



Multy 7HP TTi 15-Quart

Ice Cream/Confectionery/Foodservice

Featuring Valmar COMBISYSTEM® Technology



Features: The innovative series of Valmar multipurpose combined units, including the 15-quart Multy 7 HP TTi machine, are able to meet the most demanding and complex requirements for the food sector. A technological achievement in ice cream and confectionery production, the Multy P TTi allows the operator to standardize recipes and operating procedures, while the machine itself adapts to any professionally requirements to achieve top-level quality standards.

The Multy HP TTi is a single-unit machine with a single hot/cool cylinder: Capable of heat treating and cooking (to 125° C), and the for cooling and freezing. The cylinder is located in the front of the machine for easy access.

The Multy HP TTi is controlled by the new COMBISYSTEM® operating system, with a PLC computer control, inverter speed control, and the Touch & Type input pad feature. COMBISYSTEM® creates a user-friendly and reliable batch process where traditional manual production and work step selection tools have been replaced by the TTi control. The multi-functional control optimizes many data inputs under different working conditions during the batch freezing process, regardless of batch size, recipe formulation and/or recipe balancing.

Beaters: stainless steel with Delrin scraper blades

Interior Frame Construction: stainless steel

Exterior Finish: stainless steel

Speed Control: digital inverter

Product Control: Mixer torque, refrigerant gas temperature & product temperature are continuously measured and controlled

Control Panel: TTi full digital touch & type LCD display

Electric: 220V 30A 3 Phase

Receptacle: NEMA LR14-30R or Hard Wire

Plumbing: 1/2-14 NPT, 2 inlet, 1 outlet

Refrigerant gas: R404A



66 Programs For:

DAIRY GELATO
FRUIT GELATO
FRUIT SORBETS
PASTRY CREAM
SEMIFREDDO
GRANITAS
OILY FRUITS-FLAVOURED TOPPING AND SAUCES
SUGARY FRUITS-FLAVOURED TOPPING AND SAUCES
CHOCOLATE-BASED TOPPING AND SAUCES
GANACHE CREAM GANACHES
FRUIT JELLIES
PANNA COTTA
BAVARIAN CREAM
CUSTARD
CARAMEL
CHOUX PASTRY
BECHAMEL SAUCE
JAMS

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Multy 7HP TTi

Gelato & Pastry Crème Machine – 15 quart

Heating & Cooking, Cool & Freeze in One Cylinder



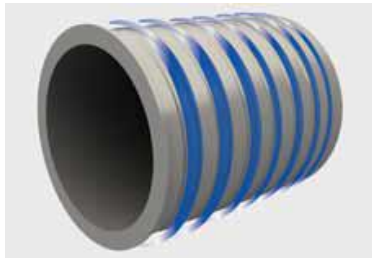
- Cooling cylinder - made to ensure perfect combination of heating, cooling, freezing and micro-crystallization for gelato and sorbet production. Optimizes air incorporation for ice cream products.



- Inverter – digital speed control for the cylinder regulates mixer speed. Controlled by PCL and programs to optimize your recipe.



- Mixer – helical design with high-performance scrapers to evenly spread base on the freezing cylinder. Creates perfect micro-crystals for smooth gelato



- Direct expansion system with hollow tubes on the freezing and cooling cylinder optimizes the refrigerant gas efficiency and performance.

Dimensions	inches	mm
Height	57.2	1454
Width	20.5	521
Depth	37.9	962
Weight	lb	kg
Multy 7HP TTi	636	289



- Extraction – The new Tti system governs beater speed and cylinder temperature to prevent re-melting during the extraction process. Speed progression is easily customized.

Ice Cream Production	
Capacity	9 - 45 kg/h
Mix/cycle	1.5 - 7.5 kg
Freezing Cylinder vol	15 quarts
Gal./batch	2.8 gallons
Gallons/hr	16.6 gallons

