

CH04

Pasteuriser

Features

Allows the operator to incorporate a hot process to mix, heat, refrigerate, hold, and age gelato or other frozen dessert mixes. Using a hot process improves mix stability, assures a rich, creamy texture, and maintains quality frozen product in the display case. Flexible equipment may also be used for speciality recipes, like pudding, inverted sugar, slush base, syrup toppings or hot chocolate. Manufactured in Italy by Frigomat to ensure European equipment quality and technology.

Reservoir

60 litre vat. Clear cover allows operator to watch the mixing action. If cover is raised, heating and agitation will stop for safety purposes, but refrigeration continues.

Controls

Touch pads control mixing, refrigeration, tap, rinsing the spout, two automatic and one programmable heat cycles.

Heat Cycles

Two automatic heating temperature cycles are pre-programmed to heat and cool within specified time periods to assure food safety. The high temperature cycle heats to 185°F. (85°C.) and immediately begins cooling the mix to maintain safe product temperatures below 41°F (5°C). The lower temperature cycle heats to 150°F. (65°C.), holds the mix at that temperature for 30 minutes, before cooling. The heating and cooling cycle is completed within two hours. One semi-automatic cycle allows the operator to personalize their recipe by selecting the proper temperatures for specific ingredients. Delicate ingredients such as cream or chocolate are typically added during the cool down phase.

Bain-Marie

Indirect heat surrounds the vat for cooking delicate ingredients like custards or melting chocolate. Heat transfers through the entire tank surface, instead of only where heating elements are located. Also aids in refrigerating product without the possibility of ice crystal formation.

Easy Cleaning

With both hot and cold water attached, cleaning is simple. Independent rinse cycle for the spout maintains strictest hygiene between batches, and eliminates flavour carryover. Agitator and spout disassemble easily without tools.

Drip Tray

Clear drip tray and stainless steel holder may be removed as needed for filling large containers.



Standard 6



SA2650



Selected 50 Hz. Models

Taylor UK
Artisan Ice Cream Equipment

Taylor Company UK

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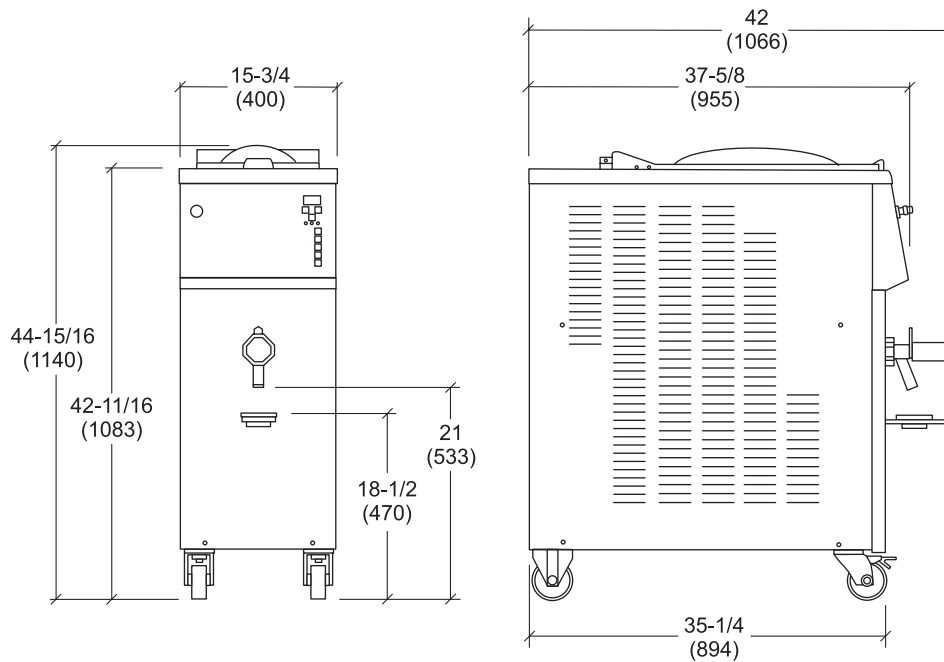
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are an:



ISO 9001 : 2000
REGISTERED FIRM

CH04 Batch Heat Treatment



NOTE: FIGURES IN (BRACKETS) INDICATE MILLIMETRES

Weights	lbs.	kgs.
Net	441	200.0
Crated	529	240.0
	cu. ft.	cu. m.
Volume	25.7	0.73

Dimensions	in.	mm.
Width	15-3/4	400
Depth	42	1066
Height	44-15/16	1140
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 30.0 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.

Heater

One, 6 kW.

Refrigeration System

One, approximately 46,300 BTU/hr. R404A.
(BTUs may vary depending on compressor used.)

Agitator Motor

One, 3/4 HP.

Air Cooled

Minimum clearance 3" (76mm) around all sides. Minimum air clearance must be met to assure adequate air flow for optimum performance.

Water Cooled

Water inlet and drain connections on the back panel 1/2" HPT

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

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