C122 - C119

MANTECATORI ORIZZONTALI ELETTRONICI
ELECTRONIC HORIZONTAL BATCH FREEZER

MANUALE D'USO
E
MANUTENZIONE

OPERATING INSTRUCTION
AND MAINTENANCE

Serie-Series-Série-Serie

C119 06
C122 03

ISTRUZIONI ORIGINALI
ORIGINAL INSTRUCTIONS

TAYLOR® By FRIGOMAT ice cream machines

Azienda Certificata
UNI EN ISO 9001:2015

Numero Certificato
50 100 5650

IMPORTANT

We recommend that you read this manual fully and carefully before using your appliance.
It is in your interest to pay special attention to the warnings marked as follows:

Failure to comply with this signal causes very serious risks for health, death, and medium and long term permanent damage.

Failure to comply with this signal can cause very serious risks for heath, death, and medium and long term permanent damage.

Failure to comply with this signal can cause injuries or damage to the machine.

Comply with these warnings for your machine to work properly and/or to be serviced correctly.

The machine can perform at best only through careful observance of these warnings.

FRGMTMEB2DGT2916000

We congratulate you for having chosen to purchase a **TAYLOR** machine.
This manual, supplied together with the machine, must be considered as an integral and essential part of it and must be delivered to the final user. Before carrying out any operations, we recommend studying these instructions carefully. Only by reading them carefully can you obtain the maximum performance from your machine. The following pages carry all of the indications required to correctly perform installation, operation, adjustments and routine maintenance. TAYLOR reserves the right to carry out the modifications it deems necessary to improve its product or the technical manual without prior warning, inserting the variations in the subsequent editions.

The machine is covered by warranty according to the terms illustrated in the "WARRANTY CARD" supplied. It must be properly filled in and returned to:

FRIGOMAT s.r.l., via 1° Maggio, 28 26862 GUARDAMIGLIO (LODI) – ITALY

Please write the serial number of your machine in the field below.

Serial number

Stamp of dealer

INDEX

1 TRANSPORTATION, HANDLING AND STORAGE.

1.1 PRELIMINARY INSPECTION AND STORAGE

The machine is transported at the risk and peril of the customer. If you notice any damage to the packaging, immediately inform the carrier.
Inform the carrier right after opening the package if the machine is damaged even if it is a few days after delivery.
It is always preferable to accept goods SUBJECT TO CLEARANCE.
The appliance must be handled with care; it can be damaged by falls and blows even without exterior damages.

Storage temperature must be between 0° and + 50°C, and humidity between 30 and 95% with no dew.
Once the appliance has been unpacked, the packaging must be kept in a dry place out of the reach of children. If stored properly, it can be reused if the machine is moved.

1.2 DIMENSIONS AND WEIGHTS OF PACKAGED MACHINES

MODEL	CRATE		BOX PALLET	
	MEASUREMENTS (CM)	WEIGHT N-G (KG)	MEASUREMENTS (CM)	WEIGHT N-G (KG)
C119	85,5X52X144	170 – 240	85,5X52X144	170 - 220
C122	90X52X93	130 - 195	90X52X93	130 - 175

1.3 INDICATIONS FOR DECOMMISSIONING

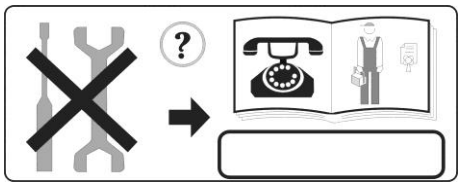
The machine contains electrical and/or electronic materials and can contain fluids and/or oil. If it needs to be decommissioned or disposed of, comply with the standards in force in the Country where it is used.
Even packaging materials (crates or boxes) must be divided by type and disposed of in compliance with standards in force in the Country where it is used when the machine is decommissioned.

2. MARKING AND GRAPHIC SIGNS

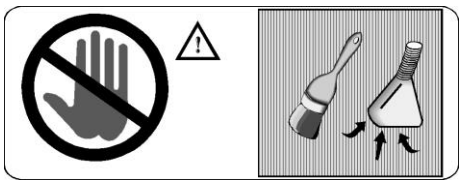
The machine is provided with an identification plate and some pictograms. They must be known along with the manual to guarantee safe use.

Machine data plate
The adhesive plate applied on the rear enables to identify the model. It includes the following indications: Name and address of the manufacturer; machine model and version; serial number; nominal electrical features; type and weight of gas used; year of manufacture.

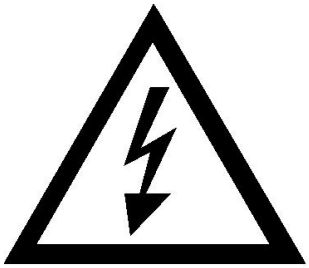
Indication
Lifting equipment hooking points:
This plate indicates the points where the lifting hooks must be placed to carry out this operation safely. Use a Phillips screwdriver to unscrew the two side panels of the machine and position the lifting equipment in the relevant points, making sure that they cannot accidentally slip off during lifting operations.



Attention!
Maintenance reserved for qualified personnel. This plate applied on the rear panel prohibits extraordinary maintenance and/or repairs to anyone but authorised personnel, whose address is indicated in the space provided.



Attention!
Do not touch with your hands.
This plate applied on the rear panel of machines with air cooling indicates that the heat exchanger can only be cleaned using a brush or vacuum cleaner.



Attention!

High voltage inside; danger of electrocution.

This plate is applied on the cover of the electrical box and warns the operator that it must not be removed for any reason whatsoever, thus avoiding the danger of electrocution which could be fatal. In this case as well, maintenance of internal components is reserved for qualified personnel.

3. GENERAL SAFETY STANDARDS

Strictly observe the general safety and accident-prevention standards listed hereafter:

- Use of the machine is NOT suitable for persons (including children) having reduced physical, sensorial or mental abilities, or lacking in experience and knowledge, unless supervised or trained on using the machine by a personal responsible for their safety.
  Children must be supervised to avoid them playing with the machine.
-
- Use of the machine is reserved for operators who have read, understood and taken in all that is included in this manual.
- It is forbidden to remove or tamper with the safety systems installed on the machine.
- While the appliance is operating, it is mandatory to check that danger situations for persons do not occur. Should these conditions occur, stop the appliance immediately.
- When you have finished working with the machine, it is mandatory to cut power by acting on the master switch.
- When unusual noise or anomalous functioning is perceived, it is mandatory to immediately stop operations in progress and to search for the cause of these irregularities. If in doubt, avoid improper operations by contacting the technical assistance service of the manufacturer.
- Any tampering or modification of the machine automatically entails the immediate termination of the warranty and relieves the manufacturer of all and any liability for direct or indirect damage caused.
- It is mandatory to check that the place where the machine is installed is ventilated and correctly illuminated. The surface where the appliance is installed must be solid, flat and levelled.
- During loading, unloading and handling operations, it is mandatory to use equipment with a capacity adequate for the mass (weight) of the machine, using hoisting devices and accessories with features and state of use suitable for the purpose.
- Use only original TAYLOR spare parts when performing maintenance. The manufacturer will not be held liable for damage caused by use of non-original spare parts. Use of non-original spare parts entails automatic termination of the warranty.
- It is mandatory to position the machine far away from equipment which emits electromagnetic radiation which could cause the circuit boards to malfunction.
- If fire-prevention equipment needs to be used, use types which are compatible with the presence of voltage on board.
- It is forbidden to wear long and loose apparel, ties, jewellery, scarves or similar clothing which could get caught in the moving parts of the machine.
- Hair must be tied and shirt-sleeves tight.

4. INSTALLATION

4.1 USE

Appliance suitable for batch freezing of ice cream mixtures and slush production, according to use allowed by Law.

4.2 WORKING LIMITS

Do not use the machine with inconstant power supplies or +/- 10% beyond the value indicated on the plate or with the power cable damaged;
Do not use the machine in explosive atmospheres;
Do not wash the machine with high-pressure water jets or with harmful substances;
Do not expose the machine to excessive heat or humidity;
Do not use unbalanced mixtures and/or amounts which do not comply with the specifications carried on the packs.

Use not expressly indicated in this manual is to be considered improper and therefore must be strictly avoided.
The manufacturer will not be held liable for direct or indirect harm to persons or animals or damage to objects caused by improper use of the machine.

4.3 NOISE

SOUND EMISSION LEVEL EXPRESSED IN DECIBELS (measurement method A) As foreseen by Machinery Directive 89/392 standard EN 23741 (A-weighted equivalent continuous sound pressure level)			
MODEL	**LEVEL (A)**	**MODEL**	**LEVEL (A)**
C119	< = 68 dB (A)	**C122**	< = 68 dB (A)

4.4 SUPPLIED WITH MACHINE

-
- Ice cream extraction spatula
- Complete scrapers
- Centring pin for beater
- Brush
- Gasket extractor
- O-ring kit
- Rubber seal
- Lubricant
- Use and maintenance manual
- Declaration of conformity
- Warranty certificate
-

4.5 ACTIVATION

TAYLOR declines all and any liability for damage caused by failure to comply with the following indications. This lack of compliance causes the warranty to terminate.
Connection of the machine to the water mains must be performed respecting national regulations of the Country where the machine is installed.

To commission the machine, bring it to the place of use, checking what is requested for its installation:

1. **Electrical power supply 3 phases + neutral + earth (5 wires – only three-phase mod.)**
   Electrical power supply 2 phases + earth (3 wires – only single-phase mod.);
2. **Cold water mains supply (13° - 20°C, only water mod.);**
3. **Condensation water drain (only water mod.)**.

- Make sure the appliance is positioned on a solid, stable, flat and levelled surface.
- Block the machine by acting on the relevant brake lever on the front wheels (C119 only).
- Leave at least 10 cm from the side panels and 30 cm from the rear panel between the machine and the walls or other obstacles. For machines with water condensation, the distance between the wall and the rear panel must be 10 cm.
- Check the exact correspondence between the voltage and power of the mains compared to the values carried on the data plate applied on the rear panel;
- Connect the machine to the electrical power supply system. Install a omnipolar master switch upstream the appliance with minimum contact opening of 3 mm of adequate power, with a fuse and circuit breaker protective system. Use an approved interlocking plug to allow only the open circuit to connect and disconnect.
- The cable must be well laid, without being rolled-up or overlapped. It must not be exposed to blows or tampering. It must not be in the vicinity of liquids or water and heat sources. It must not be damaged in any way. If so, before connecting the machine to the mains, have it replaced by qualified personnel with another having a 5G4 H07RN-F (400 V version), 5G6 H07RN-F (220 V / 3 version) cross-section.
- For safety purposes, make sure the earthing system to which the machine plug is connected is compliant with standards and perfectly efficient.
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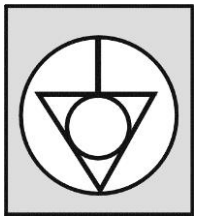
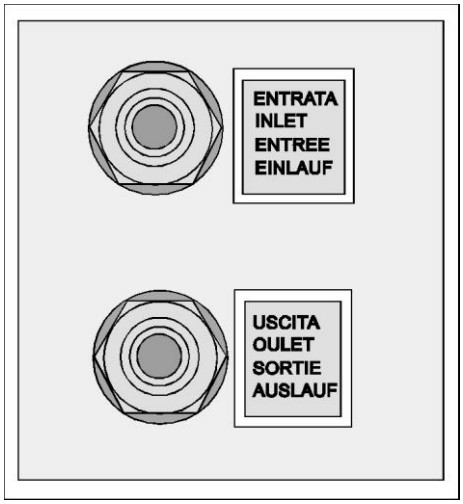
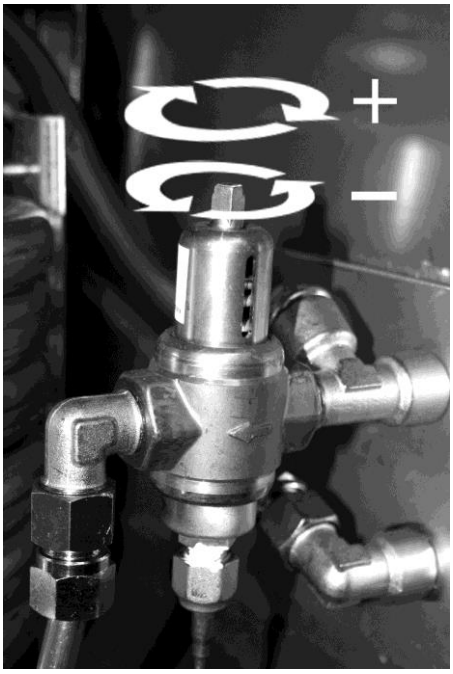


- If needed, carry out an equipotential bonding, using the screw placed on the rear of the machine below the frame and marked with the symbol shown to the left.
- Make sure that the cold water supply line intended for condensation has pressure values between 1 and 3 BAR and temperature between 13° and 20°C.
- Connect the cold water supply pipe intended for condensation onto the machine inlet as shown in the figure. Use a Ø1/2” fitting and place a gate valve in the operator's reach.
- Connect the condensation water drain pipe onto the machine outlet as shown in the figure, using a Ø1/2” fitting.



- Always use new pipes suitable for hot water and for pressure up to 10 bars both for delivery and draining. Never use worn or consumed piping. Use suitable DIN 3017 hose clamps.
- The drain pipe must have an inclination of at least 3 cm for each meter of length.
- After having connected the water inlet and outlet pipes, with the machine stopped, open the cut-off cock and make sure that water does not leak from the drain.
- Turn off the master switch and press the **PRODUCTION** button to check the following:

1. **Beater motor rotation direction (three-phase models only).**
   The machine is equipped with a sophisticated electronic system which is able to automatically detect if the beater motor rotation direction is the correct one (anti-clockwise).
   If the phases are inverted in the plug, after a few seconds of operating in production mode, the machine stops and the display shows the **F23** alarm. To connect the phases properly cut the power and invert the two phase wires in the plug.



2. **Condensation pressure (water models only).**
   With the machine in production mode, after a few seconds condensation water must come out of the drain pipe at a temperature of about 35°C. If this is not the case, the pressure switch valve shown in the figure must be adjusted.

CAUTION

Three-phase machines are powered with three-phase + neutral lines: be careful never to connect the phase lines with neutral. TAYLOR will not be held liable for damage to the machine deriving from incompliance with this rule.

- Press the **STOP** button to stop the machine .

- Operating temperature should be between 15° and 35°C.
- Humidity should be between 30 and 60%.

DANGER

TAYLOR will not be held liable for personal harm and/or damage to objects deriving from incorrect installation and/or by failure to comply with work accident-prevention standards. Never intervene on the machine with your hands, neither during normal operating cycles nor during cleaning and maintenance, without first having stopped the machine by pressing the **STOP** button and having turned off the master switch. Never clean the appliance using a high-pressure water jet. Never shut the water cut-off cock while the machine is running. Be careful never to damage the power cable. If so, have it replaced.
Machines with water cooling which are left in places at a temperature below or close to 0°C, must first have all the water drained from the condenser.

5. SAFETY DEVICES

Shearing-prevention safety device: Implemented by means of a safety circuit compliant with the European directive, it intervenes when the door is opened and/or when the safety grid on the hopper is lifted, temporarily switching the machine to STOP mode.

Beater motor overheating safety device: Implemented by means of a thermal relay; it protects the machine beater motor operation from overloads, by signalling the relative alarm message on the display, emitting an intermittent acoustic signal and enabling to reset directly from the push button control panel.

Semi-hermetic compressor motor overheating safety device: Implemented by means of an automatic reset thermal relay; it protects the machine compressor motor operation from overloads, by signalling the relative alarm message on the display, emitting an intermittent acoustic signal and enabling to reset directly from the push button control panel.

Hermetic compressor motor overheating safety device: Implemented by means of an automatic reset thermal-current sensor; it protects the machine compressor motor operation from overloads. The protection device intervention determines the temporary stop of the compressor motor only.

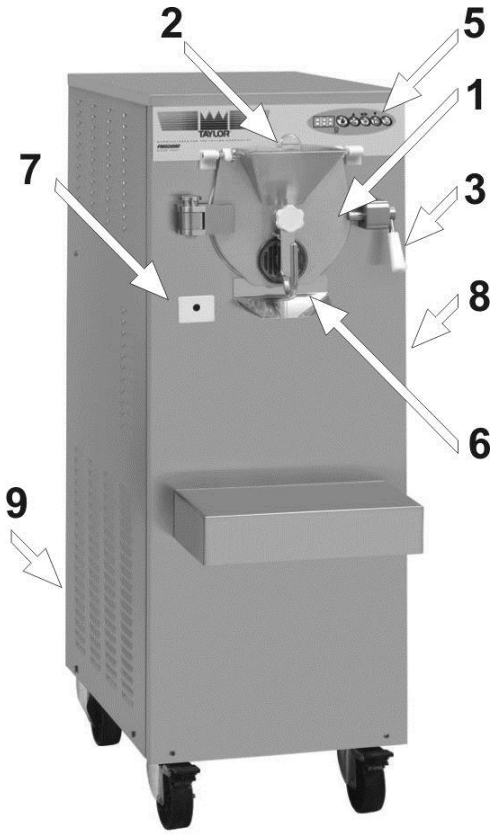
Refrigeration circuit over-pressure safety device: Implemented by means of the approved automatic-reset safety pressure switch; it protects the integrity of the refrigeration circuit from over-pressure. The protection device intervention determines the temporary stop of the compressor motor only.

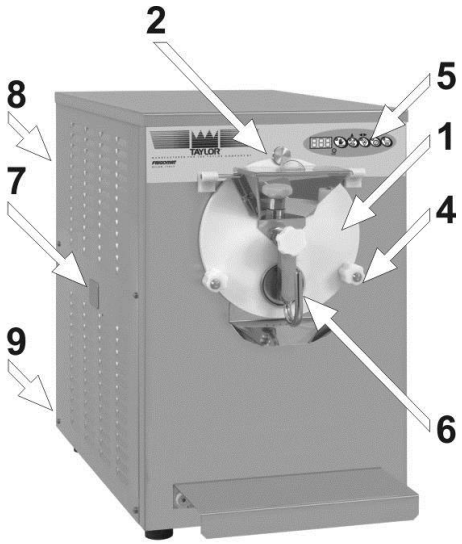
Protection against short circuit of auxiliary utilities: Implemented by fuses which intervene on the logic unit or auxiliary power supply in the event of short-circuits.

SELV safety circuit: the push button control panel is powered at low voltage by means of an approved dual-insulation safety transformer, protected against short circuits by fuses.

6. OPERATION

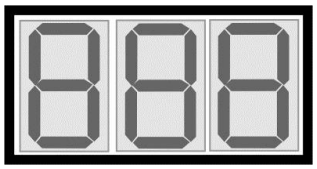
6.1 MACHINE





1. **Door**
   Closes the cylinder hermetically during the processing phases. It can be easily removed for cleaning.
2. **Safety grid – hopper cover**
   Allows the operator to load the product safely. The cover keeps the mixture from coming into contact with dust.
3. **Door blocking handle (C119)**
   Seals the door with the lever lowered. To open, ensure that all the product has come out and that the machine is in STOP mode, then pull the lever upwards to unblock the door and rotate it outwards.
4. **Door blocking knobs (C122)**
   Close the door hermetically. To open, ensure that all the product has come out and that the machine is in STOP mode, then rotate the two knobs outwards to unblock the door, pull the lower part of the door outwards acting on the handle of the dispenser door.
5. **Control panel**
   Enables to select the work programs.
6. **Dispenser disk**
   Used when extracting ice cream and emptying water to clean the cylinder. It is unblocked by rotating it to the right (C119) or to the left (C122).
7. **Drip drawer**
   Collects leakage of liquid from the cylinder gland follower.
8. **Electrical box**
9. **Water / electrical power inputs**

6.2 CONTROLS



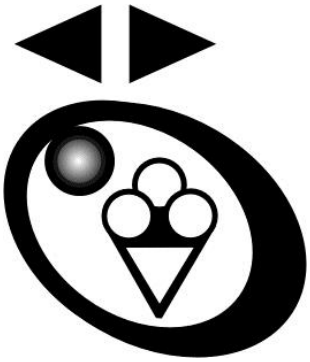
DISPLAY
Displays the information relative to work programs and allowed adjustments.

LED
The LED switches on to signal when the door is opened, when the safety grid is lifted or any anomalies of the system.

STOP
In whatever operating phase the machine is in, pressing the STOP key stops the machine and cancels the function in progress. Do not stop the machine when the ice cream is close to its maximum consistency, during the automatic or semi-automatic cycles. This precaution lengthens the life of the transmission belt and of the beater motor.

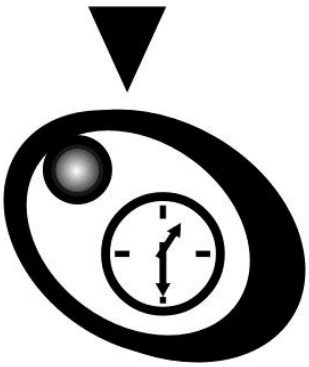
EXTRAZIONE/ UP (EXTRACTION/ UP)
This key has several functions:

1. With the machine in STOP mode, by pressing the EXTRACTION/UP key only the beater motor is started.
   In any other operative phase of the machine, pressing the EXTRACTION/UP key only the beater motor keeps running and the compressor stops. Press the STOP key to stop mixing.
2. During programming, by pressing the EXTRACTION/UP key, it is possible to scroll the menu entries or to increase the value of the selected parameter.



PRODUZIONE/CONFERMA (PRODUCTION/CONFIRM)
This key has several functions:

1. **AUTOMATIC CYCLE**
   With the machine in STOP mode, by pressing the PRODUCTION key the automatic cycle starts that enables to reach the best possible compromise between freezing time and ice cream consistency, regardless of the type of mixture used, provided that they are within the minimum and maximum capacity of the appliance.
2. **AUTOMATIC HARD CYCLE**
   With the machine in automatic cycle, by pressing the PRODUCTION key again it is possible to access the automatic Hard cycle, that enables to reach the optimal level of ice cream batch freezing, regardless of the type of mixture used, provided that they are within the minimum and maximum capacity of the appliance.



