



TAYLOR[®]
by **FRIGOMAT**

C153

Batch Freezer

C153

Features

The C153 vertical batch freezer has been specifically designed for the easy production of quality gelato, ice cream and sorbet to suit the most common pan/container sizes. It is extremely reliable and easy to use and maintain. This machine is ideal for both the experienced gelato master as well as for the beginner who has just started approaching the world of gelato and who will love its simplicity.

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

Electromechanical Control

- freezing cycle with time setting;
- end-cycle buzzer;
- speed selection switch: standard, for the production cycle and high speed, for the extraction.

Freezing Cylinder

Vertical cylinder with freezing system working both on the cylinder walls and bottom to obtain the perfect consistency of the product.

A removable stainless steel beater features plastic mobile scrapers acting on walls and bottom of the cylinder.

Door: practical and safe

Removable door with safety grid allows for easy cleaning. Extraction of the product through the integrated door grates creates an artisan appearance of the product for a beautiful presentation.

The wide extraction hole allows a quick ejection of the products.

Easy

The floor model's compact size and castor wheels allow it to be moved easily.

It features a transparent cover for an easy inspection of the product during the freezing cycle and a height adjustable stainless-steel shelf which allows the use of different size containers.



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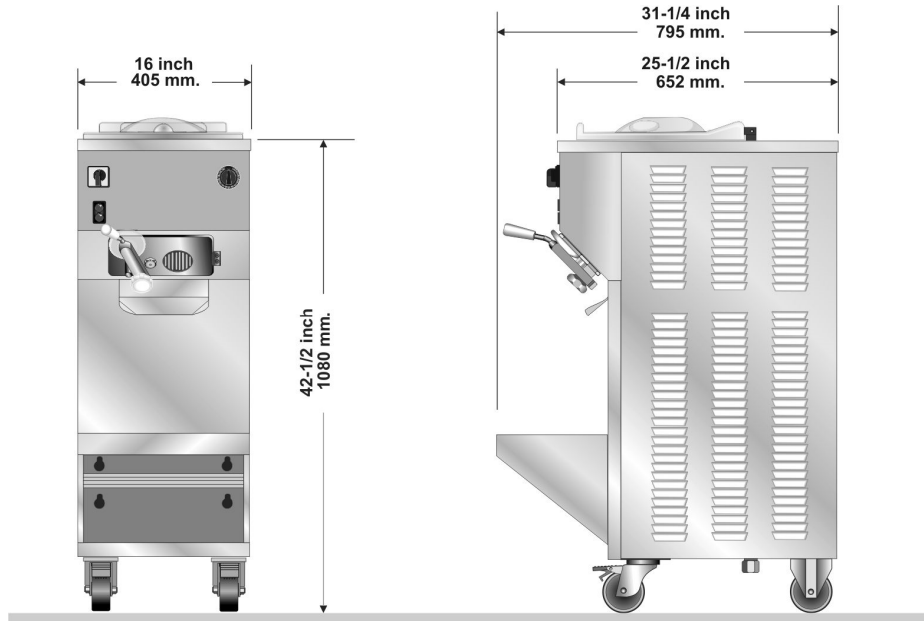


Azienda Certificata
UNI EN ISO 9001:2008

Numero Certificato
50 100 5650



C153 Batch Freezer



Weights	lbs.	kgs.
Net	317	144
Crated	440	200
Shipping Volume	cu. ft.	cu. m.
Crate	20.8	0.59

Dimensions	in.	mm.
Width	16	405
Depth	31-1/4	795
Height	42-1/2	1080

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	A	kW
400/50/3+N			
415/50/3+N	T16	8.5	3.5
Air			
400/50/3+N			
415/50/3+N	T16	8.5	3.4
Water			

(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, 18.5 lt. (19.5 quart).

Beater Motor

One, two speed beater motor 1.8 kW (2.5 HP) at low speed, 2.5 kW (3.4 HP) at high speed.

Refrigeration System

One, approximately 1.860 W. R404A (@ - 23.3°C evap. / + 54°C cond.)

Air Cooled

Minimum 150 mm (6") on both sides and 300 mm (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.