

## CH06

### *Pasteuriser, 130 litre*



The CH06 allows the operator to incorporate a hot process to mix, heat, hold, refrigerate and age gelato or other frozen dessert mixes. Using a hot process improves mix stability, assures a rich creamy texture and ensures a high quality product in the display case whilst maintaining high levels of food safety. The equipment's flexibility allows it to be used for speciality recipes; inverted sugars, slush bases, syrup toppings or hot chocolate.

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

#### Heat cycles

- Three quick selection push buttons:
- Automatic cycle at 85°C
- Automatic cycle at 65°C
- Semi-automatic cycle with regulation of temperature up to 90°C and automatic calculation of pause timing according to the selected temperature. Pause can be set up to 10 hours.

#### Preservation cycles

Preservation at 4°C is automatic with the ability to monitor the product temperature throughout the cycle. Semi-automatic cooling/preservation cycle can be selected.

#### Bain-marie system

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

#### Automatic functions with IES system

Automatic no-frost function and cycle restart in case of electrical blackout. The IES system eliminates the phenomenon of thermal inertia, thanks to a patented system which allows high precision at the desired temperatures and also helps with energy consumption.

#### Stainless steel vat

Stainless steel cylinder block vat with high precision temperature control through a dip probe. The clear cover allows operators to watch the mixing action and the high positioned outlet spigot allows the use of large containers to dispense the product into.

#### Easy cleaning

Independent rinse cycle for the spout maintains strictest hygiene after each mix drawing and eliminates carryover. Stainless steel agitator and spout disassemble easily without tools.

#### Variable batch size

Flexible production from 40Kg up to 130Kg.



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

January 2017

#### Taylor UK

106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL

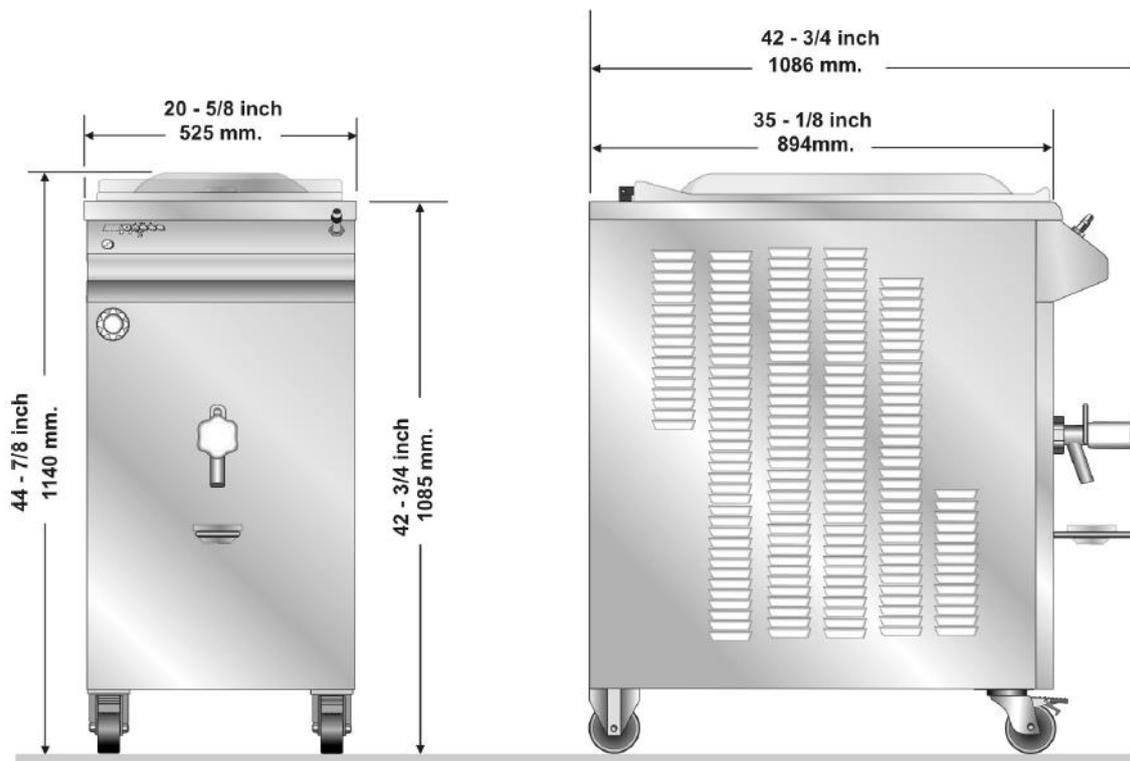
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# CH06 Pasteuriser, 130 litre



DIMENSIONS		
Height	44-7/8"	1140 mm
Width	20-5/8"	525 mm
Depth	42-3/4"	1086 mm
Floor clearance*	5"	127 mm
*mounted on standard castors		
Weight	544 lbs.	247 Kg
Wall air clearance		
Back	2"	50 mm
Sides	2"	50 mm

CH06 is ONLY available WATER cooled.

ELECTRICAL SPECIFICATION - THREE PHASE ONLY		
<b>Frigomat CH06</b>		
Voltage	400 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	32 amp	
Plug/socket	IEC 309, 32 amp 5-pin socket	
Nominal power	13 Kw	
Total amps (running)	20 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)



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



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Artisan Ice Cream Equipment

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