



Zanesljivi in kvalitetni stroji
za izdelavo sladoleda



Reliable and quality ice
cream machines

Mehanski sladoledni stroji

Mechanical Horizontal Batch Freezers

- **Mehanski sladoledni stroji so zelo robustni:**

- Pri njihovi izdelavi so uporabljeni najkvalitetnejši sestavni deli znanih proizvajalcev.
- Zagotavljajo brezhibno delovanje.

- **Stroji so skrbno izdelani po naročilu:**

- Omogočajo upoštevanje tudi posebnih konstrukcijskih rešitev na željo kupcev.

- **Mehansko upravljanje:**

- Omogoča enostavno uporabo stroja.
- Sladoled je odlično zmešan in pravilno trd.

- **Velike odprtine:**

- Omogočajo enostavno in praktično polnjenje stroja.
- Odprtina za praznjenje sladoleda je prekrita s prozornim pokrovom, ki omogoča nadzorovanje procesa.

- **Mešalo je sestavljeno iz kakovostnih delov:**

- Se samo centrira in pri izmetavanju popolnoma izprazni valj.
- Enostavno ga operemo brez razdiranja in s tem zagotovimo brezhibno čistočo.

- **Hlajenje Valmar strojev:**

- Je izvedeno z direktno ekspanzijo hladilnega plina na cilinder.
- Zagotavlja maksimalen izkoristek hladilnega sredstva in veliko moč hlajenja.

- **Valmar stroji so kompaktno konstrukcije:**

- Dokazano največja kapaciteta v najmanjšem ohišju (različni modeli strojev so skonstruirani glede na količino izdelave sladoleda).

- **Mechanical batch freezers with robust construction:**

- these machines are produced with top quality components from the best known producers;
- flawless operation is guaranteed.

- **Batch freezers are accurately assembled according to specific requests:**

- special construction solutions requested by the client may also be considered.

- **Mechanical commands:**

- for extremely user-friendly operation of the batch freezer;
- perfect blending and desired consistency of the ice cream.

- **Ample openings:**

- make filling operations very easy and practical;
- ice cream extraction opening is protected by a transparent lid to enable control of the production process.

- **The agitator is made of quality parts only:**

- self-centring of the agitator and complete emptying of the cylinder at ice cream extraction;
- easy washing method requires no dismantling and assures perfect hygiene.

- **Cooling of the Valmar batch freezers:**

- provided by direct expansion of the cooling gas on the cylinder;
- ensures maximum efficiency of the cooling medium and high cooling capacity.

- **Compact construction:**

- Valmar batch freezers are proven to give you maximum capacity in the smallest machine casing (various machine models are constructed according to the ice cream production quantity).

Mehanski sladoledni stroji / Mechanical Horizontal Batch Freezers

Tip/Type	Količina za cikel / Quantity for cycle				Zmogljivost na uro / Capacity per hour		Moč / Power
	Sladoledna masa		Izdelan sladoled		Sladoledna masa	Izdelan sladoled	
	Mix used		Ice cream produced		Mix used	Ice cream produced	
	min kg	max kg	min l	max l	max kg/h	max l/h	
UNI 6 / 35	1,5	6,5	2,8	9	35	54	4,1
UNI 9 / 55	2	9,5	3,5	13,2	55	75	5,5
UNI 12 / 75	3	12	4,2	16,8	75	102	8
UNI 16 / 100	4	16	5,6	23,8	100	138	9,8

UNI



Električni priključek / Electric connection	Kondenzator / Condenser	Neto teža / Net weight	Mere /Dimension		
			Višina / Height	Širina / Width	Globina / Depth
Volt/Hz/Ph		cca kg	mm	mm	mm
400/50/3	Vodni/Water	210	1338	520	860
400/50/3	Vodni/Water	260	1338	520	860
400/50/3	Vodni/Water	310	1338	520	860
400/50/3	Vodni/Water	350	1420	610	955

Digitalni sladoledni stroji

Electronic Horizontal Batch Freezers

• Novo elektronsko krmiljenje DIGIT:

- Meri trdoto sladoleda in na osnovi te določa trajanje proizvodnje.
- Zagotavlja kvalitetno izdelavo vseh vrst sladoledov ne glede na količino sladoledne mase v cilindru.

