

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

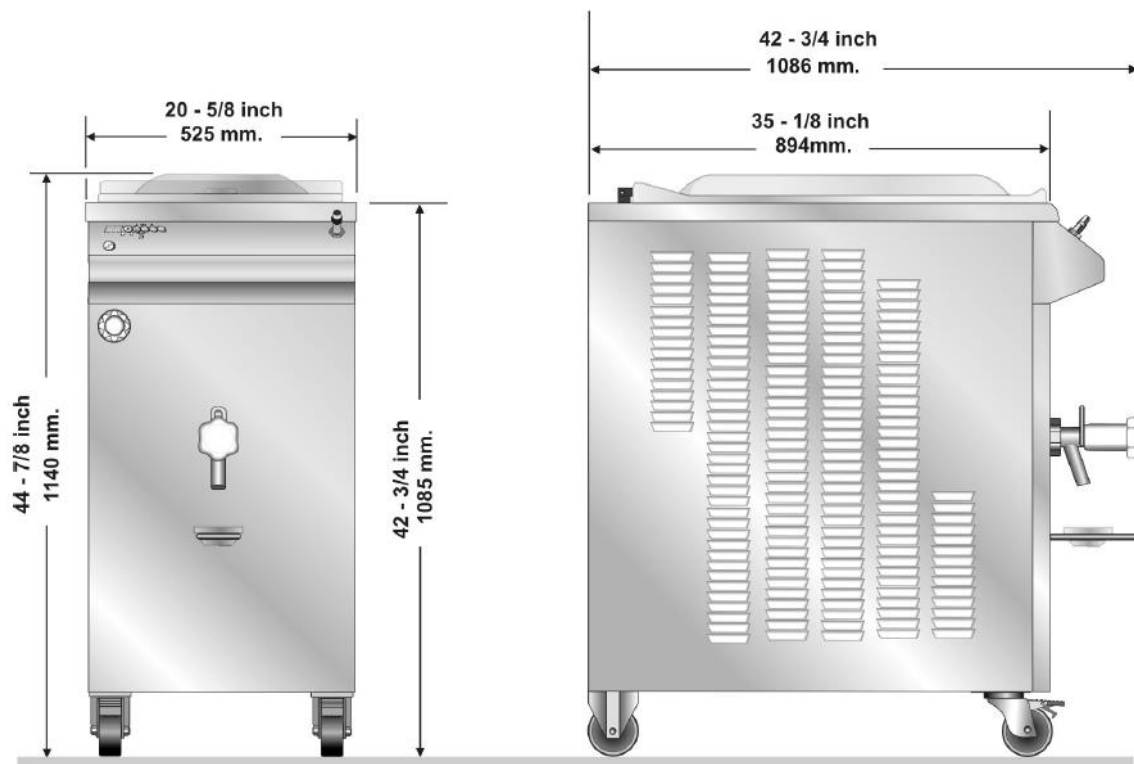
Flexible production from 40Kg up to 130Kg.



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

January 2017

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| 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 | | |
|---|------------------------------|--|
| Frigomat CH06 | | |
| 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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TaylorUK
Artisan Ice Cream Equipment

Taylor UK

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

Tel: +44 (0) 1473 350000

Fax: +44 (0) 1473 350001

Web: www.taylor-company.co.uk

Email: sales@taylor-company.co.uk