3. **SEMI-AUTOMATIC CYCLE with consistency control**.
   With the machine in automatic Hard cycle, by pressing the PRODUCTION key again it is possible to access the semi-automatic cycle with consistency control that enables the operator to manually select the level of consistency one wishes to achieve.
4. During programming, pressing the PRODUCTION/CONFIRM key confirms the selection of the menu entry or the value of the selected parameter.

SEMI-AUTOMATIC TIME/DOWN CYCLE

This key has several functions:

1. **SEMI-AUTOMATIC CYCLE with time control**.
   With the machine in STOP mode, by pressing the SEMI-AUTOMATIC TIME/DOWN CYCLE key it is possible to access the batch freezing time control, which enables the operator to manually select the processing time of the mixture.
2. During programming, by pressing the SEMI-AUTOMATIC TIME/DOWN CYCLE key it is possible to scroll the menu entries or to reduce the value of the selected parameter.

SLUSH PRODUCTION

With the machine in STOP mode, by pressing the SLUSH PRODUCTION key one enables the GR1 programs with consistency control and continuous mixing, and GR2 with time control and cyclic mixing.

6.3 ICE CREAM AND SLUSH PRODUCTION

After having installed the machine in compliance with the instructions of chapter 3 and having accurately washed and sanitised it, according to the instructions contained in chapter 7, proceed as follows to start ice cream making:

- Make sure that the gate valve of cold water for condensation is open (water models only).
- Make sure the master switch is closed and that the machine is powered correctly.
- Check that the door dispenser disk is assembled properly and in closed position.
- Lift the hopper lid and pour the mixture in the loading hopper, strictly observing the minimum and maximum amounts admitted per cycle and carried on the following table:

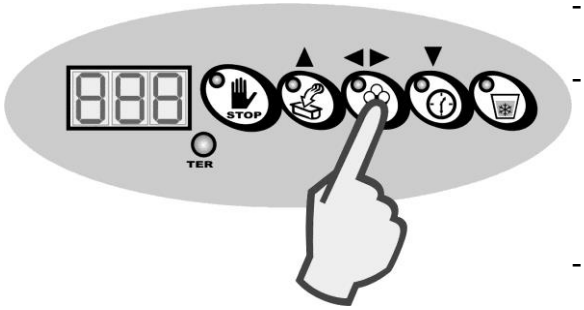
Model	MIN (kg)	MAX (kg)
C119	1	4
C122	1	3

CAUTION

Failure to comply with the minimum and maximum load values can entail machine malfunctioning and even breakage.
Minimum loads of mixture may entail the premature wear of the scrapers.

- Reposition the hopper lid in its place to prevent that, during processing, dust and other impurities may come into contact with the product.

6.3.1 AUTOMATIC CYCLE



- Press the PRODUCTION key to start the automatic batch freezing cycle. (Fig. 1)
- The AUT message is viewed on the display for a few seconds to confirm the automatic cycle has been selected (Fig. 2); subsequently, during batch freezing, the instantaneous consistency numerical value is displayed.(Fig. 3).
- After a few minutes and once the best possible compromise between batch freezing time and consistency has been reached, depending on the type and amount of mixture introduced, an intermittent acoustic signal warns the operator that it is possible to extract the ice cream. If this should not be immediately possible, the machine will automatically see to maintain the ice cream over time without changing its consistency any further.
- It is possible to go to the product extraction phase at any time.

Fig.2

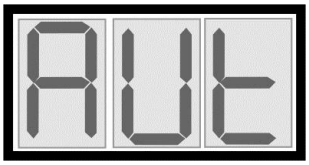
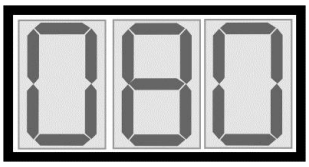


Fig.3



The automatic batch freezing cycle is particularly recommended in the following cases:
- Mixtures with medium-low content of sugar and fat
- Water-based fruit mixtures
- Low amounts

6.3.2 AUTOMATIC HARD CYCLE

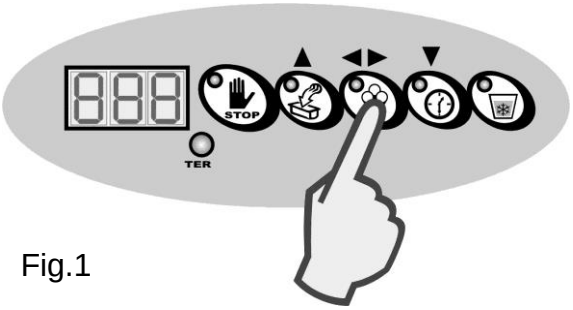


Fig.1

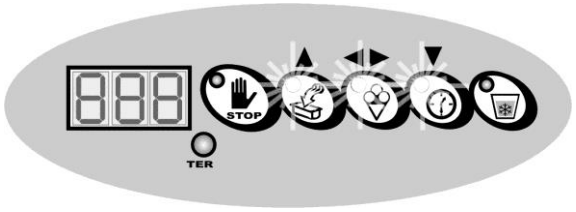
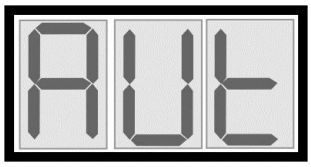


Fig.2

Fig.3



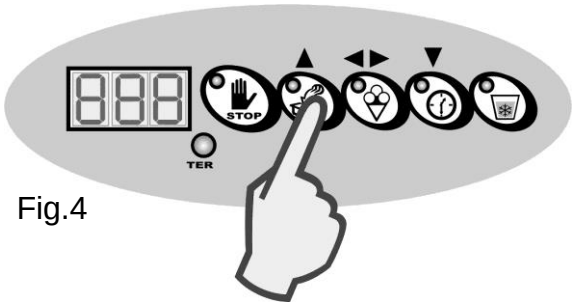
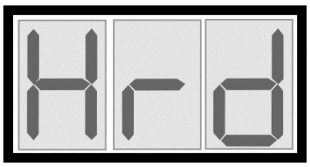


Fig.4

Fig.5



- Press the PRODUCTION key to start the automatic batch freezing cycle, as described in the previous section.
- The AUT message is viewed on the display for a few seconds to confirm the automatic cycle has been selected
- To activate the automatic Hard cycle, press the PRODUCTION key again (Fig. 1).
- The LEDs of the UP, Confirm and DOWN keys light up and the AUT message relative to the cycle in progress is viewed on the display. (Fig. 2-3)
- Press the UP key once until the HRD message is viewed on the display that distinguishes the automatic HARD cycle (Fig. 4-5). Then press the Confirm key to activate a new cycle.
- After a few minutes and once the optimal consistency level relative to the type and quantity of introduced mixture has been reached, an intermittent acoustic signal warns the operator that it is possible to extract the ice cream. If this should not be immediately possible, the machine will automatically see to maintain the ice cream over time without changing its consistency any further.
- It is possible to go to the product extraction phase at any time.

The automatic HARD batch freezing cycle is particularly recommended in the following cases:
- Mixtures with high content of sugar and fat
- Milk and/or alcohol-based cream mixtures
- High amounts

The machine stores the last program selected in its memory. If the HARD cycle has been selected, this is automatically recalled every time one presses the PRODUCTION key. To select the Automatic cycle again refer to the following instructions:
- During batch freezing, press the PRODUCTION key again.
- The LEDs of the UP, Confirm and DOWN keys light up and the HRD message relative to the cycle in progress is viewed on the display.
- Press the DOWN key once until the AUT message is viewed on the display that distinguishes the automatic cycle. Press Confirm to activate a new cycle.

6.3.3 SEMI-AUTOMATIC CYCLE WITH CONSISTENCY CONTROL (only for experts)

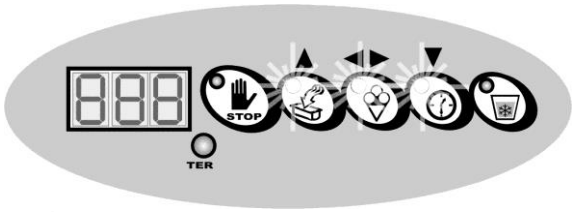


Fig.1

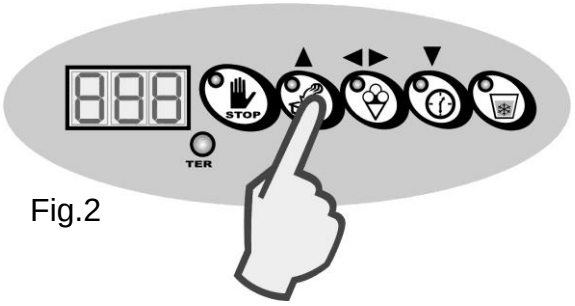
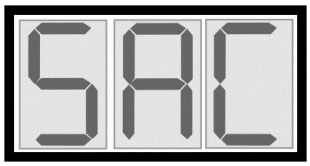


Fig.2



.
Fig.3

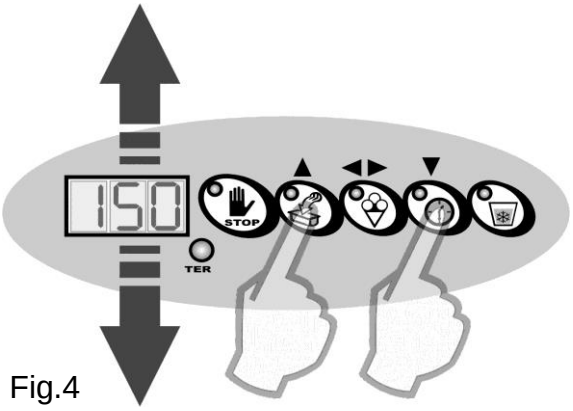


Fig.4

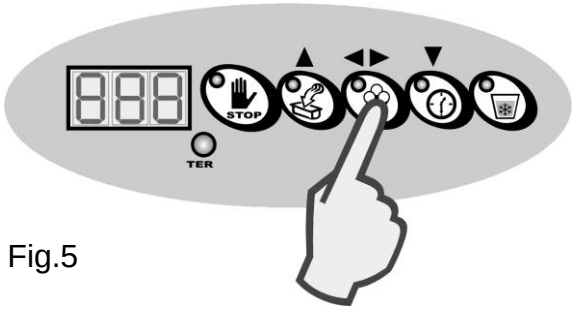


Fig.5

- Press the PRODUCTION key, as described in the previous sections.
- The AUT or HRD message is viewed on the display for a few seconds to confirm the automatic or automatic HARD cycle has been selected.
- To activate the semi-automatic cycle with consistency control, press the PRODUCTION key again.
- The LEDs of the UP, Confirm and DOWN keys light up and the AUT or HRD message relative to the cycle in progress is viewed on the display (fig. 1).
- Press the UP key until the SAC message is viewed on the display that distinguishes the semi-automatic cycle with consistency control. (fig. 2-3). Then press the Confirm key to activate a new cycle.
- The numbers relative to the consistency setting to be configured appear on the display, expressed by a numerical value between 60 and 250: press the UP and DOWN keys to increase or decrease this value (fig. 4). Higher consistencies correspond to high numbers, lower consistencies correspond to low numbers.

⚠ ATTENTION ⚠

The maximum programmable consistency value is equal to 250 numbers but not all mixtures and not all quantities can reach such a high consistency value.
For a reduced amount of mixture it is recommended to not select consistency numbers close to 250.

- Subsequently, press the Confirm key to start a new batch freezing cycle (Fig. 5).
- After a few minutes and once the consistency level selected during the programming phase has been reached, an intermittent acoustic signal warns the operator that it is possible to extract the ice cream. If this should not be immediately possible, the machine will automatically see to maintain the ice

- It is possible to go to the product extraction phase at any time.

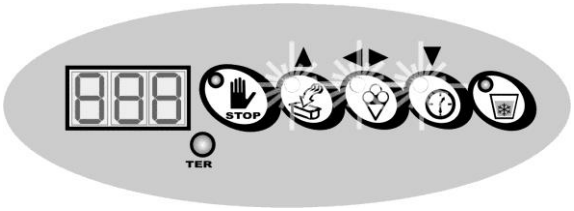
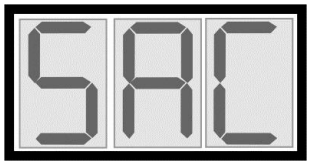


Fig.1

Fig.2



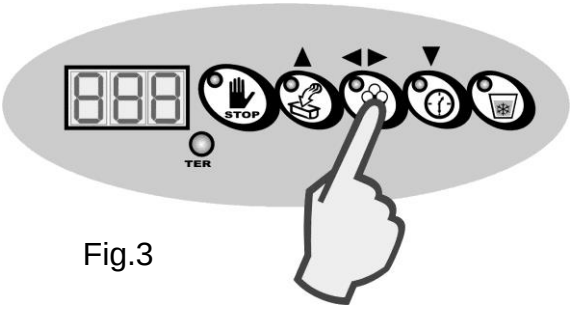
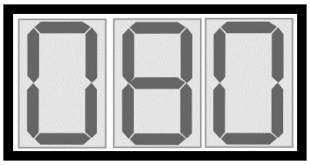


Fig.3

Fig.4



SUGGESTION

In order to correct any initial programming errors, during the execution of the semi-automatic cycle it is always possible to vary the consistency setting via the following procedure:

- With the cycle in progress, press the PRODUCTION key once.
- The LEDs of the UP, Confirm and DOWN keys light up and the SAC message relative to the cycle in progress is viewed on the display. (fig. 1-2)
- Press the PRODUCTION key again.
- The numbers relative to the previously configured consistency setting appear on the display (fig. 3-4) press the UP and DOWN keys to correct the value.
- Press the CONFIRM key to validate the new data and exit programming.

ATTENTION

The SAC semi-automatic batch freezing cycle is recommended for experts only because it requires full awareness of machine operation in relation to balancing the mixture one intends to process.

ATTENTION

The machine stores the last program selected in its memory. If the SAC semi-automatic cycle has been selected, this is automatically recalled every time one presses the PRODUCTION key. To select the Automatic or Automatic HARD cycle again refer to the following instructions:

- During batch freezing, press the PRODUCTION key again.
- The LEDs of the UP, Confirm and DOWN keys light up and the SAC message relative to the cycle in progress is viewed on the display.
- Press the DOWN key several times until the HRD or AUT messages are viewed on the display that distinguish the automatic cycles. Then press the Confirm key on the desired cycle to activate it.

6.3.4 SEMI-AUTOMATIC CYCLE WITH TIME CONTROL (only for experts)

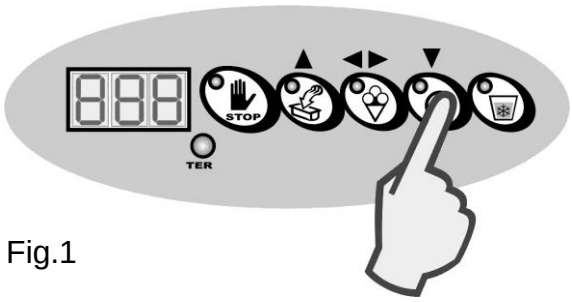


Fig.1

- Press the SEMI-AUTOMATIC TIME CYCLE key to select the semi-automatic batch freezing cycle with time control (fig. 1).
- The LEDs of the UP, Confirm and DOWN keys light up and the time setting, expressed in minutes and between 0' and 30', that one wishes to select is viewed on the display (fig. 2-3).
- Press the UP and DOWN keys to increase or decrease the value. High batch freezing times correspond to higher consistencies, low times correspond to lower consistencies (fig. 4).

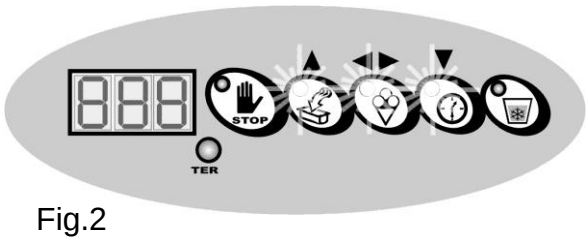


Fig.2

ATTENTION

Normally batch freezing time can vary between 7 and 10 minutes depending on the mixture used and on the introduced amount.
For low amounts of mixture do not select time in excess of 5-7 minutes.

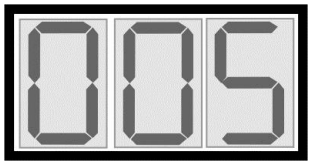


Fig.3

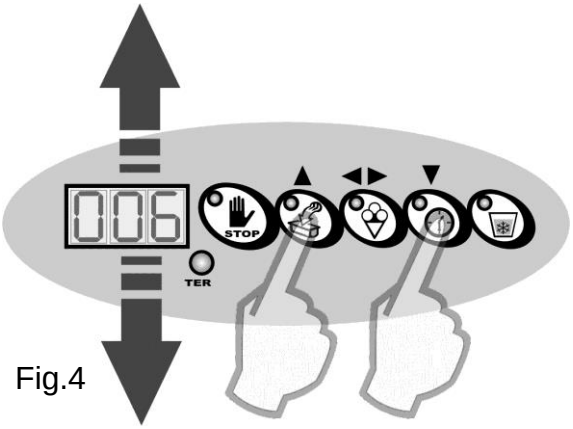


Fig.4

- Subsequently, press the Confirm key to start a new batch freezing cycle (fig. 5).
- During the execution of the cycle, the display views the remaining time for the end of the batch freezing cycle.
- After the programmed time has elapsed, an intermittent acoustic signal warns the operator that it is possible to extract the ice cream. If this should not be immediately possible, the machine will automatically see to maintain the ice cream over time without changing its consistency any further.
- It is possible to go to the product extraction phase at any time.

SUGGESTION

The semi-automatic time batch freezing cycle is recommended for experts only because it requires full awareness of machine operation in relation to balancing the mixture one intends to process.

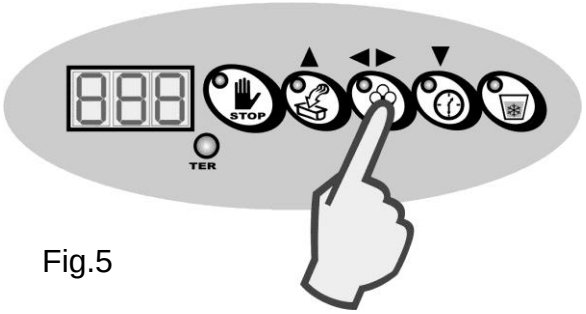


Fig.5

ATTENTION

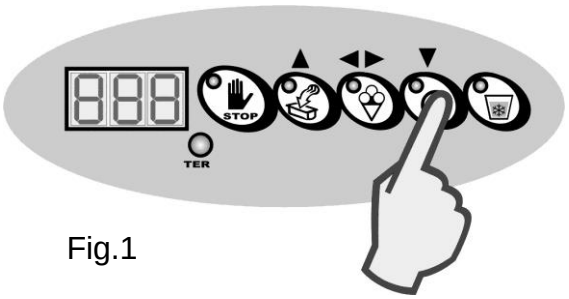


Fig.1

In order to correct any initial programming errors, during the execution of the semi-automatic cycle it is always possible to vary the time setting via the following procedure:

- With the cycle in progress, press the SEMI-AUTOMATIC TIME CYCLE key (fig. 1).
- The LEDs of the UP, Confirm and DOWN keys light up and the time value is viewed on the display: press the UP and DOWN keys to correct the value (fig. 2-3).
- Press the CONFIRM key to validate the new data and exit programming (fig. 4).

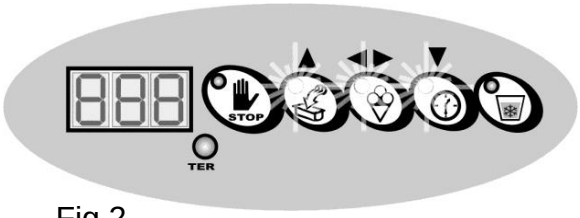
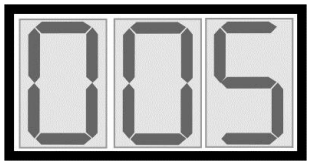


Fig.2

ATTENTION

Fig.3



If one sets a batch freezing time that is too high or if the product reaches its maximum admitted consistency value before the programmed time has run out, the display automatically clears any residual time and signals that it is possible to proceed with extraction.

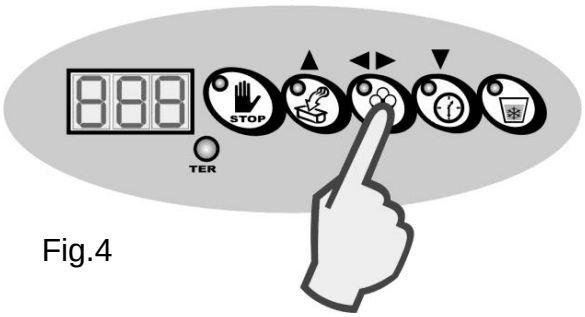


Fig.4

6.3.5 SLUSH PROGRAM WITH CONSISTENCY CONTROL

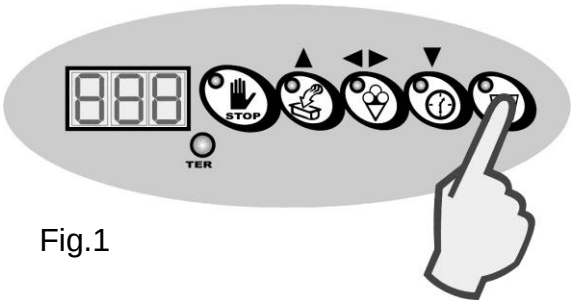


Fig.1

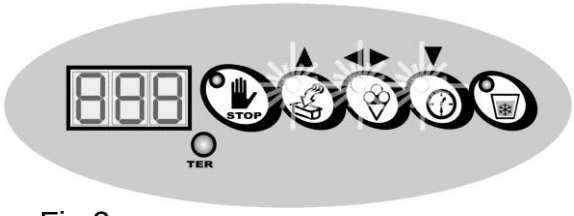
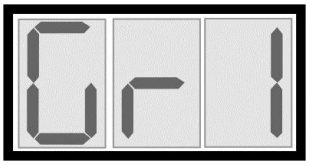


Fig.2

Fig.3



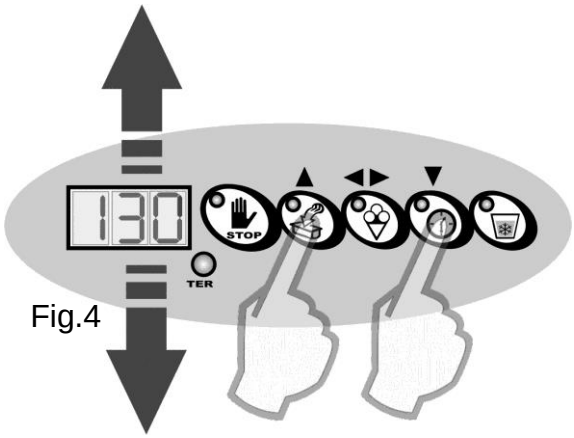


Fig.4

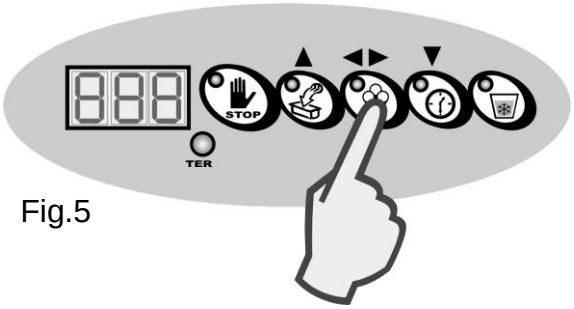


Fig.5

- Press the SLUSH key (fig.1).
- The LEDs of the UP, Confirm and DOWN keys light up and the GR1 message is viewed on the display, which distinguishes the slush production program with consistency control and continuous mixing (fig. 2-3).
- Press the CONFIRM key to accept the selection of program GR1.
- The LEDs of the UP, Confirm and DOWN keys light up and the numbers relative to the consistency setting to be configured appear on the display, expressed by a numerical value between 120 and 180: press the UP and DOWN keys to increase or decrease the value. Higher consistencies correspond to high numbers, lower consistencies correspond to low numbers (fig.4).

