

The CH03



The CH04



The CH05



The CH06



Manufacturer	Frigomat		Frigomat		Frigomat		Frigomat	
Applications	Heating, pasteurising, chilling, aging & storing ice cream mixes		Heating, pasteurising, chilling, aging & storing ice cream mixes		Heating, pasteurising, chilling, aging & storing ice cream mixes		Heating, pasteurising, chilling, aging & storing ice cream mixes	
External dimensions	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
Depth	33 - 1/4"	845	42"	1066	42"	1066	41 - 3/8"	1050
Height	44 - 15/16"	1140	44 - 15/16"	1140	44 - 15/16"	1140	44 - 15/16"	1140
Power supply	220v Single phase - 32amp or 415v Three phase - 12amp/phase		415v AC 50hz - 15amp per phase (Three phase only)		415v AC 50hz - 15amp per phase (Three phase only)		415v AC 50hz - 15amp per phase (Three phase only)	
Cooling system	Air or water cooled		Water cooled (air cooled available with additional external condenser)		Water cooled (air cooled available with additional external condenser)		Water cooled (air cooled available with additional external condenser)	
Air clearance required	6"(152mm) on both sides and 12" (305mm) at the rear (air cooled)		3"(76mm) on all sides		3"(76mm) on all sides		3"(76mm) on all sides	
Heater	One, 3 Kw		One, 6 Kw		Two, 6 Kw		One, 6 Kw	
Refrigeration BTU/hr	22,800 BTU/hr		46,300 BTU/hr		46,300 BTU/hr		46,300 BTU/hr	
Agitator motor	One, 0.25 HP		One, 0.75 HP		Two, 0.75 HP		One, 0.75 HP	
Weight	353 lbs / 160.1 Kg		441 lbs / 200 Kg		728 lbs / 330 Kg		529 lbs / 240 Kg	
Load capacity per cycle	10 - 30 litres		20 - 60 litres		20 - 60 litres per chamber		40 - 120 litres	
Maximum production per batch	30 litres		60 litres		120 litres		120 litres	
Heating / chilling system	Glycol Bain Marie		Glycol Bain Marie		Glycol Bain Marie		Glycol Bain Marie	
Rinse hose & tap flush	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	
Key features	Two automatic pasteurising cycles at 85°C and 65°C Semi-automatic pasteurising cycle Magnetic safety cut outs on lid Steel agitator with nylon beaters Optional external printer to log pasteurisation cycles 4°C chilling cycle acts as aging vat Ergonomic tap designed for one handed operation		Two automatic pasteurising cycles at 85°C and 65°C Semi-automatic pasteurising cycle Magnetic safety cut outs on lid Steel agitator with nylon beaters Optional external printer to log pasteurisation cycles 4°C chilling cycle acts as aging vat Ergonomic tap designed for one handed operation		Two automatic pasteurising cycles at 85°C and 65°C Semi-automatic pasteurising cycle Magnetic safety cut outs on lid Steel agitator with nylon beaters Optional external printer to log pasteurisation cycles 4°C chilling cycle acts as aging vat Ergonomic tap designed for one handed operation Each vat can be used adjusted independently		Two automatic pasteurising cycles at 85°C and 65°C Semi-automatic pasteurising cycle Magnetic safety cut outs on lid Steel agitator with nylon beaters Optional external printer to log pasteurisation cycles 4°C chilling cycle acts as aging vat Ergonomic tap designed for one handed operation Optional extra mixer attachment	

