



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

# CH02

## Heater

CH02



### Features

The CH02 heat treatment machine has been specifically designed for those professionals who require an easy to use and extremely reliable mix treatment equipment. The hot process improves the mix stability, produces a rich, creamy textured product, and maintains the quality of the frozen product in the display case.

Manufactured in Italy by Frigomat to ensure European equipment quality and technology.

### Heat Cycles

Three quick selection pushbuttons:

- automatic cycle at 85°C (185°F);
- automatic cycle at 65°C (149°F);
- semi-automatic cycle with regulation of temperature up to 90°C (194°F) and automatic calculation of the pause times according to selected temperature.

Possibility to set the pause time up to 10 hours.

### Preservation Cycle

Automatic preservation of the temperatures at the end of the cycle.

### Bain-Marie System

Bain-marie system: the indirect heat is evenly transferred through the entire tank surface to prevent the product from burning.

### Agitation

Quick release eccentric beater for the best mixing of the product and an homogeneous distribution of the heat.

### Vat

Stainless steel cylinder-block vat with high-precision temperature control through a dip probe. The clear lid allows the operator to survey the mixing operation.

### Compact

Limited size to facilitate the positioning of the equipment in every part of the laboratory.

### Variable Batch Size

High production from 3 kg up to 8 kg (from 2.8 up to 7.6 quarts), through the automatic control which manages the mix treatment cycle.

### IES System

The IES electronic eliminates the phenomenon of the thermal inertia, tanks to a patented system, which allows an extreme working precision at the desired temperatures, reducing the energy consumption.

### Frigomat srl

Via 1°Maggio,28 – 26862 Guardamiglio (Lo), ITALY

Phone +39 0377-415011, Fax +39 0377-451079

[www.frigomat.com](http://www.frigomat.com)

e-mail: [info@frigomat.com](mailto:info@frigomat.com)

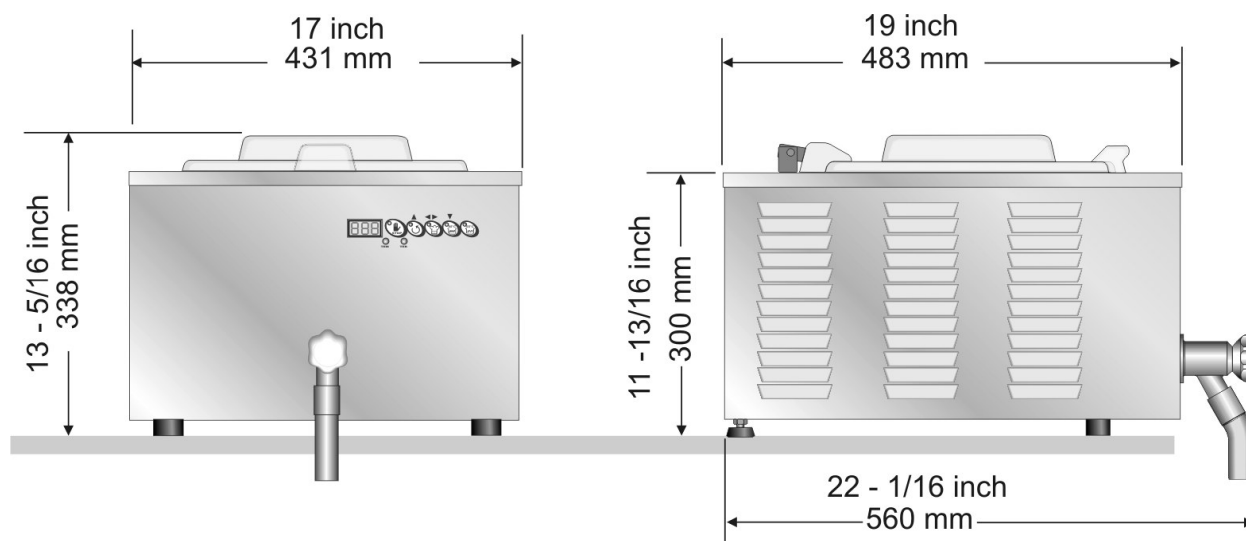


Azienda Certificata  
UNI EN ISO 9001:2008

Numero Certificato  
50 100 5650



# CH02 Heater



Weights	lbs.	kgs.
Net	77	35
Crated	121.2	55
Shipping Volume	cu. ft.	cu. m.
Crated	3.53	0.10

Dimensions	in.	mm.
Width	16.9	431
Depth	22	560
Height	13.3	338

Counter Clearance: 1" mounted on standard legs.

Electrical	Maximum Fuse Size	A	kW
230/50-60/1	T16	10	2.2
240/50-60/1			

(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.

### Reservoir

One, 11.7 lt. (12.4 quart vat). Clear cover allows operator to watch the mixing action.

### Beater Motor

One, 120 W (1/6 HP).

### Heater

One, 2 kw.

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