

C117

Automatic Horizontal Batch Freezer



ITEM No. _____

Model options:

- C117/3A** Batch Freezer (three phase, air cooled)
- C117/3W** Batch Freezer (three phase, water cooled)

Standard equipment:

- 1x Starter kit sanitiser sachets
- 1x White cleaning bucket
- 1x Bottle glycerine food safe lubricant
- 1x Cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

- Preventative maintenance visit (call for details)

Features:

The C117 automatic horizontal batch freezer is the result of more than 45 years of experience manufacturing ice cream and gelato making equipment. A technologically advanced machine for professionals wishing to produce high quality frozen dessert products, ice creams and gelato in larger quantities with maximum efficiency, making it ideal for larger restaurants, hotels, ice cream parlours and dessert shops.

Manufactured in Italy for Taylor by Frigomat to ensure that European equipment quality and technology standards are met.

- ◆ **Batch Size** - Production from 3Kg to 10Kg per cycle.
 - ◆ **Hourly Production** - 50-60Kg (approximately 5 to 6 batches per hour)
 - ◆ **Electronic Control** - Four freezing cycles:
 - ◆ Automatic freezing cycle to reach the ideal consistency (viscosity) according to the type and quantity of mix being frozen
 - ◆ Semi-automatic freezing cycle with consistency control
 - ◆ Slush cycle with consistency setting and continuous agitation
 - ◆ Slush cycle with timer control and cyclic agitation
- The C117 automatically switches into a consistency preservation cycle at the end of each freezing cycle to maintain the product until the operator is ready to dispense the product.
- ◆ **High Precision** - The electronic IES features a new consistency control system that further improves the precision during different working conditions.
 - ◆ **Efficiency** - The C117 has a highly efficient freezing cylinder with direct expansion gas technology. The stainless steel beater frame has removable, sprung scrapers which actively scrape the cylinder walls ensuring even freezing whilst maintaining maximum efficiency.
 - ◆ **Two-Speed Beater** - The beater has two speeds; standard for production and high speed for quick extraction. The extraction mode has an optional 'extra-chill' function to maintain the best product consistency.
 - ◆ **Safety** - The hopper grid incorporates a magnetic interlock switch preventing the machine from operating with either the hopper grid open or the door removed. The door features an additional safety grid to prevent objects entering the freezing cylinder during operation preventing injury or damage.
 - ◆ **Easy Cleaning** - A rinse tap and extendible hose is located in the front panel of the machine allowing for easy rinsing between cycles and end of day cleaning. The stainless steel shelf is height adjustable.

PLEASE NOTE - Hourly production values are for guidance purposes only and does not constitute any guarantee. Actual production capacity is dependent on ambient working conditions and the type of product being frozen.



Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - April 2020

C117 - Automatic Horizontal Batch Freezer - 3Kg to 10Kg

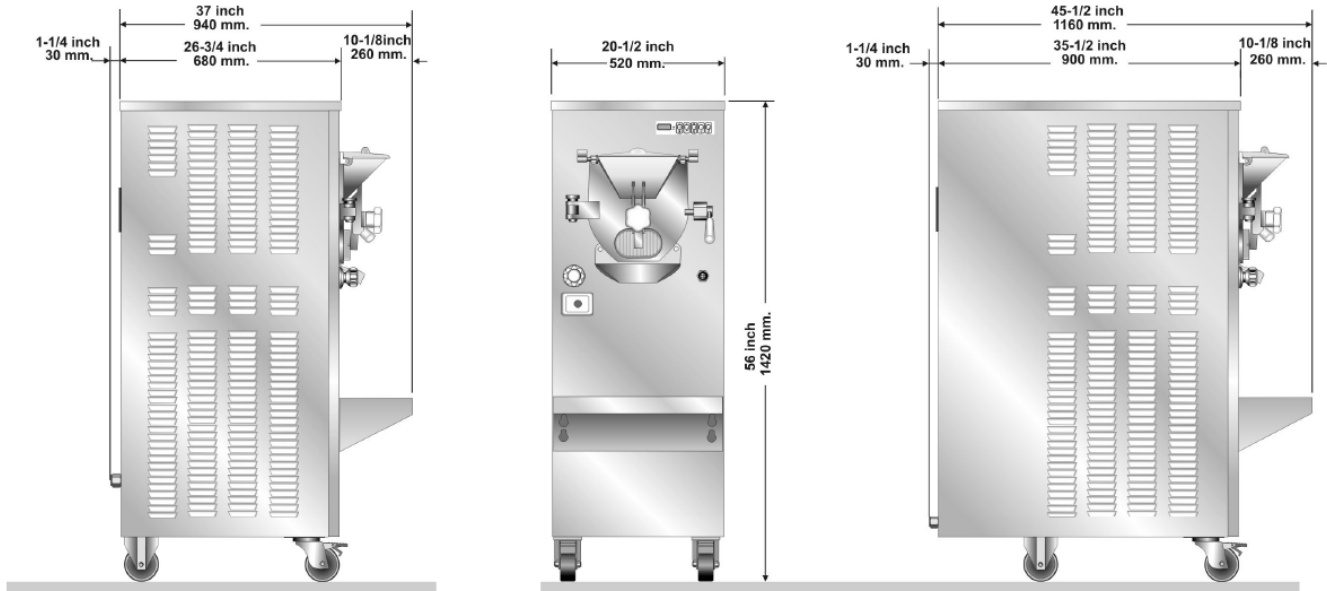
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Section view:



Taylor C117	THREE PHASE
External dimensions (WxDxH) - AIR	520 x 1160 x 1420 mm
- WATER	520 x 940 x 1420 mm
Net weight (air/water)	320 / 288 Kg
Wall clearance* (sides/back/top)	150 / 300 / 150 mm
Frigomat Batch Freezers are NOT designed for built-in installation	
Refrigeration system	22,480 BTU - R452a
Beater motor (No./Power)	1 - 6.5 HP
Cooling	Air or Water
Cold water supply**	3/4" BSP (22mm) Ø
Supply water temperature	13 -20 °C
Supply water pressure	1-3 BAR (15-43 PSI)
Waste water connection***	3/4" BSP (22mm) Ø
Voltage	400v / 50Hz / 3Ph
Nominal power	4.7 Kw / 13 amp/ph
Circuit breaker	32 amp
Isolator socket	32 amp (3P+N+E) 

*Minimum air clearances **MUST** be met to ensure adequate airflow for optimum performance of air cooled machines. Air cooled units should not have the back of the machine placed against the wall when in operation to allow the escape of warm air.

**ALL machines require a water connection via a suitable WRAS approved inlet hose to a 15mm Mains 'Potable' water supply installed with a WRAS approved 'Check Valve', minimum 1 bar maximum 3 bar pressure, this prior to termination with 'washing machine style' stop valve to suit a 3/4BSP hose fitting. Hoses supplied with the machine are WRAS approved.

***Water cooled machines will require a suitable waste water drain down pipe fitted with a U-bend.

•A dedicated power supply is required for safe operation. Taylor by Frigomat equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.

Data for air cooled units.



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