



CHEF CREAM *T&Ti*

ICE-CREAM PRODUCTS

CONFECTIONARY

FOODSERVICE



2nd
EDITION



Creamcooker TTi

*Details make the difference
and Valmar has lots of them:
which you won't know
until you try!*

Valmar presents Chef Cream of TTi series, a multifunctional, electronic cream cooker of the latest generation.

Chef Cream TTi pasteurizes, cooks, mixes, cools down, preserves, stirs a wide variety of confectionary, ice-cream, chocolate and foodservice products. Highest hygiene levels, user-friendliness, quick production, final products' high quality standards are guaranteed thanks to Chef Cream TTi technological innovations.

Chef Cream TTi has 70 complete automatic programmes, of which more than 21 are customizable. Each programme has specific temperatures and mixing procedures specific for each product in progress. Temperatures and procedures can be modified to meet users' requirements.

The 4.3" touchscreen has clear and intuitive icons that enables to manage and monitor each operating step and display information about progressive ingredient introduction.





A selection from Chef Cream TTi range of products



CLASSIC PASTRY CREAM

PASTRY CREAM - QUICK COOKING

92/95/98°C PASTRY CREAM

CUSTOMIZED PASTRY CREAM - 6 DIFFERENT PROGRAMMES

QUICK BOILING PRODUCTS

SLOW BOILING PRODUCTS

PASTRY CREAM IN SEMI-FINISHED PRODUCTS

BAVARIAN CREAM

FRUIT JAMS (2 PROGRAMMES)

POCHÉ FRUIT

CHOUX PASTRY



HAZELNUT/PISTACHIO/GIANDUIA CREAM

ZABAGLIONE/LEMON/BAVARIAN/CUSTARD CREAM

PÂTE DE FRUIT

CHAUFFAGE PUREE DE FRUIT

FLAN CAKE

FRENCH MERINGUE

TIRAMISÙ

SALTY SHORTCRUST PASTRY

PASTA BIGNÈ

HONEY ALMOND NOUGAT

SHORTBREAD BISCUITS

HIGH PASTEURIZATION ICE-CREAM MIXES 85°C

LOW PASTEURIZATION 65°C

YOGURT/ CREAM CHEESE

CORNMEAL MUSH/BOLOGNESE SAUCE/RICE COOKING

QUICK COOKING FOOD PRODUCTS

DELICATE COOKING PRODUCTS

HOT CHOCOLATE

CHOCOLATE SAUCE

GANACHE

CHOCOLATE MELTING

CHOCOLATE TOPPING

CHOCOLATE CUSTARD



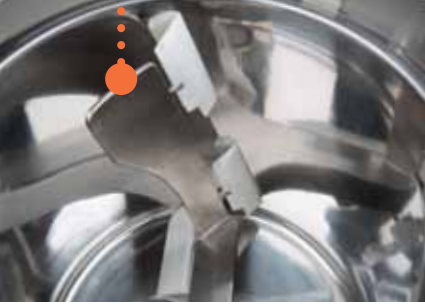
Both technological and effective

Chef Cream TTi are reliable and valid assistants able to automate complex, demanding, delicate and often costly procedures. A great number of technological features contribute to reach proven results with the utmost effectiveness, even in case of especially delicate products.



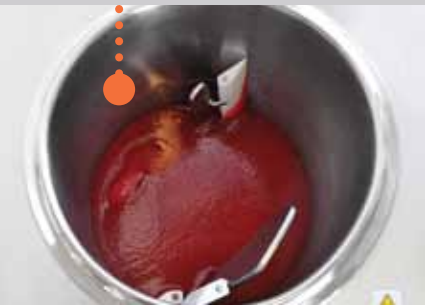
Why Chef Cream TTi is unique

01 TANK



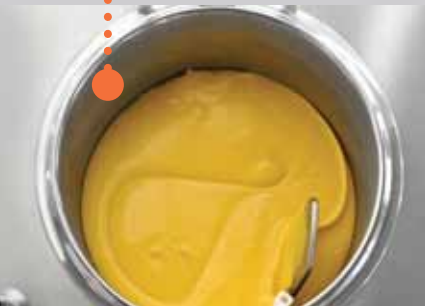
Bain-marie heating system of the latest generation guarantees a uniform and controlled temperature conditions without thermal inertia up to 118°C. Resistance heating devices operate individually according to the quantity of processed product. Max. flexible production rates, high quality standards of product produced and energy saving at the same time.

02 CONTROLLED BOILING



Chef Cream TTi manages and controls by means of a dedicated programme temperature progression in time and speed according to the product in progress. This avoids the unpleasant effect of uncontrolled mass volume increase and consequent overflow due to excessive heating. Quantities at full load are therefore optimized for each product.

03 COOLING AND STORAGE



The bain-marie cooling and storage system of the latest generation guarantees temperature uniformity and control without thermal inertia. Ice-prevention system for min. processed quantities and during storage. Detection and signalling system in case of power supply interruption during storage.

04 VARIABLE-DIAMETER DISPENSING TAP



Single-block steel body, seamless for a perfect product output. Double safety device and variable diameter for a quick and easy outgoing of both liquid products such as mixes and very dense products such as cream at + 4°C. After each dispense the exceeding product goes back into the tank for correct storage and highest hygiene standards.

05 MIXER



Provided with eccentric blades, the only one without central shaft to mix homogeneously and continuously any ingredient without stressing product texture, especially pastry cream during its cooling and storage.

06 INVERTER



Thanks to the inverter 8 stirring speeds and 4 different mixing procedures are available.

07 MULTILINGUAL SYSTEM



Thanks to the new Valmar multilingual system each programme touchscreen step-by-step description is available in the language selected among those provided by the software.

