

# C119

## Batch Ice Cream Freezer



### Features

Serve homemade, medium overrun gourmet ice cream, gelato, sorbet, yogurt 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 super-premium ice cream.

### Freezing Cylinder

One, 8.0 litre

### Electronic Consistency Control

Automatically senses product viscosity to control the refrigeration system for perfect ice cream quality, 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.

### Variable Batch Size

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



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

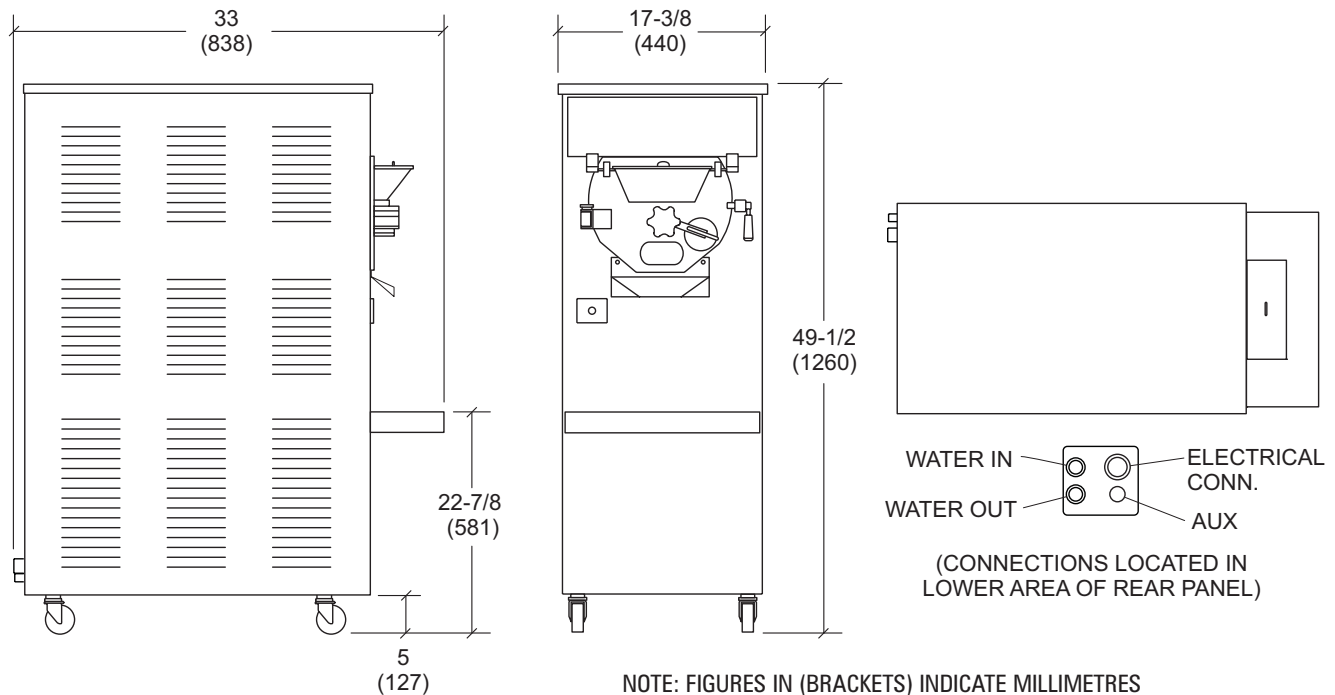
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The Taylor Company USA  
are an:



# C119 Batch Ice Cream Freezer



Weights	lbs.	kgs.
Net	373	169
Crated	478	217
Volume	15.9	0.45

Dimensions	in.	mm.
Width	17-3/8	440
Depth	31-7/8	810
Height	33	838
Floor Clearance	49-1/2	1260

\*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 25.0 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, 2 HP beater motor.

### Refrigeration System

One, approximately 15,500 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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