

CH03

Batch Heat Treatment

Features

Allows the operator to incorporate a hot process to mix, heat, refrigerate, hold, and age gelato or other frozen dessert mixes. Using a hot process improves mix stability, assures a rich, creamy texture, and maintains quality frozen product in the display case. Flexible equipment may also be used for specialty recipes, like pudding, inverted sugar, slush base, syrup toppings or hot chocolate. Manufactured in Italy by Frigomat to ensure European equipment quality and technology.

Reservoir

One, 31.7 quart (30 liter) vat. Clear cover allows operator to watch the mixing action. If cover is raised, heating and agitation will stop for safety purposes, but refrigeration continues.

Controls

Touch pads control mixing, refrigeration, faucet, rinsing the spout, two automatic and one programmable heat cycles.

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 185°F. (85°C.) and immediately begins cooling the mix to maintain safe product temperatures below 41°F (5°C). The lower temperature cycle heats to 150°F. (65°C.), holds the mix at that temperature for 30 minutes, before cooling. The heating and cooling cycle is completed within two hours. One semi-automatic cycle allows the operator to personalize their recipe by selecting the proper temperatures for specific ingredients. Delicate ingredients such as cream or chocolate are typically added during the cool down phase.

Bain-Marie

Indirect heat surrounds the vat for cooking delicate ingredients like custards or melting chocolate. Heat transfers through the entire tank surface, instead of only where heating elements are located. Also aids in refrigerating product without the possibility of ice crystal formation.

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 flavor carryover. Agitator and spout disassemble easily without tools.

Drip Tray

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

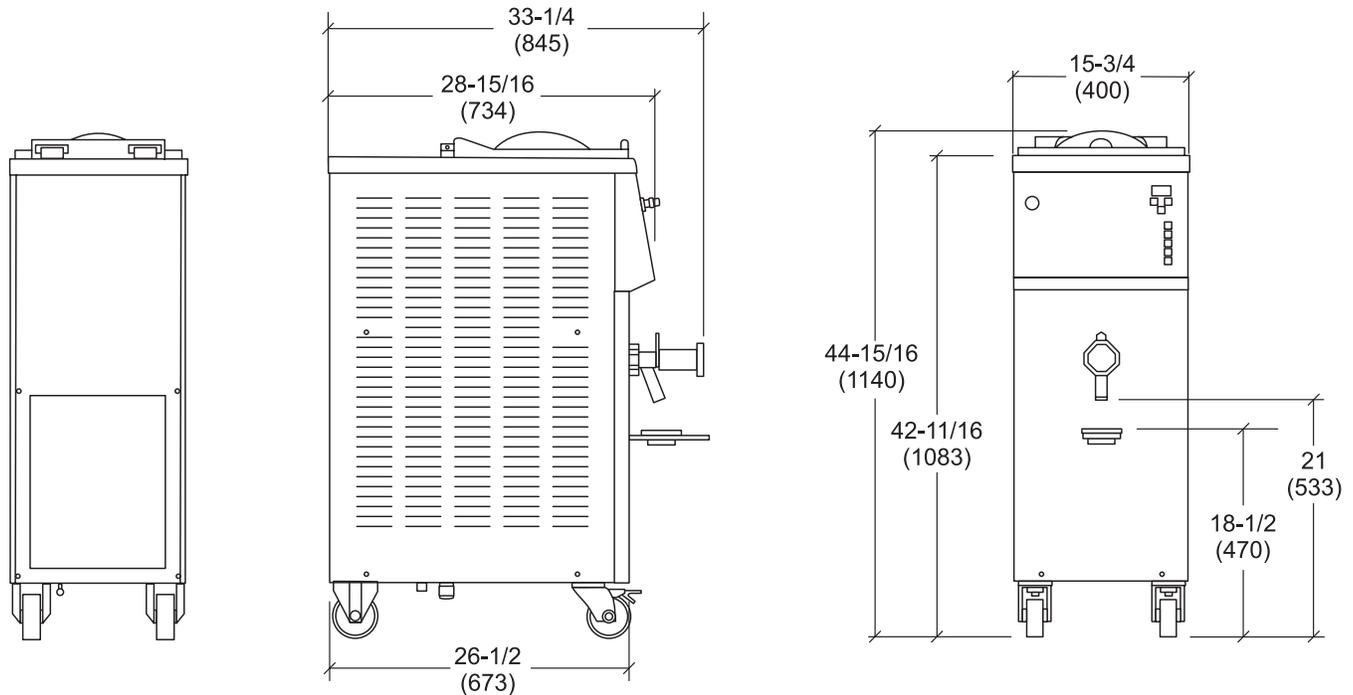


Standard C2

SA13228

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NOTE: FIGURES IN PARENTHESES INDICATE MILLIMETERS.

Weights	lbs.	kgs.
Net	353	160.1
Crated	424	192.3
	cu. ft.	cu. m.
Volume	20.8	0.59

Dimensions	in.	mm.
Width	15-3/4	400
Depth	33-1/4	845
Height	44-15/16	1140
Floor Clearance*	4	102

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

This unit may be manufactured in other electrical and cooling characteristics. Refer to the local Taylor Distributor for availability. (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.

Heater

One, 3 kW.

Refrigeration System

One, approximately 22,800 BTU/hr. R404A. (BTUs may vary depending on compressor used.)

Agitator Motor

One, 1/4 HP.

Air Cooled

Minimum Clearance: 3" (76 mm) around all sides. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Water Cooled

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



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