



vse za sladoled  
all for ice cream  
tutto per gelato  
alles für eis



# Mehanski sladoledni stroji

## Mechanical Horizontal Batch Freezers

»SNOWY«

- 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 centriра in pri izmetavanju popolnoma izprazni valj.
  - Enostavno ga operemo brez razdiranja in s tem zagotovimo brezhibno čistoto.
- Hlajenje Valmar strojev:**
  - Je izvedeno z direktno ekspanzijo** hladilnega plina na cilinder.
  - Zagotavlja maksimalen izkoristek hladilnega sredstva in veliko moč hlajenja.
- Valmar stroji so kompaktne konstrukcije:**
  - Dokazano največja kapaciteta v najmanjšem ohišju (različni modeli strojev so skonstruirani glede na količino izdelave sladoleta).

- 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 | Električni priključek / Electric connection | Kondenzator / Condenser | Neto teža / Net weight | Mere/Dimensions |                |                 |  |  |  |  |
|-----------------------|--|--------|--------------------|-------|--|--|--------------------|-----|-------------|---|-------------------------|------------------------|-----------------|----------------|-----------------|--|--|--|--|
|                       | Sladoledna masa                        |        | Izdelan sladoled   |       | Sladoledna masa                        |  | Izdelan sladoled   |     |             |   |                         |                        | Všina / Height  | Širina / Width | Globina / Depth |  |  |  |  |
|                       | Mix used                               |        | Ice cream produced |       | Mix used                               |  | Ice cream produced |     |             |   |                         |                        | cca kg          | mm             | mm              |  |  |  |  |
|                       | min kg                                 | max kg | min l              | max l | max kg/h                               |  | max l/h            |     |             |   |                         |                        |                 |                |                 |  |  |  |  |
| <b>SNOWY 6m</b>       | 2                                      | 6      | 2,8                | 9     | 30                                     |  | 46                 | 4,1 | 400/50/3    | Vodni/Water                                 | 210                     | 1275                   | 440             | 790            |                 |  |  |  |  |
| <b>SNOWY 6 / 35</b>   | 1,5                                    | 6,5    | 2,8                | 9     | 35                                     |  | 54                 | 4,1 | 400/50/3    | Vodni/Water                                 | 210                     | 1338                   | 520             | 860            |                 |  |  |  |  |
| <b>SNOWY 9 / 55</b>   | 2                                      | 9,5    | 3,5                | 13,2  | 55                                     |  | 75                 | 5,5 | 400/50/3    | Vodni/Water                                 | 260                     | 1338                   | 520             | 860            |                 |  |  |  |  |
| <b>SNOWY 12 / 75</b>  | 3                                      | 12     | 4,2                | 16,8  | 75                                     |  | 102                | 8   | 400/50/3    | Vodni/Water                                 | 310                     | 1338                   | 520             | 860            |                 |  |  |  |  |
| <b>SNOWY 16 / 100</b> | 4                                      | 16     | 5,6                | 23,8  | 100                                    |  | 138                | 9,8 | 400/50/3    | Vodni/Water                                 | 350                     | 1420                   | 610             | 955            |                 |  |  |  |  |



# Digitalni sladoledni stroji

## Electronic Horizontal Batch Freezers

»SNOWY D / SNOWY D/I«

- 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 cilinder 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 čistoto.

- 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 | Električni priključek / Electric connection | Kondenzator / Condenser | Mere / Dimensions |      |     | Inverter |                 |                |                 |
|-------------------------|--|--------|---------------------------------------|-------|--|---------------------------------------|-------------|---|-------------------------|-------------------|------|-----|----------|-----------------|----------------|-----------------|
|                         | Sladoledna masa / Mix used             |        | Izdelan sladoled / Ice cream produced |       | Sladoledna masa / Mix used             | Izdelan sladoled / Ice cream produced |             |   |                         | cca kg            | mm   | mm  | mm       | Višina / Height | Širina / Width | Globina / Depth |
|                         | min kg                                 | max kg | min l                                 | max l | max kg/h                               | max l/h                               | KW          | Volt/Hz/Ph                                  |                         |                   |      |     |          |                 |                |                 |
| <b>SNOWY 6d / 35</b>    | 1,5                                    | 6,5    | 2,8                                   | 9     | 35                                     | 54                                    | 4,1         | 400/50/3                                    | Vodni/Water             | 210               | 1338 | 520 | 860      |                 | •              |                 |
| <b>SNOWY 9d / 55</b>    | 2                                      | 9,5    | 3,5                                   | 13,2  | 55                                     | 75                                    | 5,5         | 400/50/3                                    | Vodni/Water             | 260               | 1338 | 520 | 860      |                 | •              |                 |
| <b>SNOWY 12d / 75</b>   | 3                                      | 12     | 4,2                                   | 16,8  | 75                                     | 102                                   | 8           | 400/50/3                                    | Vodni/Water             | 310               | 1338 | 520 | 860      |                 | •              |                 |
| <b>SNOWY 16d / 100</b>  | 3                                      | 16     | 5,6                                   | 23,8  | 100                                    | 138                                   | 9,8         | 400/50/3                                    | Vodni/Water             | 350               | 1420 | 610 | 955      |                 | •              |                 |
| <b>SNOWY 19XL / 120</b> | 4                                      | 19     | 5,6                                   | 26,6  | 120                                    | 150                                   | 14,5        | 400/50/3                                    | Vodni/Water             | 410               | 1420 | 610 | 955      | •               |                |                 |
| <b>SNOWY 23XL / 140</b> | 4                                      | 23     | 5,6                                   | 32,2  | 140                                    | 180                                   | 16,5        | 400/50/3                                    | Vodni/Water             | 450               | 1420 | 610 | 1055     | •               |                |                 |
| <b>SNOWY 27XL / 150</b> | 4                                      | 27     | 7                                     | 37,8  | 150                                    | 215                                   | 20,5        | 400/50/3                                    | Vodni/Water             | 520               | 1420 | 610 | 1155     | •               |                |                 |





