

C125

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 top during the freezing cycle. Manufactured in Italy by Frigomat to ensure European equipment quality and technology to serve gelato or medium overrun frozen desserts.

Freezing Cylinder

One, 2.2 litre

Features

- Freezing cycle with time setting
- Safety "cut out" magnet on lid
- High performance steel cylinder block and steel agitator with easily removable blades.
- Tank drain outlet.

Weight

Net weight 55 kgs - 73kgs crated

Dimensions

Height 340mm 12"

width 480mm 19"

Depth 490mm 20"

Electrical

One 13 amp dedicated power socket required. (1 Kilowatt)

Air Cooled only

A minimum of 6" (152mm) on all sides to ensure adequate air flow for optimum performance.

Beater Motor

One 1.84 kw

Refrigeration System

2664 btu/hr at -23.3°C

Approximate output

8/9 litres per hour



Standard 6



LISTED
SA2650



Selected 50
Hz. Models

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

Taylor UK
Artisan Ice Cream Equipment

Taylor Company UK

Hillview Otley Ipswich Suffolk IP6 9NP

Tel: +44 (0) 1473 892336

Fax: +44 (0) 1473 892337

www.taylor-company.co.uk

The Taylor Company USA
are an:

