



220

Batch Ice Cream Freezer

Features

Serve homemade, high overrun ice cream, gelato, sorbet or yogurt. Fruits, candies and nuts can be folded in as product is being drawn into your container, or added towards the end of the freezing cycle.

Freezing Cylinder

One, 18.9 litre.

Mix Hopper

One, 9.5 litre. Mix flows into the freezing cylinder through an opening in the hopper mounted funnel. With the funnel closed, more mix can be added to the hopper in preparation for the next batch.

Automatic Temperature Control

Refrigeration system shuts off when set temperature is reached. A buzzer will sound to remind the operator to eject the finished product into tubs or other containers.

Adjustable Shelf

Three positions for filling large to small containers.



Standard 6



LISTED
SA2650



Selected 50
Hz. Models

Taylor UK
Artisan Ice Cream Equipment

Taylor Company UK

Hillview Otley Ipswich Suffolk IP6 9NP

Tel: +44 (0) 1473 892336

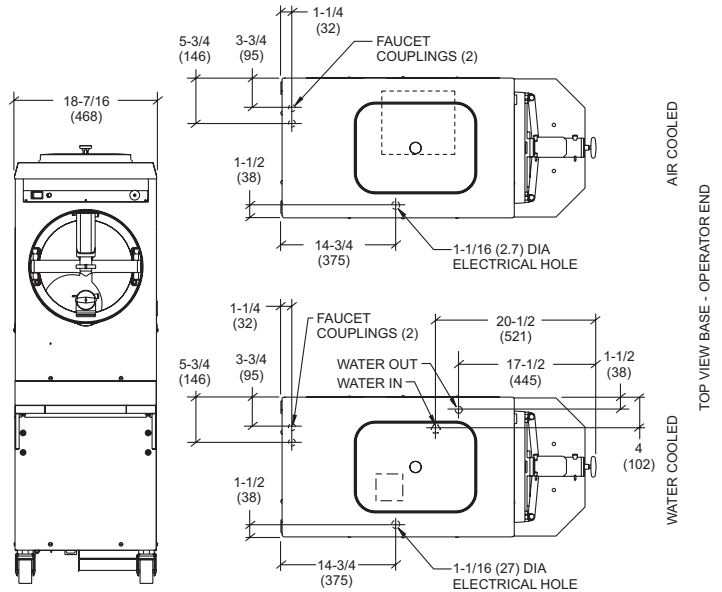
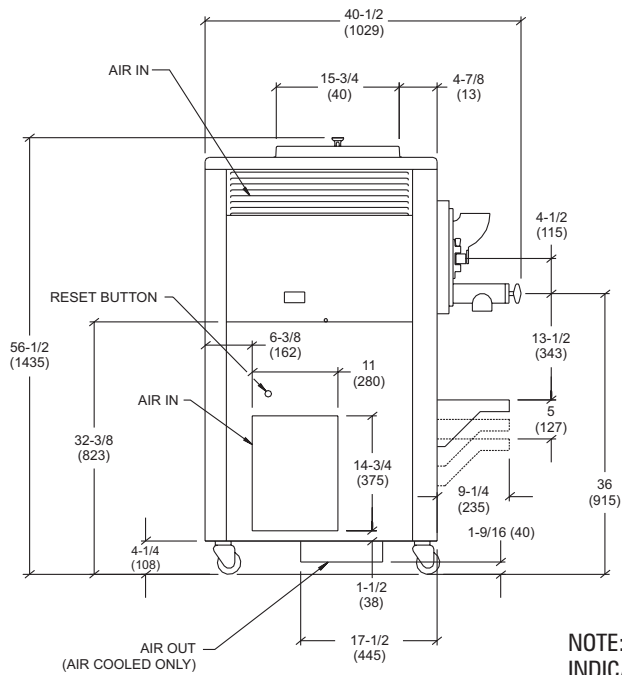
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www.taylor-company.co.uk

The Taylor Company USA
are an:



220 Batch Ice Cream Freezer



NOTE: FIGURES IN (BRACKETS) INDICATE MILLIMETRES

Weights	lbs.	kgs.
Net	500	226.8
Crated	598	271.3
	cu. ft.	cu. m.
Volume	59.9	1.69

Dimensions	in.	mm.
Width	18-7/16	468
Depth	40-1/2	1029
Height	56-1/2	1435
Floor Clearance	4-1/4	108

*Mounted on standard casters

Model 220 can be supplied air or water cooled.

Electrical spec

220-240/50/1	2 pole 3 wire maximum fuse size 32 amp
380-415/50/3N	4 pole 5 wire maximum fuse size 15 amps per phase

Output

Approx 75.6 Litres per hour

Specifications

Electrical

One dedicated electrical connection is required. See the electrical chart for the proper electrical requirements. Manufactured to be permanently connected.

Beater Motor

One, 1.5 HP.

Refrigeration System

One, approximately 15,000 BTU/hr. R404A.
(BTUs may vary depending on compressor used.)

Air Cooled

Minimum clearance: 76 mm around all sides. Install the deflector provided to prevent recirculation of warm air. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Optional Extras

- ▲ Water Cooled, water inlet and drain connections under side of base 3/8" FPT.
- ▲ Tap
- ▲ Knife Door
- ▲ Tub Locator

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

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