

CHEF 30 LCD

15 Kg to 30 Kg Cream Cooker



ITEM No. _____

Model option:

- CHEF30LCD/3A Cream Cooker (three phase, air cooled)
- CHEF30LCD/3W Cream Cooker (three phase, water cooled)

Standard equipment:

- 1x Bottle glycerine food safe lubricant
- 1x Cleaning brush
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

- Preventative maintenance visit (call for details)

The Chef 30 LCD has been designed to satisfy the needs of pastry and gelato chefs who want to create their own specialities rapidly in moderate quantities, in order to have an 'always fresh' product. This technologically advanced machine is equipped with an LCD screen offering the operator a large selection of programmed capabilities to produce; ice cream mixes, pastry cream, puddings, ganache, marmalades, fruit jelly and much more...

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

- Variable Batch Size - Production from 15 Kg to 30 Kg per cycle.
- Heat Cycles - Four quick selection push buttons;
 - Cooked Cream Cycle
 - Chocolate Tempering Cycle
 - Semi-automatic Cycle with temperature adjustment from 30°C to 115°C with automatic recalibration of hold timer to ensure pasteurisation is completed correctly. The hold timer can be overridden and set to any time up to 10 hours.
 - Preservation Cycles
- Programmable LCD - The Chef 30 is pre-set with 30 standard recipes and can be programmed with additional custom recipes to produce a wide range of products. The level/aggression of the heating/cooling system and speed/intensity of the agitation and alerts can be controlled in different steps to produce the perfect product.
- Bain-Marie Heating System - Indirect heat and cold are transferred through the entire tank surface to prevent 'hot spots'. The tank temperature reaches up to 115°C whilst maintaining the characteristics of the product. The machine also features a 'delicate' treatment option with glycol temperature below 100°C.
- Automatic Functions with IES System - The patented IES system reduces the phenomenon of thermal inertia protecting the mix with precise temperature control whilst preventing unnecessary energy usage.
- Stainless-Steel Tank - The tank is manufactured from stainless steel with a seamless design for easy cleaning. The internal dip probe ensures accurate temperature control. The high spout position allows for easy dispense into large buckets and the clear polycarbonate cover with adjustable vents allows the operator to easily monitor the process and the safety grate allows the lid to be opened without stopping operations.
- Scraper Blades - The Chef 30 is fitted with removable scraper blades which actively push against the walls of the cylinder preventing products from adhering. The motor inverter allows 10 different levels of agitation for precise control.



Beater with removable scrapers



Safety grate allows lid to be opened



Vented transparent lid



Door spout with dual

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Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
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Due to continual research and development, these specifications are subject to change without notification - April 2022

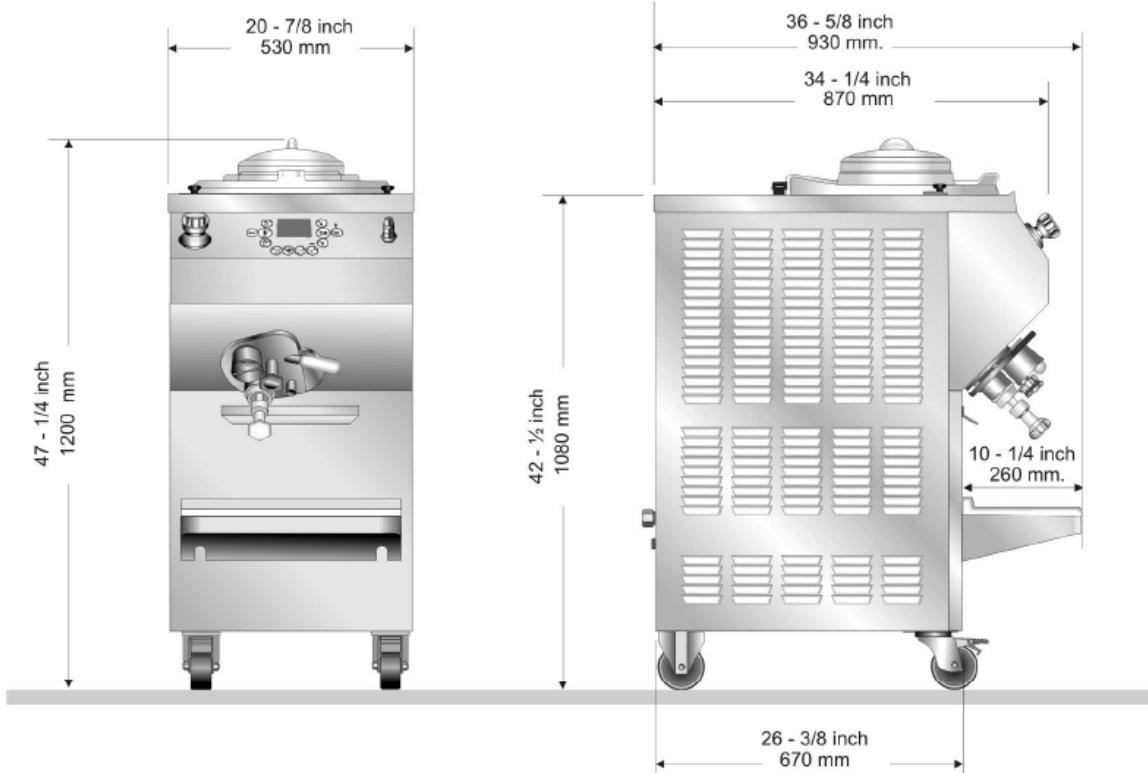


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Section view:



FRIGOMAT CHEF 30 LCD	THREE PHASE ONLY
External dimensions (WxDxH)	530 x 930 x 1200 mm
Net weight	210 Kg
Wall clearance* (sides/back/top)	150 / 300 / 460 mm
Frigomat Cream Cookers are NOT designed for built-in installation	
Refrigeration system	1x ~4.350 W - R452A (@ -10°C evap. / +35°C cond.)
Heater	6.0 Kw
Beater motor (No./Power)	1 - 550 W (2/3 HP)
Cooling	Air or Water
Cold water supply**	3/4" BSP (22mm) Ø
Supply temperature	13 -20 °C
Supply pressure	1-3 BAR (15-43 PSI)
Waste water connection***	3/4" BSP (22mm) Ø
Voltage	400v / 50Hz / 3Ph
Nominal power	6.5 KW / 12 amp/ph
Circuit breaker	16 amp
Isolator socket	16 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 vent 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 plug socket is required for safe operation. 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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