



GELATO **TAYLOR** MADE

Horizontal batch freezers

Two freezing cycles:
with consistency
or time setting.

Two slush programmes: with
consistency setting and
continuous agitation or time
setting and cyclic agitation.

Highly efficient freezing cylinder
with direct expansion (only C119).

Steel beater with removable
scrapers.

Cylinder-block steel door
(optional for C122) with double
safety system on grid and door.

Limited size and power
consumption.



<i>Model</i>		<i>C122</i>	<i>C119</i>	
Load per cycle	kg	1-3	2-4	2-4
Hourly production	kg	15	25	25
Current		230V/50Hz/1	400V/50Hz/3	400V/50Hz/3
Nominal power	kW	1,8	2,7	2,9
Cooling		Air	Water	Air
Height	cm	69	126	126
Width	cm	44	44	44
Depth	cm	67+15	63+18	63+18
Net weight	kg	124	170	170



Horizontal batch freezers

Automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix.

Semi-automatic freezing cycle with consistency setting.

Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation.

Highly efficient freezing cylinder with direct expansion.

Steel beater with removable scrapers.

High-speed extraction with "extraction chill" option to obtain the best product consistency.

Cylinder-block steel door with double safety system on grid and door.



Model

Load per cycle	kg
Hourly production	kg
Current	
Nominal power	kW
Cooling	
Height	cm
Width	cm
Depth	cm
Net weight	kg

C118

2-6	2-6
35	35
400V/50Hz/3	400V/50Hz/3
3,6	3,8
Water	Air
142	142
52	52
68+18	68+18
255	255

C117

3-10	3-10
60	60
400V/50Hz/3	400V/50Hz/3
4,5	4,9
Water	Air
142	142
52	52
68+18	90+18
320	320

C116

4-15	4-15
90	90
400V/50Hz/3	400V/50Hz/3
8	8,4
Water	Air
142	142
52	52
91+18	113+18
345	345



Vertical batch freezer

Vertical freezing cylinder.

Freezing cycle with a choice of 6 pre-set consistency levels.

Steel beater with scrapers.

Dispensing door with double outlet for ice cream and washing water.

Transparent cover which allows the operator to check the product during the production cycle.

Hopper with large holes for the introduction of hard pieces (such as nuts, almonds, pistachios, raisins, etc.) and melted chocolate for "stracciatella" flavour.

Large grid-less extraction hole enabling the complete ejection of the introduced solid ingredients.



Model

		C123	
Load per cycle	kg	3-7	3-7
Hourly production	kg	40	40
Current		400V/50Hz/3	400V/50Hz/3
Nominal power	kW	4,2	4,6
Cooling		Water	Air
Height	cm	144	144
Width	cm	47	47
Depth	cm	85+6	109+6
Net weight	kg	260	270



Vertical batch freezer

Big capacity vertical freezing cylinder.

Electromechanical control; extremely easy to use.

Freezing cycle with time setting and end-cycle buzzer.

Freezing system working both on the cylinder walls and bottom aimed to obtain the perfect consistency of the product.

Removable Stainless steel beater, with plastic mobile scrapers acting on walls and bottom of the cylinder.

Speed selection switch: standard, for the production cycle or high speed, for the gelato extraction.

The wide extraction hole allows a quick ejection of the products.

Removable door with safety grid which allows an easy cleaning; its design allows the operator to display the gelato into the pans according to the last decoration trends.

Floor-standing models (on wheels); contained sizes.



Model

Load per cycle	kg
Hourly production	kg
Current	
Nominal power	kW
Cooling	
Height	cm
Width	cm
Depth	cm
Net weight	kg

C153

4,5
20
400V/50Hz/3
2,6
Air
108
40,5
53
125

C154

6,5
30
400V/50Hz/3
3,4 - 3,6
Water - Air
108
40,5
53
130



Combined Machines

HEATER

- Three working programmes:
- automatic at 85°C (185°F);
 - semi-automatic T° between 30°C (86°F) and 105°C (221°F);
 - chocolate cycle at low T°.
- Automatic T° preservation at the end of the cycle.

Bain-marie system: the product reaches T° up to 105°C (221°F) maintaining its organic characteristics; allows also "Delicate" treatment with glycol temperatures below 100°C (212°F).

Wide spigot for ejection of dense products: swivelled position to draw the hot product without engaging the freezing cylinder; completely detachable.



Stainless-steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom and high-precision vat temperature control through a dip probe.

BATCH FREEZER
Freezing programmes:

- automatic, to reach the ideal consistency according to the type and quantity of mix (C136, C137, C138 only);
- semi-automatic freezing cycle with time setting (C139 only);
- semi-automatic freezing cycle with consistency setting.

Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation (also for pastry cream).

Automatic consistency preservation at the end of the cycle.

Highly efficient freezing cylinder with direct expansion and stainless-steel beater with removable scrapers.

Double-speed ejection with "extra chill" option (C136, C137, C138 only).

