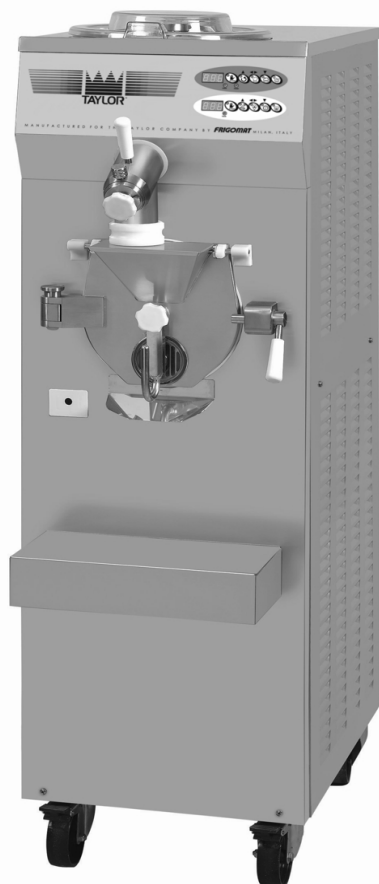


# C139

## Combination Heater-Batch Freezer



ITEM No. \_\_\_\_\_

### Model options:

- C139/3A Batch Freezer (three phase, air cooled)
- C139/3W 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 C139 is a compact combined machine which features two barrels; one vertical above, the heater, and one horizontal, the batch freezer. This technologically advanced model allows the operator to produce a wide range of dessert products; ice cream, gelato, vegan dessert, sorbet, and more with a single machine.

Ideal for small ice cream or dessert parlours, restaurants, cafes and hotels looking to manufacture their own homemade frozen products.

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

- ♦ **Batch Size** - Production from 2Kg to 4Kg per cycle.
- ♦ **Hourly Production** - 20-25Kg (approximately 5 batches per hour)

### Heater

- ♦ **Bain-Marie System** - Indirect heat is transferred through the entire tank surface by a glycol bain-marie to prevent the product from burning. The tank temperature reaches up to 105°C whilst maintaining the characteristics of the product. The machine also features a 'delicate' treatment option where the glycol temperature stays below 100°C.
- ♦ **Electronic Control** - Three heating cycles:
  - ♦ Automatic cycle at 85°C
  - ♦ Semi-automatic cycle with temperature selection between 30°C and 105°C with automatic calculation of the correct hold time according to the selected temperature.
  - ♦ Chocolate cycle with low treatment temperature.Each cycle has the option to set a pause time up to 10 hours.  
NOTE - The C139 heater does not have a chill function, product needs to be dispensed directly into the freezing barrel or a suitable container and chilled separately.
- ♦ **Vat** - Steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom. High-precision vat temperature control through dip probe. Its forward position allows all the operations to be made while facing the machine, without engaging/wasting space on the side.
- ♦ **Dispense Tap** - Innovative delivery/transfer tap with wide diameter spout for quick emptying of the heater even with dense or viscous products. Swivelled position for drawing off the product at the end of they cycle without engaging the freezing cylinder, allowing for the independent use of the heater and batch freezer.

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.

### Batch Freezer

- ♦ **Electronic Control** - Six freezing programs:
  - ♦ Automatic freezing cycle to reach the ideal consistency (viscosity) according to the type and quantity of mix being frozen
  - ♦ Automatic freezing cycle 'PLUS' for a firmer product on dispense
  - ♦ Semi-automatic freezing cycle with timer control
  - ♦ Semi-automatic freezing cycle with consistency control
  - ♦ Slush cycle with consistency setting and continuous agitation
  - ♦ Slush cycle with timer control and cyclic agitationThe C139 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.
- ♦ **Freezing Cylinder** - High production flexibility with automatic freezing control which manages the freezing cycle in relation to the type and quantity of mix. Highly efficient freezing cylinder with direct expansion gas technology and steel beater with removable 'floating' scrapers.
- ♦ **Safety** - The freezer door features a magnetic safety system on the hopper grid preventing the machine from operating if either the door or grid is open. The ejection door is fitted with a 'knife' grid to prevent objects entering the freezing cylinder during operation.



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

C139 - Combination Heater-Batch Freezer - 2Kg to 4Kg

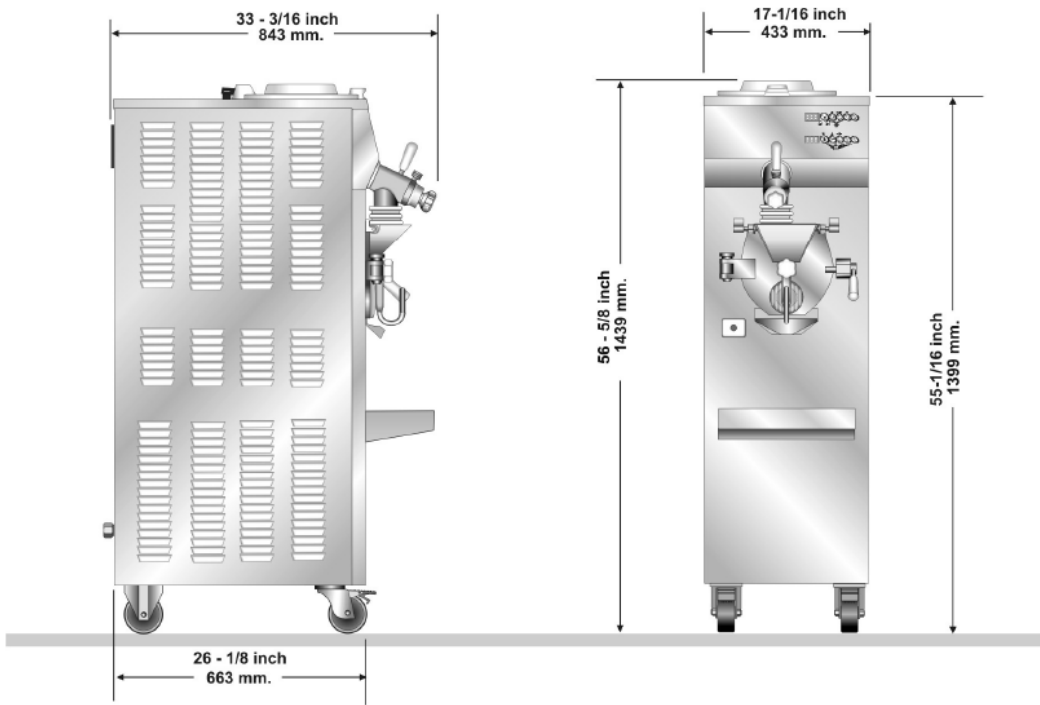
# C139




## Combination Heater-Batch Freezer

ITEM No. \_\_\_\_\_

Section view:



| Taylor C139   | THREE PHASE  |
|---|--|
| External dimensions (WxDxH)   | 433 x 843 x 1439 mm  |
| Net weight  | 242 Kg   |
| Wall clearance* (sides/back/top)  | 150 / 300 / 150 mm   |
| Frigomat Combi-Freezers are <b>NOT</b> designed for built-in installation |  |
| Refrigeration system  | 10,100 BTU - R452a   |
| Heater  | 3.0 Kw   |
| Beater motor (No./Power)  | 1 - 2.0 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   | 6.1 Kw / 12 amp/ph   |
| Circuit breaker   | 20 amp   |
| Isolator socket   | 32 amp (3P+N+E)<br> |

\*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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C139 - Combination Heater-Batch Freezer - 2Kg to 4Kg