



**TAYLOR**<sup>®</sup>  
by **FRIGOMAT**

# C003

## Whipped Cream Dispenser

C003



### Features

Garnish all your favorite beverages and desserts with freshly made whipped cream or create your own mousse desserts with the same equipment. Simply mix the ingredients together and pour into the whipping dispenser's tank. Press the button to serve **with no chemical additives or propellants**. The cream whippers are **environment friendly**, eliminating the use of cans, generating materials and refrigerator space, while providing economical savings. They have very limited size and energy consumption. Manufactured in Italy by Frigomat to ensure Italian food/dessert equipment quality.

### Refrigerated Hopper

One, 2.5 lt. (2.6 quart) removable hopper, refrigerated to maintain safe product temperatures below 4°C (39°F). The temperature is displayed and is adjustable for various product requirements.

### Whipping Action

Cold liquid cream is pumped through a refrigerated chamber, forcing the cream through multiple paths, incorporating air and whipping it into a light and fluffy topping or dessert.

### Air Pump

Rotor high-pressure steel pump with overrun setting: select the lowest number on the adjustment knob for lower overrun, and adjust to a higher number if a lighter texture is desired. The pump is suitable for creams with fat content up to 45%.

Located above the hopper, it is easily disassembled without tools for cleaning.

### Dispensing

The machine features a refrigerated dispensing nozzle at 4°C (39°F). For operation, just press the button and hold until desired quantity is dispensed.

### Drip Tray

Clear drip tray and stainless steel holder may be removed as needed.

### Frigomat srl

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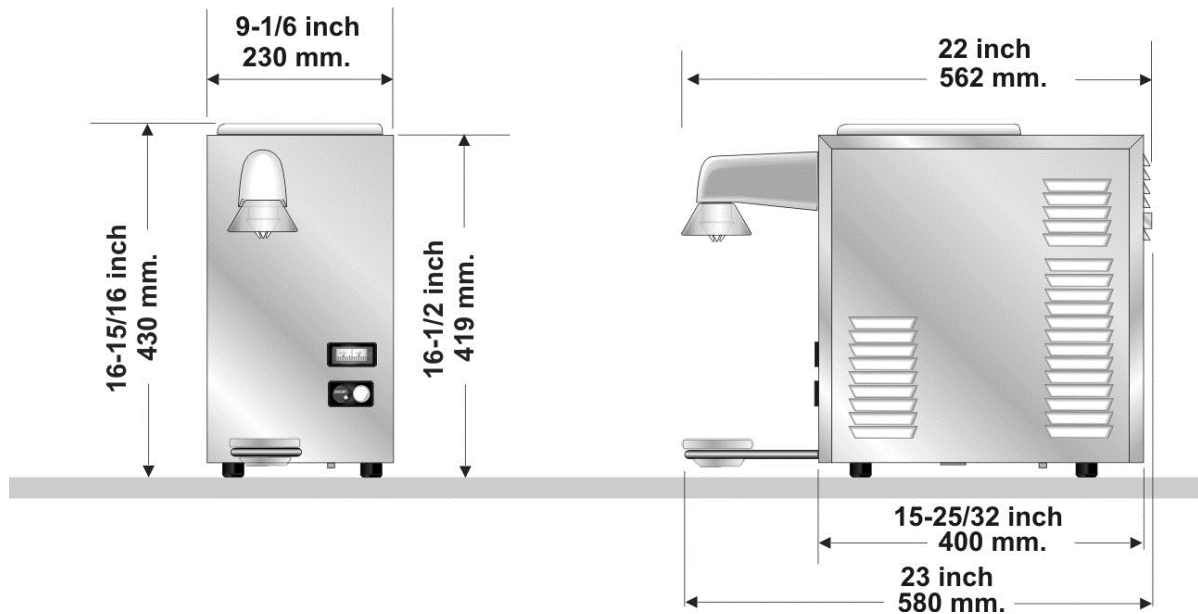


Azienda Certificata  
UNI EN ISO 9001:2008

Numero Certificato  
50 100 5650



# C003 Whipped Cream Dispenser



Weights	lbs.	kgs.
Net	55	25
Crated	80	36.3
Shipping Volume	cu. ft.	cu. m.
Crate	3.8	0.11

Dimensions	in.	mm.
Width	9-1/6	230
Depth	22	562
Height	16-15/16	430

Counter Clearance: 25 mm (1") mounted on standard legs.

Electrical	Total Amps	Supplied with Cord and plug
230/50/1	4	Schuko

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

## Specifications

### Electrical

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

### Pump Motor

One, 370W (1/2 HP).

### Refrigeration System

One, approximately 140 BTU/hr. R134A (BTUs may vary depending on compressor used)

### Air Cooled

Minimum 4" around all sides. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

## Bidding Specs

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ ph \_\_\_\_\_  
 Neutral:  Yes  No Cooling:  Air  Water  NA  
 Options: \_\_\_\_\_

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