ATTENTION

The maximum programmable consistency value is equal to 180 numbers but not all mixtures and not all quantities can reach such a high consistency value.
For a reduced amount of mixture it is recommended to not select consistency numbers close to 180.

- Subsequently, press the Confirm key to start a new slush production cycle (fig. 5).
- After a few minutes and once the consistency level selected during the programming phase has been reached, an intermittent acoustic signal warns the operator that it is possible to extract the product. If this should not be immediately possible, the machine will automatically see to maintain the product over time without changing its consistency any further.
- It is possible to go to the product extraction phase at any time.

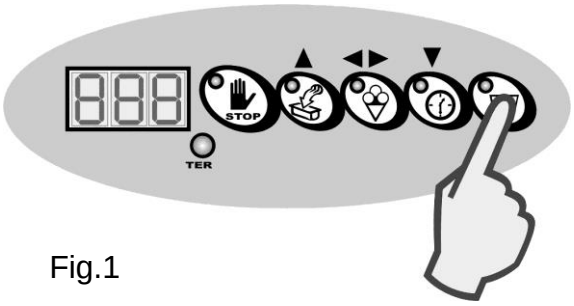


Fig.1

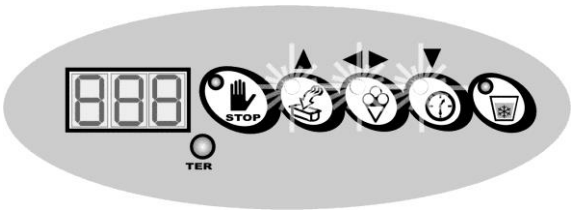
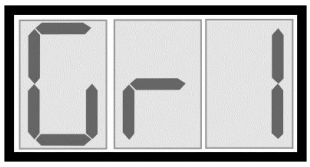


Fig.2

Fig.3



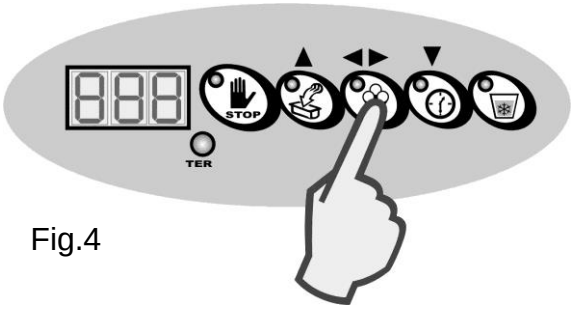


Fig.4

SUGGESTION

In order to correct any initial programming errors, during the execution of the GR1 cycle it is always possible to vary the consistency setting via the following procedure:

- With the cycle in progress, press the SLUSH key (Fig.1) once.
- The LEDs of the UP, Confirm and DOWN keys light up and the GR1 message relative to the cycle in progress is viewed on the display (fig. 2-3).
- Press the SLUSH key again.
- The numbers relative to the previously configured consistency setting appear on the display: press the UP and DOWN keys to correct the value.
- Press the CONFIRM key to validate the new data and exit programming (fig. 4).

6.3.6 COFFEE SLUSH PROGRAM

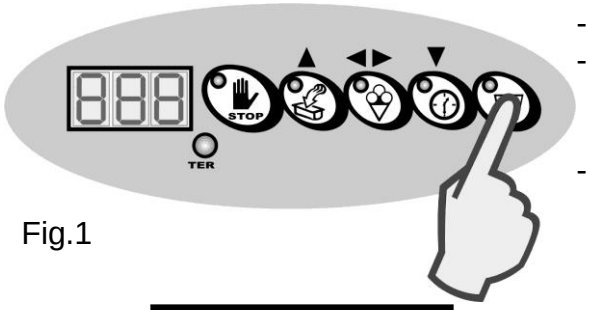


Fig.1

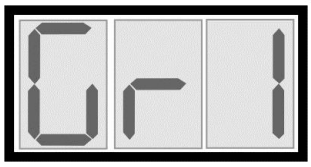


Fig.2

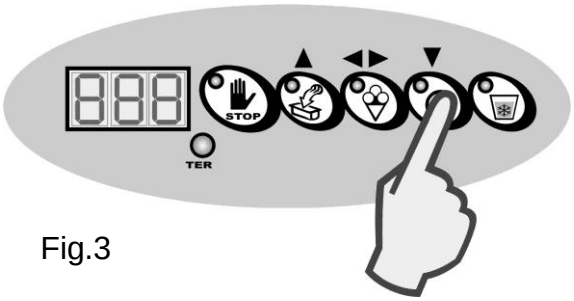


Fig.3

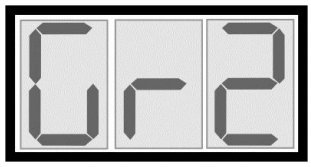


Fig.4

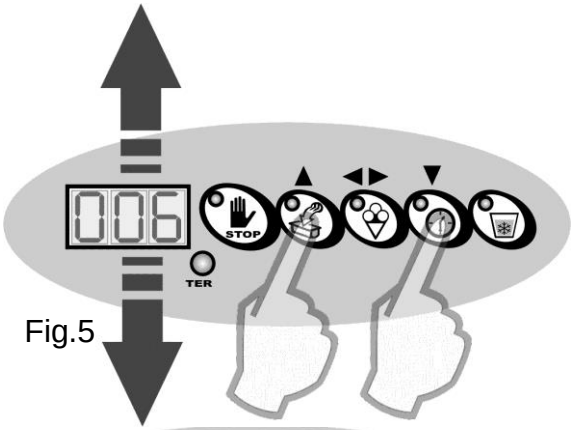


Fig.5

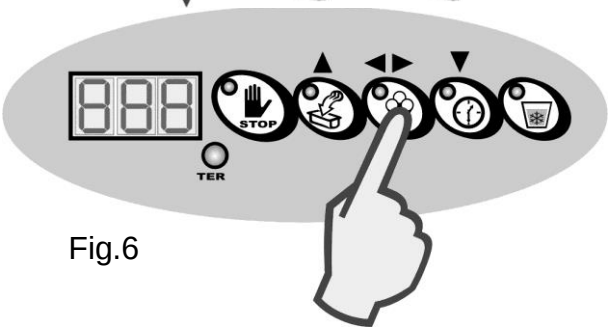


Fig.6

ATTENTION

- Press the SLUSH key (fig.1).
- The LEDs of the UP, Confirm and DOWN keys light up and the GR1 message (fig. 2) is viewed on the display.
- Press the UP key to view the GR2 message on the display that distinguishes the slush production program with processing time control and cyclic mixing (fig. 3-4).
- Press the CONFIRM key to accept the selection of program GR2.
- The LEDs of the UP, Confirm and DOWN keys light up and the numbers relative to the time setting to be configured appear on the display, expressed by a numerical value between 1' and 10'. Press the UP and DOWN keys to increase or decrease the value. High processing times correspond to higher consistencies, low times correspond to lower consistencies (fig. 5).

ATTENTION

The maximum programmable time value is equal to 10 minutes but not all mixtures and not all quantities can reach such a high consistency value.
For low amounts of mixture do not select time in excess of 3-5 minutes.

- Subsequently, press the Confirm key to start a new slush production cycle (fig. 6).
- During the GR2 production cycle the compressor always keeps running, whilst the beater will operate in cyclic mode to reduce the incorporation of air in the mixture.
- After the programmed time has elapsed, an intermittent acoustic signal warns the operator that it is possible to extract the product.

ATTENTION

The GR2 program DOES NOT envisage the automatic preservation of the product at the end of the production cycle.

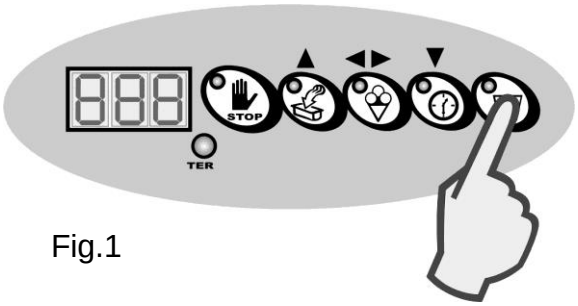


Fig.1

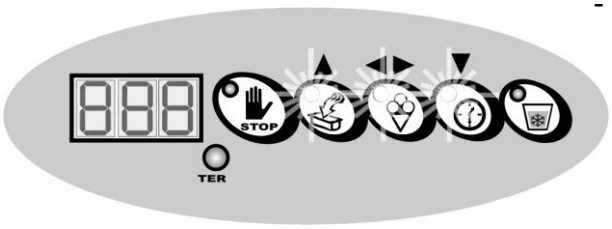
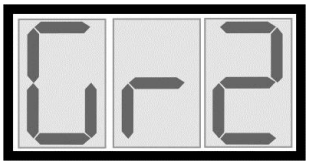


Fig.2

Fig.3



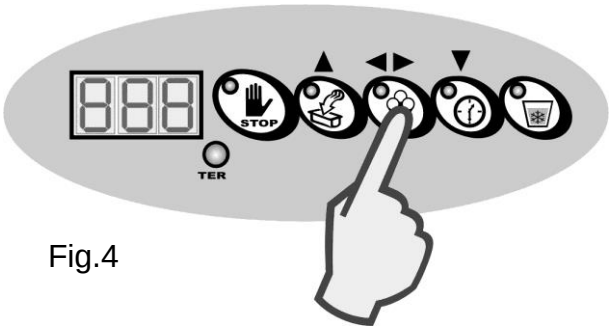


Fig.4

SUGGESTION

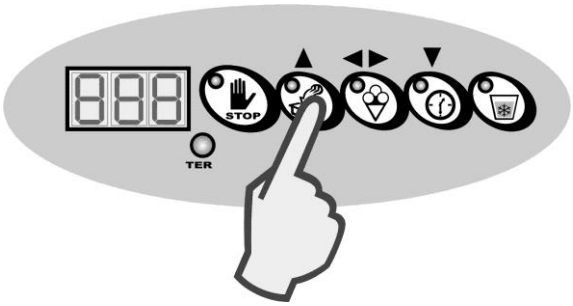
In order to correct any initial programming errors, during the execution of the GR2 cycle it is always possible to vary the time setting via the following procedure:

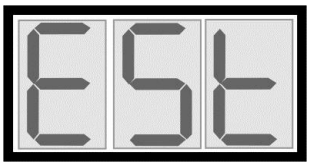
- With the cycle in progress, press the SLUSH key once. (fig. 1)
- The LEDs of the UP, Confirm and DOWN keys light up and the GR2 message relative to the cycle in progress is viewed on the display. (fig. 2-3)
  Press the SLUSH key again.
  The numbers relative to the previously configured time setting appear on the display: press the UP and DOWN keys to correct the value.
- Press the CONFIRM key to validate the new data and exit programming. (fig. 4)

6.4 EXTRACTION

To extract the product at the end of a productive cycle, refer to the following instructions:

- Position cold and clean tub of adequate capacity on the front shelf of the machine.
- Check that the production cycle has ended.
- C119 model : rotate the steel lever connected to the dispenser disk anti-clockwise to the right.
  C122 model : rotate the steel lever connected to the dispenser disk clockwise to the left.
- When the product starts coming out of the door safety grid, press the EXTRACTION key to disable the compressor in order to prevent ice from forming on the cylinder walls in the emptying phase. The EST message is viewed on the display.

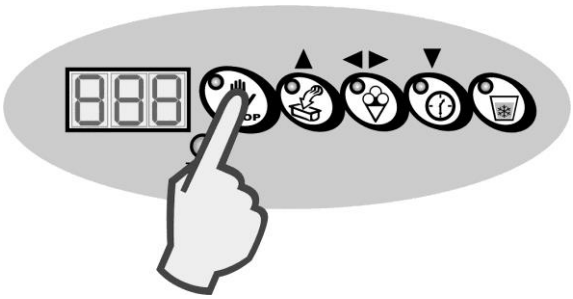




ATTENTION

Always remember to disable the compressor right from the first extraction phases to prevent premature wear of the scrapers.

- When all the product has come out of the door, press the STOP key to stop the machine and re-close the dispenser disk.

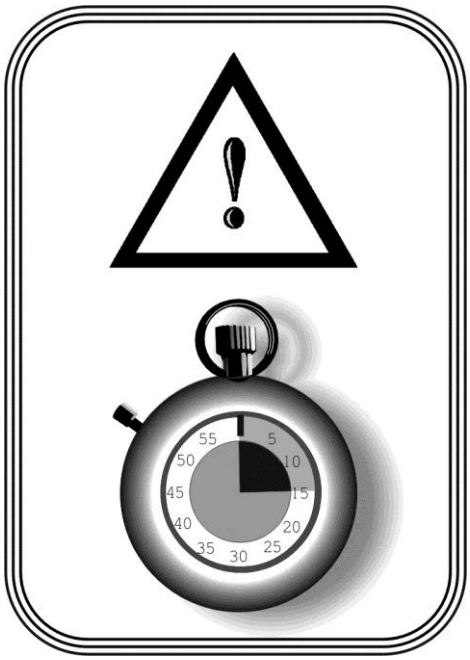


7. MAINTENANCE

7.1 ROUTINE MAINTENANCE (INTENDED FOR USER)

ATTENTION

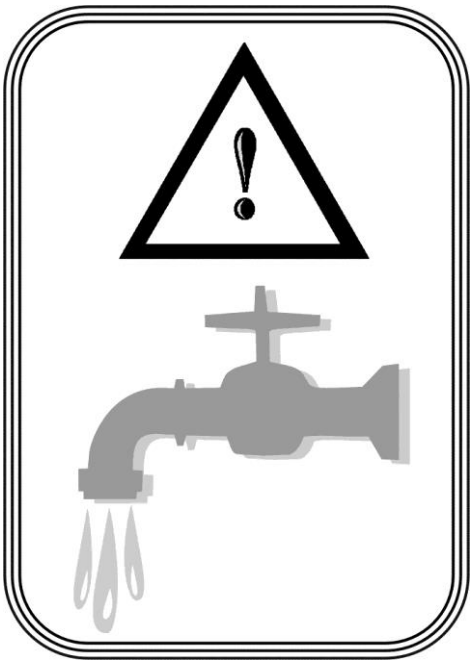
The fats present in the ice cream mixtures are ideal fields for the proliferation of bacterial loads and mould. To eliminate this serious problem, all the parts which come into contact with the product must be thoroughly washed and sanitised by careful procedures and using suitable sanitising products. The stainless and plastic materials used on our machines, in fact, comply with the strictest international provisions and their special shape facilitates their washing. However this is not enough to prevent the formation of mould and bacteria caused by insufficient or incorrect cleaning.
TAYLOR recommends thoroughly washing and sanitising the parts in direct contact with the product after each work shift and in compliance with hygienic standards in force in the Country where the machine is installed.
To correctly clean your machine, refer to the following operations:



PREWASHING

- Pour the maximum admitted load of warm (approximately 50°C) drinking water into the machine.
- Press the ESTRAZIONE (EXTRACTION) button in order to start the beater motor and let it run for about 3'. Open the dispenser disk to drain all the wash water. Repeat the procedure until the water coming out is clear and clean.
- Pour the maximum load admitted of cleansing/sanitising solution into the machine.
- Press the ESTRAZIONE (EXTRACTION) button in order to start the beater motor and let it run for about 15'. Open the dispenser disk to drain all the sanitising solution.

We suggest using the following sanitising solution:
Ecolab P3 Topax-san
(4% dilution = 200 ml).



- Pour the maximum admitted load of cold drinking water into the machine to rinse the surfaces which were just treated with the sanitiser.

- Drain the rinse water and turn the machine off.

- When pre-washing is over, all the removable parts in contact with the product must be disassembled and sanitised in a separate tub.

SANITISING REMOVABLE PARTS

PREPARATION OF WASHING TUB

- Wash your hands well and/or wear disposable gloves.
- Fill a clean tub with a sufficient amount of drinking water at approximately 50°C and the sanitizer.
- Prepare the supplied brush and the OR disassembly

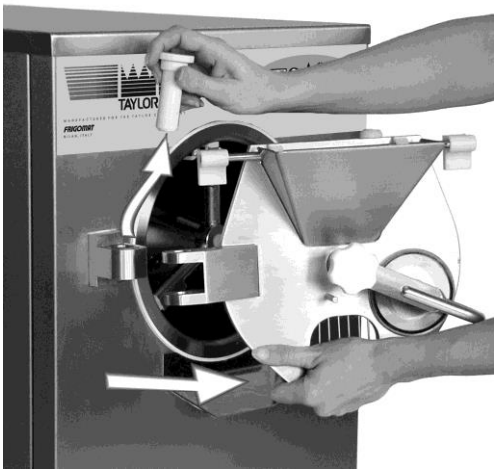
We suggest using the following sanitising solution:

Ecolab P3 Topax-san

(4% dilution = 200 ml every 5 litres of water).

device and immerse them in the solution.

REMOVING AND CLEANING THE DOOR (C119)

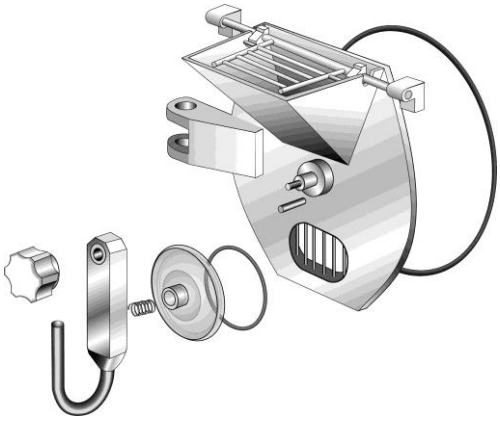


- Lift the blocking lever and open the door by rotating it to the left.
- Pull the hinge pin upwards and remove the door, holding it with both hands.

WARNING

- Handle the door with great care: because of its great weight, should it fall, it could cause injuries to staff and damages to things.

- Rest the door on a clean work surface and disassemble its parts:
  7. Remove the plastic lid from the hopper.
  8. Unscrew and remove the plastic knob.



9. Remove the steel lever that controls the dispenser disk from the central door pin.
10. Remove the spring.
11. Remove the dispenser disk.
12. Use the OR disassembly device to remove the 2 OR gaskets from their place.

- Immerse the previously disassembled components into the tub with the sanitising solution and brush the surfaces with care. Pay special attention to the safety grid and gaskets.

REMOVING AND CLEANING THE DOOR (C122)

- Rotate the two knobs to unblock the door outwards, pull the lower part of the door outwards acting on the lever handle that controls the dispenser disk.
- Remove the door holding it with both hands.

WARNING

Handle the door with great care: because of its great weight, should it fall, it could cause injuries to staff and damages to things.

- Rest the door on a clean work surface and disassemble its parts:
  1. Remove the plastic lid from the hopper.
  2. Unscrew and remove the plastic knob.
  3. Remove the steel lever that controls the dispenser disk from the central door pin.
  4. Remove the spring.
  5. Remove the dispenser disk.
  6. Use the OR disassembly device to remove the 2 OR gaskets from their place.
- Immerse the previously disassembled components into the tub with the sanitising solution and brush the surfaces with care. Pay special attention to the safety grid and gaskets.

REMOVING AND CLEANING STIRRER

- Pull the beater towards you to remove it from the batch freezing cylinder.
- Recover the seal gasket placed on the back of the beater.
- Remove the scrapers from the beater by pressing firmly on the small fixing tooth.
- Remove the metallic springs from the scrapers.
- Immerse the previously disassembled components into the tub with the sanitising solution and brush the surfaces with care. Pay special attention to the seats of the scrapers and metallic springs.

⚠ATTENTION⚠

All the disassembled parts must remain soaking in the **Ecolab P3 Topax-san** sanitizer (4% dilution) for at least 15' before they are rinsed with plenty of cold drinking water.

SANITISING FIXED PARTS

While the removable parts soak in the sanitizer inside the tub, proceed sanitising the fixed parts of the machine:

SANITISING THE CYLINDER

- Immerse a disposable paper cloth in the sanitising liquid.
- Pass the cloth over all the cylinder surfaces.
- Also pass the cloth over the outer edge of the cylinder until reaching the surfaces of the front panel and bib.

