

C125

Counter Top Vertical Batch Freezer



ITEM No. _____

Model options:

- C125/1A Batch Freezer (single phase)

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 C125 vertical counter top batch freezer is the perfect answer for any operator which needs a reliable machine to produce ice cream, sorbet, gelato and slush in small quantities and with a reduced investment. The compact size makes it ideal for restaurants, cafés, pastry and coffee shops looking to serve gelato, ice cream and low overrun frozen desserts.

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

- ◆ **Batch Size** - Production from 1.5Kg to 2.5Kg per cycle.
- ◆ **Hourly Production** - 10Kg (approximately 3 to 4 batches per hour)
- ◆ **Electromechanical Control** - Two modes;
 - ◆ Freezing cycle with timer control
 - ◆ Cyclic freezing mode, intermittent agitation to produce zero overrun 'granita' products
- ◆ **Freezing Cylinder** - The C125 features a vertical stainless steel freezing cylinder with a steel agitator that has removable nylon scrapers for greater efficiency.
- ◆ **Lid** - The transparent polycarbonate lid allows easy inspection of the product during the freezing cycle. It features a 'safety cut-out' magnet which stops the agitation when the lid is lifted. This safety feature allows for the possibility to add hard pieces - nuts, dried fruits, candies and chocolate for 'stracciatella' during the later stages of the freezing process.
- ◆ **Drain Spout** - The C125 features a drain spout in the freezing cylinder allowing for easier cleaning between batches.

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.



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Catering Equipment Specialists

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

C125 - Counter Top Vertical Batch Freezer - 1.5Kg to 2.5Kg

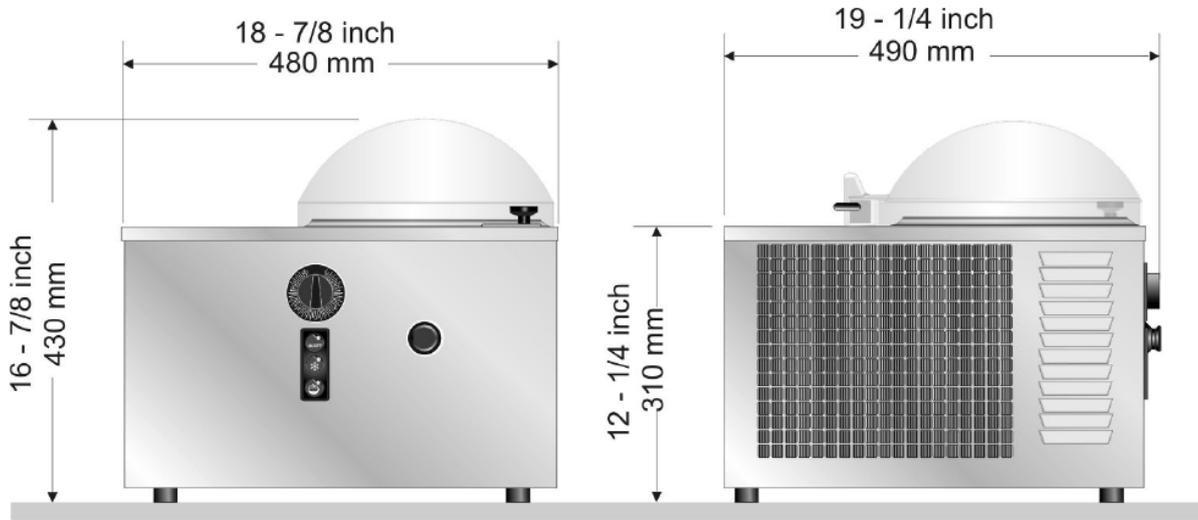
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Section view:



Taylor C125	SINGLE PHASE
External dimensions (WxDxH)	480 x 490 x 430 mm
Net weight	55 Kg
Wall clearance* (right/back/left)	150 / 150 / 300 mm
Frigomat Batch Freezers are NOT designed for built-in installation	
Refrigeration system	1,750 BTU - R452a
Beater motor (No./Power)	1 - 1/4 HP
Cooling	Air ONLY
Voltage	230v / 50Hz / 1Ph
Nominal power	1.5 Kw / 6.5 amps
Circuit breaker/fuse	13 amp
Isolator socket	13 amp (1P+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 vent of the machine placed against the wall when in operation to allow the escape of warm air.

•A dedicated plug socket 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.



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