

# C151

## Vertical Batch Freezer



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

### Model options:

- C151/3A** Batch Freezer (three phase, air cooled)
- C151/3W** 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 C151 vertical batch freezer has been specifically designed for the easy production of quality gelato, ice cream and sorbet in large batches suitable to fill the most popular standard container sizes. The traditional design makes the C151 extremely reliable, easy to use and maintain. This machine is ideal for both the experienced gelato master as well as for the beginner who has just started making their own frozen products.

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

- ◆ **Batch Size** - Production from 5Kg to 11Kg per cycle.
- ◆ **Hourly Production** - 50-60Kg (approximately 4 batches per hour)
- ◆ **Electromechanical Control** -
  - ◆ Freezing cycle with timer control
  - ◆ End-cycle buzzer
  - ◆ Multi-direction beater rotation; anti-clockwise when freezing, clock-wise for product extraction
  - ◆ Two beater speeds; normal for freezing, high-speed for extraction
  - ◆ 'Extra-Freeze' control to activate compressor when extracting product
- ◆ **Freezing Cylinder** - The C151 features a vertical stainless steel freezing cylinder with a removable steel agitator which has removable nylon scrapers which actively push against the cylinder walls for greater efficiency. The freezing system works on both the bottom and cylinder walls to obtain the perfect consistency of the product.
- ◆ **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 small pieces - nuts, dried fruits, candies and chocolate for 'stracciatella' during the later stages of the freezing process (Inclusions need to be small enough to pass through the safety grid on the dispense door).
- ◆ **Door; practical and safe** - The C151 features a removable dispense door for easy cleaning which incorporates a safety grid to prevent objects entering the freezing cylinder during operation. The integrated magnetic safety cut out prevents the machine operating if the door is not installed correctly.  
The wide extraction hole and 'knife' grid allows for quick extraction of the product whilst creating an artisan appearance.
- ◆ **Easy** - Mounted on castors, the C151 can be moved easily for cleaning purposes and the height adjustable stainless steel shelf allows for the uses of different size containers.

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

C151 - Vertical Batch Freezer - 5Kg to 11Kg

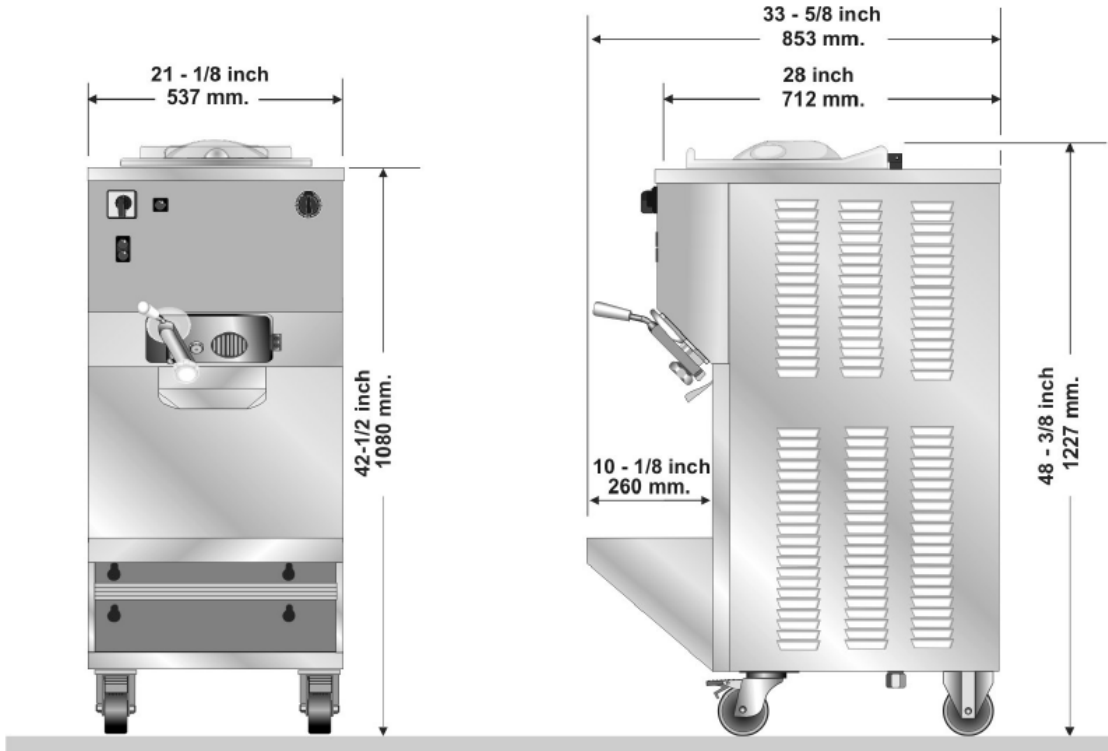
# C151




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Section view:



Taylor C151	THREE PHASE
External dimensions (WxDxH)	537 x 853 x 1227 mm
Net weight	212 Kg
Wall clearance* (sides/back/top)	150 / 300 / 150 mm
Frigomat Batch Freezers are <b>NOT</b> designed for built-in installation	
Refrigeration system	15,350 BTU - R452a
Beater motor (No./Power)	1 - 4.4 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	4.5 Kw / 12 amps/ph
Circuit breaker	24 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.



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