Item No. _______________________________

C116
Batch Ice Cream Freezer

Features
Serve homemade, low and medium overrun gourmet ice cream, custard, gelato, sorbet, Italian ice and slush. Mix and liquid flavorings may be poured into the convenient fill chute on the door. Fruits, candies and nuts can be folded in as product is being drawn into your container. Manufactured in Italy by Frigomat to ensure European equipment quality and technology to serve gelato or low to medium overrun frozen desserts.

Freezing Cylinder
One, 26 quart (26.5 liter).

Totally Automatic
Equipment is designed with quality features for the inexperienced operator. Microprocessor monitors the refrigeration, mechanical and electrical systems, which allows totally automatic operation to produce the best possible consistency, batch after batch.

Semi-Automatic Setting
For the experienced ice cream maker, a semiautomatic setting may be selected to allow the operator to personalize the product according to a specific recipe. This setting is recommended for fruit sorbet.

Electronic Consistency Control
Automatically senses product viscosity to control the refrigeration system for perfect ice cream quality, batch after batch. Operator may override automatic controls at the touch of a button.

Variable Batch Size
Control automatically manages the freezing cycle in relation to the pre-charge of mix within a wide range of values.

Two-Speed Beater
Quickly ejects ice cream when the batch is finished, leaving very little residue in the freezing cylinder.

Rinse Faucet
Retractable hose allows spray nozzle to fit right into the front panel, conveniently located next to the dispensing door.
**C116 Batch Ice Cream Freezer**

![Diagram of the Batch Ice Cream Freezer]

**Weights**
- Net: 783 lbs., 355 kgs.
- Crated: 935 lbs., 424 kgs.

**Volume**: 28.3 cu. ft., 0.8 cu. m.

**Dimensions**
- Width: 20-1/2 (520) in., 520 mm.
- Depth: 43-7/8 (1114) in., 1114 mm.
- Height: 56 (1420) in., 1420 mm.
- Floor Clearance: 5 (127) in., 127 mm.

*Mounted on standard casters*

**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.

**Refrigeration System**
- One, approximately 38,000 BTU/hr. R404A.
  (BTUs may vary depending on compressor used.)

**Water Cooled**
- Water inlet and drain connections on back panel 1/2" MPT.

**Options**
- Two flight beater for lower overrun

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**Specifications**

**Electrical**

<table>
<thead>
<tr>
<th>Fuse Size</th>
<th>Circuit Ampacity</th>
<th>Poles (P)</th>
<th>Wires (W)</th>
</tr>
</thead>
<tbody>
<tr>
<td>208-230/60/3 Water</td>
<td>60</td>
<td>50</td>
<td>3P 4W</td>
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</tbody>
</table>

**Bidding Specs**

<table>
<thead>
<tr>
<th>Electrical: Volt</th>
<th>Hz</th>
<th>ph</th>
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</thead>
<tbody>
<tr>
<td>Neutral: ☐ Yes ☐ No</td>
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<td></td>
</tr>
<tr>
<td>Cooling: ☐ Air ☐ Water ☐ NA</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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This unit may be manufactured in other electrical and cooling characteristics. Refer to the local Taylor Distributor for availability. (For exact electrical information, always refer to the data label of the unit.)

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**Options**

- Two flight beater for lower overrun

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

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Printed in U.S.A. 058461-ADV 8/09