

CH03

Pasteuriser, 30 litre



Allow the operator to incorporate a hot process to mix, heat, hold, refrigerate and age gelato or other frozen dessert mixes. Using a hot process improves mix stability, assures a rich creamy texture and ensures a high quality product in the display case whilst maintaining high levels of food safety. The equipment's flexibility allows it to be used for speciality recipes; inverted sugars, slush bases, syrup toppings or hot chocolate. Manufactured in Italy by Frigomat to ensure European equipment quality and technology.

Reservoir

One, 30 litre vat. Clear cover allows the operator to watch the mixing action. If cover is raised, heating and agitation will stop for safety purposes, but refrigeration continues. The pasteuriser can be operated at one third capacity if required.

Controls

Touch pad controls mixing, refrigeration, tap, rinsing of the spout. The unit has two automatic pasteurising cycles and one programmable heat cycle.

Heat cycles

Two Automatic heating temperature cycles are pre-programmed to heat and cool within specified time periods to assure food safety. The high temperature cycle heats to 85°C and immediately begins cooling the mix to maintain safe product temperatures below 5°C. The lower temperature cycle heats to 65°C, holds the mix at that temperature for 30 minutes before cooling. The heating and cooling cycle is completed in approximately two hours.

One semi-automatic cycle allows the operator to personalise their recipe by selecting the appropriate temperatures for specific ingredients.

Bain-marie

The vat of the pasteuriser is heated by a glycol bain-marie system; this evenly heats or chills the cylinder without 'hot spotting'. Ensuring even heat transfer throughout the tank surfaces instead of only where the heating elements are located.

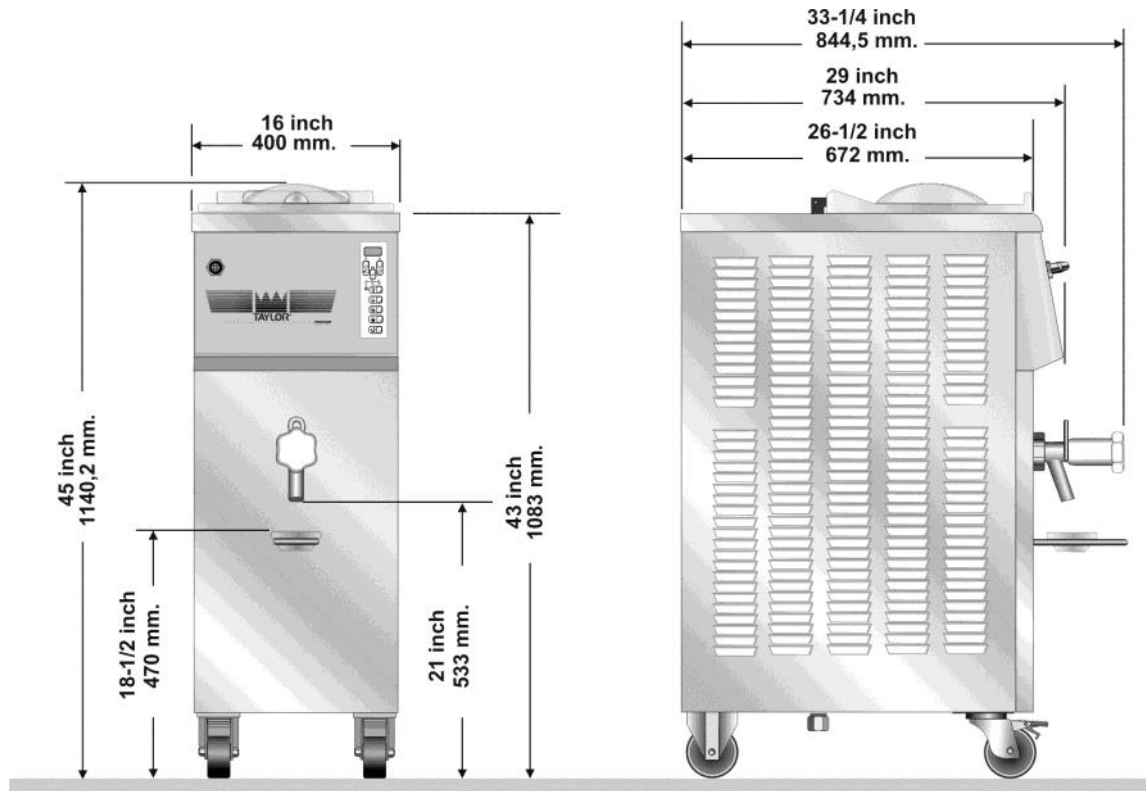
Easy cleaning

With both hot and cold water attached, cleaning is simple. Independent rinse cycle for the spout maintains strictest hygiene between batches and eliminates flavour carryover. The agitator and spout disassemble easily without tools.

Drip tray

The clear drip tray and stainless steel holder may be removed as needed for filling large containers.

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DIMENSIONS		
Height	45"	1140 mm
Width	16"	400 mm
Depth	33-1/4"	845 mm
Floor clearance*	5"	127 mm
*mounted on standard castors		
Weight	287 lbs.	130 Kg
Wall air clearance		
Top	18"	460 mm
Back	12"	305 mm
Sides	2"	52 mm

CH03 is available AIR or WATER cooled.

*Water connections required for all water cooled machines. Waste connections are not required for air cooled units; water connections only necessary for the built-in rinse tap/hose to function.

ELECTRICAL SPECIFICATION - SINGLE PHASE		
Frigomat CH03		
Voltage	230 VAC	
Frequency	50 Hz	
Circuit breaker	32 amp	
Plug/socket	IEC 309, 32amp 3 - pin socket	
Nominal power	3.5Kw (water cooled) 3.7Kw (air cooled)	

ELECTRICAL SPECIFICATION - THREE PHASE		
Frigomat CH03		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	16 amp	
Plug/socket	IEC 309, 16 amp 5 - pin socket	
Nominal power	3.5Kw (water cooled) 3.7Kw (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	



Standard 6



LISTED
SA2650



Selected 50
Hz. Models

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

April 2014

TaylorUK
Artisan Ice Cream Equipment

Taylor Company UK

106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL

Tel: +44 (0) 1473 350000

Fax: +44 (0) 1473 350001

www.taylor-company.co.uk