTEK AGE PAST

Ageing Vat

Valtek AGE PAST is an indispensable assistant for cooling and ageing of pasteurised ice cream mixtures. The aged mixture results in better flavour and increases production flexibility. A ready ice cream mixture may always be at hand.



*Multi-functional assistant
for demanding users*

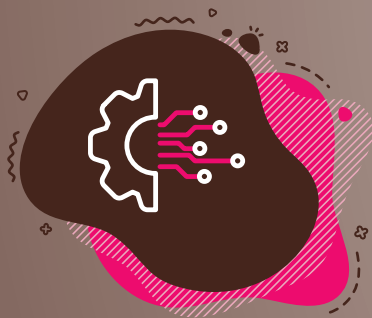
VALTEK PASTOSMART



COMPUTER CONTROLLED
PASTEURIZER

The computer-controlled multi-functional Valtek PASTOSMART pasteurizer is a fully adjustable assistant for pastry. It is suitable for preparation of various ice cream mixtures, yoghurt or for heating chocolate.





Automatic Control

The Valtek PASTOSMART enables the setting of various processes, such as heating or cooling and the setting or maintaining temperatures from 2 to 97 °C. The mixing speed can be adjusted with the start/stop options. The process can be customized to user requirements.



Recording of Control Points

for HACCP which may be transferred to a tablet computer. The record is adjusted for each user.



Remote Assistance Service

By using smart technology that enables the machine to be connected to the internet, the remote assistance service may diagnose any faults with the machine.



Guaranteed Savings

- Low energy consumption
- Low water consumption
- Long service intervals
- Long technical lifetime of mechanical parts

VALTEK PASTOSMART

Production capacities may vary depending on the mixture and temperatures.

MACHINE CAPACITY

	TANK CAPACITY	CAPACITY PER CYCLE	
		max kg	max
PASTOSMART 60	67	20	60
PASTOSMART 130	139	30	130

TECHNICAL SPECIFICATIONS

	ELECTRICAL CONNECTION	MIXER SPEED	POWER	CONDENSER	NET WEIGHT	DIMENSIONS (mm)		
	L1, L2, L3, N, PE Volt / Hz / Ph		kW		kg	Height	Width	Depth
PASTOSMART 60	400/50/3	Contin.	9,0	water	185	1030	350	950/1100
PASTOSMART 130	400/50/3	Contin.	12,5	water	220	1030	520	950/1100



ICE CREAM BASES AND YOGHURT

white ice cream bases, yellow ice cream bases, chocolate ice cream bases, natural yoghurt

VALTEK DUO

One Machine, Two Solutions



Valtek DUO combines a heating cylinder and a batch freezer into one machine. It is ideal for smaller quantities of ice cream, for starting your first ice cream shop, and for adding ice cream offer to your business.





Heating

Heating up to 85°C or program with temperature adjustable between 65 and 92°C. Valtek DUO enables setting temperature for **ice cream base mixtures or special recipe mixtures**.



All-inclusive Ice Cream Production

Built-in heating cylinder enables hot preparation of mixtures which results in **quality homogenous ice cream**. It is a step above cold production.



Economical Operation

Machine detects the quantity of the mixture and optimizes heating resulting in lower electric power consumption.



Continued Spinning for Better Mixing

A blocker in the heating tank **prevents the mixture from following the stirrer** and rotating in the tank.



Extraction Bypass

Product from pasteurizer may be extracted in cooling cylinder. The tap can also be rotated to extract product into a bucket. Useful for heating products other than ice cream mixtures.

Production capacities may vary depending on the mixture and temperatures.

MACHINE CAPACITY

	Quantity per cycle				Capacity per hour	
	ICE CREAM MIXTURE		ICE CREAM PRODUCED		ICE CREAM MIXTURE	ICE CREAM PRODUCED
	min kg	max kg	min l	max l	max kg/h	max l/h
MECHANICAL						
DUO 6	2	6	2,8	8,4	35	50
DUO 9	2	9	2,8	12,6	55	77
DUO 12	3	12	4,2	16,8	75	105
DUO 16	4	15	5,6	22,4	100	140
DUO 18	6	18	8,4	25,2	120	168
ELECTRONIC						
DUO 6d/35	1,5	6	2,1	8,4	5	50
DUO 9d/55	2	9	2,8	12,6	55	77
DUO 12d/75	3	12	4,2	16,8	75	105
DUO 16d/100	4	15	5,6	22,4	100	140
DUO 18d/120	6	18	8,4	25,2	120	168

TECHNICAL SPECIFICATIONS

VALTEK DUO

	ELECTRICAL CONNECTION L1, L2, L3, IV, PE Volt / Hz / Ph	MIXER SPEED	POWER kW	CONDENSER	NET WEIGHT kg	DIMENSIONS (mm)		
						Height	Width	Depth
MECHANICAL								
DUO 6	400/50/3	2	7,8	water	260	1377	610	910
DUO 9	400/50/3	2	9	water	310	1377	610	910
DUO 12	400/50/3	2	11,5	water	360	1377	610	910
DUO 16	400/50/3	2	16,3	water	410	1377	610	1055
DUO 18	400/50/3	2	18,4	water	420	1437	610	1055
ELECTRONIC								
DUO 6d/35	400/50/3	2	7,8	water	265	1377	610	910
DUO 9d/55	400/50/3	2	9	water	315	1377	610	910
DUO 12d/75	400/50/3	2	11,5	water	365	1377	610	910
DUO 16d/100	400/50/3	2	16,3	water	415	1377	610	1055
DUO 18d/120	400/50/3	2	18,4	water	425	1437	610	1055

Training With Tradition



Ice Cream Salon Tichy in Vienna, Austria

Valtek's engineering team has set new standards in the ice cream industry by developing several efficient production processes over three decades.

The personal approach and assistance throughout product life are an essential part of the Valtek philosophy.

We believe that providing our clients with knowledge contributes to higher quality ice cream and successful business.

We give you the option to test machines, our experts advise you about equipment selection during the business planning phase and our technicians assist with set-up and tuning the machine to your recipes and ingredients.

We will lay the foundation for your success by inviting you to our Sweet Art Academy training centre.

We provide groundwork gelato-making training as well as custom one-on-one programs.

All programs are based on hands-on practical work.

We have also produced a textbook entitled "Ice Cream and Ice Cream Products", which is used in educational programs at secondary schools and faculties for foodservice and tourism.





VALTEK

Sweet Art

ACADEMY

Valtek training personnel are industry experts with high-level technical knowledge, expertise in ingredients, and understanding of new trends.

Taking part in our training program will give you and your co-workers knowledge about the design, production, marketing, and sales of ice cream.

In addition to expert knowledge, participants will develop a more personal understanding of the ice-cream-making process.

Artisanal Ice cream is growing in new markets, which is why our vision at VALTEK is to train new chefs who will shape the art of ice cream making with their own selection of ingredients and recipes.

Training course topics are adapted to different levels of participants – from beginners starting out to adept professionals seeking to expand a particular area.

Training course information can be found on our website: www.valtek.eu



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