Model

Load per cycle	kg		
Hourly production	kg		
Current			
Nominal power	kW		
Cooling			
Height	cm		
Width	cm		
Depth	cm		
Net weight	kg		

C139

	2-4	2-4
	25	25
	400V/50Hz/3	400V/50Hz/3
	6	6,2
	Water	Air
	140	140
	44	44
	67+18	67+18
	240	240

C136

	2-6
	35
	400V/50Hz/3
	9
	Water
	138
	55
	70+33
	310

C137

	2,5-8
	45
	400V/50Hz/3
	11
	Water
	138
	60
	77+33
	370

C138

	3-10
	60
	400V/50Hz/3
	12
	Water
	138
	60
	77+33
	380

Combined machines

HEATER

Three working programmes:
 • automatic at 85°C (185°F);
 • semi-automatic T° between 30°C (86°F) and 105°C (221°F);
 • chocolate cycle at low T°.
 Automatic T° preservation at the end of the cycle.

Bain-marie system:
 the product reaches T° up to 105°C (221°F), maintaining its organic characteristics; allows also “Delicate” treatment with glycol temperatures below 100°C (212°F).

Wide spigot for ejection of dense products: swivelled position to draw the hot product without engaging the freezing cylinder; completely detachable.

Stainless-steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom; high-precision vat T° control through a dip probe and cover with adjustable system for steam extraction.

BATCH FREEZER
 Freezing programmes:
 • automatic to reach the ideal consistency according to the type and quantity of mix;
 • automatic freezing cycle “PLUS” for higher consistency levels;
 • semiautomatic freezing cycle with time setting;
 • semiautomatic freezing cycle with consistency setting;

Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation (also for pastry cream).

Interactive “flavour” menu with 24 pre-set freezing programmes combining every single flavour with its relative agitation mode and consistency level; “Flavour modification” function to customize and memorize up to 30 new flavours.

“TURBO” function to increase the agitation during the freezing.
 Automatic consistency preservation at the end of the cycle.
 Double-speed ejection with “extra chill” option.

Highly efficient freezing cylinder with direct expansion and stainless-steel beater with mobile scrapers.
 Large shelf with dip tray and removable steel greed for an easy and safe cleaning.
 Adjustable pans support system to meet the operator the maximum operative easiness



Model	
Load per cycle	kg
Hourly production	kg
Current	
Nominal power	kW
Cooling	
Height	cm
Width	cm
Depth	cm
Net weight	kg

C144
2-6
35
400V/50Hz/3
9
Water
138
55
70+33
310

C145
2,5-8
45
400V/50Hz/3
11
Water
138
60
77+33
370

C146
3-10
60
400V/50Hz/3
12
Water
138
60
77+33
380



Pasteurizers

Two automatic cycles: 85°C (185°F) and 65°C (149°F)

Semi-automatic cycle with temperature ranging between 30°C (86°F) and 90°C (194°F) and stop duration automatically calculated up to 10 hours

Automatic preservation cycle at 4°C (39°F).

The bain-marie system allows a gentle treatment, maintaining the natural characteristics of the products.

Stainless steel cylinder-block vat.

Outlet spigot high positioned (for the use of big buckets) and featuring an independent washing system.

Stainless steel agitator easy to release and disassemble.

Dip probe for a high precision temperature control.

Automatic cycle restart in case of blackout.



Model

		CH03		CH04	CH05	CH06
Tank capacity	kg	15-30	15-30	20-60	20-60/20-60	40-130
Production per cycle	kg	30	30	60	90	130
Current		400V/50Hz/3	400V/50Hz/3	400V/50Hz/3	400V/50Hz/3	400V/50Hz/3
Nominal power	kW	3,5	3,7	7,2	11,6	11,5
Cooling		Water	Air	Water	Water	Water
Height	cm	110	110	110	110	110
Width	cm	40	40	40	80	53
Depth	cm	85	85	105	105	105
Net weight	kg	130	130	200	330	240

Ageing vat

Automatic preservation cycle at 4°C (39°F).

Automatic agitation in the centre of the vat with cyclic mode during the preservation phase.

Steel cylinder-block vat to guarantee maximum hygiene and easy sanitization.

Outlet spigot with independent washing system for an efficient cleaning after each mix drawing.

High positioned spigot for the use of big containers.

Quick release steel beater completely detachable for a perfect hygiene.

Electronic probe for a high-precision measurement of the temperature inside the vat.



Model

Tank capacity	kg
Current	
Nominal power	kW
Cooling	
Height	cm
Width	cm
Depth	cm
Net weight	kg

C008

20-60
230V/50Hz/1
1
Air
110
40
105
105



Cream cooker

For quick selection programmes:
Cooked cream cycle; Chocolate tempering cycle; Mix treatment cycle; Preservation cycle (static, dynamic, tempering and semi-automatic).

Interactive “recipes Menu” with more than 30 pre-set programmes; the ingredients are automatically recalled during the different phases of the cycle.

“Modify recipes” function to personalize recipes and “Create recipes” function; up to 30 new recipes recordable.

Pre-heating function to reduce the working time.
Automatic no-frost function.