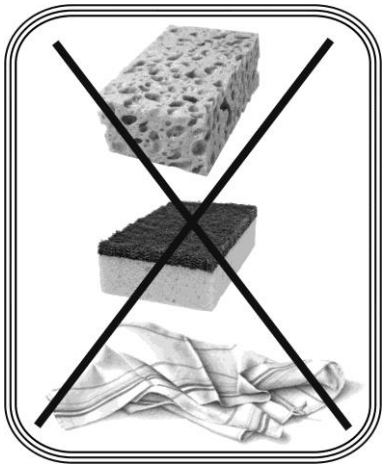
⚠ATTENTION⚠

- Never use any type of solvents and/or thinners to preserve the plastic parts and gaskets during washing.
- Chemical sanitising products must be used in compliance with standards in force and with the utmost caution.
- During sanitising operations, do not touch parts with tissues, sponges, rags or any other non-sterile material.

RINSING AND DRYING

- Wash your hands well and/or wear disposable latex gloves.
- Remove from the sanitising tank all the components which were previously disassembled, brushed and immersed.
- Rinse them with plenty of cold drinking water, making sure to remove all possible leftover sanitising solution.
- Place the rinsed components on a clean table and let them dry in the air.

ATTENTION



DO NOT use rags, sponges or anything else to dry the components. Make sure no dust or other impurities come into contact with the sanitised surfaces while they are drying.

- Also carefully rinse the fixed parts of the machine which were treated with the sanitising solution (cylinder, bib, etc.)
- When all the components are dry, put them back onto the machine making sure the gaskets and scrapers are in good conditions.

7.3 EXTRAORDINARY MAINTENANCE (INTENDED FOR QUALIFIED PERSONNEL)

CAUTION

These operations are reserved exclusively for authorised qualified personnel. TAYLOR S.r.l. will not be held liable for damage to objects or harm to persons which occur due to failure to comply with the above.

Refer to the following instructions to program the circuit board:

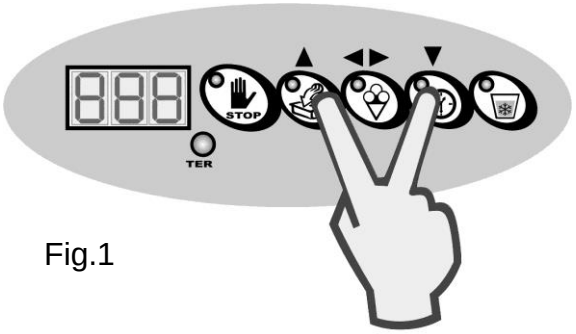


Fig.1

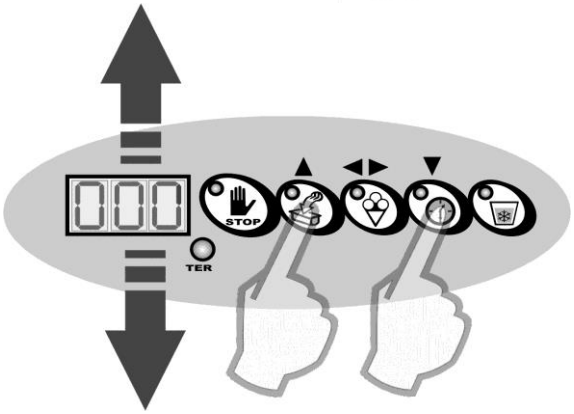


Fig.2

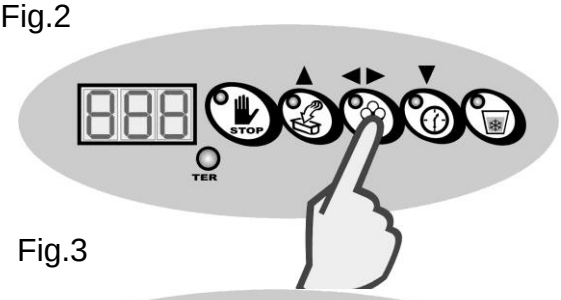


Fig.3

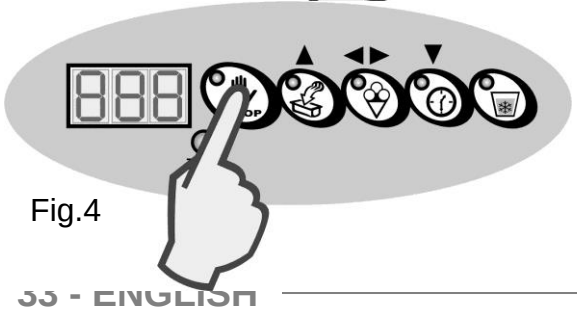


Fig.4

1. Make sure that the door is closed and the safety grid is lowered.
2. Power the machine.
3. With the machine in STOP mode, press and release only after the password identification screen appears.
4. Press the "**UP**" and "**DOWN**" keys simultaneously until the password selection screen appears (fig. 1). Enter the password by increasing or decreasing the values via the UP and DOWN keys (FIG. 2), then press CONFIRM to validate the typed in password. If you do not know the password, contact the TAYLOR assistance service.
5. When the password has been accepted, the screen accesses the list of programming steps directly. The first programming step *P1* is selected automatically
6. If you do not wish to change the value of the selected step, press "**UP**" to directly access the following step. (fig. 2)
7. If, instead, you wish to change the selected step, press the **"CONFIRM"** key (fig. 3) to view the current value and subsequently press the "**UP**" or "**DOWN**" keys to increase or decrease the value. Subsequently, press the "**CONFIRM**" key to confirm the data.
8. To exit programming and save the changed press the **"STOP"** key. (fig. 4)

"MEB²" (**) BOARD PROGRAMMING TABLE						
P	**DESCRIPTION**	**MIN**	**MAX**	**C122**	**C119**	**STEP**
P1	Machine model	0	7	6	5	C119=5 C122=6
P2	Slush coefficient	10	40	15	15	1
P3	Consistency hysteresis (%of setting)	1	50	10	10	1
P4	Voltage and frequency selection	0	2	*	*	0= 115-230/50-60/1 1= 400-440/50-60/3 2= 220/230/50-60/3 (without neutral)
P5	Sampling 1 SET OK (AUTO cycle minimum threshold)	50	200	150	150	1
P6	Sampling 1 Time (AUTO cycle)	0	22	10	10	4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,20,22 sec.
P7	Sampling 2 SET OK (AUTO cycle average threshold)	50	200	190	190	1
P8	Sampling 2 Time (AUTO cycle)	0	22	4	4	4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,20,22 sec.
P9	Sampling 3 SET OK (AUTO HARD cycle minimum threshold)	50	200	180	180	1
P10	Sampling 3 Time (AUTO HARD cycle)	0	22	14	14	4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,20,22 sec.
P11	Sampling 4 SET OK (AUTO HARD cycle average threshold)	50	200	200	200	1
P12	Sampling 4 Time (AUTO HARD cycle)	0	22	10	10	4,5,6,7,8,9,10,11,12,13,14,15,16,17,18,20,22 sec.
P13	*Not active*					
P14	Beater ON time in Cyclic Slush mode					
P15	*Not active*					
P16	*Not active*					
P17	*Not active*					

"MEB²" (**) BOARD PROGRAMMING TABLE – continue –						
P	**DESCRIPTION**	**MIN**	**MAX**	**C122**	**C119**	**STEP**
P18	Batch freezing Time-Out alarm	0	1	0	0	0= 35 min. 1= 20 min.
P19	Numbers indication filter	0	1	1	1	0= Off 1= On
P20	*Not active*					
P21	*Not active*					
P22	Consistency Voltmeter correction	0	2	2	2	0= Off 1= On V/mainsV 2= On V/mainsV x coefficient

(*) These parameters vary for each unit and variant.

(**) The parameters may vary depending on the software version or customisation. You can always refer to the test inspection board supplied with the machine.

8. INSTRUCTIONS FOR TROUBLESHOOTING

8.1 MANAGEMENT OF ALARMS

MESSAGE	DESCRIPTION	REMEDIES
EME	The door is open and/or the safety grid is lifted. The led flashes and the buzzer emits an intermittent acoustic signal.	Make sure that the door is assembled and closed properly. Check that the safety grid is lowered.
TER	A motor circuit breaker has intervened or the transformer fuse breakdown. The led flashes and the buzzer emits an intermittent acoustic signal.	Wait a few minutes and then press STOP to restore machine operation. If the alarm continues, contact the technician.
L23	L2-L3 phases inverted in the plug.	Contact the technician to invert the phases in the plug.
F-N	The phases and neutral of the electronic card power supply are inverted.	Contact the technician to invert the phases and the neutral of the electronic card power supply.
TA	Current Transformer breakdown	Contact the technician.
End	Batch freezing time-out alarm	In the semi-automatic cycle, select lower consistency levels. Check that the amount of product is within the minimum and maximum admitted limits and that it is balanced properly. If the alarm continues, contact the technician.

8.2 TROUBLESHOOTING

PROBLEM	PROBABLE CAUSES	REMEDIES
The machine does not start (STOP button off)	Master switch open	Close the switch
	Electrical anomaly	Contact the technician
	Fuses blown	Contact the technician
The machine works intermittently during cooling.	Air-cooled machines: air condenser dirty or fan faulty.	Clean the condenser with a brush, check functioning of the fan and the installation conditions on page 9.
	Water-cooled machines: no condensation water.	Make sure there is water in the water system to which the machine is connected. Check the pipes and cocks.
The machine works properly but the product is too firm	Unbalanced mixture or too little introduced	Check that the amount of mixture introduced is correct and that it is balanced properly.
	Work program selection incorrect	Select a suitable work program for the product one wishes to achieve.
The machine works properly but the product is not firm enough	Unbalanced mixture or too much introduced	Check that the amount of mixture introduced is correct and that it is balanced properly.
	Work program selection incorrect	Select a suitable work program for the product one wishes to achieve.
	Beater scrapers worn	Check them and replace if necessary
	Insufficient condensation	Check the installation conditions and that the temperature where the machine is installed does not exceed 35°C.
	Refrigeration system anomaly	Contact the technician
During batch freezing the machine becomes noisy and the beater stops	The belts slip	Contact the technician to check the belts tension and possibly replace them
During product extraction the machine becomes noisy	Excessive hardening of the product	Make sure you have pressed the “Estrazione” ("Extraction") key before emptying the cylinder.
Presence of liquid ice cream in the drip drawer	Beater gasket absent or worn.	Check the presence of the gasket and that it is not excessively worn.

9 APPENDICI / APPENDICES / ANNEXES / ANHANG / APENDICES

9.1 Dati tecnici / Machine specifications / Caractéristiques techniques / Technische Daten / Datos Tecnicos

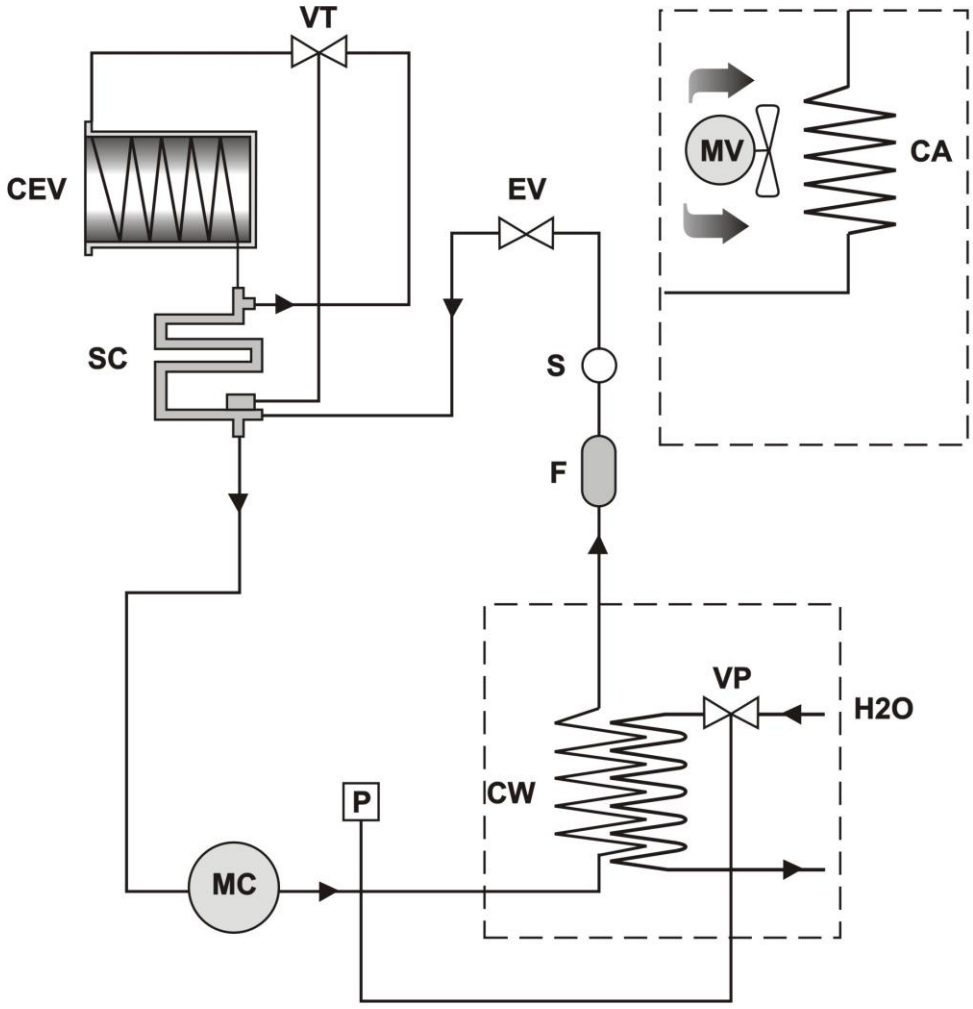
Modello Model Modell Modale Modelo	Alimentazione Current Stromart Tension Tensiòn	Condensazione Cooling Kühlung Condensation Condensaciòn	Potenza Power Nennleistung Puissance Potencia	Gas R404	Altezza Height Höle Hauteur Altura	Larghezza Width Breite Largeur Anchura	Profondità Dept Tiefe Profondeur Profundidad	Peso Weight Gewicht Poids Peso
		A* - W**	**(kw)**	**(kg)**	**(cm)**	**(cm)**	**(cm)**	**(kg)**
C119	400/50/3	A	2,9	0,900	126	44	63+18	175
		W	2,7	0,800				170
	230/50/1	A	3,0	0,900				175
		W	2,8	0,800				170
	220/60/1	A	3,0	0,900				175
		W	2,8	0,800				170
C122	230/50/1	A	1,8	0,950	69	44	67+15	124
	220/60/1	A	2,2					

* Aria – Air – Luft – Aire – Aire

** Acqua – Water – Wasser – Eau – Agua

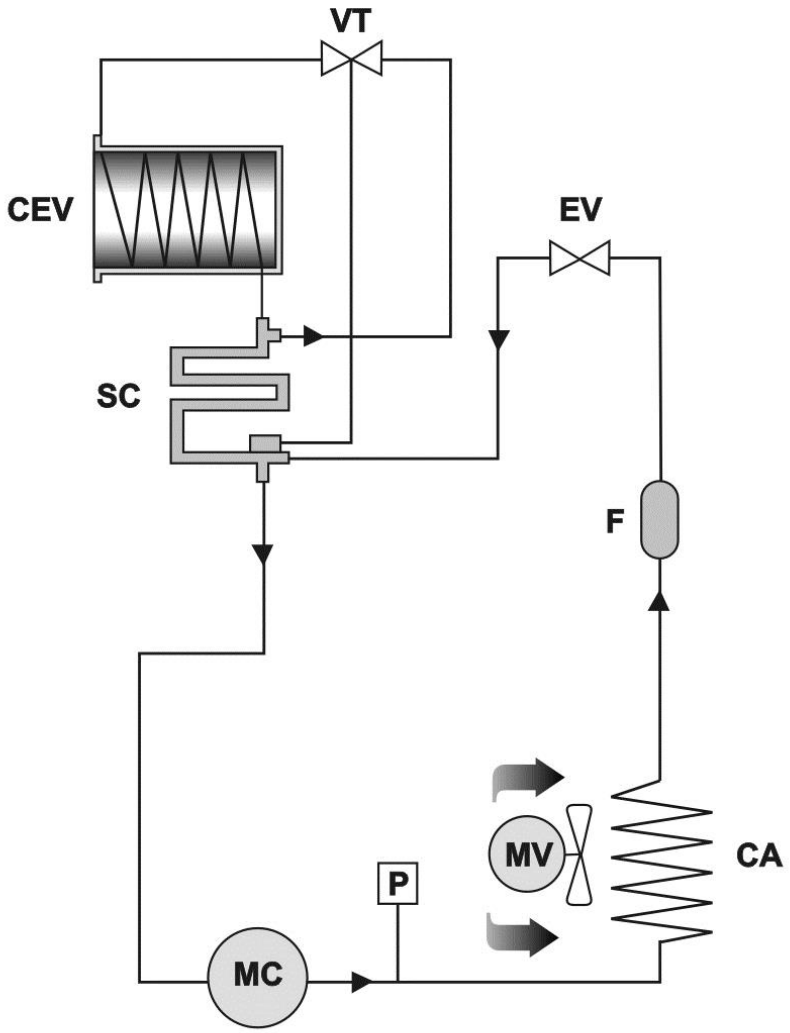
9.2 Schema circuito frigorifero / Refrigerant circuit diagram / Schéma du circuit frigorifique / Kühlnetzplan / Esquema circuito frigorifico.

9.2.1 C119



VP	CW	EV	F
Valvola pressostatica Water valve Soupape pressostatique Druckventil Valvula presostatica	Condensatore ad acqua Water condensator Condensation à eau Wasserkondensierung Condensaciòn a agua	Elettrovalvola gas Gas electo valve Vanne éléctrique gas Gas Elektroventil Valvula electrica gas	Filtro Filter Filtre Filter Filtro
S	**VT**	**CEV**	**SC**
Spia liquido Led fluid Led fluid Led Kuhlmittel Mirilla fluido	Valvola termostatica Thermostatic valve Vanne thermostatique Thermostatisches ventil Valvula termostatica	Cilindro evaporatore Evaporator cylinder Evaporateur cylindre Zylinder-Verdampfer Evaporador cilindro	Scambiatore Heat exchanger Echangeur de chaleur Wärmeaustauscher Cambiador de calor
CA	**MV**	**MC**	**P**
Condensatore ad aria Air condensator Condensatiòn à air Luftkondensierung Condensaciòn a aire	Motoventilatore Fan motor Moteur ventilateur Ventilatormotor Motor ventilador	Compressore Compressor Compresseur Kompressor Compresor	Pressostato Pressostat Pressostat Pressostat Presostato

9.2.2 C122



VP	CW	EV	F
Valvola pressostatica Water valve Soupape pressostatique Druckventil Valvula presostatica	Condensatore ad acqua Water condensator Condensation à eau Wasserkondensierung Condensaciòn a agua	Elettrovalvola gas Gas electo valve Vanne éléctrique gas Gas Elektroventil Valvula electrica gas	Filtro Filter Filtre Filter Filtro

VT	CEV	SC	P
Valvola termostatica Thermostatic valve Vanne thermostatique Thermostatisches ventil Valvula termostatica	Cilindro evaporatore Evaporator cylinder Evaporateur cylindre Zylinder-Verdampfer Evaporador cilindro	Scambiatore Heat exchanger Echangeur de chaleur Wärmeaustauscher Cambiador de calor	Pressostato Pressostat Pressostat Pressostat Presostato

CA	MV	MC
Condensatore ad aria Air condensator Condensatiòn à air Luftkondensierung Condensaciòn a aire	Motoventilatore Fan motor Moteur ventilateur Ventilatormotor Motor ventilador	Compressore Compressor Compresseur Kompressor Compresor

9.3 IMPIANTO ELETTRICO / ELECTRIC SYSTEM / GROUPE ELECTRIQUE / ELEKTRISCHE ANLAGE / INSTALACION ELECTRICA

Lo schema elettrico funzionale ed il lay-out del box elettrico, specifico per ogni modello, è collocato sulla parte esterna del coperchio del box stesso.

The functional wiring diagram and the electric box lay-out, different for each model are located on the box cover.

Le schéma électrique de fonctionnement et le lay-out de la boîte électrique, spécifique pour chaque modèle, se trouve sur la partie extérieure du couvercle de cette boîte.

Das Elektroschema und das Lay-out der Elektro-Box ist auf dem Deckel der selben Außen angebracht und ist für jedes Modell spezifisch bezogen.

El esquema eléctrico funcional y el lay-out de la caja eléctrica, especifico para cada modelo, se halla en la parte externa de la tapa de la caja misma.

9.4 RICAMBI / SPARE PARTS / PIECES DETACHEES / ERSATZTEILE / REPUESTOS

Per la richiesta delle parti di ricambio, si raccomanda di indicare sempre il numero di codice relativo e la denominazione riportata sulla legenda di ciascuna tavola. Si raccomanda inoltre di comunicare sempre il modello ed il numero di matricola della macchina, nonché le caratteristiche della stessa (voltaggio, frequenza e fasi), facilitando in tal modo l'identificazione del particolare. Per ordinare la componentistica di ricambio del compressore indicare sempre anche il modello specificato sulla targhetta del motore. In caso di sostituzione di pezzi, richiedere solo ricambi ORIGINALI TAYLOR ad un concessionario o ad un Rivenditore Autorizzato. TAYLOR declina ogni responsabilità per danni a persone e/o cose derivanti dall'utilizzo di ricambi non originali.

