

CH04

Pasteuriser, 60 litre



The CH04 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 20Kg up to 60Kg.



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

January 2017

TaylorUK
Artisan Ice Cream Equipment

Taylor UK

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

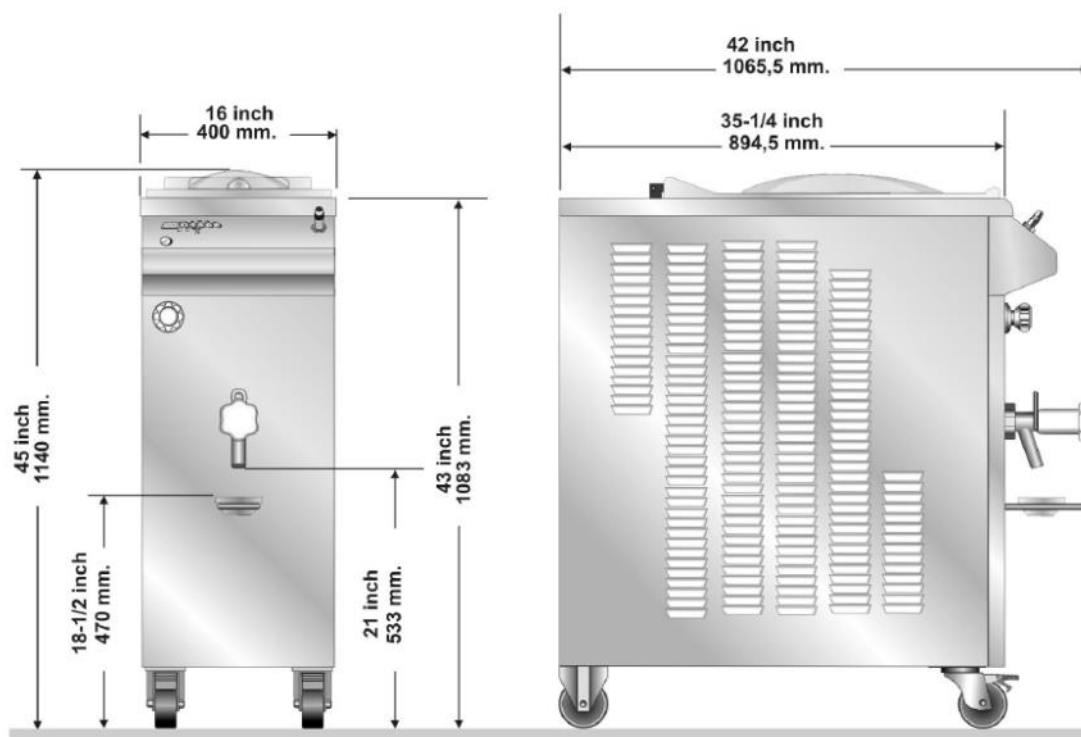
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CH04 *Pasteuriser, 60 litre*



DIMENSIONS		
Height	45"	1140 mm
Width	16"	400 mm
Depth	42"	1066 mm
Floor clearance*	5"	127 mm
*mounted on standard castors		
Weight	407 lbs.	185 Kg
Wall air clearance		
Back	2"	50 mm
Sides	2"	50 mm

CH04 is ONLY available WATER cooled.

ELECTRICAL SPECIFICATION - THREE PHASE ONLY		
Frigomat CH04		
Voltage	400 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	20 amp	
Plug/socket	IEC 309, 32 amp 5-pin socket	
Nominal power	7.2 Kw	
Total amps (running)	11 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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