• Samonastavljivo patentirano mešalo KLIMAR zagotavlja:

- dobro mešanje sladoledne mase,
- 100 % čist cilindar ob koncu izmeta sladoleda,
- optimalen hladilni izkoristek stroja,
- manjšo porabo električne energije in vode,
- večjo hitrost izdelave maksimalno trdega sladoleda.

• Hladilni sistem EKOICE:

- Omogoča manjšo porabo vode in električne energije med postopkom izdelave.

• Čiščenje in demontaža delov stroja sta:

- enostavna, brez uporabe dodatnega orodja, kar zagotavlja brezhibno čistočo.

• Stroji DIGIT z inverterjem:

- Ponujajo več možnih nastavitev hitrosti mešala, s čimer enostavno izberemo najoptimalnejše obrate za vsako vrsto in količino sladoleda.
- Od hitrosti vrtenja mešala je odvisna kvaliteta in količina sladoleda.
- Delovanje reguliramo na tri načine: na temperaturo, čas, trdoto.
- Podatki so prikazani na prikazovalniku.

• Večje dimenzije stroja digit i so izvedene z by-passom, ki omogoča:

- Da se pri nizkih temperaturah zmanjša moč kompresorja.
- Da lahko delamo manjšo količino sladoleda in varčujemo z energijo in vodo.

• New electronic control device DIGIT:

- measures ice cream consistency and determines the production time on the basis of the acquired data;
- assures high production quality of all types of ice cream regardless of the quantity of ice cream mix inside the cylinder.

• Self-adjustable patented agitator KLIMAR guarantees:

- effective blending of the ice cream mix;
- 100 % clean cylinder at the end of ice cream extraction;
- optimal cooling efficiency of the machine;
- considerable savings in water and energy;
- higher production speed for maximum ice cream consistency.

• EKOICE cooling system:

- Allows you to reduce water and energy consumption in production process.

• Dismantling and cleaning of batch freezer parts is:

- simple and requires no use of special tools, thus assuring perfect hygiene.

• DIGIT batch freezers with the inverter:

- provide ample possibilities of agitator speed setting which means that you can simply select the most appropriate rotation speed for any type or quantity of ice cream;
- the agitator rotation speed determines the quality and quantity of ice cream;
- the operation is regulated by controlling three parameters: temperature, time, consistency.
- data and messages appear on the display.

• Larger models of the Digit i batch freezer are provided with a by-pass for following purposes:

- the compressor power is reduced at lower temperatures;
- smaller quantities of ice cream may be produced reducing the consumption of water and energy.

Digitalni sladoledni stroji / Electronic Horizontal Batch Freezers

Tip/Type	Količina za cikel / Quantity for cycle				Zmogljivost na uro / Capacity per hour		Moč / Power KW
	Sladoledna masa / Mix used		Izdelan sladoled / Ice cream produced		Sladoledna masa / Mix used	Izdelan sladoled / Ice cream produced	
	min kg	max kg	min l	max l	max kg/h	max l/h	
DIGI 6 / 35	1,5	6,5	2,8	9	35	54	4,1
DIGI 9 / 55	2	9,5	3,5	13,2	55	75	5,5
DIGI 12 / 75	3	12	4,2	16,8	75	102	8
DIGI 16 / 100	3	16	5,6	23,8	100	138	9,8
DIGI 19XL / 120	4	19	5,6	26,6	120	150	14,5
DIGI 23XL / 140	4	23	5,6	32,2	140	180	16,5
DIGI 27XL / 150	4	27	7	37,8	150	215	20,5