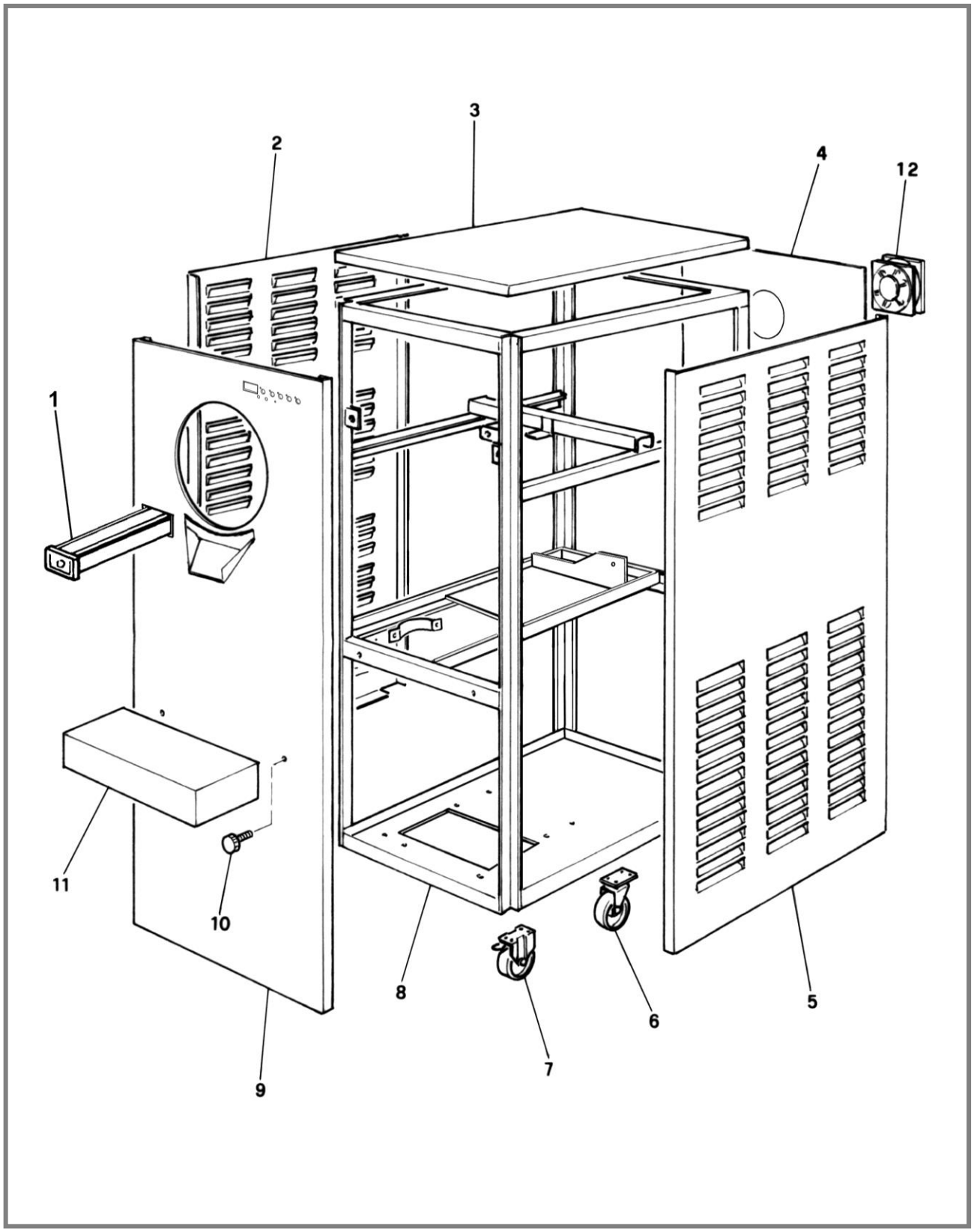
For spare parts ordering, always mention the corresponding code number and the name reported on each table caption. It is also recommended to always mention the machine model and the serial number as well as the technical data (voltage, frequency and phases), to make the identification of the component easier. To order spare parts for the compressor, always mention the model specified on the motor nameplate. In case it is necessary to replace a component, always ask a distributor or an authorized retailer for ORIGINAL spare parts. TAYLOR declines any liability for damages to people and/or things due to employment of non-original spare parts.

En cas de demande de pièces détachées, l'on recommande vivement d'indiquer le numéro de code correspondant et la description figurant sur la légende de chaque tableau. L'on recommande aussi de communiquer le modèle et le numéro d'immatriculation de la machine, ainsi que ses caractéristiques (voltage, fréquence et phases), afin de faciliter l'identification de la pièce. Pour commander les composants de rechange du compresseur, il faut également indiquer le modèle qui est spécifié sur la plaque d'identification du moteur. En cas de remplacement de pièces, demander uniquement des pièces détachées ORIGINALES TAYLOR en vous adressant à un concessionnaire ou à un Revendeur Autorisé. TAYLOR décline toute responsabilité en cas de dommages aux personnes ou aux choses qui dériveraient de l'utilisation de pièces détachées non originales.

Für die Anfrage von Ersatzteilen raten wir Ihnen, immer die Kodenummer und die entsprechende Benennung einer jeden Tafel mitzuteilen. Wir raten weiterhin, immer das Modell und die Seriennummer der Maschine mitzuteilen als auch die Maschineneigenschaften (Voltleistung, Frequenz und Phasen), um die Erkennung von Besonderheiten zu vereinfachen. Um Ersatzteile des Kompressors zu bestellen, muß man auch das direkte Modell angeben, welches auf dem Motorschild verzeichnet ist. Im Austauschfall von Teilen nur Originalteilen der Firma Firgomat beim Konzessionär oder autorisiertem Wiederverkäufer anfragen. Die Firma TAYLOR ist von jeglichem Schadensersatz an Personen u/o Gegenständen entbunden, die auf den Einsatz von nicht originalen Ersatzteilen zurückzuführen sind.

Para la petición de las partes de recambio, se recomienda indicar siempre el número de código relativo y la denominación indicada en la leyenda de cada tabla. Además, se recomienda comunicar siempre el modelo y el número de matrícula de la máquina, así como las características de la misma (voltaje, frecuencia y fases), facilitando de esta manera la identificación de la parte. Para pedir los componentes de recambio del compresor indicar siempre también el modelo especificado en al placa del motor. En caso de sustitución de piezas, pedir sólo recambios ORIGINALES TAYLOR a un concesionario o a un Revendedor Autorizado. TAYLOR declina cualquier responsabilidad por daños a personas y/o cosas derivados del uso de recambios no originales.

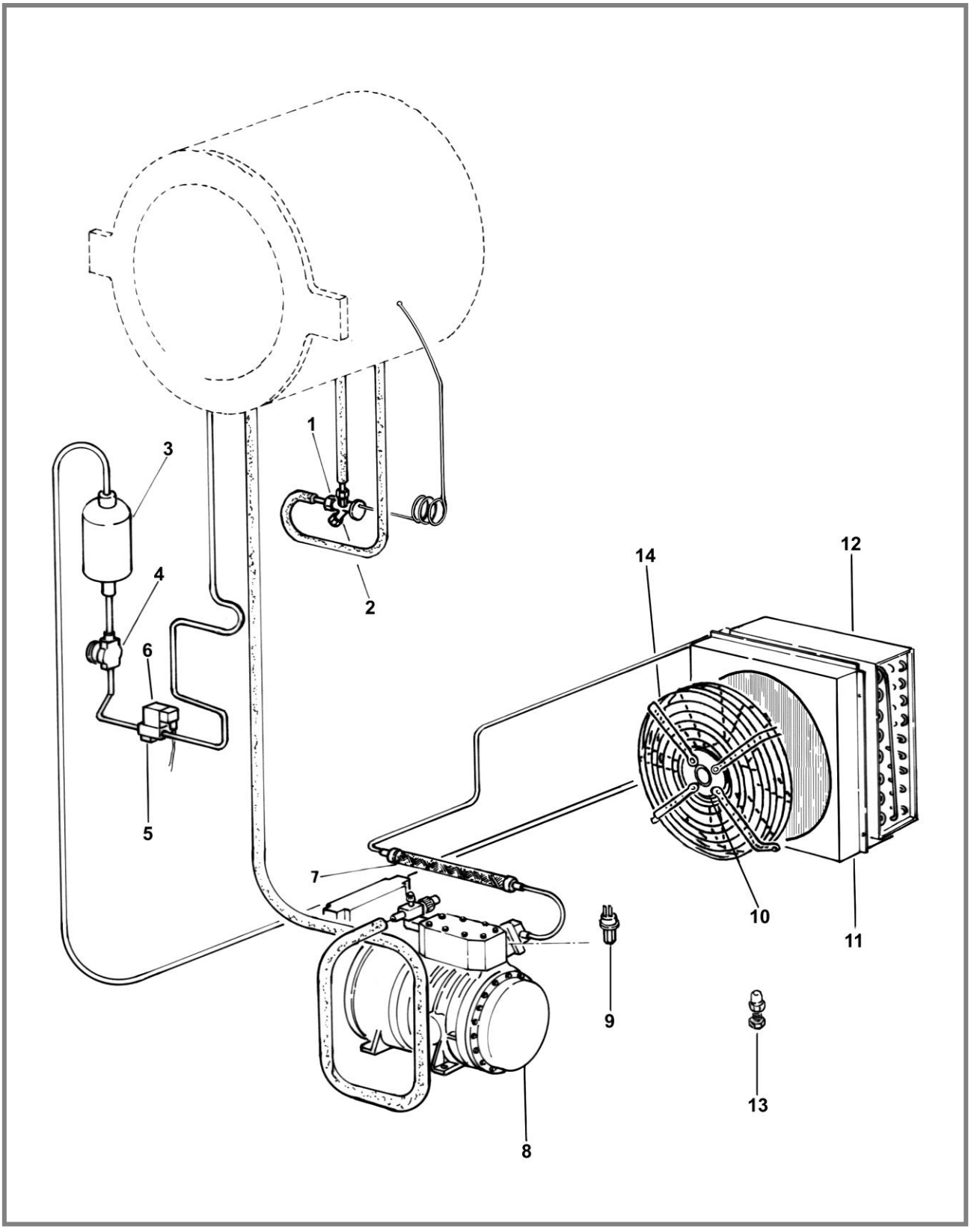
C119/s06 Tav.1/8



C119/s06 Tav.1/8

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**P19.37191**	Cassetto sgocciolat.	Drip tray	Recueille-gouttes	Tropfenfänger	Recogedor de gotas
2	**A02.37442**	Pannello laterale SX	Left side panel	Panneau latéral SX	Seitenpaneel links	Panel lateral IZQD.
3	**C04.131**	Coperchio	Cover	Couvercle	Deckel	Tapa
4	**A02.37314**	Pannello posteriore Aria	Back panel Air	Panneau postérieur Air	Hinteres Blech Luft	Panel posterior Aire
	A02.37419	Pannello posteriore Acqua	Back panel Water	Panneau postérieur Eau	Hinteres Blech Wasser	Panel posterior Agua
5	**A02.37443**	Pannello laterale DX	Right side panel	Panneau latéral DX	Seitenblech rechts	Panel lateral DX
6	**F02.014**	Ruota fissa	Fixed whell	Roue fixe	Festes Laufrad	Ryeda fija
7	**F02.013**	Ruota girevole	Revolving wheel	Roue pivotante	Schwenkbares Lauf-rad	Rueda giratoria
8	**A01.37388**	Telaio	Frame	Châssis	Gestell	Armazón
9	**A02.38231**	Pannello anteriore	Front panel	Panneau antérieur	Vorderpaneel	Panel anterior
10	**B09.060**	Borchia per balconcino	Stud for rest	Ecrou pour support	Buegelbolzen	Remache
11	**C06.055**	Balconcino	Rest	Support	Buegel	Repisa
12	**B01.340**	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatormotor	Motor ventilador

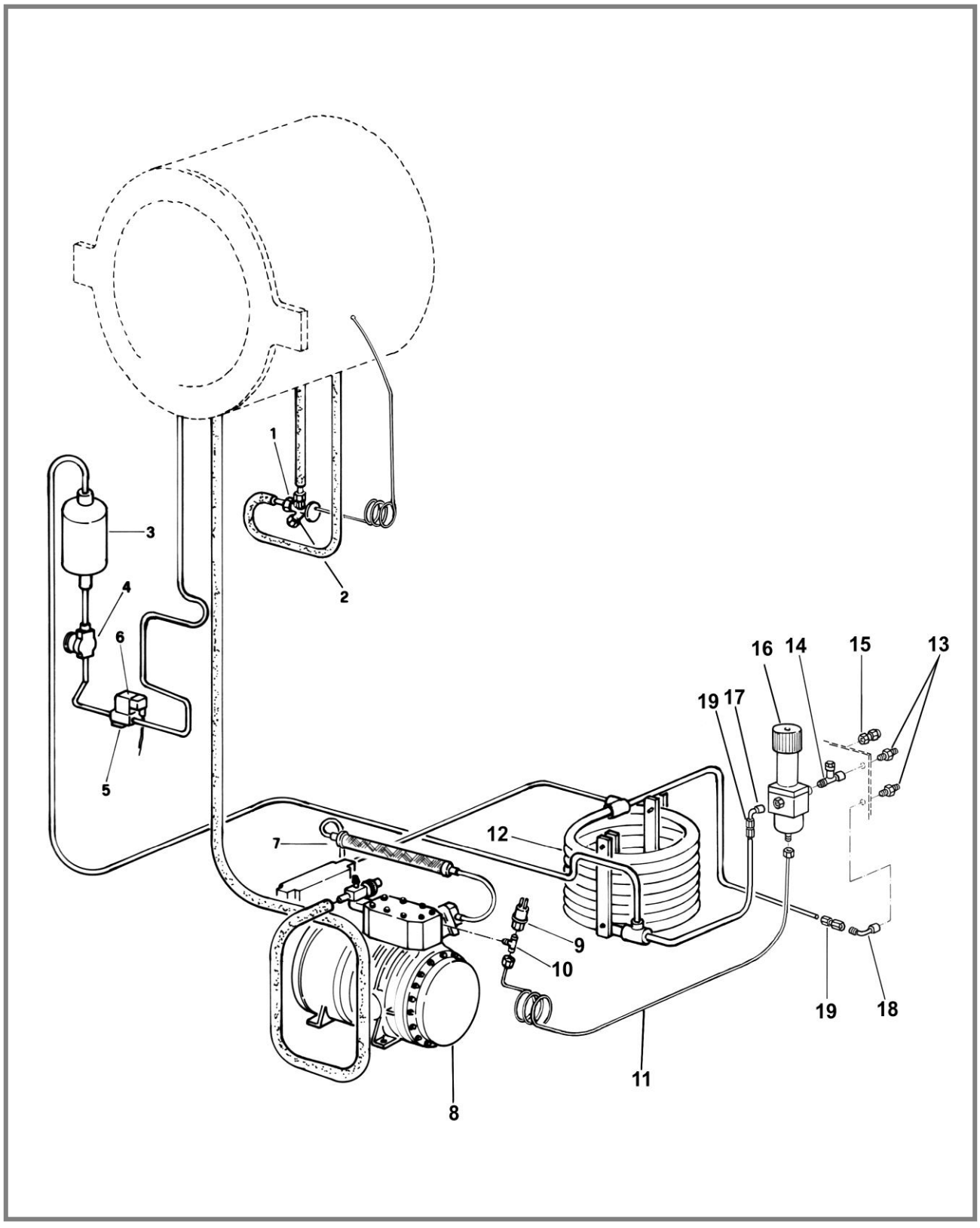
C119/s06 Tav.2/8



C119/s06 Tav.2/8

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**A02.190**	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	**B09.39409**	Orifizio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermost. Ventil	Orificio para válvula termostática
3	**A07.032**	Filtro	Filter	Filtre	Filter	Filtro
4	**A07.046**	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontroll-lampe	Testigo líquido
5	**A02.153**	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
6	**A02.155**	Bobina per elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
7	**R09.001.02**	Antivibrante	Vibration damper	Anti-vibratoire	Schwingungsdämpfer	Antivibrante
8	**B01.37256**	Compressore 220/60/1	Compressor 220/60/1	Compresseur 220/60/1	Kompressor 220/60/1	Compresor 220/60/1
	A01.233	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.37369	Compressore 230/50/1	Compressor 230/50/1	Compresseur 230/50/1	Kompressor 230/50/1	Compresor 230/50/1
9	**A02.140**	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
10	**E01.37422**	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatormotor	Motor ventilador
11	**A04.37313**	Convogliatore	Conveyor	Convoyeur	Kühlerhaube	Transportador
12	**B02.37254**	Condensatore aria	Air condenser	Condensateur à air	Luftkondensator	Condensador aire
13	**E09.37287**	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
14	**B03.37449**	Griglia	Grate	Grille	Gitter	Rejilla

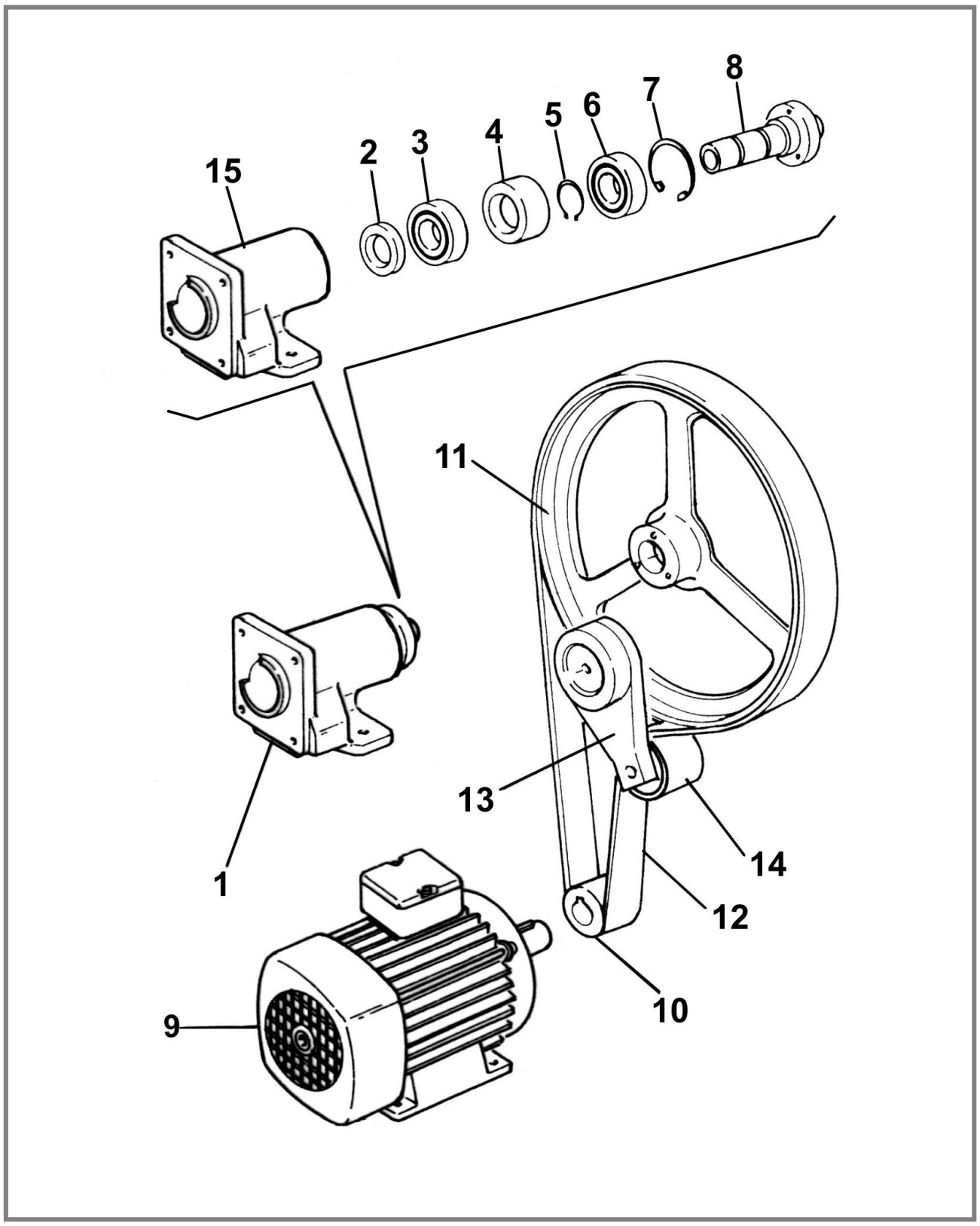
C119/s06 Tav.3/8



C119/s06 Tav.3/8

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**A02.190**	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches ventil	Válvula termostática
2	**B09.39409**	Orifizio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermostat. Ventil	Orificio para válvula termostática
3	**A07.032**	Filtro	Filter	Filtre	Filter	Filtro
4	**A07.046**	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontroll-lampe	Testigo líquido
5	**A02.153**	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
6	**A02.155**	Bobina per elettrovalvola	Solenoid valve coil	Bobine électrovanne	Elektroventilsfuehler	Bobina electroválvula
7	**R09.001.02**	Antivibrante	Vibration damper	Anti-vibratoire	Schwingungsdämpfer	Antivibrante
8	**B01.37256**	Compressore 220/60/1	Compressor 220/60/1	Compresseur 220/60/1	Kompressor 220/60/1	Compresor 220/60/1
	A01.233	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
	B01.37369	Compressore 230/50/1	Compressor 230/50/1	Compresseur 230/50/1	Kompressor 230/50/1	Compresor 230/50/1
9	**A02.140**	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
10	**R06.016**	Raccordo a T M 1/4x1/8x1/4	Tee-joint M 1/4x1/8x1/4	Raccord en T M 1/4x1/8x1/4	T Anschlußstück 1/4x1/8x1/4	Unión en T 1/4x1/8x1/4
11	**T50.016**	Capillare valvola pressostatica	Capillary tube for water valve	Capillaire soupape thermostatique	Kapillares Druckventil	Capilar válvula presóstatica
12	**A03.090**	Condensatore ad Acqua	Water condenser	Condensateur à eau	Wasserkondensator	Condensador de agua
13	**R02.113**	Nipplo ridotto 1/2”x3/8” gas	Nipple 1/2”x3/8” gas	Nipple 1/2”x3/8” gas	Nippel 1/2”x3/8” gas	Niple reducido 1/2”x3/8” gas
14	**R05.009**	Raccordo a T 90° F-F-M 3/8” GAS	Tee-joint 90° F-F-M 3/8“ GAS	Raccord en T 90° F-F-M 3/8“ GAS	T Anschlussstuck zweikegelig F-F-M	Union en T 90° F-F-M 3/8“ GAS
15	**E09.37287**	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
16	**A02.061**	Valvola pressostatica	Pressostatc valve	Soupape pressostatique	Druckventil	Vàlvula presòstatica
17	**R03.019**	Raccordo a gomito M-M 3/8” GAS	Elbow M-M 3/8” Gas	Raccord coudé M-M 3/8” GAS	Kurvenanschlußstuck M-M 3/8” GAS	Codo de union M-M 3/8” GAS
18	**R03.058**	Gomito 90° M-F- 3/8” GAS	Elbow 90° M-F- 3/8” GAS	Coude 90° M-F- 3/8” GAZ	Kurve 90° M-F- 3/8” GAS	Codo 90° M-F- 3/8” GAS
19	**R02.114**	Raccordo bicono F-F 8X3/8” GAS	Double taper F-F 8X3/8” GAS	Raccord bi-conique F-F 8X3/8” GAZ	Anschlußstück zweikegelig F-F 8X3/8” GAS	Unión bicono F-F 8X3/8” GAS

