

Taylor Artisan Batch Equipment - A Side by Side Comparison



Taylor Model	CH03		CH04		CH05		CH06		C008	
Applications	Pasteurising, heating, chilling, aging and storing all types of ice cream mix and liquids		Pasteurising, heating, chilling, aging and storing all types of ice cream mix and liquids		Pasteurising, heating, chilling, aging and storing all types of ice cream mix and liquids		Pasteurising, heating, chilling, aging and storing all types of ice cream mix and liquids		Ageing Vat for the refrigerated storage of ice cream mixes & liquids	
External dimensions	in.	mm.	in.	mm.	in.	mm.	in.	mm.	in.	mm.
Width	15-3/4"	400	15-3/4"	400	31-11/16"	804	20-7/8"	530	20-7/8"	400
Depth	33-1/4"	845	42"	1066	42"	1066	41-3/8"	1050	41-3/8"	1050
Height	44-15/16"	1140	44-15/16"	1140	44-15/16"	1140	44-15/16"	1140	43-3/8"	1100
Power supply	220vAC 50hz - single phase 32amp or 415vAC 50hz - three phase 12amp/phase		415vAC 50hz - three phase 16amp/phase (three phase only)		415vAC 50hz - three phase 16amp/phase (three phase only)		415vAC 50hz - three phase 16amp/phase (three phase only)		220vAC 50hz—single phase 16amp (single phase only)	
Cooling system	Air or water cooled		Water cooled <small>(air cooled available, requires an external condenser unit)</small>		Water cooled <small>(air cooled available, requires an external condenser unit)</small>		Water cooled <small>(air cooled available, requires an external condenser unit)</small>		Air cooled only	
Air clearance requirements	6" (152mm) on both sides, 12" (305mm) at the rear <small>(air cooled only)</small>		3" (76mm) on all sides		3" (76mm) on all sides		3" (76mm) on all sides		6" (152mm) on both sides, 12" (305mm) at the rear	
Refrigeration BTU/hr	22,800 BTU/hr		46,300 BTU/hr		46,300 BTU/hr		46,300 BTU/hr		11,400 BTU/hr	
Heater power	One, 3 Kw		One, 6 Kw		Two, 6 Kw		One, 6 Kw		n/a	
Agitator motor	One, 0.25 HP		One, 0.75 HP		Two, 0.75 HP		One, 0.75HP		One, 0.25HP	
Unit weight	353 lbs / 160.1 Kg		441 lbs / 200 Kg		728 lbs / 330 Kg		529 lbs / 240 Kg		231 lbs / 105 Kg	
Load capacity per cycle	10 - 30 litres		20 - 60 litres		20 - 60 litres per chamber		40 - 10 litres		20 - 60 litres	
Maximum capacity per batch	30 litres		60 litres		120 litres		120 litres		60 litres	
Heating / cooling system	Glycol bain marie sleeve		Glycol bain marie sleeve		Glycol bain marie sleeve		Glycol bain marie sleeve		Glycol bain marie sleeve	
Rinse hose and tap flush	Yes		Yes		Yes		Yes		Yes	
Heating temperature range	40 °C to 90 °C		40 °C to 90 °C		40 °C to 90 °C		40 °C to 90 °C		4°C (+/-)	
Key features	<ul style="list-style-type: none"> • Two automatic pasteurising cycles pre set at 65°C & 85°C • Self adjustable semi-automatic pasteurising cycle. • Anti-shear magnetic safety cut outs on lid. • Steel agitator with nylon beaters. • Optional external printer for pasteurisation logging. • 4°C cycle turns the unit into an aging vat. • Ergonomic tap is designed for one handed operation. 		<ul style="list-style-type: none"> • Two automatic pasteurising cycles pre set at 65°C & 85°C • Self adjustable semi-automatic pasteurising cycle. • Anti-shear magnetic safety cut outs on lid. • Steel agitator with nylon beaters. • Optional external printer for pasteurisation logging. • 4°C cycle turns the unit into an aging vat. • Ergonomic tap is designed for one handed operation. 		<ul style="list-style-type: none"> • Two automatic pasteurising cycles pre set at 65°C & 85°C • Self adjustable semi-automatic pasteurising cycle. • Anti-shear magnetic safety cut outs on lid. • Steel agitator with nylon beaters. • Optional external printer for pasteurisation logging. • 4°C cycle turns the unit into an aging vat. • Ergonomic tap is designed for one handed operation. • Each vat can be operated individually. 		<ul style="list-style-type: none"> • Two automatic pasteurising cycles pre set at 65°C & 85°C • Self adjustable semi-automatic pasteurising cycle. • Anti-shear magnetic safety cut outs on lid. • Steel agitator with nylon beaters. • Optional external printer for pasteurisation logging. • 4°C cycle turns the unit into an aging vat. • Ergonomic tap is designed for one handed operation. • Optional mixer/blender attachment. 		<ul style="list-style-type: none"> • Automatic preservation cycle at 4°C • Electronic probe for high precision temperature measurement within the vat. • High positioned spigot for the use of large containers. 	