

# C116

## Batch Ice Cream Freezer



### Features

Serve homemade, low and medium overrun gourmet ice cream, gelato, sorbet, Italian ice and slush. Mix and liquid flavourings may be poured into the convenient fill chute on the door. Fruits, candies and nuts can be folded in as product is being drawn into your container. Manufactured in Italy by Frigomat to ensure European equipment quality and technology to serve gelato or low to medium overrun frozen desserts.

### Freezing Cylinder

One, 26.5 litre

### Totally Automatic

Equipment is designed with quality features for the inexperienced operator. Microprocessor monitors the refrigeration, mechanical and electrical systems, which allows totally automatic operation to produce the best possible consistency, batch after batch.

### Semi-automatic Setting

For the experienced ice cream maker, a semi-automatic setting may be selected to allow the operator to personalize the product according to a specific recipe. This setting is recommended for fruit sorbet.

### Electronic Consistency Control

Automatically senses product viscosity to control the refrigeration system for perfect ice cream quality, batch after batch. Operator may override automatic controls at the touch of a button.

### Variable Batch Size

Control automatically manages the freezing cycle in relation to the pre-charge of mix within a wide range of values.

### Two-Speed Beater

Quickly ejects ice cream when the batch is finished, leaving very little residue in the freezing cylinder.

### Rinse Tap

Retractable hose allows spray nozzle to fit right into the front panel, conveniently located next to the dispensing door.



Standard 6



LISTED  
SA2650



Selected 50  
Hz. Models

**Taylor** UK  
Artisan Ice Cream Equipment

### Taylor Company UK

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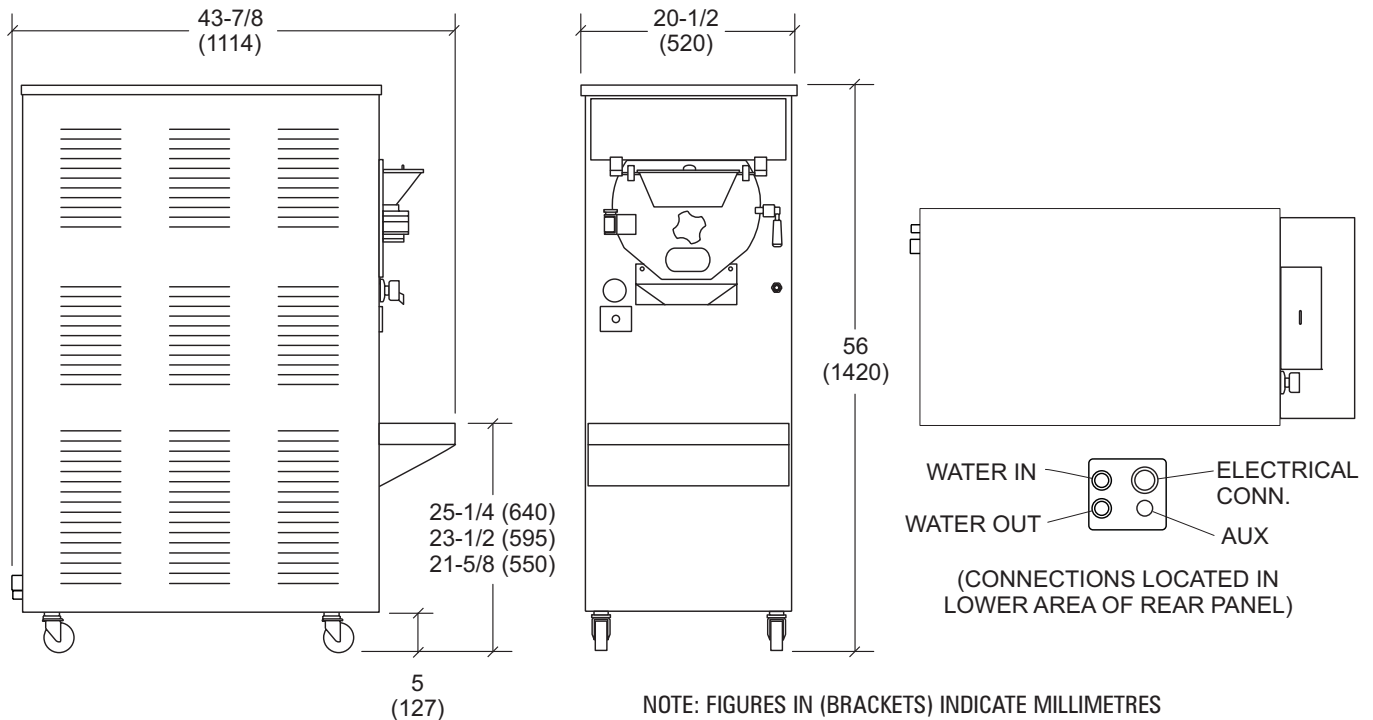
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The Taylor Company USA  
are an:



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Weights	lbs.	kgs.
Net	783	355
Crated	935	424
	cu. ft.	cu. m.
Volume	28.3	0.8

Dimensions	in.	mm.
Width	20-1/2	520
Depth	43-7/8	1114
Height	56	1420
Floor Clearance	5	127

\*Mounted on standard casters

**All the machines 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 90.0 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, two speed beater motor. 5.7 HP at low speed, 10 HP at high speed.

### Refrigeration System

One, approximately 38,000 BTU/hr. R404A.  
(BTUs may vary depending on compressor used.)

### Water Cooled

Water inlet and drain connections on back panel 1/2" MPT.

### Air Cooled

Minimum 6" (152 mm) on both sides and 12" (305 mm) at rear. Minimum air clearances must be met to assure adequate air flow for optimum performance.

### Optional Extra

- ▲ Two flight beater for lower overrun

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

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