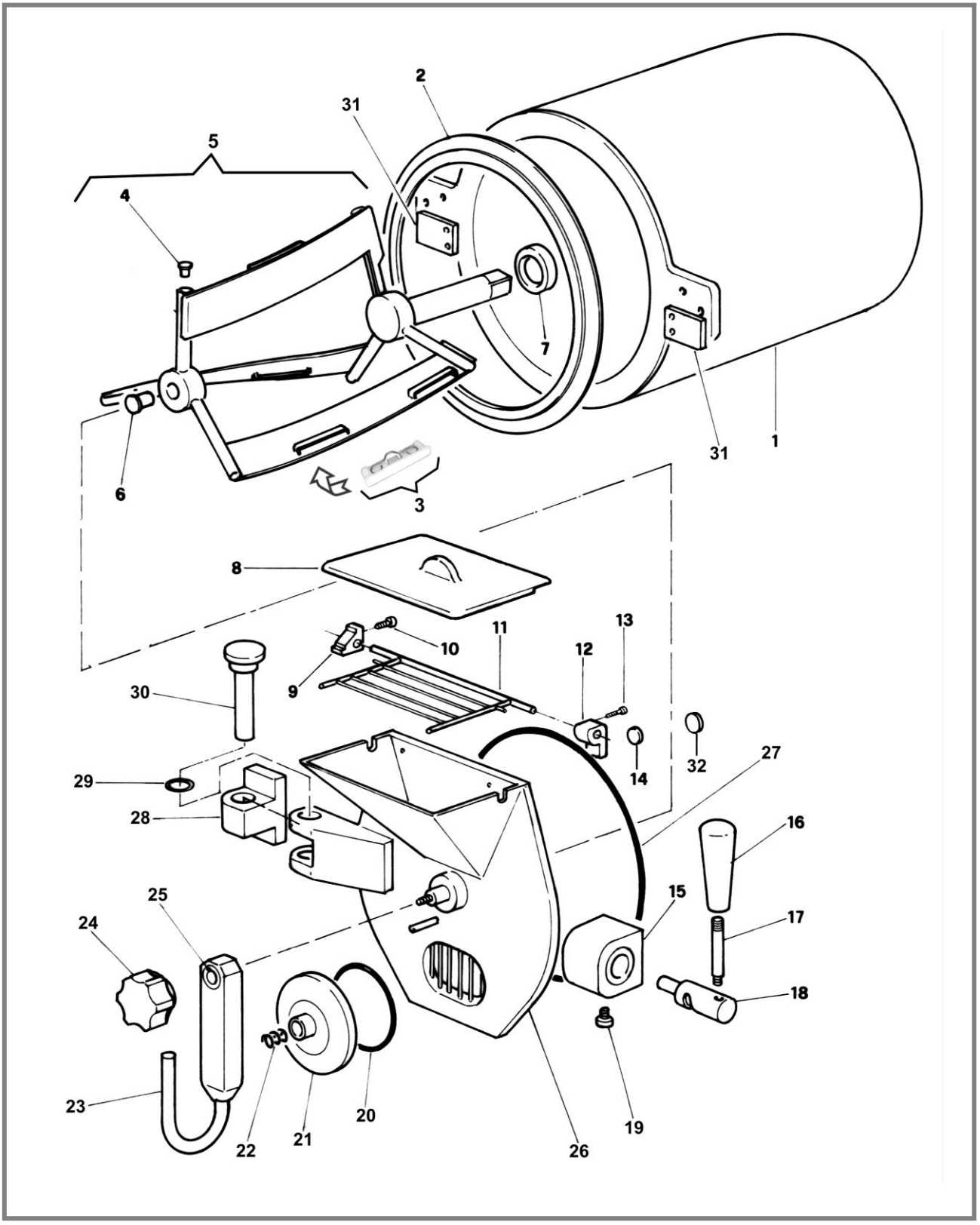
C119/s06 Tav.4/8



C119/s06 Tav.4/8

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**B04.203**	Assieme supporto	Support assy	Support compl.	Kompl. Halter	Conjunto soporte
2	**P11.055**	Anello di tenuta	Seal Ring	Joint	Dichtung	Arandela de sujeccion
3	**B14.047**	Cuscinetto	Bearing	Galet	Rolle	Cojinete
4	**B10.433**	Anello spalla per cuscinetto	Support ring	Bague de support	Haltering	Arandela de sujeccion
5	**V14.064**	Anello elastico	Snapring	Anneau ressort	Haltering	Arandela elastica
6	**B14.047**	Cuscinetto	Bearing	Galet	Rolle	Cojinete
7	**V14.065**	Anello elastico	Snapring	Anneau ressort	Haltering	Arandela elastica
8	**B04.205**	Mozzo	Hub	Moyeu	Nabe	Eje
9	**E01.37425**	Motore mescolatore 400/50/3	Beater motor 400/50/3	Moteur mélangeur 400/50/3	Rühmotor 400/50/3	Motor mezclador 400/50/3
9	**E01.37424**	Motore mescolatore 230/50/1	Mixer motor 230/50/1	Moteur mélangeur 230/50/1	Rühmotor 230/50/1	Motor mezclador 230/50/1
9	**B01.383**	Motore mescolatore 220/60/1	Mixer motor 220/60/1	Moteur mélangeur 220/60/1	Rühmotor 220/60/1	Motor mezclador 220/60/1
10	**B02.121**	Puleggia conduttrice 230-400/50/3	Guide pulley 230-400/50/3	Poulie de condite 230-400/50/3	Geführte Rolle 230-400/50/3	Polea conductora 230-400/50/3
	L06.37418	Puleggia conduttrice 220/60/1	Guide pulley 220/60/1	Poulie de condite 220/60/1	Geführte Rolle 220/60/1	Polea conductora 220/60/1
11	**B02.143**	Puleggia condotta 400/50/3-230/50/1	Guided pulley 400/50/3-230/50/1	Poulie conduite 400/50/3-230/50/1	Geführte Rolle 400/50/3-230/50/1	Polea conducta 400/50/3-230/50/1
	B02.134	Puleggia condotta 220/60/1	Guided pulley 220/60/1	Poulie conduite 220/60/1	Geführte Rolle 220/60/1	Polea conducta 220/60/1
12	**P10.37426**	Cinghia 400/50/3	Belt 400/50/3	Courroie 400/50/3	Riemen 400/50/3	Correa 400/50/3
	P01.058	Cinghia 220/50/1	Belt 220/50/1	Courroie 220/50/1	Riemen 220/50/1	Correa 220/50/1
	P01.064	Cinghia 220/60/1	Belt 220/60/1	Courroie 220/60/1	Riemen 220/60/1	Correa 220/60/1
13	**B03.038**	Tendicinghia	Belt tightener	Tendeur de courroie	Riemenspanner	Soporte correa
14	**B03.037**	Rullo tendicinghia	Belt-tightener bearing	Galet de tendeur	Spannerolle	Cojinete correa
15	**B04.188**	Corpo supporto	Body	Corp du support	Gehäuse	Cuerpo suporte

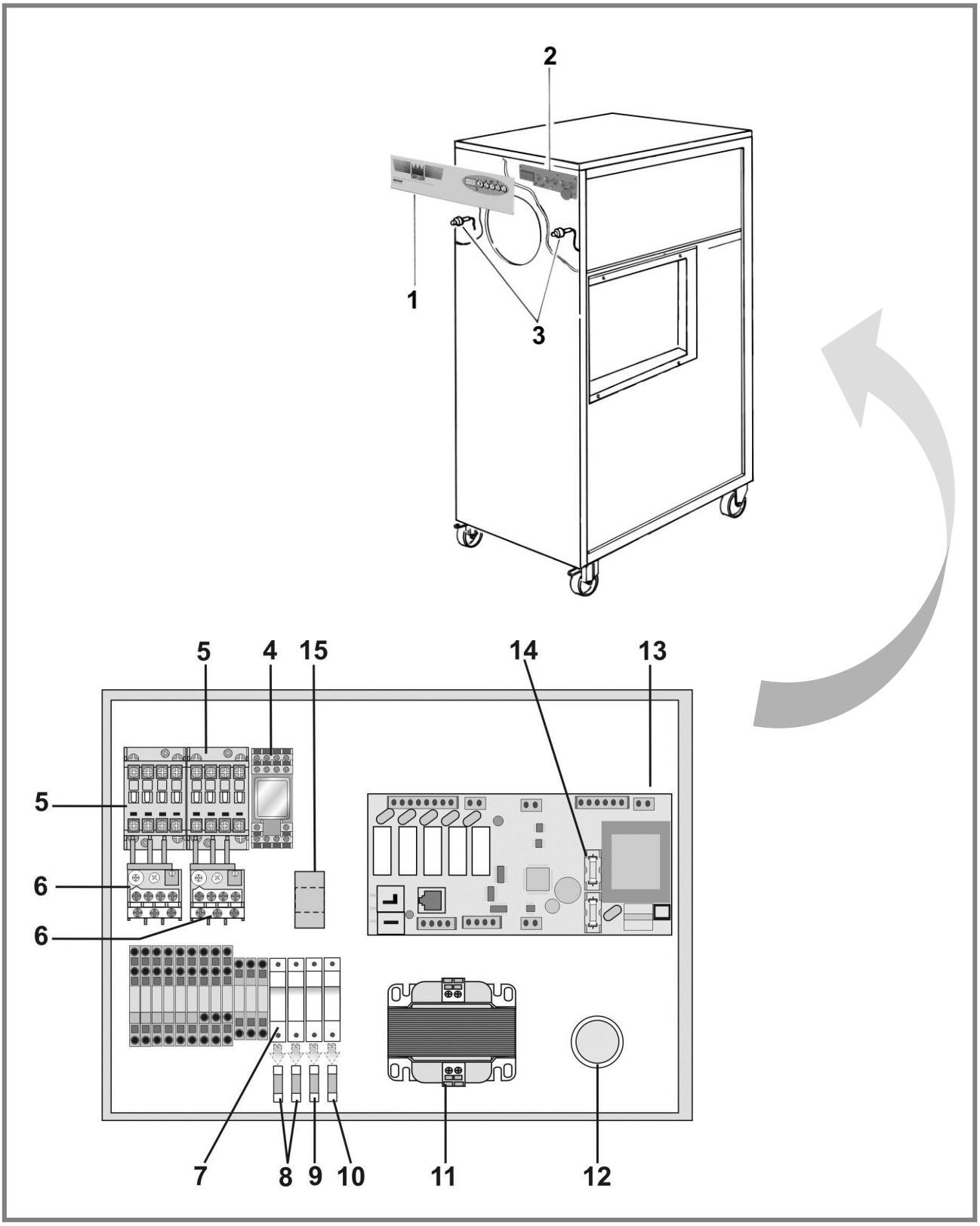
C119/s06 Tav.5/8



C119/s06 Tav.5/8

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**A06.165**	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
2	**P03.262**	Isolante anteriore	Front insulator	Isolant antérieur	Vorderes-Isolationselement	Aislante anterior
3	**Z69.39012**	Completo aletta+molla	Scraper+spring	Ressort+râclette	Schaber+Feder	Patines+muella
4	**P18.37382**	Tappo di centratura	Centering boss	Tampo de centrage	Dübel	Tapon de cierre
5	**Z70.40311**	Agitatore completo	Mixer assy	Brasseur compl.	Rührwerk	Agitador
6	**P18.37144**	Inserto centrale	Central inster	Elément central	Einsatz	Injerto central
7	**P18.36579**	Premistoppa	Stuffing nut	Presse-étoupe	Stopfbüchse	Prensaestopa
8	**P03.201**	Copritramoggia	Hopper cover	Couvercle de trémie	Einfülltrichtergitter	Tapa tolva
9	**B08.049**	Bottone supporto griglia	Grate bracket	Support de grille	Gitterhalter	Soporte rejilla
10	**V04.37386**	Vite fissaggio bottone	Fixing screw	Vis de fixation	Befestigungs-Schraube	Tornillo
11	**Z82.37209**	Assieme griglia di sicurezza	Grate assy	Grille compl.	Kompl. Gitter	Rejilla
12	**P02.167.01**	Supporto magnete di sicurezza	Magnet support	Support de l'alimentation	Magnet-Halter	Soporte imán
13	**V08.031**	Grano	Grain	Grain	Stift	Tornillo
14	**D05.142**	Magnete per reed	Magnet	Aimant	Magnet	Imán
15	**B08.045**	Assieme blocchetto eccentrico	Block assy	Cale compl.	Block	Grupo bloque excentrico
16	**P02.155**	Maniglia leva portello	Lever handle	Poignée	Griff	Manija de bloqueo puerta
17	**B08.056**	Leva per eccentrico	Eccentric lever	Poignée de came	Nochengriff	Leva para excentrica
18	**B08.080**	Eccentrico chiusura portello	Door closing cam	Came de fermeture porte	Nochentüurverschluß	Excentrico de cierre puerta
19	**B09.114**	Vite fissaggio eccentrico	Fixing screw	Vis de fixation	Befestigungs-Schraube	Tornillo por excentrico
20	**P10.129**	Guarnizione piattello	Door seal	Joint de porte	Türdichtung	Guarnicione por platina de cierre
21	**P19.37141**	Piattello chiusura erogazione	Dispensing door plug	Plat de fermeture	Verschluß	Platina de cierre
22	**B11.007**	Molla	Spring	Ressort	Feder	Muelle
23	**B08.067**	Leva erogazione	Dispensing lever	Poignée du distributeur	Lieferungsgriff	Manija puerta suministradora
24	**P02.176**	Pomello fissaggio	Knob	Pommeau	Griff	Pomo
25	**B10.160.02**	Bronzina	Bushing	Douille en bronze	Bronzenbuchse	Casquillo
26	**Z84.37183**	Assieme portello	Door assy	Porte compl.	Kompl. Tür	Grupo puerta
27	**P10.131**	Guarnizione portello	Door seal	Joint	Dichtung	Guarnicione puerta
28	**B08.048**	Blocchetto cerniera	Hinge block	Cale de charnière	Scharnierblock	Soporto bisagra
29	**B08.085**	Rondella per blocchetto	Washer	Rondelle	Scheibe	Arandela
30	**B08.061**	Perno cerniera	Hinge pin	Axe de charnière	Scharnierbolzen	Perno para bisagra
31	**P03.192**	Distanziale	Shim	Bague	Scheibe	Distanciador

C119/s06 Tav.6/8– 400/50-60/3– 230/50/1



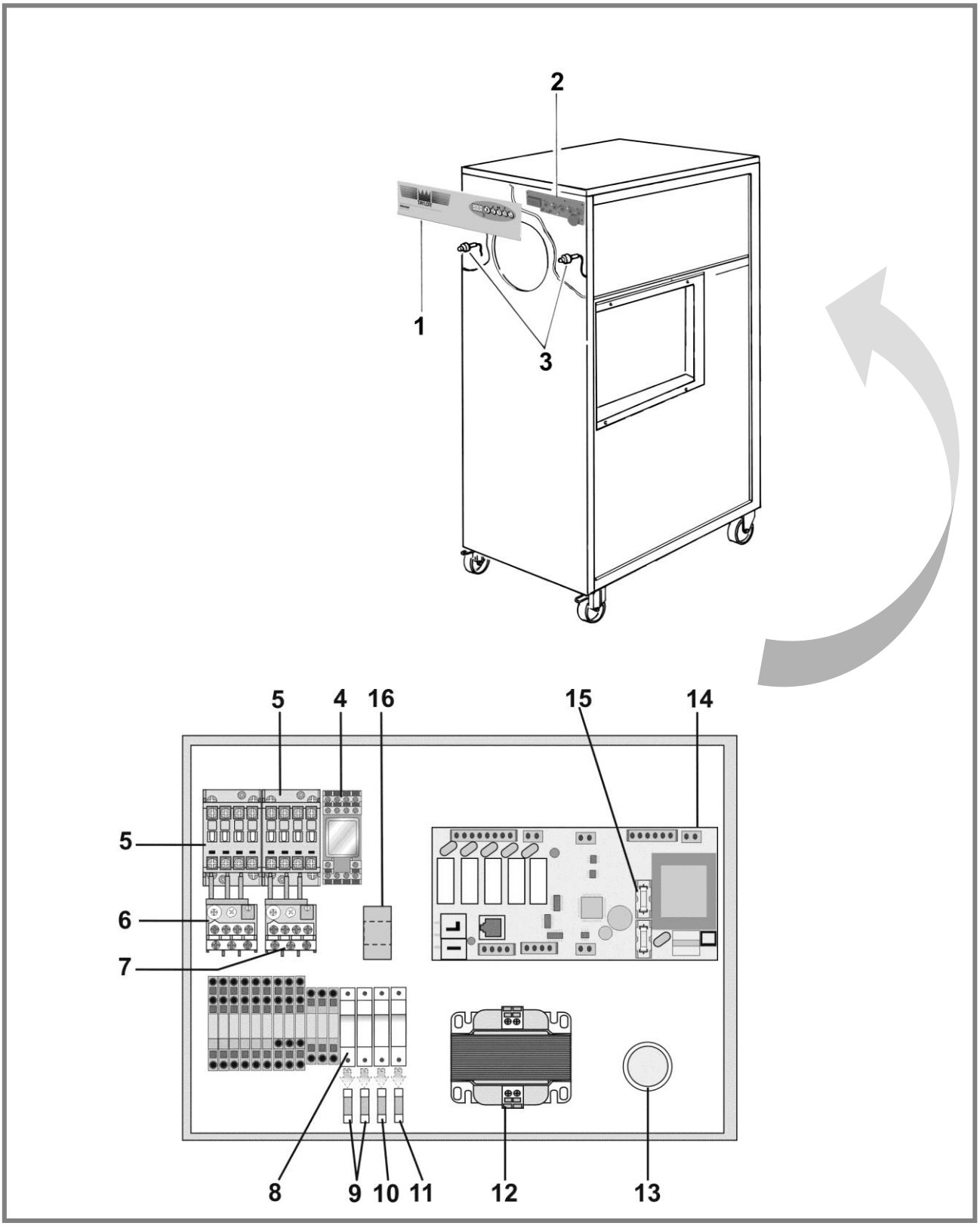
C119/s06 Tav.6/8 – 400/50-60/3

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**M02.38336**	Etichetta frontale	Front label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
2	**E15.40496**	Scheda pulsantiera	Pushbutton panel card	Carte du tableau de commande	Tastenkarte	Tarjeta caja pulsadores
3	**D05.141**	Interruttore magnetico reed	Magnetic switch	Switch magnétique	Magnetschalter	Contacto magnético
4	**E08.37283**	Rele SCLD	Relay SCLD	Relais SCLD	Relais SCLD	Conectador SCLD
5	**D02.061**	Teleruttore	Remote control switch	Télérupteur	Fernschalter	Contactor
6	**D03.166**	Termica **Range 4,5-6,5**	Overload **Range 4,5-6,5**	Thermique **Range 4,5-6,5**	Thermoschutz **Range 4,5-6,5**	Termal **Range 4,5-6,5**
7	**E09.37400**	Spina porta fusibile	fuse carrier pin	bondon porte-fusible	Sicherungsstift	colada porta-fusibile
8	**D03.143**	Fusibile 1.6 A	Fuse 1.6A	Fusible 1.6A	Sicherung 1.6A	Fusible 1.6A
9	**D03.187**	Fusibile 0,63 A	Fuse 0,63 A	Fusible 0,63 A	Sicherung 0,63 A	Fusible 0,63 A
10	**E08.39322**	Fusibile 2 A	Fuse 2 A	Fusible 2 A	Sicherung 2 A	Fusible 2 A
11	**E08.37451**	Trasformatore	Transformer	Transformeur	Umspanner	Trasformador
12	**E06.37220**	Condensatore motore ventilatore	Condensator fan motor	Condensateur moteur ventilateur	Kondensator fűr Ventilatormotor	Condensador por motor ventilador
13	**E15.40496**	Scheda comando	Control card	Carte de commande	Bedienungskarte	Tarjeta de mando
14	**E08.38486**	Fusibile 5X20 50 m A	Fuse 5X20 50 m A	Fusible 5X20 50 m A	Sicherung 5X20 50 m A	Fusible 5X20 50 m A
15	**D03.157**	Trasformatore amperometrico	AMP Transformer	Transformateur AMP	Amp Transformator	Transformador amp
-	**E13.38654**	Cavo scheda pulsantiera	Wiring pushbutton panel card	Cable carte du tableau de	Tastenkarte-Kabel	Cablo tarjeta caja pulsadores

C119/s06 Tav.6/8 – 230/50/1

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
6	**D03.154**	Termica **Range 7,5-11**	Overload **Range 7,5-11**	Thermique **Range 7,5-11**	Thermoschutz **Range 7,5-11**	Termal **Range 7,5-11**

