

C118

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, 11.7 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

TaylorUK
Artisan Ice Cream Equipment

Taylor Company UK

Hillview Otley Ipswich Suffolk IP6 9NP

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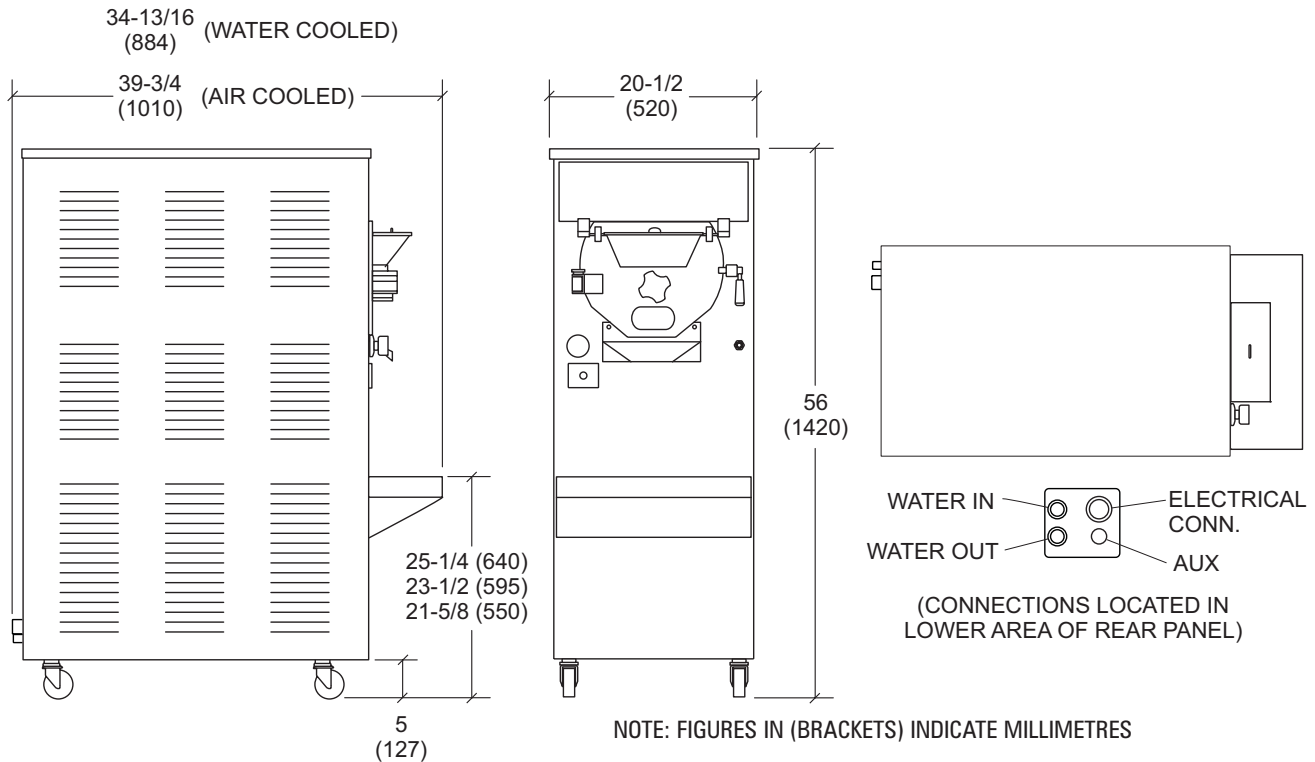
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www.taylor-company.co.uk

The Taylor Company USA
are an:



C118 Batch Ice Cream Freezer



Weights	lbs.	kgs.
Net	540	245
Crated	661	300
	cu. ft.	cu. m.
Volume	22.2	0.63

Dimensions	in.	mm.
Width	20-1/2	520
Depth	34-13/16	884
Height	39-3/4	1010
Floor Clearance	56	1420

*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 35.0 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. 2.5 HP at low speed, 4.0 HP at high speed.

Refrigeration System

One, approximately 16,500 BTU/hr. R404A.
(BTUs may vary depending on compressor used.)

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.

Water cooled

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

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

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