DIGI



Električni priključek / Electric connection	Kondenzator / Condenser	Neto teža / Net weight	Mere / Dimensions			Inverter	
			Višina / Height	Širina / Width	Globina / Depth	Serijski / Serial	Opcija / Optional
			cca kg	mm	mm	mm	
400/50/3	Vodni/Water	210	1338	520	860		•
400/50/3	Vodni/Water	260	1338	520	860		•
400/50/3	Vodni/Water	310	1338	520	860		•
400/50/3	Vodni/Water	350	1420	610	955		•
400/50/3	Vodni/Water	410	1420	610	955	•	
400/50/3	Vodni/Water	450	1420	610	1055	•	
400/50/3	Vodni/Water	520	1420	610	1155	•	

Sladoledni stroji TS LCD

Horizontal batch-freezers TS LCD

• Nov krmilnik omogoča:

- enostavno prilagoditev delovanja stroja željam kupca
- široke možnosti priključevanja na informacijska omrežja (GPRS, INTERNET, SCADA (HMI - Human Machine Interface)...

• Grafični nadzorni panel TS LCD (Touch Screen Liquid Crystal Display) z upravljanjem na dotik omogoča:

- uporabniku prijazno upravljanje,
- enostavno vnašanje parametrov,
- nadzorno spremljanje procesa izdelave sladoleda,
- nadzorno spremljanje delovanja stroja.

• Nova tehnologija delovanja

- Omogoča energijsko učinkovitejše delovanje, omogoča mehkejše delovanje stroja in s tem daljšo življenjsko dobo mehanskih komponent, večjo prilagodljivost vsotnim surovinam ter nudi večjo varnost pri delovanju. Izboljša se kvaliteta sladoleda.

• Enostavna diagnostika napak in zgodovine

• Samonastavljivo mešalo zagotavlja:

- dobro mešanje sladoledne mase,
- 100 % čist cilinder ob koncu izmeta sladoleda,
- optimalen hladilni izkoristek stroja,
- večjo hitrost izdelave maksimalno trdega sladoleda.

• New controller allows:

- simple machine adjustment to the customer wishes;
- wide possibilities of connection to information (GPRS, INTERNET, SCADA, HMI (Human Machine Interface)...

• Graphic control panel TS LCD (Touch Screen Liquid Crystal Display) with management touch screen allows:

- customer friendly running,
- simple parameters import,
- supervisory ice cream making monitoring,
- supervisory machine monitoring.

• New activity technology

- Allows more effective energy functioning, makes machine activity more tender and in this way is mechanical components lifetime prolonged; higher adaptability to inlet raw materials; better safety in functioning time. Ice cream's quality gets better.

• Error and history easy diagnostic

• Selfemploy blender assure:

- good ice cream mass mixing,
- 100 % clean cylinder after ice cream ejection,
- optimal refrigerating advantage of machine,
- higher speed for maximum solid ice cream production.

Sladoledni stroj TS LCD / Horizontal batch freezer TS LCD

Tip/Type	Količina za cikel / Quantity for cycle				Zmogljivost na uro / Capacity / hour		Moč / Power
	Sladoledna masa / Mix used		Izdelan sladoled / Ice cream produced		Sladoledna masa / Mix used	Izdelan sladoled / Ice cream produced	KW
	min kg	max kg	min l	max l	max kg/h	max l/h	
TS LCD 6/35	1,5	6,5	2,8	9	35	54	4,1
TS LCD 9/55	2	9,5	3,5	13,2	55	75	5,5
TS LCD 12/75	3	12	4,2	16,8	75	102	8
TS LCD 16/100	3	16	5,6	23,8	100	138	9,8
TS LCD 19XL/120	4	19	5,6	26,6	120	150	14,5
TS LCD 23XL/140	4	23	5,6	32,2	140	180	16,5
TS LCD 27XL/150	4	27	7	37,8	150	215	20,5

