

# C119

## Batch Freezer



### Features

A compact machine to produce high-quality desserts in smaller quantities with a reduced investment. Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts.

### Electronic Control: Automatic and semi-automatic cycles

Six freezing programs:

- automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced;
- automatic freezing cycle "PLUS" for higher consistency levels;
- semi-automatic freezing cycle with time setting;
- semi-automatic freezing cycle with consistency setting;
- slush cycle with consistency setting and continuous agitation;
- slush cycle with time setting and cyclic agitation.

Automatic consistency preservation at the end of each cycle.

### High Precision

The electronic IES features a new consistency control system, that further improves the precision during the different working conditions.

### Variable Batch Size

High production flexibility (from 2 up to 3.8 quarts of liquid mix), through the automatic control which manages the freezing cycle in relation to the type and quantity of mix.

### Efficiency

Highly efficient freezing cylinder with direct expansion gas technology and steel beater with removable flexible scrapers.

### Safety

Cylinder-block steel door with double safety system on hopper grid and on door itself. Upon grid and/or door opening, the beater immediately stops in order to avoid any accident. The door features an additional grid on the ejection hole to prevent any injury.

The machine features a low voltage control panel.

### Easy installation

The machine's compact size and single-phase voltage make it ideal for any location.



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### Frigomat srl

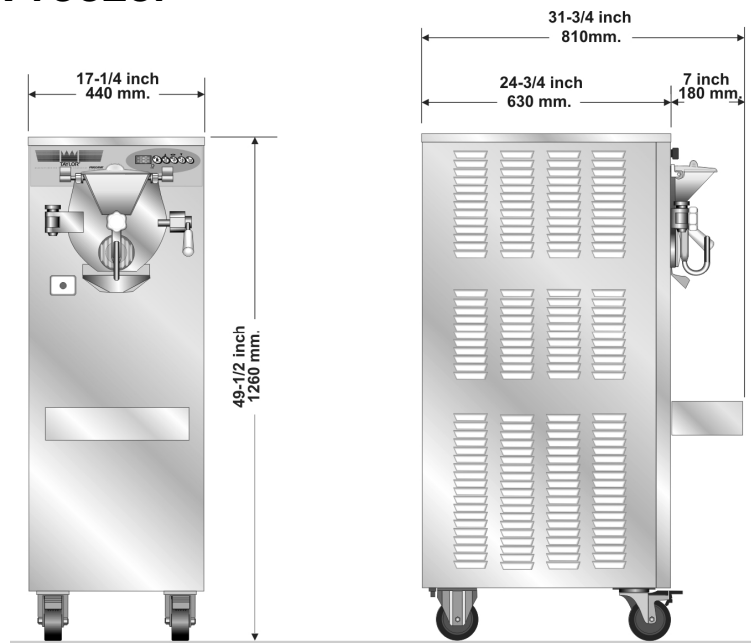
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Weights	lbs.	kgs.
Net	373	169
Crated	478	217
Shipping Volume	cu. ft.	cu. m.
Crate	15.9	0.45

Dimensions	in.	mm.
Width	17-1/4	440
Depth	31-3/4	810
Height	49-1/2	1260

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	30	24	2P 3W
208-230/60/1 Water	30	24	2P 3W

(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.

### Freezing Cylinder

One, 8.5 quart.

### Beater Motor

One, 2 HP.

### Refrigeration System

One, approximately 15,500 BTU/hr. R404A (BTUs may vary depending on compressor used)

### Air Cooled

Minimum 6" on both sides and 12" at rear. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

### Water Cooled

Water inlet and drain connections on back panel 1/2" MPT.

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