Bain-marie system (with glycol), which allows to set T° up to 115°C (239°F) maintaining the organic characteristics of the product and to set the glycol T° below 100°C (212°F) for delicate products.

Self-locking stainless steel agitator with mobile scrapers working on walls and bottom and ancillary equipment for cooked cream and chocolate tempering.

Programmable continuous or cyclic agitation.

Possibility to set 10 different agitation speeds for the different phases of the cycle.

Transparent cover and hopper to pour the ingredients during the working phase and for the steam extraction.

Model

Load per cycle	kg
Production per cycle	kg
Current	kW
Nominal power	
Cooling	
Height	cm
Width	cm
Depth	cm
Net weight	kg

CH07

3-12
12
400V/50Hz/3
6,3
Water - Air
124
40
89
130



Cream cookers

For quick selection programmes:
Cooked cream cycle; Chocolate tempering cycle; Mix treatment cycle; Preservation cycle.

Interactive “recipes Menu” with more than 30 pre-set programmes; the ingredients are automatically recalled during the different phases of the cycle.

“Modify recipes” function to personalize recipes and “Create recipes” function; up to 30 new recipes recordable.

Pre-heating function to reduce the working time.
Automatic no-frost function.

Bain-marie system (with glycol), which allows to set T° up to 115°C (239°F) maintaining the organic characteristics of the product.

Stainless steel cylinder-block vat and gitator with mobile scrapers working on walls and bottom for the highest efficiency.

Programmable continuous or cyclic agitation.

High speed mixer standard.

Dispensing door with double outlet for dense or liquid products.



Model		CH08	CH09
Tank capacity	kg	15-30	30-55
Production per cycle	kg	30	55
Current		400V/50Hz/3	400V/50Hz/3
Nominal power	kW	4	6,7
Cooling		Water	Water
Height	cm	133	133
Width	cm	55	65
Depth	cm	75	85
Net weight	kg	190	250



Heater

Two automatic cycles: 65°C (149°F) and 85°C (185°F).

Semi-automatic cycle with temperature setting between 30°C (86°F) and 90°C (194°F).

Bain-Marie mix treatment system which maintains the natural characteristics of the products.

8-litre capacity steel cylinder-block vat.

Quick release eccentric beater for the best mixing of the product and an homogeneous distribution of the heat.

Limited size and dimensions to facilitate the positioning of the equipment in every part of the laboratory.

The particular shape of the dispenser allows to put the CH02 on top of the TAYLOR batch freezers in order to pour hot mixes directly into the barrel.



Model

Tank capacity	kg	3-8
Hourly production	kg	20
Current		230-220V/50-60Hz/1
Nominal power	kW	2,2
Cooling		Air
eight	cm	33
Width	cm	43
Depth	cm	49+7
Net weight	kg	35

CH02



Counter-top batch freezers

Freezing cycle with time setting.

Two slush programmes: with continuous or cyclic agitation.

Possibility to add hard pieces (nuts, almonds, pistachios, raisin and chocolate for "stracciatella" flavour) during the freezing cycle.

High performance steel cylinder-block vat.

Steel agitator with easily removable scrapers.

Safety "cut out" magnet on the lid.

Tank drain outlet.

Limited size and power consumption.



Model

Load per cycle	kg
Hourly production	kg
Current	
Nominal power	kW
Cooling	
Height	cm
Width	cm
Depth	cm
Net weight	kg

C124

Load per cycle	1,7
Hourly production	5
Current	230-220V/50Hz/1
Nominal power	0,7
Cooling	Air
Height	32
Width	43
Depth	47
Net weight	46,8

C125

Load per cycle	2,5
Hourly production	10
Current	230-220V/50Hz/1
Nominal power	1
Cooling	Air
Height	34
Width	48
Depth	49
Net weight	55



Cream whippers



Preservation of the product in the tank at 4°C (39°F) with adjustable temperature setting.

Dispensing timer and continuous dispensing mode (C004 e C007).

Rotor high-pressure steel pump with overrun setting.

Suitable for creams with a fat content up to 45%.

Refrigerated dispensing nozzle (4°C; 39°F).

Standard 2,5-litre removable tank for C003 (optional for C004).

Two standard removable tanks (6 and 9 litre) for C007.

Limited size and energy consumption.



Model

Tank capacity	kg
Hourly production	kg
Current	
Nominal power	kW
Cooling	
Height	cm
Width	cm
Depth	cm
Net weight	kg

C003

Tank capacity	2,5
Hourly production	50
Current	230-220V/50-60Hz/1
Nominal power	0,5
Cooling	Air
Height	43
Width	23
Depth	40+16
Net weight	25

C004

Tank capacity	3
Hourly production	50
Current	230-220V/50-60Hz/1
Nominal power	0,5
Cooling	Air
Height	45
Width	23
Depth	40+16
Net weight	25

C007

Tank capacity	6 and 9
Hourly production	100
Current	230-220V/50-60Hz/1
Nominal power	0,5
Cooling	Air
Height	52
Width	29,5
Depth	43+16
Net weight	37





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