TS LCD



Električni priključek / Electric Connection	Kondenzator / Condenser	Neto teža / Net Weight	Mere / Dimension			Inventer serijski / Inverter Serial
		cca kg	Višina/ Height	Širina/ Width	Globina/ Depth	
		min l	mm	mm	mm	
400/50/3	Vodni/Water	210	1414	520	860	•
400/50/3	Vodni/Water	260	1414	520	860	•
400/50/3	Vodni/Water	310	1414	520	860	•
400/50/3	Vodni/Water	350	1496	610	955	•
400/50/3	Vodni/Water	410	1496	610	955	•
400/50/3	Vodni/Water	450	1496	610	1055	•
400/50/3	Vodni/Water	520	1496	610	1155	•

Digitalni pasterizatorji in zorilniki

Electronic Pasteurizers and Ageing Vats

• **Digitalno vodena pasterizacija** nam omogoča kontrolo morebitnih napak med samim procesom pasterizacije:

- izpis izpada električne energije,
- prepočasno hlajenje,
- nedovoljen porast temperature med zorenjem mase.

• **Posredno ogrevanje/hlajenje posode** z vmesnim tekočim medijem za prenos toplote po celotni površini posode:

- Omogoča delo z nižjimi temperaturami.
- Preprečuje spremembo okusa sladoledne mase.

• **Posebna konstrukcijska rešitev:**

- Omogoča, da se po iztoku osnovne mase iz pasterizatorja popolnoma opere iztočna pipa, s čimer preprečimo možnost okužb.

- Zagotavlja nam popolno pasterizacijo vse zmesi brez bojazni, da bi del zmesi v ventilu ostal nepasteriziran.

• **Posebno oblikovano mešalo:**

- Zagotavlja izredno dobro mešanje, ki maso skoraj homogenizira.
- Omogoča z uporabo posebne zaporne ploščice izdelavo tudi manjših količin sladoledne mase.

• **Digital control of pasteurization** enables the user to check eventual errors during the pasteurization process:

- power supply failure;
- cooling process is too slow;
- temperature rises inadvertently during the mix ageing phase.

• **Indirect heating/cooling of the cylinder by means of a liquid medium** which transfers heat to the entire cylinder surface:

- operation with lower temperatures is possible;
- prevents any alterations of the ice cream mix flavours.

• **Special design for a practical solution:**

- makes it possible to completely wash out the outlet pipe after extracting the basic mix from the pasteurizer thus preventing any possibility of contamination of the mix;

- assures perfect pasteurization of all the mix with no danger of leaving any residue mix inside the pipe unpasteurized.

• **Special construction of the agitator:**

- this feature assures excellent blending which produces an almost homogeneous mix;
- with the addition of a special blocking plate it also allows smaller quantities of ice cream mix to be produced.

Digitalni pasterizatorji / Electronic Pasteurizers

Tip/type	Zmogljivost v 2 urah / Capacity in 2 hours	Zmogljivost posode / Capacity of cylinder	Moč / Power	Električni prikluček / Electric connection
		min-max		
	l	kg	KW	Volt/Hz/Ph
PAST 60	60	20-60	8,0	400/50/3
PAST 130	130	30-130	12,5	400/50/3

Digitalni zorilniki / Electronic Ageing Vats

Tip/type	Zmogljivost v 2 urah / Capacity in 2 hours	Zmogljivost posode / Capacity of cylinder	Moč / Power	Električni prikluček / Electric connection
		min-max		
	l	kg	KW	Volt/Hz/Ph
AGE PAST 60		20-60	1,7	230/50/1
AGE PAST 130		30-130	2,0	230/50/1

PAST



Kondenzator / Condenser	Neto teža / Net weight	Mere / Dimensions			Bruto teža / Gross Weight
		Višina / Height	Širina / Width	Globina / Depth	
	cca kg	mm	mm	mm	kg
Vodni/water	140	1030	350	950	175
Vodni/water	200	1030	520	950	235

