

C119

Horizontal batch freezer



Create homemade low to medium overrun gourmet ice cream, gelato, sorbet, frozen yogurts, Italian ice granita and slush. Liquid base mix and flavourings are poured into the convenient fill chute on the door. Fruits, nuts, candies, ripples and inclusions can be folded in as the product is being extracted in to your container. Manufactured for Taylor by Frigomat in Italy, ensuring the highest quality European standards and technology used to produce the highest quality gelato and desserts possible.

Load per cycle

2 - 4 Kg liquid base mix.

Hourly production

20 - 24Kg, approximately five to six batches per hour.

Variable batch size

The on board microprocessor monitors the freezing cycle allowing full or part batches to be frozen without the need to make any adjustments to the machines operation.

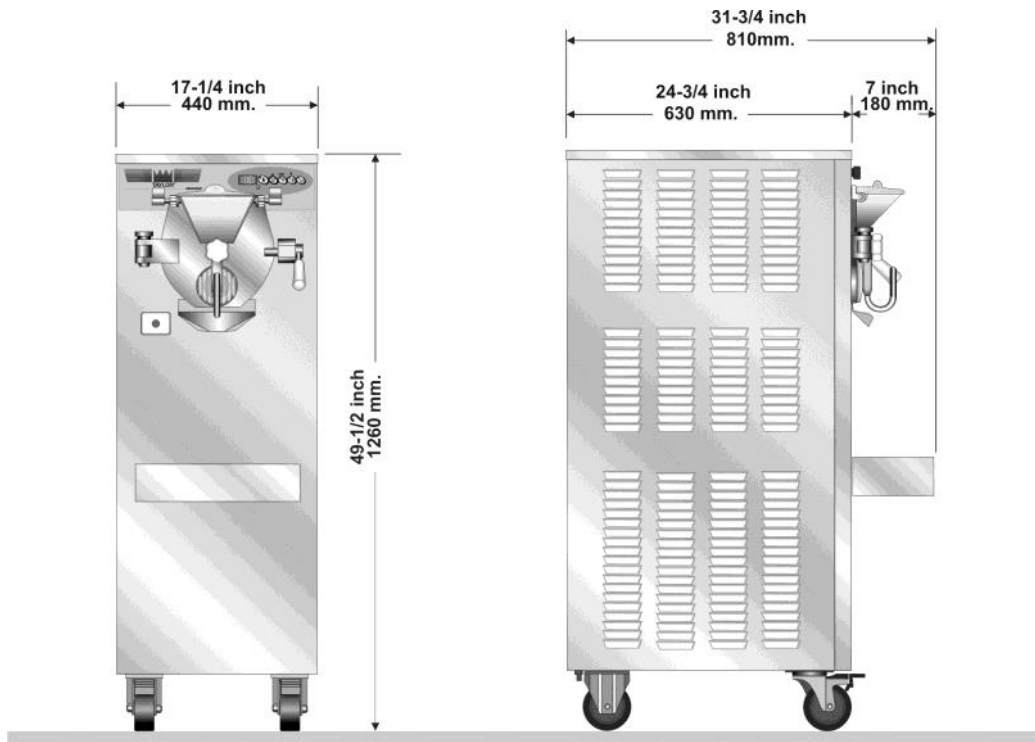
Two freezing cycles

The batch freezer can freeze in two different ways; either using the set timer or by pre-setting the consistency control.

Two slush programmes

The C119 can freeze Italian ice and slush product using two different cycles; either by monitoring the consistency with continual agitation for a smooth product or with the time settings and cyclic agitation for a more granular finished product.

C119 *Horizontal batch freezer*



DIMENSIONS		
Height	49-1/2"	1260 mm
Width	17-1/4"	440 mm
Depth	31-3/4"	810 mm
Floor clearance*	5"	127 mm
*mounted on standard castors		
Weight	375 lbs.	170 Kg
Wall air clearance		
Top (air cooled units)	12"	305 mm
Back (air cooled units)	8"	203 mm
Sides	2"	51 mm

C119 is available either AIR or WATER cooled.

ELECTRICAL SPECIFICATION - SINGLE PHASE		
Frigomat C119		
Voltage	230 VAC	
Frequency	50 Hz	
Circuit breaker	32 amp	
Plug/socket	IEC 309, 32 amp 3 - pin socket	
Nominal power	2.7Kw (water cooled) 2.9Kw (air cooled)	

ELECTRICAL SPECIFICATION - THREE PHASE		
Frigomat C119		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	16 amp	
Plug/socket	IEC 309, 16 amp 5 - pin socket	
Nominal power	2.7Kw (water cooled) 2.9Kw (air cooled)	

WATER CONNECTIONS*		
Cold water supply		
Fitting (on machine)	3/4" (22mm) Ø	
Supply temperature	13 - 20 °C (55 - 68 °F)	
Supply pressure	1 - 3 Bar (14.5 - 43.5 PSI)	
Waste pipe		
Fitting (on machine)	3/4" (22mm) Ø	

*Water connections only required for all water cooled machines.



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

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Taylor_{UK}
Artisan Ice Cream Equipment

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