

# C118

## Batch Freezer



### Features

The C118 batch freezer is the result of more than 45 years of experience manufacturing gelato/ice cream equipment. A technologically advanced machine for professionals wishing to produce high-quality desserts in larger quantities with maximum efficiency. 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

Four freezing programs:

- automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced;
- 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 6.3 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.

### Two-Speed Beater

The beater has two speeds: standard for production and high speed for extraction with "extra chill" option during the ejection to maintain the best product consistency.

### 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 cleaning and operation

A rinse faucet fits right into the front panel conveniently located next to the door.

Large shelf with nonslip pad is very practical for the operator.



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### Frigomat srl

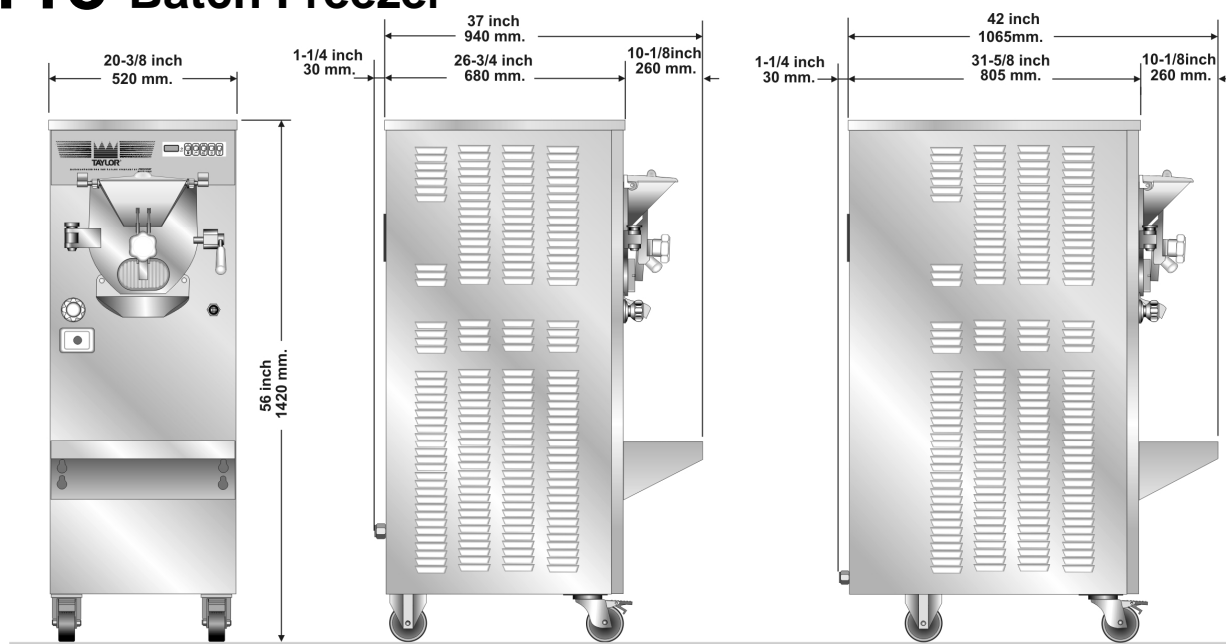
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# C118 Batch Freezer



Weights	lbs.	kgs.
Air Cooled - Net	606	275
Air Cooled - Crated	727	330
Water Cooled - Net	540	245
Water Cooled - Crated	661	300
Shipping Volume	cu. ft.	cu. m.
Air Cooled	26.4	0.75
Water Cooled	22.2	0.63

Dimensions	in.	mm.
Width	20-1/2	520
Water Cooled Depth	37	940
Air Cooled Depth	42	1065
Height	56	1420

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Air	35	28	3P 4W
208-230/60/3 Water	35	28	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.

### Freezing Cylinder

One, 12.4 quart.

### Beater Motor

One, two speed beater motor 2.5 HP at low speed, 4.0 HP at high speed.

### Refrigeration System

One, approximately 16,500 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.*