



**TAYLOR**<sup>®</sup>  
by **FRIGOMAT**

# C136

## Combined Machine

C 136



### Features

The C136 is a combined machine which features two barrels, one vertical above (the **heater**) and one horizontal below (the **batch freezer**). This technologically advanced model allows the operator to produce a wide range of desserts: ice cream, sorbet, granita, mousse, custard, syrups, puddings and much more: all with a single machine! Manufactured in Italy by Frigomat to ensure Italian equipment quality and technology to serve gelato, ice cream or medium overrun frozen desserts.

### HEATER

#### Bain-Marie System

Indirect heat is transferred through the entire tank surface to prevent the product from burning. The tank temperature reaches up to 221°F while maintaining the characteristics of the product. The machine also features a "delicate" treatment option with glycol temperature below 212°F.

#### Electronic Control

Three working programs: automatic cycle at 185°F; semi-automatic cycle with temperature selection between 86°F and 221°F and automatic calculation of the stop times according to the selected temperature; chocolate cycle at low treatment temperature. Option to set the pause time up to 10 hours.

#### Vat

Steel cylinder-block vat and self-locking beater with mobile scrapers on walls and bottom. High-precision vat temperature control through a dip probe. Its forward position allows all the operations to be made while facing the machine, without engaging/wasting space on the side.

#### Tap

Innovative delivery/transfer tap with wide diameter for a quick emptying of the heater even with extremely dense products; swiveled position for drawing the product at the end of the cycle without engaging the freezing cylinder, allowing the separate use of heater and batch freezer; quick and complete release.

### BATCH FREEZER

#### 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.

#### Freezing Cylinder

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. 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, adjustable and removable shelf with non-slip pad allows easy dispensing and cleaning for the operator.



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### Frigomat srl

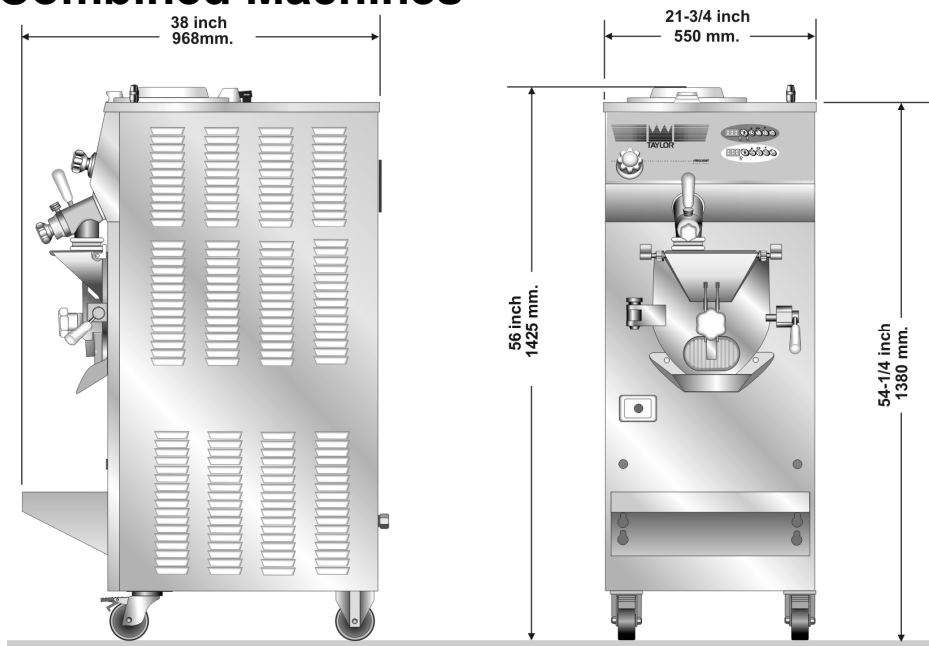
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# C136 Combined Machines



Weights	lbs.	kgs.
Net	683	310
Crated	804	365
Shipping Volume	cu. ft.	cu. m.
Crated	37	1.05

Dimensions	in.	mm.
Width	21-3/4	550
Depth	38	968
Height	56	1425

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3	45	35	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.

### Tank (Heater)

One, 14.7 quart.

### Beater Motor (Heater)

One, 1/3 HP.

### Heating element (Heater)

One, 6 kw.

### 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 19,900 BTU/hr. R404A (BTUs may vary depending on compressor used)

### 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.**