



DISPLAY
CONCEPTS

Multy 7P Tti 15-Quart

Ice Cream/Confectionery/Foodservice

Featuring Valmar COMBISYSTEM® Technology & Multy 7P Dual Option



Features: The innovative series of Valmar multipurpose combined units, including the 15-quart Multy 7 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 P Tti is a single-unit machine made up of two independently and separately operating cylinders: the top one for heat treating and cooking (to 125° C), and the bottom one for cooling and freezing. The top cylinder is located in the front of the machine for easy access. In the Multy 7P Dual model, the lower cylinder heats as well.

The Multy P 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a user-friendly and reliable batch process where traditional manual production and work step selection tools have been replaced by the Tti control.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: 2 digital inverters

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

Control Panel: Tti full digital touch & type LCD display

Electric: 220V 40A 3 Phase

Receptacle: NEMA LR14-40R or Hard Wire

Plumbing: ½-14 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 7P TTi

Gelato & Pastry Crème Machine – 15 quart

Heating & Cooking Cylinder Features:



• Heating & Cooking Tank with easy to remove stirrer. Uniform scraping for whole cylinder. Bottom and top heaters to allow for small and large batches.



• Inverters – two digital speed control for both the top and bottom cylinders to regulate mixer speed. Controlled by PCL and programs to optimize your recipe.



• Lid – allows for adding ingredients with product in process. Opens on hydro-pistons for smooth operation. Clear plastic for visibility

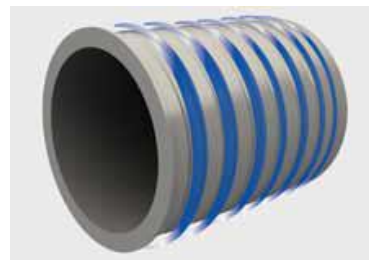


• Tap – wide diameter (4 cm) for high-density product. Easy to dismantle and clean (dishwasher safe). Can transfer a 7kg batch to the cooling cylinder in 15 seconds

Freezing & Cooling Cylinder Features:



• Cooling cylinder - made to ensure perfect combination of cooling, freezing and micro-crystalization. Optimizes air incorporation for ice cream products.



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



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



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

Dimensions	inches	mm
Height	59.1	1501
Width	24.1	613
Depth	37.4	950
Weight	lb	kg
Multy 7P TTi	711	323



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