

CH04

Batch Heat Treatment



Features

The CH04 heat treatment machine has been specifically designed for professionals who require mix treatment equipment that is easy to use and extremely reliable. Using a hot process improves mix stability, produces a rich, creamy textured product, and maintains quality frozen product in the display case.

Manufactured in Italy by Frigomat to ensure European equipment quality and technology.

Heat Cycles

Three quick selection push-buttons:

- automatic cycle at 185°F;
- automatic cycle at 149°F;
- semi-automatic cycle with regulation of temperature up to 194°F and automatic calculation of pause timing according to selected temperature.

Possibility to set the pause timing up to 10 hours.

Preservation Cycle

Preservation at 39°F is automatic with the ability to monitor product temperature throughout the cycle.

Semi-automatic cooling/preservation cycle at 39°F.

Bain-Marie System

Bain-marie system: the indirect heat is evenly transferred through the entire tank surface to prevent the product from burning. It allows the tank to reach temperatures up to 221°F while maintaining the characteristics of the product.

Automatic functions

Automatic no-frost function and cycle restart in case of electrical blackout.

Vat

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

Easy Cleaning

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

Variable Batch Size

High production flexibility (19 up to 58 quarts), through the automatic control which manages the mix treatment cycle in relation to the type and quantity of product.



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Frigomat srl

Via 1°Maggio,28 – 26862 Guardamiglio (Lo), ITALY

Phone +39 0377-415011, Fax +39 0377-451079

www.frigomat.com

e-mail: info@frigomat.com

ABS & Taylor Enterprises, Inc.

5002 West 123rd Street, Alsip, Illinois 60803

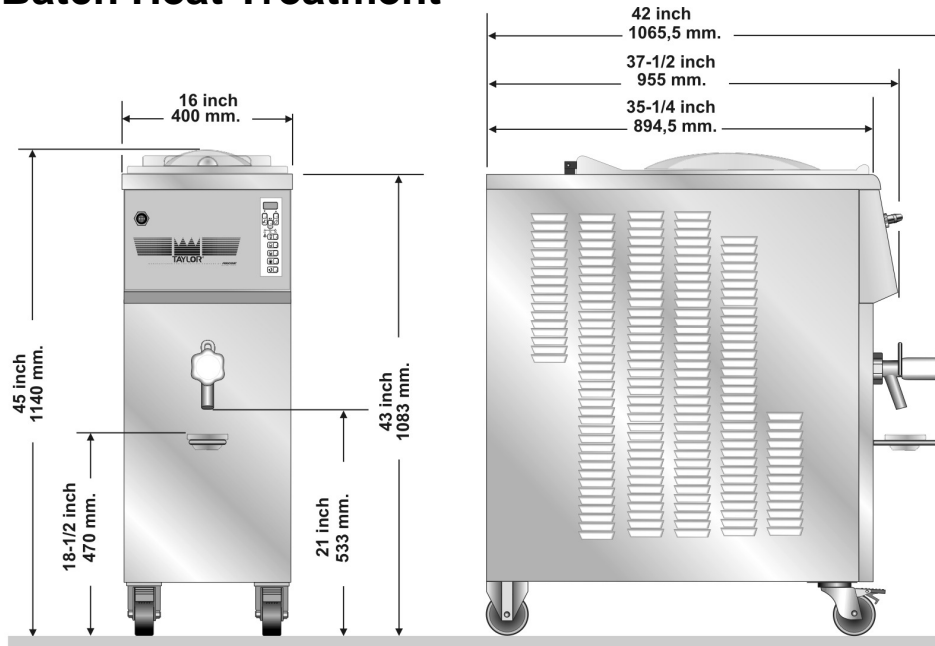
Phone: 1-708-233-1472, Fax: 1-708-233-1467

www.absandtaylor.com

e-mail: info@absandtaylor.com



CH04 Batch Heat Treatment



Weights	lbs.	kgs.
Net	441	200
Crated	529	240
Shipping Volume	cu. ft.	cu. m.
Crated	25.7	0.73

Dimensions	in.	mm.
Width	16	400
Depth	42	1065
Height	45	1140

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3	30	22	3P 4W

(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.

Reservoir

One, 63.4 quart vat. Clear cover allows operator to watch the mixing action.

Beater Motor

One, 3/4 HP.

Refrigeration System

One, approximately 46.300 BTU/hr. R404A (BTUs may vary depending on compressor used)

Heater

One, 6 kw.

Water Cooled

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

Optional

Prearrangement for printer connection.

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