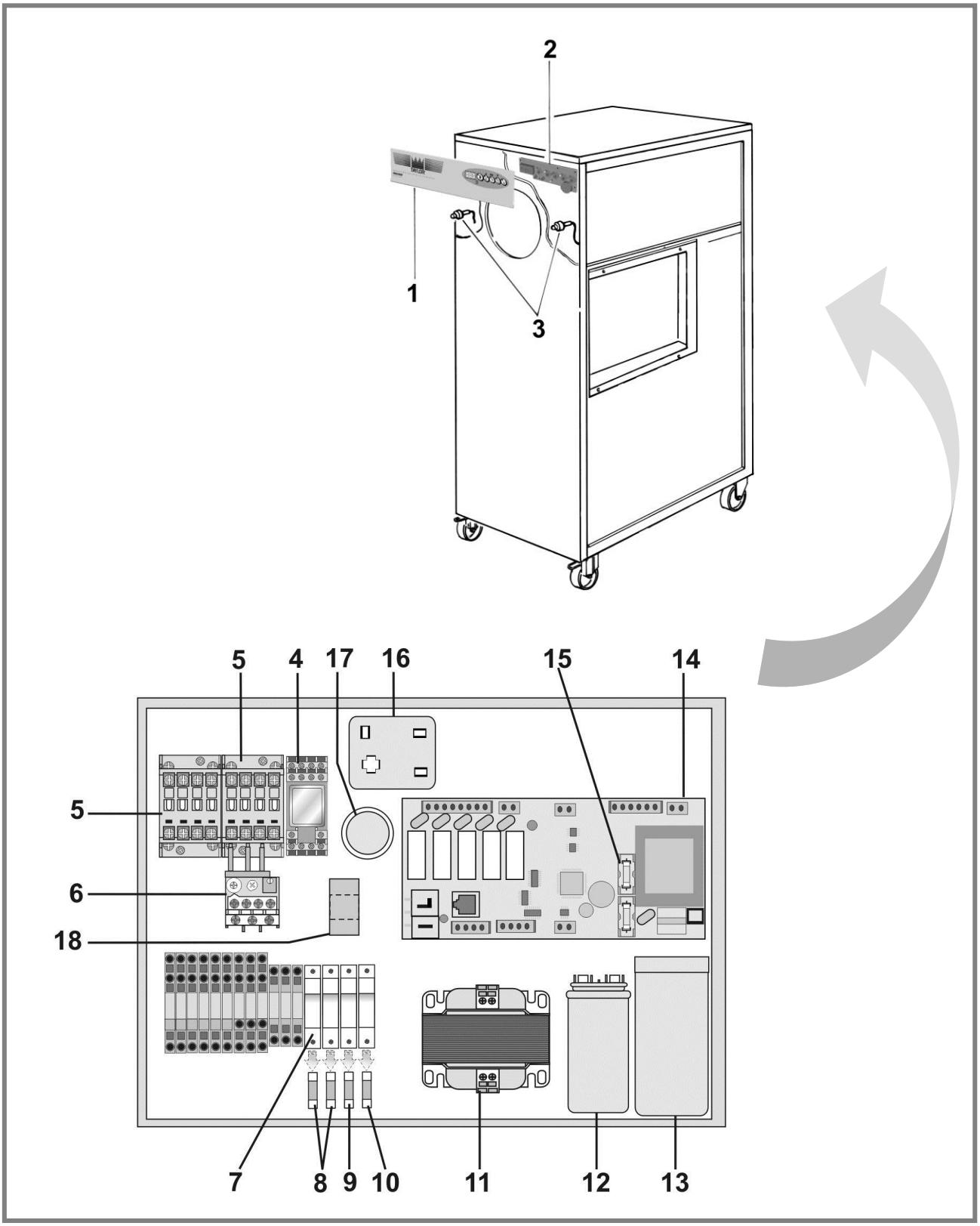
C119/s06 Tav.7/8 – 220/60/3



C119/s06 Tav.7/8 – 220/60/3

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**M02.38336**	Etichetta frontale	Front label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
2	**E15.40496**	Scheda pulsantiera	Pushbutton panel card	Carte du tableau de commande	Tastenkarte	Tarjeta caja pulsadores
3	**D05.141**	Interruttore magnetico reed	Magnetic switch	Switch magnétique	Magnetschalter	Contacto magnético
4	**E08.37283**	Rele SCLD	Relay SCLD	Relais SCLD	Relais SCLD	Conectador SCLD
5	**D02.061**	Teleruttore	Remote control switch	Télérupteur	Fernschalter	Contactor
6	**D03.165**	Termica **Range 10-14**	Overload **Range 10-14**	Thermique **Range 10-14**	Thermoschutz **Range 10-14**	Termal **Range 10-14**
7	**D03.162**	Termica **Range 6,8-5**	Overload **Range 6,8-5**	Thermique **Range 6,8-5**	Thermoschutz **Range 6,8-5**	Termal **Range 6,8-5**
8	**E09.37400**	Spina porta fusibile	fuse carrier pin	bondon porte-fusible	Sicherungsstift	colada porta-fusibile
9	**D03.143**	Fusibile 1.6 A	Fuse 1.6A	Fusible 1.6A	Sicherung 1.6A	Fusible 1.6A
10	**D03.187**	Fusibile 0,63 A	Fuse 0,63 A	Fusible 0,63 A	Sicherung 0,63 A	Fusible 0,63 A
11	**E08.39322**	Fusibile 2 A	Fuse 2 A	Fusible 2 A	Sicherung 2 A	Fusible 2 A
12	**E08.37451**	Trasformatore	Transformer	Transformeur	Umspanner	Trasformador
13	**E06.37220**	Condensatore motore ventilatore	Condensator fan motor	Condensateur moteur ventilateur	Kondensator fűr Ventilatormotor	Condensador por motor ventilador
14	**E15.40496**	Scheda comando	Control card	Carte de commande	Bedienungskarte	Tarjeta de mando
15	**E08.38486**	Fusibile 5X20 50 m A	Fuse 5X20 50 m A	Fusible 5X20 50 m A	Sicherung 5X20 50 m A	Fusible 5X20 50 m A
16	**D03.157**	Trasformatore amperometrico	AMP Transformer	Transformateur AMP	Amp Transformator	Transformador amp
-	**E13.38654**	Cavo scheda pulsantiera	Wiring pushbutton panel card	Cable carte du tableau de	Tastenkarte-Kabel	Cablo tarjeta caja pulsadores

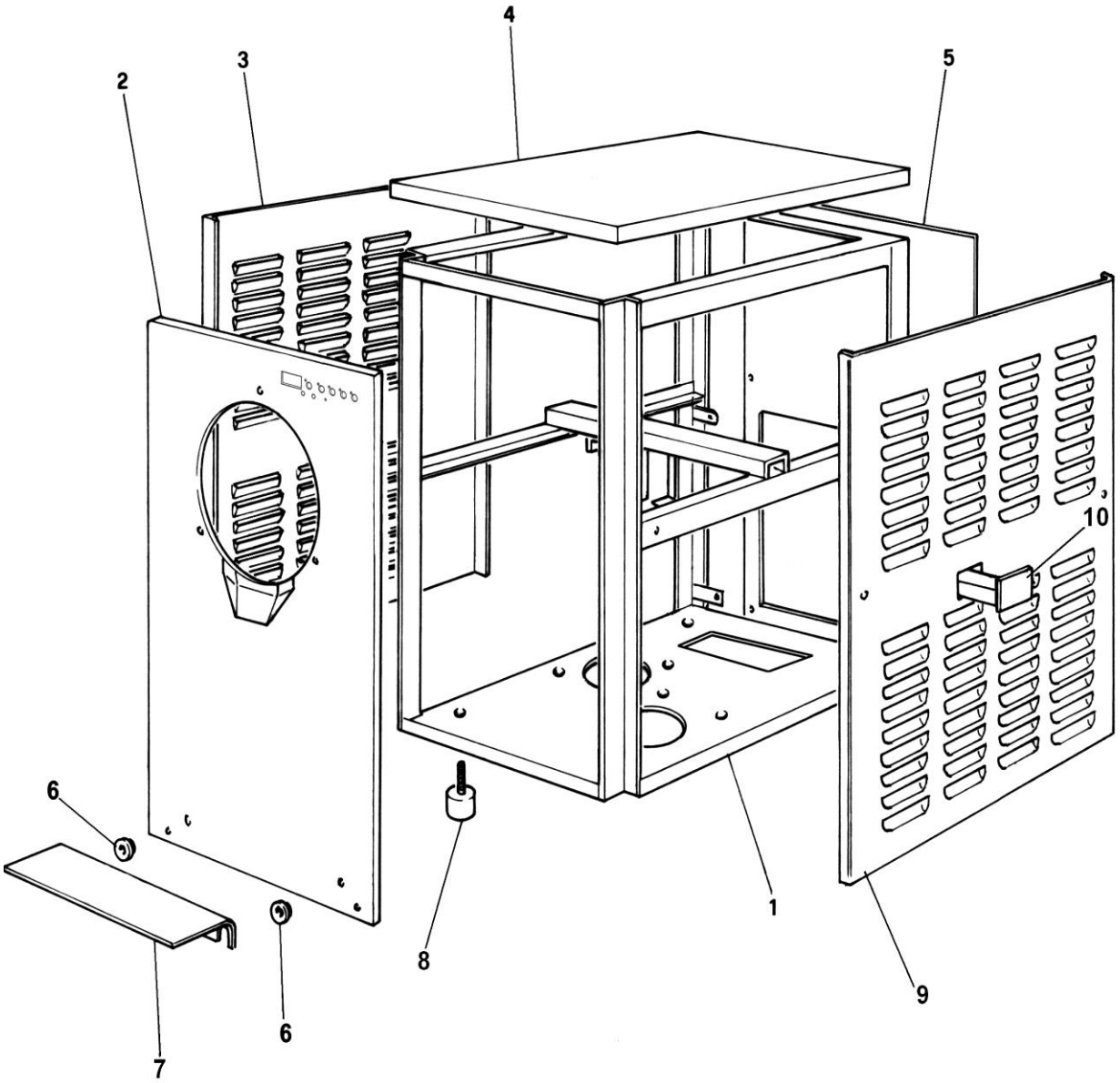
C119/s06 Tav.8/8 - 220/60/1



C119/s06 Tav.8/8 – 220/60/1

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**M02.38336**	Etichetta frontale	Front label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
2	**E15.40496**	Scheda pulsantiera	Pushbutton panel card	Carte du tableau de commande	Tastenkarte	Tarjeta caja pulsadores
3	**D05.141**	Interruttore magnetico reed	Magnetic switch	Switch magnétique	Magnetschalter	Contacto magnético
4	**E08.37283**	Rele SCLD	Relay SCLD	Relais SCLD	Relais SCLD	Conectador SCLD
5	**D02.061**	Teleruttore	Remote control switch	Télérupteur	Fernschalter	Contactor
6	**D03.165**	Termica **Range 10-14**	Overload **Range 10-14**	Thermique **Range 10-14**	Thermoschutz **Range 10-14**	Termal **Range 10-14**
7	**E09.37400**	Spina porta fusibile	fuse carrier pin	bondon porte-fusible	Sicherungsstift	colada porta-fusibile
8	**D03.143**	Fusibile 1.6 A	Fuse 1.6A	Fusible 1.6A	Sicherung 1.6A	Fusible 1.6A
9	**D03.187**	Fusibile 0,63 A	Fuse 0,63 A	Fusible 0,63 A	Sicherung 0,63 A	Fusible 0,63 A
10	**E08.39322**	Fusibile 2 A	Fuse 2 A	Fusible 2 A	Sicherung 2 A	Fusible 2 A
11	**E08.37451**	Trasformatore	Transformer	Transformeur	Umspanner	Trasformador
12	**E06.37259**	Condensatore 25 µf	Condenser 25 µf	Condesateur 25 µf	Kondensator 25 µf	Condensador 25 µf
13	**E06.37258**	Condensatore 88-108 µf	Condenser 88-108 µf	Condesateur 88-108 µf	Kondensator 88-108 µf	Condensador 88-108 µf
14	**E15.40496**	Scheda comando	Control card	Carte de commande	Bedienungskarte	Tarjeta de mando
15	**E08.38486**	Fusibile 5X20 50 m A	Fuse 5X20 50 m A	Fusible 5X20 50 m A	Sicherung 5X20 50 m A	Fusible 5X20 50 m A
16	**E06.37257**	Rele	Relay	Relais	Relais	Conectador
17	**E06.37220**	Condensatore motore ventilatore	Condensator fan motor	Condensateur moteur ventilateur	Kondensator fűr Ventilatormotor	Condensador por motor ventilador
18	**D03.157**	Trasformatore amperometrico	AMP Transformer	Transformateur AMP	Amp Transformator	Transformador amp
-	**E13.38654**	Cavo scheda pulsantiera	Wiring pushbutton panel card	Cable carte du tableau de	Tastenkarte-Kabel	Cablo tarjeta caja pulsadores

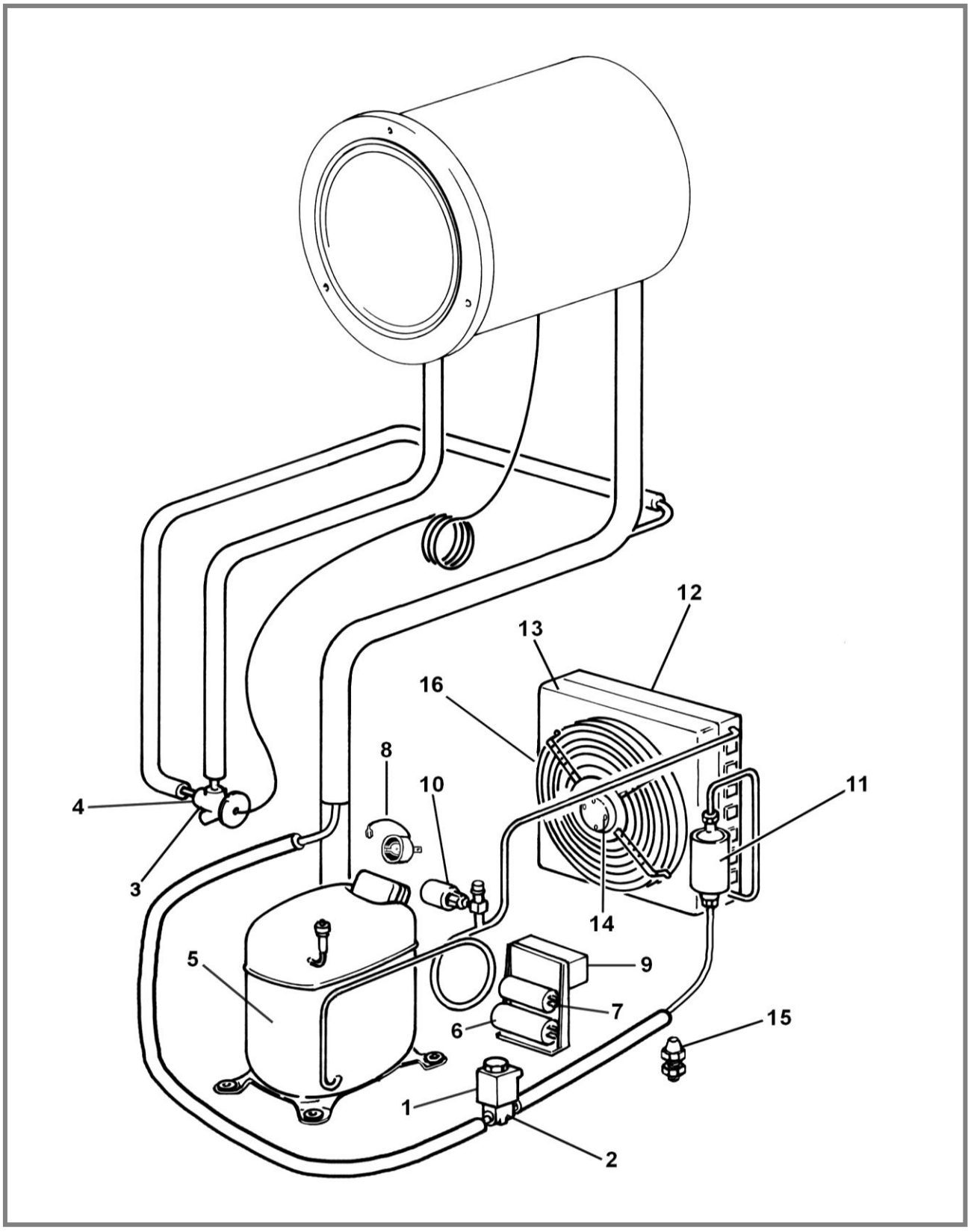
T5 S/s03 Tav.1/6



T5 S/s03 Tav.1/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**A01.37072**	Telaio	Frame	Châssis	Gestell	Armazón
2	**A02.38242**	Pannello anteriore	Front panel	Panneau antérieur	Vorderblech	Panel anterior
3	**C02.124**	Pannello laterale sx	Left side panel	Panneau latéral gauche	Seitenblech links	Panel lateral IZQD
4	**A02.37071**	Coperchio	Cover	Couvercle	Deckel	Tapa
5	**A02.37070**	Pannello posteriore	Rear panel	Panneau postérieur	Hinteres Blech	Panel posterior
6	**P04.093**	Borchia balconcino	Nut	Ecrou	Mutter	Remache
7	**C05.302**	Mensola carapina	Shelf	Support	Konsole	Repisa
8	**P06.093**	Piedino	Foot	Pied	Fuß	Pie
9	**C02.123**	Pannello laterale dx	Right side panel	Panneau latéral droit	Seitenblech rechts	Panel lateral DX
10	**P19.37191**	Cassetto sgocciolatoio	Drip tray	Recueille-gouttes	Tropfenfänger	Recogedor de gotas

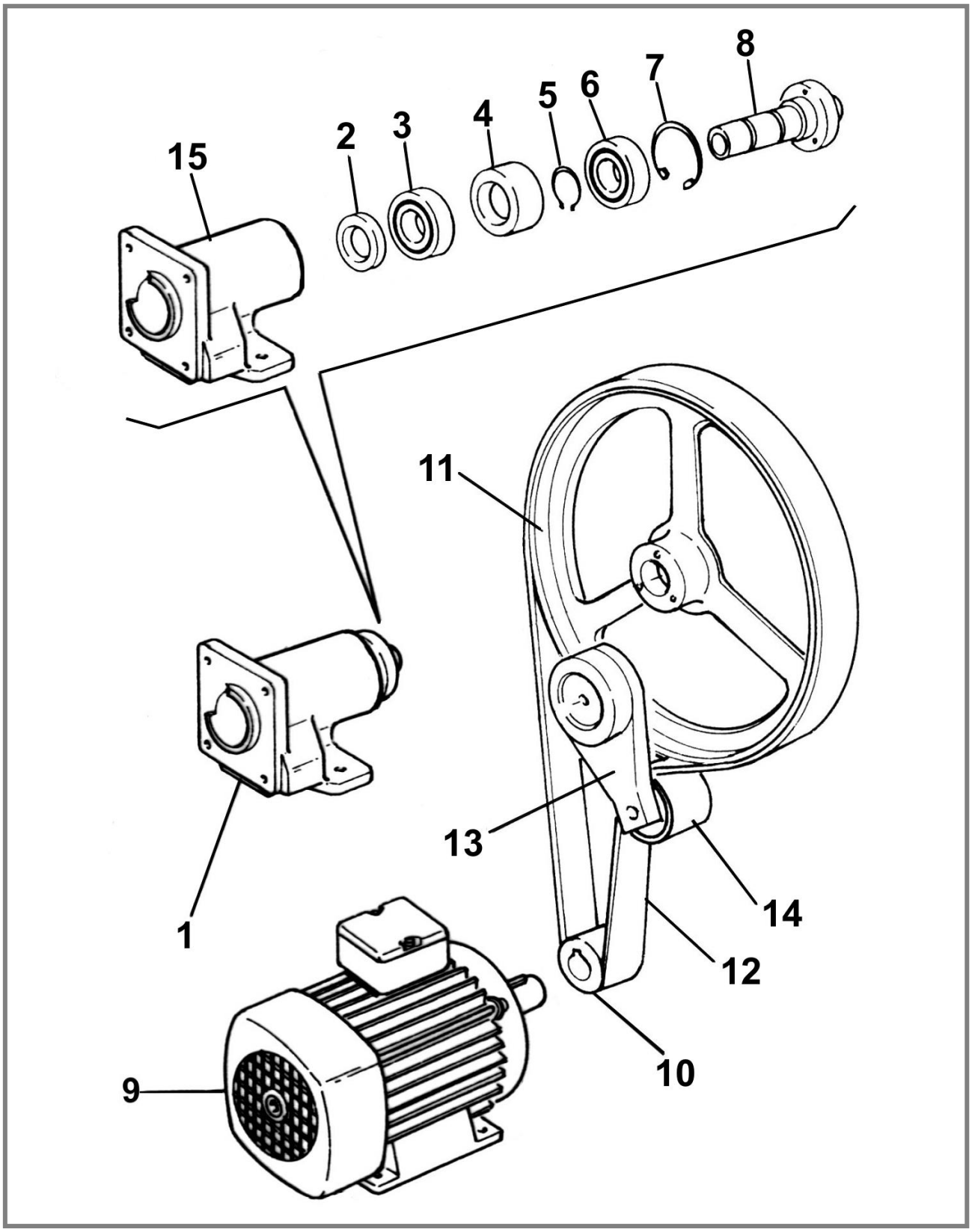
T5 S/s03 Tav.2/6



T5 S/s03 Tav.2/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**A02.155**	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
2	**A02.153**	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
3	**A02.190**	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
4	**B09.39409**	Orifizio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermostatisches	Orificio para válvula termostática
5	**B01.37024**	Compressore 220-240/50/1	Compressor 220-240/50/1	Compresseur 220-240/50/1	Kompressor 220-240/50/1	Compresor 220-240/50/1
6	**E06.37026**	Condensatore avviamento	Start condenser	Condensateru de demarrage	Startkondensator	Condensador
7	**E06.37027**	Condensatore marcia	Running condenser	Condensateur de roulement	Laufkondensator	Condensador
8	**--**	Klixon	Klixon	Klixon	Klixon	Klixon
9	**E06.37025**	Relè avviamento	Start relay	Relais de demarrage	Startrelay	Rele
10	**A02.140**	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
11	**A07.032**	Filtro	Filter	Filtre	Filter	Filtro
12	**B02.37059**	Condensatore aria	Air condenser	Condensateur à air	Luftkondensator	Condensador aire
13	**A04.37060**	Convogliatore	Conveyor	Convoyeur	Kühlerhaube	Transportador
14	**E01.37038**	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatormotor	Motor ventilador
15	**E09.37363**	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
16	**B12.104**	Griglia	Grate	Grille	Gitter	Rejilla

