

C153

Vertical batch freezer



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. The machine is ideal for both the experienced gelato master as well as the beginner who has just started approaching the world of gelato and who will love its simplicity.

Manufactured in Italy by Frigomat to ensure that European equipment quality and technology standards are met.

Load per cycle

4.5 - 6.5 Kg liquid base mix.

Hourly production

25 - 30Kg, approximately four batches per hour.

Electromechanical control

- Freezing cycle controlled by timer.
- Buzzer alerts cycle end.
- Speed selection switch; standard for the production cycle and high speed for extraction.

Freezing cylinder

Vertical cylinder with freezing system working both on the cylinder walls and bottom to obtain the perfect consistency of the product. The removable stainless steel beater features plastic mobile scrapers acting on the 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. The wide extraction hole allows for quick ejection of the product.

Safety

The freezer has a double magnetic safety system, if the lid is lifted or the door assembly is removed, the beater immediately stops in order to avoid any accidents. The door features an additional grid on the ejection orifice to prevent any injury.

Easy cleaning and operation

The C153's compact size and caster wheels allow it to be moved easily. It features a transparent lid for easy inspection of the product during the freezing cycle and a height adjustable stainless steel shelf which allows for the use of different size containers.

Variable batch size

High production flexibility from 4.5Kg up to 6.5Kg of liquid mix. (Output volume, freezing time and percentage of overrun will vary depending on the type of product and ingredients used).



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

January 2017

TaylorUK
Artisan Ice Cream Equipment

Taylor UK

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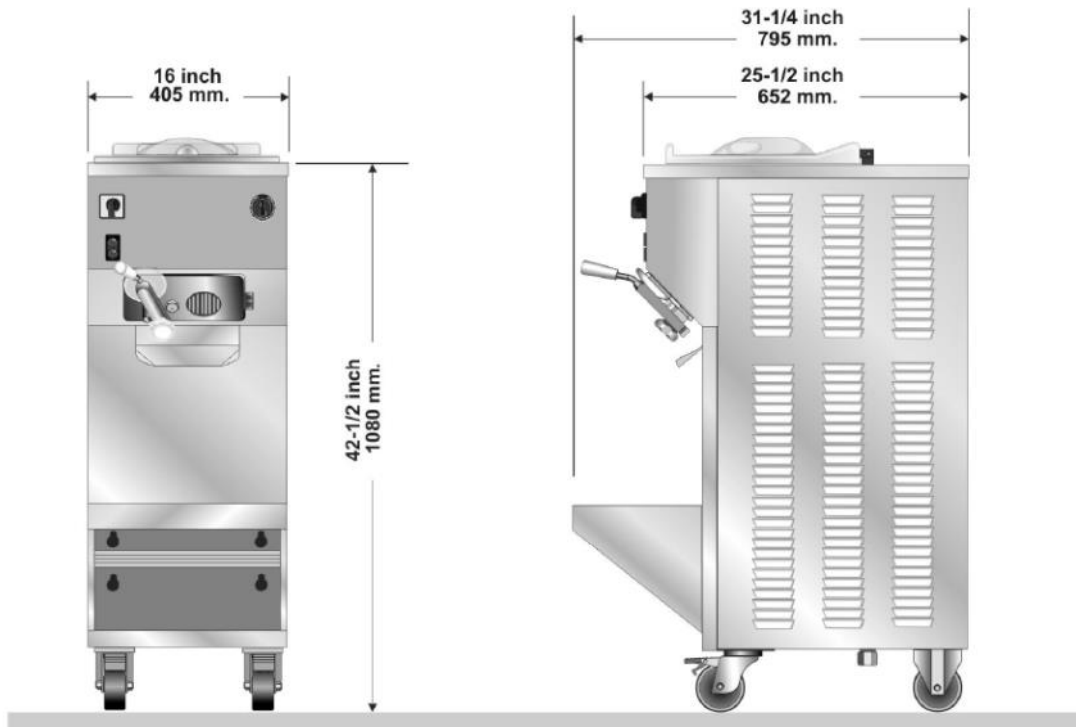
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C153 Vertical batch freezer



| DIMENSIONS | | |
|---------------------------------|----------|---------|
| Height | 42-1/2" | 1080 mm |
| Width | 16" | 405 mm |
| Depth | 31-1/4" | 795 mm |
| Floor clearance* | 5" | 127 mm |
| *mounted on standard castors | | |
| Weight | 317 lbs. | 144 Kg |
| Wall air clearance (air cooled) | | |
| Top | 18" | 460 mm |
| Back | 12" | 305 mm |
| Sides | 6" | 150 mm |

C153 is available AIR or WATER cooled.

| ELECTRICAL SPECIFICATION - THREE PHASE ONLY | | |
|---|------------------------------|--|
| Frigomat C153 | | |
| Voltage | 400 - 415 VAC | |
| Frequency | 50 Hz | |
| Circuit breaker | 16 amp | |
| Plug/socket | IEC 309, 16 amp 5-pin socket | |
| Nominal power | 3.5 Kw (air) 3.4 Kw (water) | |
| Total amps (running) | 8.5 per phase | |

| 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 (Requires suitable waste water down pipe with U-bend - NOT fitted by Taylor UK) |

*Water/waste connections only required for water cooled machines.



Azienda Certificata
UNI EN ISO 9001:2008
Numero Certificato
50 100 5650



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