



TAYLOR[®]
by **FRIGOMAT**

C119

Batch Freezer

C119



Features

A compact machine to produce high-quality desserts in smaller quantities with a reduced investment.

Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts.

Electronic Control: Automatic and semi-automatic cycles

Six freezing programs:

- automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced;
- automatic freezing cycle "PLUS" for higher consistency levels;
- semi-automatic freezing cycle with time setting;
- semi-automatic freezing cycle with consistency setting;
- slush cycle with consistency setting and continuous agitation;
- slush cycle with time setting and cyclic agitation.

Automatic consistency preservation at the end of each cycle.

High Precision

The electronic IES features a new consistency control system, that further improves the precision during the different working conditions.

Variable Batch Size

High production flexibility (from 2 up to 3.8 quarts of liquid mix), through the automatic control which manages the freezing cycle in relation to the type and quantity of mix.

Efficiency

Highly efficient freezing cylinder with direct expansion gas technology and steel beater with removable flexible scrapers.

Safety

Cylinder-block steel door with double safety system on hopper grid and on door itself. Upon grid and/or door opening, the beater immediately stops in order to avoid any accident. The door features an additional grid on the ejection hole to prevent any injury.

The machine features a low voltage control panel.

Easy installation

The machine's compact size and single-phase voltage make it ideal for any location.



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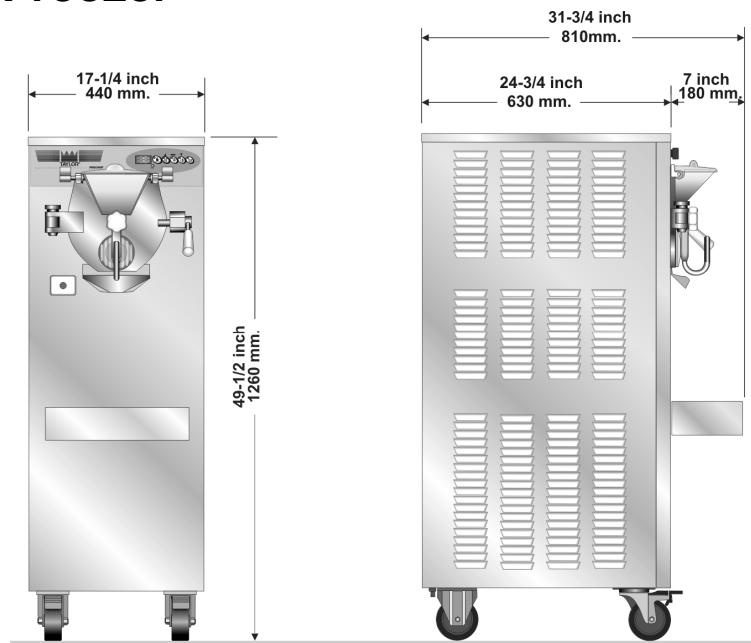
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C119 Batch Freezer



Weights	lbs.	kgs.
Net	373	169
Crated	478	217
Shipping Volume	cu. ft.	cu. m.
Crate	15.9	0.45

Dimensions	in.	mm.
Width	17-1/4	440
Depth	31-3/4	810
Height	49-1/2	1260

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	30	24	2P 3W
208-230/60/1 Water	30	24	2P 3W

(For exact electrical information, always refer to the data label of the unit)

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
 Neutral: Yes No **Cooling:** Air Water NA
 Options: _____

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

Freezing Cylinder

One, 8.5 quart.

Beater Motor

One, 2 HP.

Refrigeration System

One, approximately 15,500 BTU/hr. R404A (BTUs may vary depending on compressor used)

Air Cooled

Minimum 6" on both sides and 12" at rear. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

Water Cooled

Water inlet and drain connections on back panel 1/2" MPT.

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.