

# C136

## *Combined Batch Freezer and Pasteuriser*



### 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 medium overrun frozen desserts.

### Freezing Cylinder

One, 8.0 litre

### The Batch Freezer

This series offers two different operating modes. In the first mode, the operator can choose the consistency of the product and the electronic control will accurately operate the system until the preset goal is obtained.

The second mode is based on pre-setting the duration of the freezing phase, if at the end of the pre-set time the consistency has not reached the desired level it is possible to continue the cycle until such times as levels are achieved.

In both modes the machine will automatically preserve the product.

### The Pasteuriser

In addition to the standard automatic programme of 85°, it is possible to set up different temperatures and stand-by times. In the case of selected temperatures below 85°, the machine will automatically calculate the duration of the standby time.

Taylor have perfectly marketed the use of this type of bain-marie technology, which allows for a very high performance in a short space of time. therefore avoiding the risk of 'burning' even very delicate mixtures that get contact with the cooker wall.

# C136



Weights	lbs.	kgs.
Net	682	310
Crated	825	375

Dimensions	in.	mm.
Width	20"	510
Depth	36"	900
Height	54"	1380
Floor Clearance	4	102

*\*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 33.0 Litres per hour

## Additional Features

On models C136 and 138 the delivery is carried out at high speed. The larger than normal extraction spigot can be switched for mix transfer and rotated to extract dense products.

## Production levels - (approximate)

Hourly (hot and cold) 22 litres

Hourly (freezing only) 30 litres

Load cycle 2-7 litres

Batch Freezer Capacity 11.7 litres

## 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, 2.9/1.6kw beater motor

### Refrigeration System

One, approximately 14736 at -25°C BTU/hr. R404A.  
(BTUs may vary depending on compressor used.)

### Air Cooled

Minimum 6" (152mm) on both sides and 12" (305mm) 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.

## Optional Extras

- ▲ Wash jet head on water cooled models.

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

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