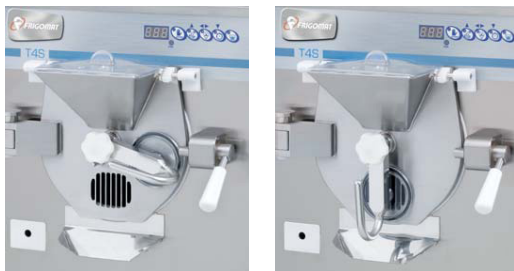
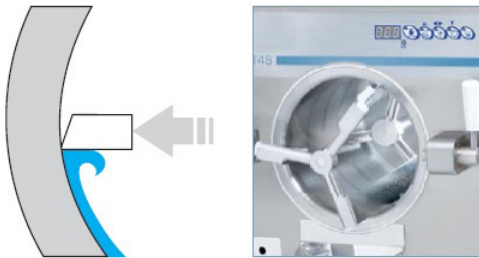


T4S

Horizontal Batch Freezer



Stainless steel door; open and closed



Beater with removable mobile scrapers

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.

ITEM No. _____

Model options:

- T4S/1A** Batch Freezer (single phase, air cooled)
- T4S/1W** Batch Freezer (single phase, water cooled)
- T4S/3A** Batch Freezer (three phase, air cooled)
- T4S/3W** Batch Freezer (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 T4S is a professional batch freezer designed to produce high-quality frozen dessert products, ice creams and gelato in smaller quantities with a reduced investment making it the ideal machine for restaurants, small dessert parlours and cafés.

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

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

Controls

- **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 agitation

The T4S 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.

Features

- **High Precision** - The electronic IES features a new consistency control system that further improves the precision during different working conditions.
- **Efficiency** - The T4S has a stainless steel beater frame with removable, sprung scrapers which actively scrape the cylinder walls ensuring even freezing whilst maintaining maximum efficiency.
- **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 Installation** - The T4S's counter top design, single phase power and air cooled design makes it ideal for every location.

T4S - Horizontal Batch Freezer - 2 Kg to 4 Kg



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 Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
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Due to continual research and development, these specifications are subject to change without notification - April 2022

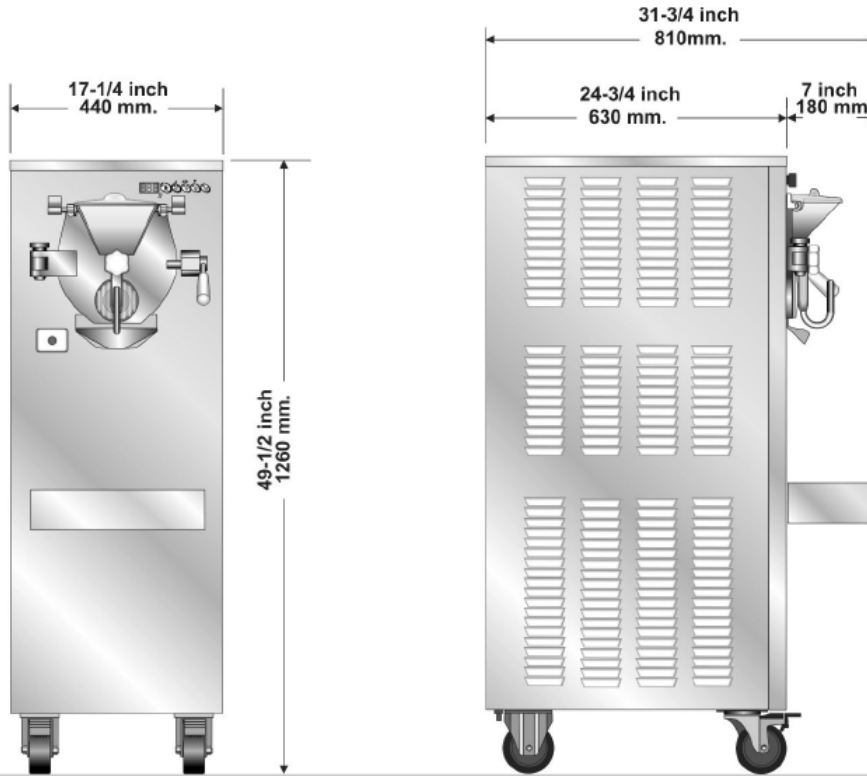
T4S





Horizontal Batch Freezer

ITEM No. _____

Section view:



FRIGOMAT T4S	SINGLE PHASE	THREE PHASE
External dimensions (WxDxH)	440 x 810 x 1260 mm	
Net weight	169 Kg	
Wall clearance* (sides/back/top)	150 / 300 / 150 mm	
Frigomat Batch Freezers are NOT designed for built-in installation		
Refrigeration system	1x ~2.430 W - R452A (@ -25°C evap. / +30°C cond.)	
Beater motor (No./Power)	1 -1.5 KW (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	230v / 50Hz / 1Ph	400v / 50Hz / 3Ph
Nominal power	2.8 KW / 15 amp	2.8 KW / 6 amp/ph
Circuit breaker	24 amp	16 amp
Isolator socket	32 amp (1P+N+E) 	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.

Data for air cooled units.



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