

# Smarty 12TTi 24-Quart



**DISPLAY**  
CONCEPTS

## Ice Cream & Heat Treat Combined Unit

Featuring Valmar COMBISYSTEM® Technology



**Features:** Smarty TTi single-unit machine made up of two independently and separately operating cylinders: the top one for heat treating and the bottom one for cooling and freezing. The top cylinder is located in the front of the machine for easy access.

The Smarty 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a user-friendly and reliable batch process where traditional manual production and work step selection tools have been replaced by the TTi control.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 50A 3 Phase

**Receptacle:** NEMA L14-50R or Hard Wire

**Plumbing:** ½-14 NPT for cooling & wash water

**Refrigerant gas:** R404A



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# Smarty 12TTi

## Gelato & Heat Treat Combo Unit – 24 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

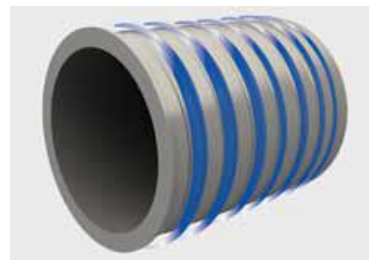


• Tap – Easy to dismantle and clean (dishwasher safe). Can rotate 180 degrees to transfer mix outside of the freezing cylinder.

### 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
Smarty 12TTi	746	339



Ice Cream Production	
Capacity	12 - 48 kg/h
Mix/cycle	3- 12 kg
Freezing Cylinder vol	24.8 quarts
Gal./batch	4.5 gallons
Gallons/hr	25.4 gallons