# Pasterizatorji in zorilniki

## Electronic Pasteurizers and Ageing Vats

»SWEETY«

- **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 spremembu okusa sladoledne mase.
- **Posebna konstrukcijska rešitev:**
  - Omogoča, da se po iztoku osnovne mase iz pasterizerja 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.

### Pasterizatorji / Electronic Pasteurizers

| Tip/Type         | Zmogljivost v 2 urah / Capacity in 2 hours | Zmogljivost posode / Capacity of cylinder<br>min-max | Moč / Power<br>I | Električni priključek / Electric connection<br>kg | Kondenzator / Condenser | Neto teža / Net weight<br>cca kg | Mere / Dimensions     |                      |                       | Bruto teža / Gross weight<br>kg |
|------------------|--|--|------------------|---|-------------------------|----------------------------------|-----------------------|----------------------|-----------------------|---------------------------------|
|                  |  |  |                  |   |                         |                                  | Višina / Height<br>mm | Širina / Width<br>mm | Globina / Depth<br>mm |                                 |
|                  |  |  |                  |   |                         |                                  | Vodni/Water           | 140                  | 1030                  | 350                             |
| SWEETY 60 digit  | 60   | 20–60  | 8,0              | 400/50/3  | Vodni/Water             | 200                              | 1030                  | 500                  | 870                   | 235                             |
| SWEETY 130 digit | 130  | 30–130   | 12,5             | 400/50/3  | Vodni/Water             | 175                              | 1030                  | 500                  | 870                   | 210                             |

### Zorilniki / Electronic Ageing Vats

| Tip/Type             | Zmogljivost v 2 urah / Capacity in 2 hours | Zmogljivost posode / Capacity of cylinder<br>min-max | Moč / Power<br>I | Električni priključek / Electric connection<br>kg | Kondenzator / Condenser | Neto teža / Net weight<br>cca kg | Mere / Dimensions     |                      |                       | Bruto teža / Gross weight<br>kg |
|----------------------|--|--|------------------|---|-------------------------|----------------------------------|-----------------------|----------------------|-----------------------|---------------------------------|
|                      |  |  |                  |   |                         |                                  | Višina / Height<br>mm | Širina / Width<br>mm | Globina / Depth<br>mm |                                 |
|                      |  |  |                  |   |                         |                                  | Vodni/Water           | 105                  | 1030                  | 350                             |
| AGE SWEETY 60 digit  |  | 20–60  | 1,7              | 230/50/1  | Vodni/Water             | 175                              | 1030                  | 500                  | 870                   | 210                             |
| AGE SWEETY 130 digit |  | 30–130   | 2,0              | 230/50/1  | Vodni/Water             | 175                              | 1030                  | 500                  | 870                   | 210                             |