Kondenzator / Condenser	Neto teža / Net weight	Mere / Dimensions			Bruto teža / Gross Weight
		Višina / Height	Širina / Width	Globina / Depth	
	cca kg	mm	mm	mm	kg
Vodni/water	105	1030	350	950	140
Vodni/water	175	1030	520	950	210

Kombinirani sladoledni stroji

Combined Ice Cream Machines

- **Prednosti nakupa kombiniranega sladolednega stroja DUO:**
 - Omogoča večji izbor osnovnih mas - vsak okus ima lahko svoj recept.
 - Za kompletno izdelavo sladoleda zadostuje en stroj.
 - Zavzame manj prostora kot kombinacija stroja in pasterizatorja.
 - Vpliva na nižje stroške investicije.
 - Izdelamo boljši sladoled kot brez tople predpriprave sladoledne mase.
- **Elektronika za upravljanje** pasterizatorja nam ponuja različne načine segrevanja sladoledne mase, ki preprečujejo sprijemanje zmesi na steno posode in omogočajo velik prihranek električne energije:
 - normalno ali hitro gretje za večje količine sladoleda,
 - gretje za bolj občutljive sladoledne zmesi,
 - gretje za zelo majhne količine zmesi v večjih strojih, kjer segrevamo maso samo s spodnje strani posode.
- **Posebno skonstruiran blokator** v posodi za pasterizacijo:
 - Preprečuje, da bi zmes sledila mešalu in se vrtela v posodi.
 - Omogoča, da dosežemo homogeno zmešano sladoledno maso.
- **Posebno skonstruirana cev:**
 - Omogoča, da vročo zmes pretočimo iz posode za pasterizacijo v cilinder za izdelavo sladoleda.
 - Preprečuje okužbo sladoledne mase.
- **The advantages of buying a combined ice cream machine DUO:**
 - allows you to dispose of a wider selection of basic ice cream mixes - each flavour can be made according to its own recipe;
 - one machine is all it takes for the complete ice cream production;
 - requires less space than a combination of a batch freezer and a pasteurizer;
 - lowers the investment costs;
 - better ice cream quality than without warm preparation phase of the ice cream mix.
- **The electronic control** of the pasteurizer enables you to choose between different heating modes of the ice cream mix. This option prevents the mix from sticking to the cylinder walls and enables you to save on energy costs:
 - normal or rapid heating for larger quantities of ice cream;
 - heating mode for delicate ice cream mixes;
 - heating of very small mix quantities in larger machines where the mix is only heated from the cylinder bottom.
- **A blocking device of special construction** inside the pasteurization cylinder:
 - prevents the mix from rotating inside the cylinder while spinning together with the agitator;
 - helps you achieve a homogeneously blended ice cream mix.
- **Specifically designed tube:**
 - makes it possible to transfer hot mix from the pasteurizer tank to ice cream production cylinder.
 - prevents the ice cream mix from getting infected by bacteria.

Kombinirani sladoledni stroji / Combined Ice Cream Machines

Tip/Type	Sladoledna masa /cikel		Zmogljivost na uro / Capacity per hour	Moč / Power	Električni priključek / Electric connection
	Mix used /cycle		Sladoledna masa / Mix used		
	min	max			
	kg	kg	max kg/h	KW	Volt/Hz/Ph
MEHANSKI / MECHANICAL					
DUO 6	2	6	36	7,3	400/50/3
DUO 9	3	9	54	9,0	400/50/3
DUO 12	3	11	66	11,5	400/50/3
DUO 16	3	14	84	16,5	400/50/3
DUO 18	6	17	102	17	400/50/3
DIGITALNI / ELECTRONIC					
DUO 6d / 35	1,5	6,5	35	7,3	400/50/3
DUO 9d / 55	2	9,5	55	9,0	400/50/3
DUO 12d / 75	3	12	75	11,5	400/50/3
DUO 16d / 100	3	16	100	16,5	400/50/3
DUO 18d / 120	6	17	120	17	400/50/3

