

C004

Whipped Cream Dispenser



Features

Garnish all your favorite beverages and desserts with freshly made whipped cream or create your own mousse desserts with the same equipment. Simply mix the ingredients together and pour into the whipping dispenser's tank. Press the button to serve **with no chemical additives or propellants**. The cream whippers are **environment friendly**, eliminating the use of cans, generating materials and refrigerator space, while providing economical savings. They have very limited size and energy consumption. Manufactured in Italy by Frigomat to ensure Italian food/dessert equipment quality.

Refrigerated Hopper

One, 2.6 quart removable hopper, refrigerated to maintain safe product temperatures below 39°F. The temperature is digitally displayed and is adjustable for various product requirements.

Whipping Action

Cold liquid cream is pumped through a refrigerated chamber, forcing the cream through multiple paths, incorporating air and whipping it into a light and fluffy topping or dessert.

Air Pump

Rotor high-pressure steel pump with overrun setting: select the lowest number on the adjustment knob for lower overrun, and adjust to a higher number if a lighter texture is desired. The pump is suitable for creams with fat content up to 45%.

Located above the hopper, it is easily disassembled without tools for cleaning.

Dispensing

The machine features a refrigerated dispensing nozzle at 39°F. A convenient push-button can be used for two modes of operation: manual and timed. For manual operation, just press and hold until desired quantity is dispensed. For timed operation, pre-set the dispensing time in the electronic control for consistent portions every serving. A continuous dispensing mode is also available.

Drip Tray

Clear drip tray and stainless steel holder may be removed as needed.



Frigomat srl

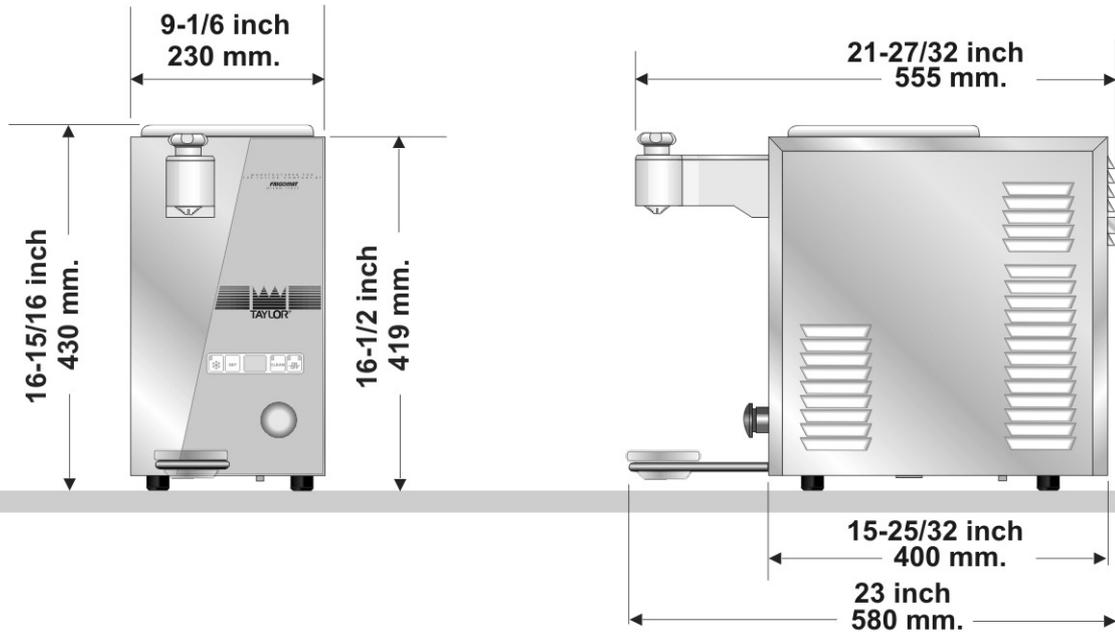
Via 1°Maggio,28 – 26862 Guardamiglio (Lo), ITALY
Phone +39 0377-415011, Fax +39 0377-451079
www.frigomat.com
e-mail: info@frigomat.com

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



C004 Whipped Cream Dispenser



Weights	lbs.	kgs.
Net	59	26.8
Crated	80	36.3
Shipping Volume	cu. ft.	cu. m.
Crate	3.8	0.11

Dimensions	in.	mm.
Width	9-1/16	230
Depth	23	580
Height	16-15/16	430

Counter Clearance: 1" mounted on standard legs.

Electrical	Total Amps	Supplied with NEMA Cord
115/60/1	7	5-15P

(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 recommended. See the Electrical chart for the proper electrical requirements. Manufactured to be cord connected. Consult your local Taylor distributor for receptacle specifications as local codes allow.

Pump Motor

One, 1/2 HP.

Refrigeration System

One, approximately 140 BTU/hr. R134A
 (BTUs may vary depending on compressor used)

Air Cooled

Minimum 4" around all sides. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

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



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

FRIGOMAT

ISO 9001:2000
 Registered Firm