# Kombinirani sladoledni stroji Combined Ice Cream Machines

»SMARTY«

- Prednosti nakupa kombiniranega sladolednega stroja SMARTY:**
  - 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 SMARTY:**
  - 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 | Kondenzator / Condenser | Neto teža / Net weight | Mere / Dimensions |      |          | Inverter |  |  |  |  |
|-------------------------------|-----------------------|-----|--|----------|-------------|---|-------------------------|------------------------|-------------------|------|----------|----------|--|--|--|--|
|                               | Mix used/cycle        |     | Sladoledna masa /                      |          |             |   |                         |                        | min               | max  | Mix used |          |  |  |  |  |
|                               |                       |     |  |          |             |   |                         |                        |                   |      |          |          |  |  |  |  |
|                               | kg                    | kg  |  | max kg/h |             |   |                         |                        |                   |      | cca kg   |          |  |  |  |  |
| <b>MEHANSKI / MECHANICAL</b>  |                       |     |  |          |             |   |                         |                        |                   |      |          |          |  |  |  |  |
| <b>SMARTY 6</b>               | 2                     | 6   | 36                                     | 7,3      | 400/50/3    | Vodni/Water                                 | 260                     | 1377                   | 610               | 910  |          |          |  |  |  |  |
| <b>SMARTY 9</b>               | 3                     | 9   | 54                                     | 9,0      | 400/50/3    | Vodni/Water                                 | 310                     | 1377                   | 610               | 910  |          |          |  |  |  |  |
| <b>SMARTY 12</b>              | 3                     | 11  | 66                                     | 11,5     | 400/50/3    | Vodni/Water                                 | 360                     | 1377                   | 610               | 910  |          |          |  |  |  |  |
| <b>SMARTY 16</b>              | 3                     | 14  | 84                                     | 16,5     | 400/50/3    | Vodni/Water                                 | 410                     | 1377                   | 610               | 1055 |          |          |  |  |  |  |
| <b>SMARTY 18</b>              | 6                     | 17  | 102                                    | 17       | 400/50/3    | Vodni/Water                                 | 420                     | 1437                   | 610               | 1055 |          |          |  |  |  |  |
| <b>DIGITALNI / ELECTRONIC</b> |                       |     |  |          |             |   |                         |                        |                   |      |          |          |  |  |  |  |
| <b>SMARTY 6d / 35</b>         | 1,5                   | 6,5 | 35                                     | 7,3      | 400/50/3    | Vodni/Water                                 | 265                     | 1377                   | 610               | 910  | •        |          |  |  |  |  |
| <b>SMARTY 9d / 55</b>         | 2                     | 9,5 | 55                                     | 9,0      | 400/50/3    | Vodni/Water                                 | 315                     | 1377                   | 610               | 910  | •        |          |  |  |  |  |
| <b>SMARTY 12d / 75</b>        | 3                     | 12  | 75                                     | 11,5     | 400/50/3    | Vodni/Water                                 | 365                     | 1377                   | 610               | 910  | •        |          |  |  |  |  |
| <b>SMARTY 16d / 100</b>       | 3                     | 16  | 100                                    | 16,5     | 400/50/3    | Vodni/Water                                 | 415                     | 1377                   | 610               | 1055 | •        |          |  |  |  |  |
| <b>SMARTY 18d / 120</b>       | 6                     | 17  | 120                                    | 17       | 400/50/3    | 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 dosegoo 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

| Tip/Type | Zmogljivost / uro | Zmogljivost posode   | Moč / Power | Električni priključek / Electric connection | Kondenzator / Condenser | Neto teža / Net weight | Mere / Dimensions |                |                 | Bruto teža / Gross weight |
|----------|-------------------|----------------------|-------------|---|-------------------------|------------------------|-------------------|----------------|-----------------|---------------------------|
|          | Capacity / hour   | Capacity of cylinder |             |   |                         |                        | Višina / Height   | Širina / Width | Globina / Depth |                           |
|          | l                 | max kg               | KW          | Volt/Hz/Ph                                  | cca kg                  | mm                     | mm                | mm             | kg              |                           |
| EUROPA 2 | 100               | 2                    | 0,3         | 230/50/1                                    | Zračni/Air              | 28                     | 400               | 250            | 410             | 30                        |
| SOFT 5   | 100               | 6                    | 0,47        | 230/50/1                                    | Zračni/Air              | 32                     | 480               | 260            | 470             | 34                        |
| SOFT 12  | 300               | 12                   | 0,6         | 230/50/1                                    | Zračni/Air              | 46                     | 500               | 300            | 500             | 53                        |





Referenca: EISSALON Tichy, Dunaj

**VALMAR 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 mehek, kremozen sladoled ali kompakten »suh« sladoled.
- **Varčni** – Varčujejo s porabo električne energije in vode.
- **Kakovostni** – Stalno izboljševanje njihove kakovosti vedno znova zadovoljuje najširši krog uporabnikov.
- **Enostavni** – Zagotavljajo enostavno upravljanje in enostavno čiščenje brez uporabe dodatnega orodja.

Reference: EISSALON Tichy, Vienna

**The VALMAR 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 for meeting the demands of an ample circle of users.
- **Simple** – The operating and cleaning procedures are very simple and require no additional tools.



Valmar d.o.o., Ulica Vinka Vodopivca 14  
5000 Nova Gorica, Slovenija  
tel.: +386 5 335 24 00, fax: +386 5 335 24 10  
e-mail: info@valmar.si http://www.valmar.si