

# CH03

## Batch Heat Treatment



### Features

The CH03 heat treatment machine has been specifically designed for professionals who require mix treatment equipment that is easy to use and extremely reliable. Using a hot process improves mix stability, produces a rich, creamy textured product, and maintains quality frozen product in the display case.

Manufactured in Italy by Frigomat to ensure European equipment quality and technology.

### