



VALMIX20

Professional multifunction emulsifier for gelato and ice cream

VALMAR VALMIX 20

The VALMIX 20 is the Valmar solution that allows you to blend, mix and emulsify gelato, ice cream, sorbet, topping, sauces and high-viscosity preparations by finely dispersing and stably binding dry ingredients, flavouring pastes, fresh and frozen fruit, nuts and much more.

The VALMIX 20 applications are not limited just to gelato and ice cream making but are also used to great effect in pastry and gastronomy.



AGILE AND VERSATILE

The VALMIX 20 emulsifier consists of a solid counter-top structure and an efficient swinging motor with vertical and horizontal movement, on which the emulsifier impellers and the cutter are installed.

The VALMIX 20 increases the professional's work efficiency, reducing processing downtime, improving the quality of the mix being prepared and speeding up the entire production flow.



Vertical excursion



Horizontal and circular swing



Effectiveness

- Mix-components micronisation, to obtain perfectly homogeneous and stable preparations.



- Creams emulsifying tool – To guarantee the homogeneous dispersion of the flavouring gelato and ice cream pastes in milk-based mix. The high peripheral cutting speed combined with the specific design of the spinning impeller micronises the components, thus enhancing the taste and creamy texture of the product straight from the batch freezer. It perfectly executes the nut refining process, ensuring their fine suspension and excellent mix fineness.
- Fruit emulsifying tool – To allow the perfect puréeing of fresh and frozen fruit and its fine dispersion in sorbet and milk-based gelato and ice cream concoctions. It is also ideal for dissolving and finely breaking up dry ingredients such as sugars, fibres or stabilisers, even cold processed, and for pre-refining nut crunch.



- Three-blade cutter – Used to successfully homogenise products that have become separated, such as oily gelato and ice cream pastes. It also makes it possible to blend very large size and thick-fleshed fruit chunks and chop nuts into gelato and ice cream mix.



Performance



START



EMERG.



STOP



TIMER

Simple and intuitive control panel.

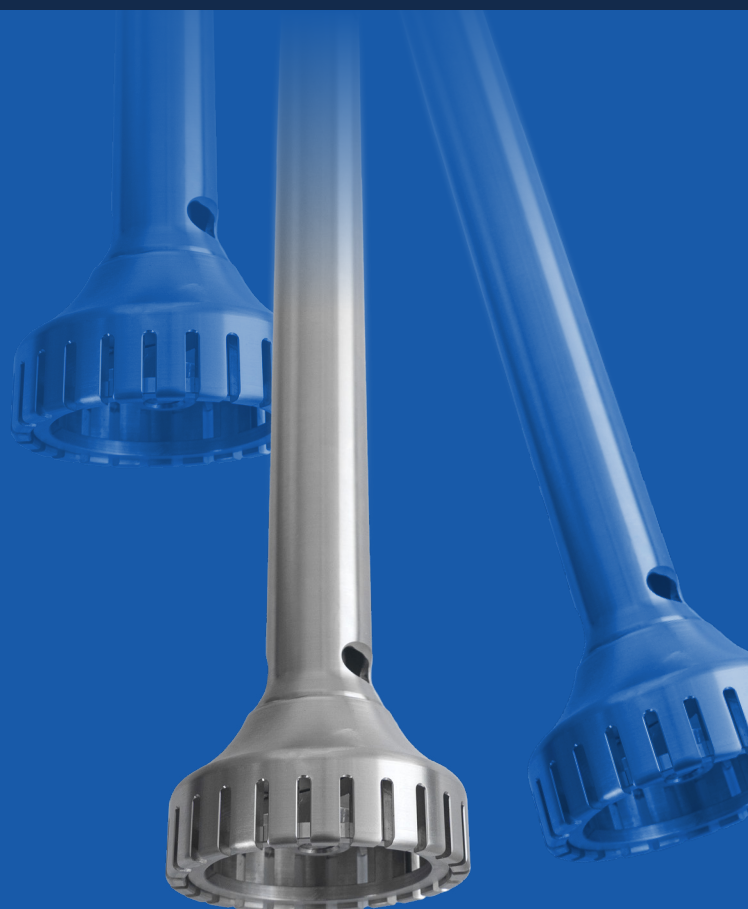
Timer mode with automatic stop at cycle end.

Variable mixing speed and mixing strength drive.

The inverter managed electric motor allows precise speed control and high efficiency.



SPEED



Beater with vertical excursion, horizontal swing and 360° rotation.



Hygiene

- Anti-soiling drip-mat with bumpers to keep jugs and buckets in a bottom-raised position.



- Fully detachable impeller set parts.



Ergonomics

- Stable support base for jugs and buckets.
- Servo-assisted vertical excursion system and wide-grip control handles for easy and fast movement control and effortless work.



Savings

- Fast work pace, with reduced operating times compared to other mixing systems.
- Automatic operation allows the personnel in charge to temporarily move away from the machine to attend to other activities.
- The single-phase power supply of the VALMIX 20 via a three-phase electric motor controlled by an inverter eliminates the costs of maintenance and periodic replacement of worn parts.



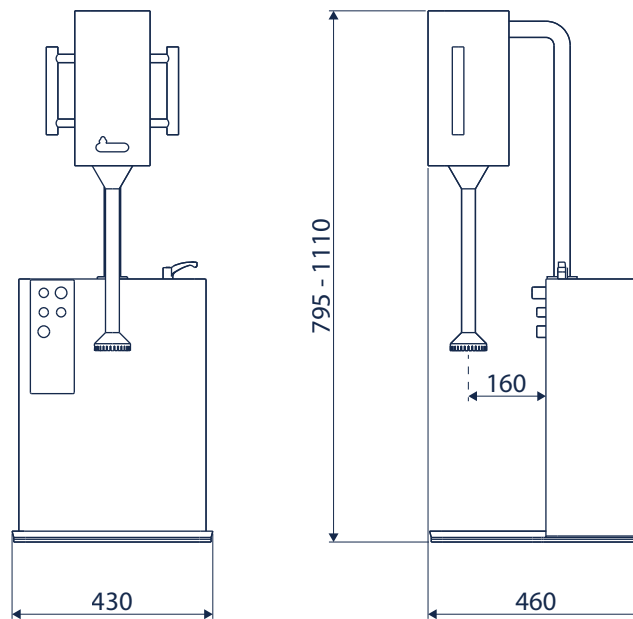
Safety

- Motor column lock handle for activity in the operator's absence.
- Automatic stop function to turn off the emulsifier in the safety position.
- Emergency push button for immediate machine shutdown.
- Low noise – Sound pressure level less than 70 dB (A)



Sustainability

- The specific electric motor installed on the equipment prevents the dispersion of fine dust into the environment and eliminates the need to dispose of exhausted components.
- The mechanical efficiency of the equipment has allowed the installation of motors of lower power, thus reducing electricity consumption.



TECHNICAL DATA

Mixing capacity (l)		Peripheral speed (mt/sec)	Power supply			Rated power
Min	Max		Volt	Hz	Ph	Kw
2	20	19	230	50	1	0,75

SIZE AND WEIGHT

Dimensions (mm)			Net weight (kg)
Width	Depth	Height	
430	460	795 – 1110	58

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