DUO



Kondenzator / Condenser	Neto teža / Net weight	Mere / Dimensions			Inverter
		Višina / Height	Širina / Width	Globina / Depth	Opcija / Optional
	cca kg	mm	mm	mm	
Vodni/Water	260	1377	610	910	
Vodni/Water	310	1377	610	910	
Vodni/Water	360	1377	610	910	
Vodni/Water	410	1377	610	1055	
Vodni/Water	420	1437	610	1055	
Vodni/Water	265	1377	610	910	•
Vodni/Water	315	1377	610	910	•
Vodni/Water	365	1377	610	910	•
Vodni/Water	415	1377	610	1055	•
Vodni/Water	425	1437	610	1055	•

Aparat za stepanje smetane Cream Whipping Machine

- Glavni deli so izdelani iz inoxa.
- Odlikuje ga praktična in enostavna uporaba ter tiho delovanje.
- Odlično stepa vse vrste smetan: živalsko, rastlinsko, svežo, sterilizirano, smetane z različno vsebnostjo maščob.
- Vlito tekočo smetano ves čas ohlaja na 4° C vse do iztoka stepene smetane.
- Omogoča dosego želene kvalitete stepene smetane in regulacijo količine iztoka; izdelavo stepene smetane lahko kadarkoli prekinemo.
- Izvlečna banjica omogoča enostavno čiščenje in zagotavlja brezhibno čistočo.
- 12 l stepalnik je namenjen velikim uporabnikom in omogoča neprekinjen iztok stepene smetane.
- Main machine parts are made of stainless steel.
- Among its best features are user-friendliness and extremely silent operation.
- Perfect for whipping all types of cream: animal, vegetal, fresh, sterilized, cream with various fat contents.
- The machine assures that the liquid cream poured inside is always cooled to the temperature of 4° C until whipped cream comes out.
- Allows the user to always achieve whipped cream of desired quality and to regulate the quantity produced. The production process may be interrupted at any time.
- A removable cream container makes it easy to perform thorough cleaning and keep perfect hygiene.
- 12 l whipping machine is designed for large consumption and assures constant output of whipped cream.

Aparat za stepanje smetane / Cream Whipping Machine

	Zmogljivost / uro Capacity / hour	Zmogljivost posode / Capacity of cylinder	Moč / Power	Električni priključek / Electric connection
Tip/Type	l	max kg	KW	Volt/Hz/Ph
EUROPA 2	100	2	0,3	230/50/1
SOFT 5	100	6	0,47	230/50/1
SOFT 12	300	12	0,6	230/50/1



Kondenzator / Condenser	Neto teža / Net weight	Mere / Dimensions			Bruto teža / Gross weight
		Višina / Height	Širina / Width	Globina / Depth	
	cca kg	mm	mm	mm	kg
Zračni/Air	28	400	250	410	30
Zračni/Air	32	480	260	470	34
Zračni/Air	46	500	300	500	53

Sladoledne vitrine

Ice Cream Cabinets

- Ventilacijsko hlajenje z vgrajenim pol-hermetičnim kompresorjem (Adriana 12G ima vgrajen hermetični kompresor)
- Avtomatsko odtaljevanje z inverzijo cikla
- Ogrevano sprednje steklo, ki se dvizno odpira
- Ogrevana termopan stranska stekla
- Delovna stran vitrine ima zavese
- Enostavna sestava več enot skupaj
- 2 izparilnika
- Možnost izbire barv po RAL-u ali posebne dizajna
- Vitrina je na kolesih
- Standardne barve: RAL 9007, RAL 5017, RAL 9016, RAL 1028, RAL 2009, RAL 3003
- Hladilni plin R404a
- Delovna temperatura -15/-25 °C
- Ventilated refrigeration with built-in semi hermetic refrigerating unit (Adriana 12G is hermetic)
- Automatic defrosting by cycle inversion
- Heated (defogged) front glass openable with lift
- Heated air-chambered side glasses
- Back opening with curtain
- Assembling of many cabinets without side panels possible
- 2 coated evaporators
- Special color and front design are possible
- Cabinet is on wheel
- Standard colors: RAL 9007, RAL 5017, RAL 9016, RAL 1028, RAL 2009, RAL 3003
- Refrigeration gas R404a
- Working temperature -15/-25 °C

