

Cream whippers

For whipped cream and mousse.

Capable of whipping butterfat products up to 45%.

High production with an overrun up to 300%.

Removable tank for easy cleaning and no waste of product.

Refrigerated nozzle.

Pump completely disassembles for easy cleaning.

Counter-top, small dimensions and low energy consumption.

Setting for dispensing time and optional floor control pedal (only C007).



Model		C004	C007
Tank capacity	Qts	2,6	6,3/9,5
Hourly production*	Qts	53	106
Electrical specifications		115V/60Hz/1ph	115V/60Hz/1ph
Total Amps		7,0	7,0
Supplied with NEMA Cord		5-15P	5-15P
Cooling		Air	Air
Dimensions			
Width	in	9-1/16	11-5/8
Depth	in	22-7/8	23-1/2
Height	in	16-15/16	21-5/8

* The hourly production is referred to the liquid product introduced, not to the finished product.



Expressly manufactured in Italy for Taylor Company

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* The declared production capacities are only indicative and may vary depending upon the conditions of operation and the product used.
 * Specification subject to change without notice.



GELATO TAYLOR MADE



Single-Phase Equipment

CH03

Batch heat treatment

For the preparation of gelato, ice cream and sorbet bases, topping sauces, pudding, inverted sugar and more.

Two automatic cycles (low and high temperatures) and semi-automatic cycle for personalized recipes.

Lower ingredient costs and faster production time during the day.

Extends product quality and appearance in the display case and assures product safety.

Bain-marie technology, with indirect heat for a gentle treatment, maintaining the natural characteristics of the products.

Stainless steel cylinder-block vat and stainless steel agitator, easy to release and disassemble.

Outlet spigot with independent washing system; the high position allows to use big buckets.



Model		C119
Tank capacity	GAL	4-8
Production per cycle**	GAL	8
Electrical specifications		220V/60Hz/1ph
Max fuse size	Amp	30
Min circuit Ampacity	Amp	24
Cooling		Air or Water
Dimensions: Width	in	15-3/4
Depth	in	33-1/4
Height	in	44-15/16

Model		C122
Tank capacity	GAL	4-8
Production per cycle**	GAL	8
Electrical specifications		220V/60Hz/1ph
Max fuse size	Amp	30
Min circuit Ampacity	Amp	24
Cooling		Air or Water
Dimensions: Width	in	15-3/4
Depth	in	33-1/4
Height	in	44-15/16



C122 C119

Horizontal batch freezers

Electronic consistency control with the possibility to set up to six different consistency levels.

High efficient freezing cylinder with direct expansion (only C119).

Counter-top (C122) and floor standing (C119).

Stainless steel beater with removable scrapers.

Stainless steel cylinder-block door with doubler safety system on grid and door.

Limited size and low energy consumption.

Easy to use; quick and easy to clean.



Model		C119	C122
Cylinder capacity	Qts	8,5	8,5
Load per cycle	Qts	1-3	2-4
Hourly production*	Qts	12	25
Electrical specifications		220V/60Hz/1ph	220V/60Hz/1ph
Max fuse size	Amp	25	30
Min circuit Ampacity	Amp	20	24
Cooling		Air	Air or Water
Dimensions: Width	in	16-15/16	17-3/8
Depth	in	33-1/2	31-7/8
Height	in	27-3/16	49-1/2

Model		C119	C122
Cylinder capacity	Qts	8,5	8,5
Load per cycle	Qts	1-3	2-4
Hourly production*	Qts	12	25
Electrical specifications		220V/60Hz/1ph	220V/60Hz/1ph
Max fuse size	Amp	25	30
Min circuit Ampacity	Amp	20	24
Cooling		Air	Air or Water
Dimensions: Width	in	16-15/16	17-3/8
Depth	in	33-1/2	31-7/8
Height	in	27-3/16	49-1/2



* The hourly production is referred to the liquid mix, not to the finished product. The overrun depends on the type of mix.

Three-Phase Equipment

CH04 CH05

Batch heat treatment

For the preparation of gelato, ice cream and sorbet bases, topping sauces, pudding, inverted sugar and more.

Two automatic cycles (low and high temperatures) and semi-automatic cycle for personalized recipes.

Lower ingredient costs and faster production time during the day.

Extends product quality and appearance in the display case and assures product safety.

Bain-marie technology, with indirect heat for a gentle treatment, maintaining the natural characteristics of the products.

Stainless steel cylinder-block vat and stainless steel agitator, easy to release and disassemble.

Outlet spigot with independent washing system; the high position allows to use big buckets.



Model		C116
Tank capacity	GAL	5-16
Production per cycle**	GAL	16
Electrical specifications		220V/60Hz/3ph
Max fuse size	Amp	30
Min circuit Ampacity	Amp	22
Cooling		Water
Dimensions: Width	in	15-3/4
Depth	in	42
Height	in	44-15/16

Model		C117
Tank capacity	GAL	5-16/5-16
Production per cycle**	GAL	24/29
Electrical specifications		220V/60Hz/3ph
Max fuse size	Amp	50
Min circuit Ampacity	Amp	43
Cooling		Water
Dimensions: Width	in	15-3/4
Depth	in	42
Height	in	44-15/16

Model		C118
Tank capacity	GAL	5-16/5-16
Production per cycle**	GAL	24/29
Electrical specifications		220V/60Hz/3ph
Max fuse size	Amp	50
Min circuit Ampacity	Amp	43
Cooling		Water
Dimensions: Width	in	15-3/4
Depth	in	42
Height	in	44-15/16

** average cycle duration: about two hours



C118 C117 C116

Horizontal batch freezers

Automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix.

Semi-automatic freezing cycle with consistency setting.

Two slush programmes: with consistency setting and continuous agitation or time setting and cyclic agitation.

High efficient freezing cylinder with direct expansion.

Maximum flexibility from small to large batch sizes.

High-speed extraction with "extraction chill" option, to maintain the best product consistency.

Complete product ejection. Low energy consumption. Easy to use; quick and easy to clean.

Stainless steel cylinder-block door with doubler safety system on grid and door.



Model		C116
Cylinder capacity	Qts	12,4
Load per cycle	Qts	2-6
Hourly Production*	Qts	35
Electrical specifications		220V/60Hz/3ph
Max fuse size	Amp	35
Min circuit Ampacity	Amp	28
Cooling		Air or Water
Dimensions: Width	in	20-1/2
Depth Watercooled	in	33-11/16
Depth Aircooled	in	38-5/8
Height	in	56

Model		C117
Cylinder capacity	Qts	18,8
Load per cycle	Qts	3-10
Hourly Production*	Qts	60
Electrical specifications		220V/60Hz/3ph
Max fuse size	Amp	45
Min circuit Ampacity	Amp	34
Cooling		Air or Water
Dimensions: Width	in	20-1/2
Depth Watercooled	in	33-11/16
Depth Aircooled	in	42-3/4
Height	in	56

Model		C118
Cylinder capacity	Qts	28
Load per cycle	Qts	4-15
Hourly Production*	Qts	90
Electrical specifications		220V/60Hz/3ph
Max fuse size	Amp	60
Min circuit Ampacity	Amp	50
Cooling		Water
Dimensions: Width	in	20-1/2
Depth Watercooled	in	42-3/4
Depth Aircooled	in	42-3/4
Height	in	56

* The hourly production is referred to the liquid mix, not to the finished product. The overrun depends on the type of mix.