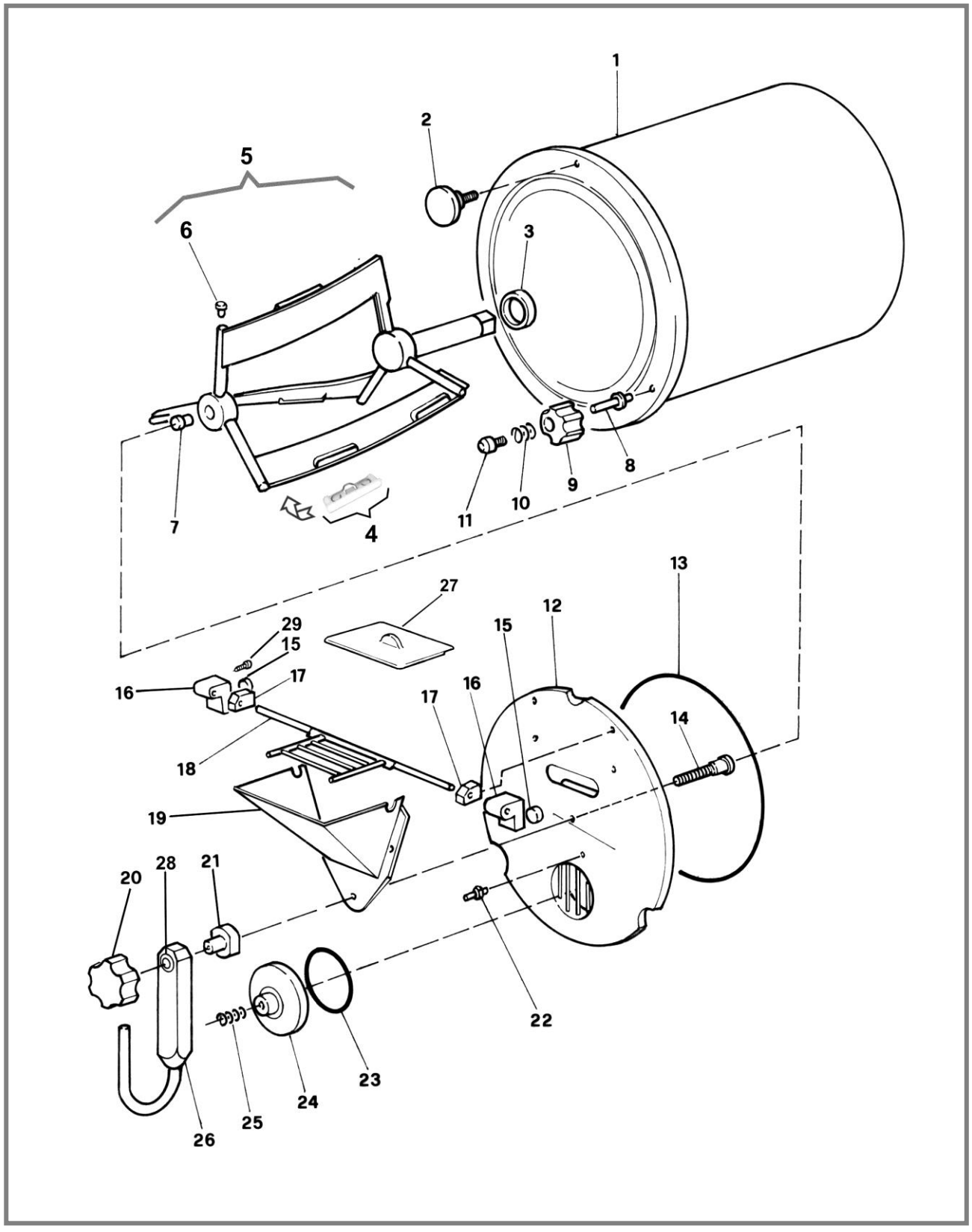
T5 S/s03 Tav.3/6



T5 S/s03 Tav.3/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**B04.203**	Assieme supporto	Support assy	Support compl.	Halter kompl.	Conjunto soporte
2	**P11.055**	Anello di tenuta	Seal ring	Joint	Dichtung	Arandela de sujeccion
3	**B14.047**	Cuscinetto	Bearing	Galet	Rolle	Cojinete
4	**B10.433**	Anello per cuscinetto	Bearing ring	Bague de galet	Rollenring	Arandela de sujeccion
5	**V14.064**	Anello elastico	Snapring	Anneau ressort	Haltering	Arandela elastica
6	**B14.047**	Cuscinetto	Bearing	Galet	Rolle	Cojinete
7	**V14.065**	Anello elastico	Snapring	Anneau ressort	Haltering	Arandela elastica
8	**B04.205**	Mozzo	Hub	Moyeu	Nabe	Eje
9	**E01.37478**	Motore 230/50/1	Motor 230/50/1	Moteur 230/50/1	Motor 230/50/1	Motor 230/50/1
-	**E06.37706**	Condensatore marcia	Running condenser	Condensateur de roulement	Laufkondensator	Condensator
-	**E06.37708**	Condensatore avviamento	Start condenser	Condensateur de démarrage	Start Kondensator	Condensator
-	**E06.37707**	Relè	Relay	Relais	Relais	Conectador
10	**B02.135**	Puleggia conduttrice	Guide pulley	Poulie de condite	Geführte Rolle	Polea conductora
11	**B02.143**	Puleggia condotta	Guided pulley	Poulie conduite	Geführte Rolle	Polea conducta
12	**P01.061**	Cinghia	Belt	Courroie	Riemen	Correa
13	**B03.038**	Tendicinghia	Belt tightener	Tendeur de courroie	Riemenspanner	Soporte correa
14	**B03.037**	Rullo tendicinghia	Belt-tightener bearing	Galet de tendeur	Spannerolle	Cojinete correa
15	**B04.188**	Corpo supporto	Body	Corp du support	Gehäuse	Cuerpo suporte

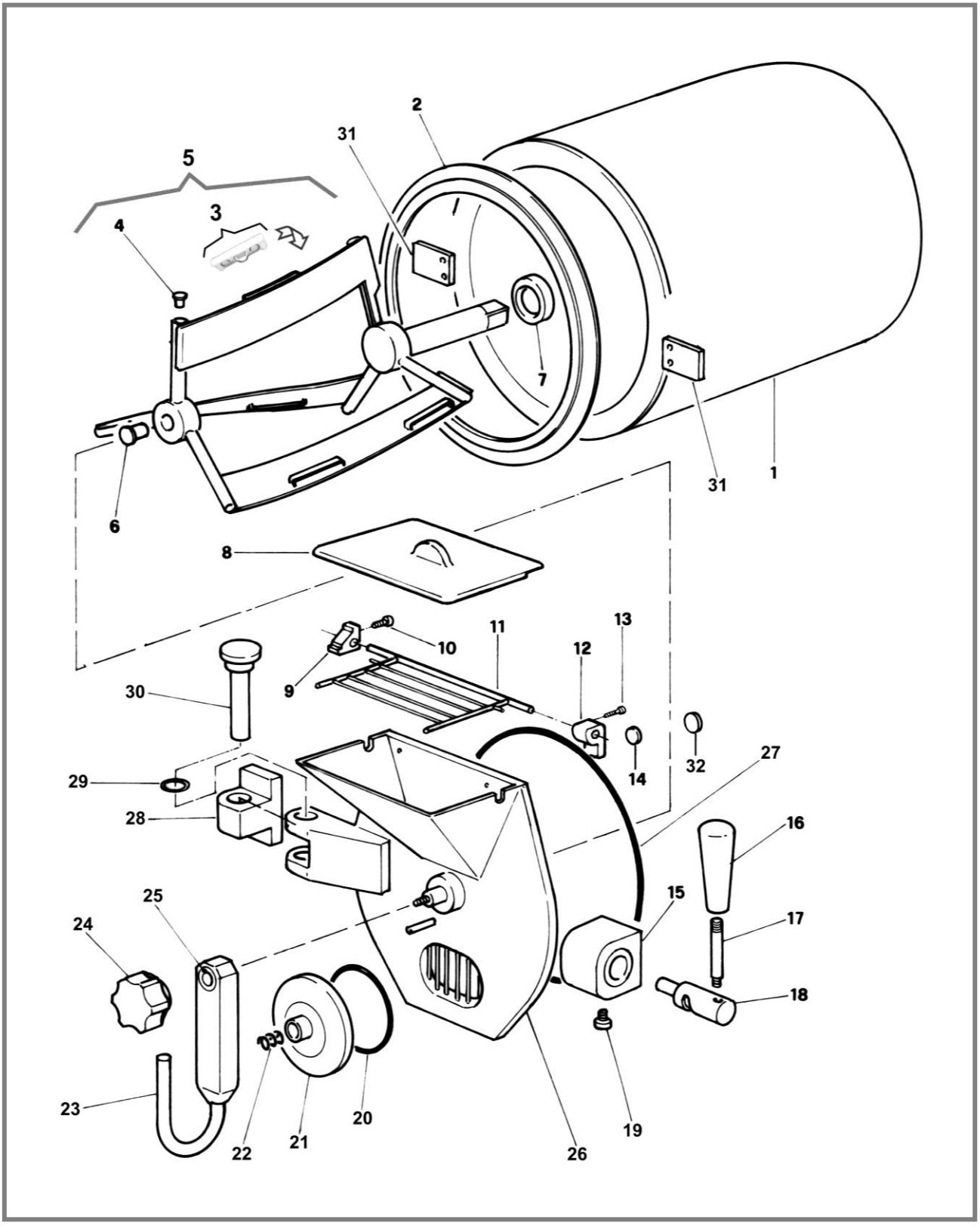
T5 S/s03 Tav.4/6



T5 S/s03 Tav.4/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**A06.215**	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
2	**B08.083**	Pomello fisso centrale	Central fixed knob	Pommeau fixe central	Mittlerer Griff (fest)	Botón central
3	**P18.36579**	Premistoppa	Stuffing nut	Presse-étoupe	Stopfbüchse	Prensaestopa
4	**Z69.39012**	Completo aletta+molla	Scraper+spring	Ressort+râclette	Schaber+Feder	Patines+muella
5	**Z70.40311**	Agitatore completo	Mixer assy	Brasseur compl.	Rührwerk	Agitatdor
6	**P18.37382**	Tassello di centratura	Centering boss	Tampo de centrage	Dübel	Tapon de cierre
7	**P18.37144**	Inserto centrale	Central inster	Elément central	Einsatz	Injerto central
8	**B09.311**	Perno fisso guida pomello	Fixed driving pin	Boulon fixe de guidage	Fix-Führungsbolzen	Perno guía pomo
9	**P02.226**	Pomello mobile laterale	Side knob	Pommeau latéral	Seitengriff	Pomo lateral
10	**B11.002**	Molla	Spring	Ressort	Feder	Muelle
11	**B09.248**	Vite regolazione molla	Spring scres	Vis du ressort	Federring	Tornillo
12	**P02.225**	Portello erogazione	Dispensing door	Porte du distributeur	Lieferungstür	Puerta
13	**P10.131**	Guarnizione portello	Door seal	Joint	Dichtung	Guarnicione puerta
14	**B09.249**	Perno fisso centrale	Central fixed pin	Axe centrale fixe	Bolzen	Perno central
15	**D05.142**	Magnete	Magnet	Aimant	Magnet	Imán
16	**P02.167.01**	Supporto magnete di sicurezza	Magnet support	Support de l'alimentation	Magnet-Halter	Soporte imán
17	**B08.049**	Bottone supporto griglia	Grate bracket	Support de grille	Gitterhalter	Soporte rejilla
18	**B07.067**	Assieme griglia di sicurezza	Grate assy	Grille compl.	Kompl. Gitter	Rejilla
19	**C04.152**	Tramoggia	Hopper	Trémie	Trichter	Tolva
20	**P02.176**	Pomello fissaggio	Knob	Pommeau	Griff	Pomo
21	**B09.251**	Centrante portello	Centering element	Elément de centrage	Zentrierzapfen	Buje de centrado platina
22	**B09.252**	Perno arresto leva	Stop pin	Arrêt	Endstück	Perno
23	**P10.013**	Guarnizione piattello	Door seal	Joint de porte	Türdichtung	Guarnicione por platina de cierre
24	**P02.224**	Piattello chiusura erogazione	Dispensing door plug	Plat de fermeture	Verschluß	Platina de cierre
25	**B11.007**	Molla	Spring	Ressort	Feder	Muelle
26	**B08.067**	Leva erogazione	Dispensing lever	Poignée du distributeur	Lieferungsgriff	Manija puerta suministradora
27	**P03.217**	Copritramoggia	Hopper cover	Couvercle de trémie	Einfülltrichtergitter	Tapa tolva
28	**B10.160.02**	Bronzina	Bushing	Douille en bronze	Bronzenbuchse	Casquillo
29	**B09.196**	Vite fissaggio bottone	Fixing screw	Vis de fixation	Befestigungs-Schraube	Tornillo

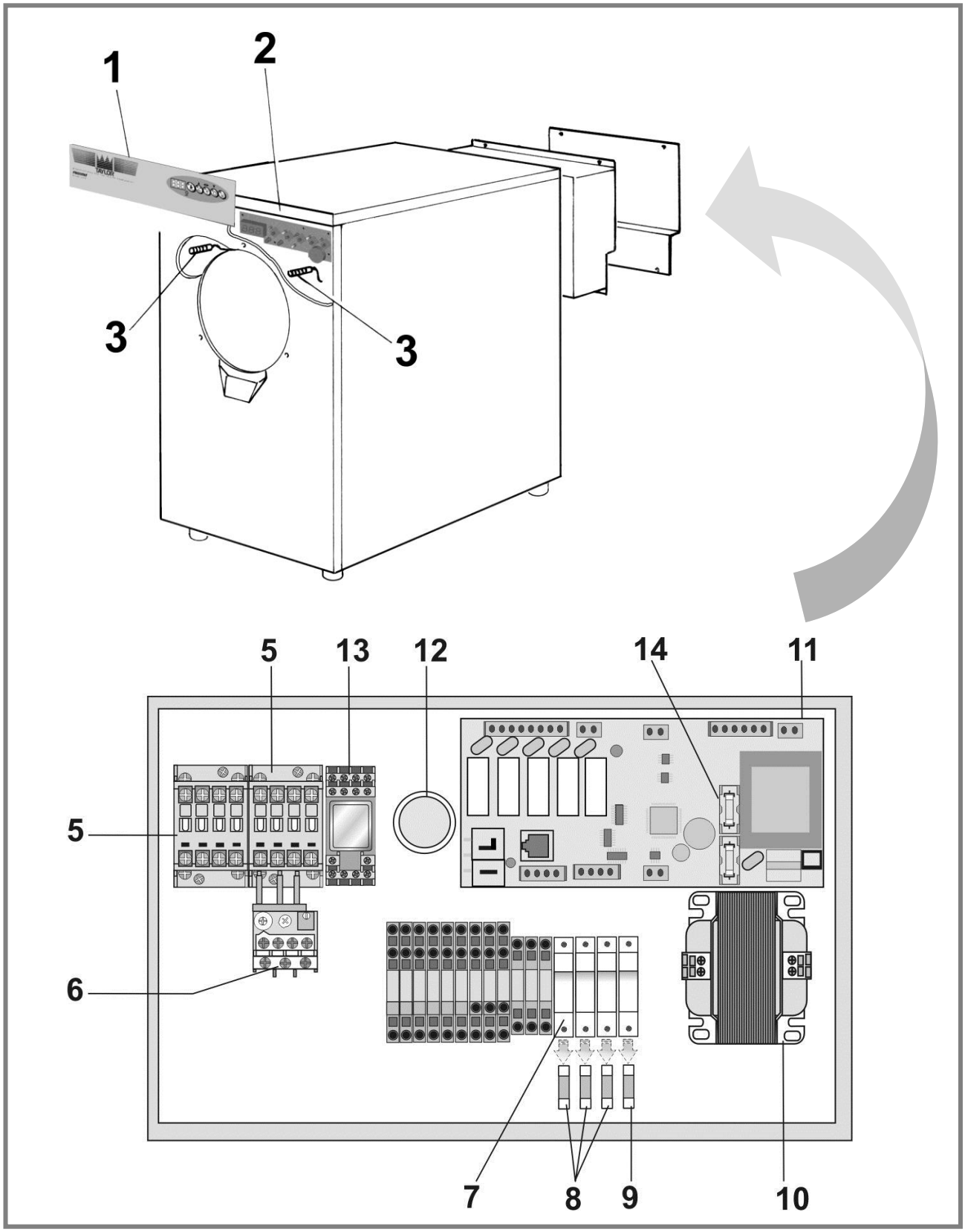
C122/s03 versione con portello inox version with stainless steel door Tav.5/6



C122/s03 versione con portello inox version with stainless steel door Tav.5/6

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**A06.215**	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
2	**P03.262**	Isolante anteriore	Front insulator	Isolant antérieur	Vorderes-Isolationselement	Aislante anterior
3	**Z69.39012**	Completo aletta+molla	Scraper+spring	Ressort+râclette	Schaber+Feder	Patines+muella
4	**P18.37382**	Tappo di centratura	Centering boss	Tampo de centrage	Dübel	Tapon de cierre
5	**Z70.40311**	Agitatore completo	Mixer assy	Brasseur compl.	Rührwerk	Agitador
6	**P18.37144**	Inserto centrale	Central inster	Elément central	Einsatz	Injerto central
7	**P18.36579**	Premistoppa	Stuffing nut	Presse-étoupe	Stopfbüchse	Prensaestopa
8	**P03.201**	Copritramoggia	Hopper cover	Couvercle de trémie	Einfülltrichtergitter	Tapa tolva
9	**B08.049**	Bottone supporto griglia	Grate bracket	Support de grille	Gitterhalter	Soporte rejilla
10	**V04.37386**	Vite fissaggio bottone	Fixing screw	Vis de fixation	Befestigungs-Schraube	Tornillo
11	**Z82.37209**	Assieme griglia di sicurezza	Grate assy	Grille compl.	Kompl. Gitter	Rejilla
12	**P02.167.01**	Supporto magnete di sicurezza	Magnet support	Support de l'alimentation	Magnet-Halter	Soporte imán
13	**V08.031**	Grano	Grain	Grain	Stift	Tornillo
14	**D05.142**	Magnete per reed	Magnet	Aimant	Magnet	Imán
15	**B08.045**	Assieme blocchetto eccentrico	Block assy	Cale compl.	Block	Grupo bloque excentrico
16	**P02.155**	Maniglia leva portello	Lever handle	Poignée	Griff	Manija de bloqueo puerta
17	**B08.056**	Leva per eccentrico	Eccentric lever	Poignée de came	Nochengriff	Leva para excentrica
18	**B08.080**	Eccentrico chiusura portello	Door closing cam	Came de fermeture porte	Nochentüurverschluß	Excentrico de cierre puerta
19	**B09.114**	Vite fissaggio eccentrico	Fixing screw	Vis de fixation	Befestigungs-Schraube	Tornillo por excentrico
20	**P10.129**	Guarnizione piattello	Door seal	Joint de porte	Türdichtung	Guarnicione por platina de cierre
21	**P19.37141**	Piattello chiusura erogazione	Dispensing door plug	Plat de fermeture	Verschluß	Platina de cierre
22	**B11.007**	Molla	Spring	Ressort	Feder	Muelle
23	**B08.067**	Leva erogazione	Dispensing lever	Poignée du distributeur	Lieferungsgriff	Manija puerta suministradora
24	**P02.176**	Pomello fissaggio	Knob	Pommeau	Griff	Pomo
25	**B10.160.02**	Bronzina	Bushing	Douille en bronze	Bronzenbuchse	Casquillo
26	**Z84.37183**	Assieme portello	Door assy	Porte compl.	Kompl. Tür	Grupo puerta
27	**P10.131**	Guarnizione portello	Door seal	Joint	Dichtung	Guarnicione puerta
28	**B08.048**	Blocchetto cerniera	Hinge block	Cale de charnière	Scharnierblock	Soporto bisagra
29	**B08.085**	Rondella per blocchetto	Washer	Rondelle	Scheibe	Arandela
30	**B08.061**	Perno cerniera	Hinge pin	Axe de charnière	Scharnierbolzen	Perno para bisagra
31	**P03.192**	Distanziale	Shim	Bague	Scheibe	Distanciador

T5 S/s03 Tav.6/6



T5 S/s03 Tav.6/6 - 230/50-60/1

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	**M02.38341**	Etichetta frontale	Lower label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
2	**E15.40498**	Scheda pulsantiera	Pushbutton panel card	Carte du tableau de commande	Tastenkarte	Tarjeta caja pulsadores
-	**E13.38654**	Cavo scheda pulsantiera	Wiring pushbutton panel card	Cable carte du tableau de	Tastenkarte-Kabel	Cablo tarjeta caja pulsadores
3	**D05.141**	Reed	Reed	Reed	Reed	Reed
4	**M02.38302**	Etichetta frontale inf.	Lower label	Etiquette antérieure	Vorderes Schild	Etiqueta anterior
5	**D02.061**	Teleruttore	Remote control switch	Télérupteur	Fernschalter	Contactor
6	**D03.164**	Termica **Range 7,5-11**	Overload **Range 7,5-11**	Thermique **Range 7,5-11**	Thermoschutz **Range 7,5-11**	Termal **Range 7,5-11**
7	**E09.37400**	Spina porta fusibile	fuse carrier pin	bondon porte-fusible	Sicherungsstift	colada porta-fusibile
8	**D03.143**	Fusibile 1.6 A	Fuse 1.6A	Fusible 1.6A	Sicherung 1.6A	Fusible 1.6A
9	**D03.187**	Fusibile 0,63 A	Fuse 0,63 A	Fusible 0,63 A	Sicherung 0,63 A	Fusible 0,63 A
10	**E08.36674**	Trasformatore	Transformer	Transformeur	Umspanner	Trasformador
11	**E15.40496**	Scheda comando	Control card	Carte de commande	Bedienungskarte	Tarjeta de mando
12	**D04.198**	Condensatore motore ventilatore	Condensator fan motor	Condensateur moteur ventilateur	Kondensator fűr Ventilatormotor	Condensador por motor ventilador
13	**E08.37283**	Rele SCLD	Relay SCLD	Relais SCLD	Relais SCLD	Conectador SCLD
14	**E08.38486**	Fusibile 5X20 500 m A	Fuse 5X20 500 m A	Fusible 5X20 500 m A	Sicherung 5X20 500 m A	Fusible 5X20 500 m A

NOTE / NOTES / NOTES / BEMERKUNG / NOTA

Azienda Certificata
UNI EN ISO 9001:2015

Numero Certificato
50 100 5650

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2019

cod. M04.37207