## T5S

# Priidomai

### Counter Top Horizontal Batch Freezer





Standard isothermal plastic door



Beater with removable mobile scrapers

ITEM No.

#### Model options:

□T5S/1A Batch Freezer (single phase)

#### Standard equipment:

- 1x Isothermal white plastic door
- 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 T5S 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 1 Kg to 3 Kg per cycle.
- Hourly Production 10-15 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 T5S 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 T5S 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 T5S's counter top design, single phase power and air cooled design makes it ideal for every location.

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 2022

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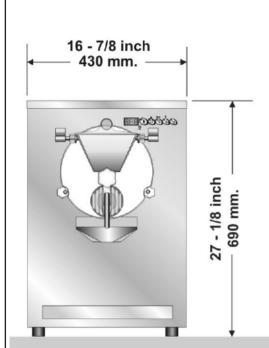
# T5S

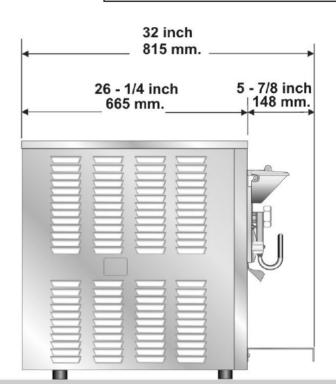


## Counter Top Horizontal Batch Freezer

Section view:

ITEM No.





FRIGOMAT T5S	SINGLE PHASE ONLY
External dimensions (WxDxH)	430 x 815 x 690 mm
Net weight	128 Kg
Wall clearance* (right/back/left)	150 / 300 / 150 mm
Frigomat Batch Freezers are NOT designed for built-in installation	
Refrigeration system	1x ~1.400 W - R452A (@ -23.3°C evap. / +45°C cond.)
Beater motor (No./Power)	1 - 1.1 KW (1.5 HP)
Cooling	Air ONLY
Voltage	230v / 50Hz / 1Ph
Nominal power	1.8 KW / 9 amps
Circuit breaker/fuse	16 amp
Isolator socket	16 amp (1P+N+E)
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<sup>\*</sup> 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.







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<sup>•</sup> A dedicated plug socket is required for safe operation. Frigornat equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.