Sladoledne vitrine / Ice Cream Cabinets

Tip/Type	Teža / Weight	Električni priključek / Electric connection	Moč / Power		Mere / Dimensions
			Skupna moč / Total power	Moč pri odtaljevanju / Total Power On Defrosting	
	kg	V/Ph/Hz	W	W	d/g/v v mm
12G	218	220/1/50	1320	1970	1180x1100x1340
16G	308	400/3/50	1760	2660	1500x1100x1340
18/20G	308	400/3/50	2160	3060	1830x1100x1340
24G	365	400/3/50	2450	3750	2210x1100x1340

Vitrine za sladice

Pastry Cabinets

- Ventilacijsko hlajenje
- Močan evaporator zagotavlja, da sladice ostanejo sveže in sočne
- Delovna stran vitrine ima zavese
- Dobra izolacija omogoča prihranek energije
- Vitrina je na kolesih
- Planibel G steklo daje sladicom lep videz
- Enostavna sestava več enot skupaj
- Standardne barve: RAL 9007, RAL 9016, RAL 5017, RAL 1028, RAL 2009, RAL 3003
- Hladilni plin: R134a
- Delovna temperatura: +6/+8 °C
- Fan assisted refrigeration system
- Strong evaporator assure pastry freshness and richness
- Service side accessed by opening roller
- Good thermal insulation save energy
- Display cabinet is on wheel
- Planibel G glass make a fine sight office cream
- Simple assembly of units
- Standard colors: RAL 9007, RAL 9016, RAL 5017, RAL 1028, RAL 2009, RAL 3003
- Refrigeration gas: R134a
- Working temperature: +6/+8 °C

Vitrine za sladice / Pastry Cabinets

Tip/Type	Teža / Weight	Električni priključek / Electric connection	Moč / Power	Mere / Dimensions
	kg	V/Ph/Hz	W	d/g/v v mm
12P	180	220/1/50	620	1180x1100x1340
18P	280	400/3/50	750	1830x1100x1340
24P	330	400/3/50	860	2210x1100x1340

Adriana



Standardne barve / Standard colors



Bela / White
RAL 9016

Siva / Silver
RAL 9007

Modra / Blue
RAL 5017

Rumena / Yellow
RAL 1028

Oranžna / Orange
RAL 2009

Rdeča / Red
RAL 3003

Adriana





VALTEK stroji za sladoled so:

- **Zanesljivi** - Zagotavljajo vedno enako, najboljšo kakovost sladoleda, neodvisno od količine in vrste mešanice
- **Zmogljivi** - Izdelajo največjo količino sladoleda v najmanjši dimenziji stroja v najkrajšem času
- **Inovativni** - izdelajo mehke, kremozne sladoled ali kompakten "suh" sladoled
- **Varčni** - Varčujejo s porabo električne energije in vode
- **Enostavni** - Zagotavljajo enostavno upravljanje in enostavno čiščenje brez uporabe dodatnega orodja

The VALTEK ice cream machines are:

- **Reliable** - You can be sure to always obtain the same, top quality ice cream, regardless of the quantity and type of the ice cream mix
- **Efficient** - The machines allow you to produce the maximum quantity of ice cream in shortest time even in the smallest machine models
- **Innovative** - You may choose to produce a soft and creamy or a solid and dry ice cream
- **Economical** - The consumption of energy and water is reduced
- **Of high quality** - The constant upgrading of their characteristics is a guarantee of meeting the demands of an ample circle of users
- **Simple** - The operating and cleaning procedures are very simple and require no additional tools

VALTEK 
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