

# C117

## Batch Freezer



### Features

The C117 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 3 up to 10.5 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.



3174126

### Frigomat srl

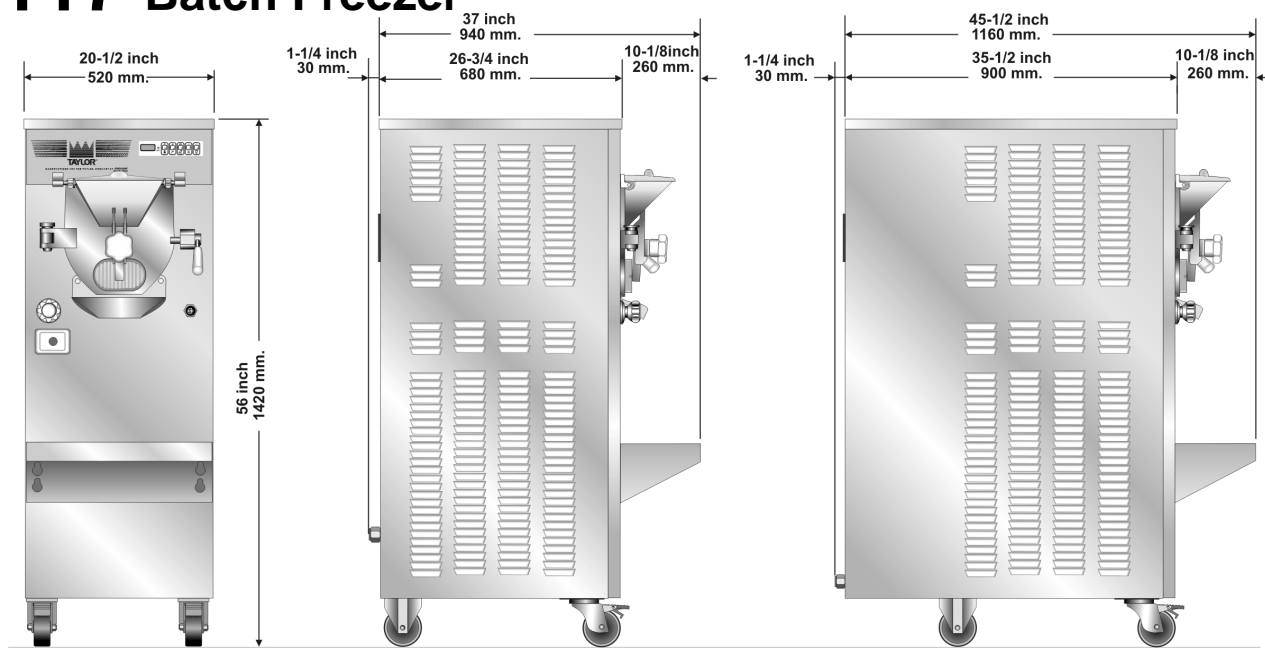
Via 1°Maggio,28 – 26862 Guardamiglio (Lo), ITALY  
 Phone +39 0377-415011, Fax +39 0377-451079  
[www.frigomat.com](http://www.frigomat.com)  
 e-mail: [info@frigomat.com](mailto:info@frigomat.com)

### ABS & Taylor Enterprises, Inc.

5002 West 123rd Street, Alsip, Illinois 60803  
 Phone: 1-708-233-1472, Fax: 1-708-233-1467  
[www.absandtaylor.com](http://www.absandtaylor.com)  
 e-mail: [info@absandtaylor.com](mailto:info@absandtaylor.com)



# C117 Batch Freezer



Weights	lbs.	kgs.
Air Cooled - Net	697	316
Air Cooled - Crated	833	378
Water Cooled - Net	631	286
Water Cooled - Crated	745	338
Shipping Volume	cu. ft.	cu. m.
Air Cooled	28.3	0.80
Water Cooled	22.2	0.63

Dimensions	in.	mm.
Width	20-1/2	520
Water Cooled Depth	37	940
Air Cooled Depth	45-1/2	1160
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	45	34	3P 4W
208-230/60/3 Water	45	34	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, 18.6 quart.

### Beater Motor

One, two speed beater motor 3.9 HP at low speed, 7.2 HP at high speed.

### Refrigeration System

One, approximately 29,500 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.*

## ABS & Taylor Enterprises, Inc.

5002 West 123rd Street, Alsip, Illinois 60803  
 Phone: 1-708-233-1472, Fax: 1-708-233-1467  
[www.absandtaylor.com](http://www.absandtaylor.com)  
 e-mail: info@absandtaylor.com

## FRIGOMAT

ISO 9001:2000  
 Registered Firm