08 CLEANING AND HACCP



Easy and fast to clean thanks to the polished ra 0,4 μm (micron) AISI 394 tank. Tap and lid easily removable as well as the washing nozzle. Moreover thanks to the USB port records of performed procedures are easily downloaded for duly updating of the HACCP manual.

09 LID



Double lid made of steel with opening system actuated by servo-assisted hydraulic pistons for easy ingredient introduction even in case of product in progress. The machine has not to be stopped in full compliance with certified EC safety regulations.

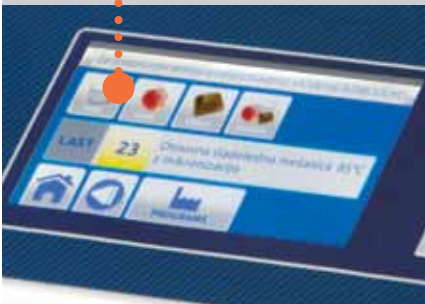
10 TOUCH & TYPE



The many advantages of the innovative touch & type of TTi series, which has already been successful in the other Valmar machines, are now available in the new Chef Cream. The user chooses to operate the machine via the fast and reliable touch or in the traditional type mode.

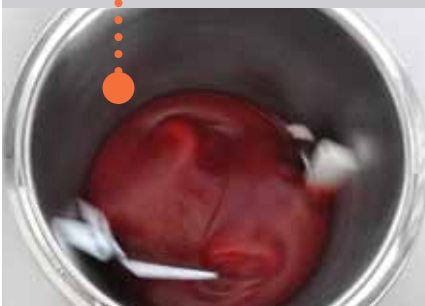
The 4.3" touchscreen has clear and intuitive icons that enable to manage and monitor each operating step.

11 PLC



Innovative PLC system that controls the numerous programmes of Chef Cream TTi, many of which are customizable. The wide LCD-display shows in detail the step to be performed for each procedure.

12 FLEXIBILITY



The new Chef Cream TTi produces up to 1/4 of its max. production rate at the same quality standards of products produced at full load. Quickness and consumption change accordingly. Such a flexibility is obtained thanks to the electronics of the innovative PLC, to the resistance heating devices operating individually, to the bain-marie of the latest generation and to the ice-prevention cooling system.

More than multipurpose...

What makes the Chef Cream TTi series of machines unique are the more than 70 programmes available for ice-cream products, confectionary and foodservice.

13 PROGRAMMES FOR HEATING AND COOLING OF PASTRY CREAM

13 PROGRAMMES FOR PASTEURIZING AND COOLING AT +4°C

20 COMPLETE PROGRAMMES FOR PASTRY PRODUCTS

5 PROGRAMMES TO PRODUCTS SAUCES/VARIEGATED PRODUCTS/GANACHES

4 COMPLETE PROGRAMMES SPECIFIC FOR FOODSERVICE

3 STIRRING/AGEING/PRODUCT OUTGOING PROGRAMMES

1 AUTOMATIC PROGRAMME FOR YOGURT PRODUCTION

21 FREE PROGRAMMES

Any pre-set programme is complete and includes both the heating/cooking/pasteurizing phases and the cooling and temperature maintaining.

Chef Cream TTi as well as all the machines of the TTi series, has customizable programmes to meet the specific production demand of the customer.

The right stirring for any product

Any heating or cooling procedure needs a specific stirring modality. Thanks to our innovative inverter installed in all the machines of TTi series, also Chef Cream easily suits any required procedure as it works at up to 8 different speed levels and has 4 different mixing procedures



PRODUCTION RATES, DIMENSIONS AND WEIGHT

MODEL	Dimensions (mm)			Weight (water condenser included) (kg)		Production per cycle L (min-max)
	W Width	D Depth	H Height	Net weight	Gross weight	
Chef Cream 30 TTi	590	890	1046+100	225	246	7-30
Chef Cream 60 TTi	590	890	1046+100	240	261	15-60
Chef Cream 130 TTi	750	990	1176+100	353	393	35-130

VARIABLE PRODUCT OUTGOING

USB



TECHNICAL DATA

MODEL	Power supply*			Rated power Kw	Water average consumption per cycle (12°C)**** Lt	Condensing unit		
	Volt	Hz	Ph			Water	Air **	Mixed air + water ***
Chef Cream 30 TTi	400	50	3	6.9	190	Water	Air **	Mixed air + water ***
Chef Cream 60 TTi	400	50	3	8.2	280	Water	Air **	Mixed air + water ***
Chef Cream 130 TTi	400	50	3	13.3	380	Water	Air **	Mixed air + water ***

* Other voltages and frequency available with additional charge. Chef Cream 30 TTi and 60 TTi also single-phase version available.

** Built-in air condensing unit available with additional charge.

N.B. weights and dimensions of machines equipped with optional equipment are different from those in the table.

*** Built-in mixed air + water condensing unit available with additional charge.

N.B. weights and dimensions of machines equipped with optional equipment are different from those in the table.

**** Water consumption can vary according to water temperature.

Any model is available with remote compressor + air condenser with additional charge.

N.B. weights and dimensions of machines equipped with optional equipment are different from those in the table.

NOTE:

Production rates can change according to the ingredients used and to the stirring mode selected.

All specifications mentioned must be considered approximate. Valmar reserves the right to modify, without notice, all parts deemed necessary.

VALMAR GLOBAL d.o.o.

Dombrova 1a, 5293 Volčja Draga, Slovenija

Tel.: +386 5 331 17 77, +39 333 6955539,

Fax: +386 5 331 17 78

www.valmar.eu

E-mail: info@valmar.eu

Agent/Dealer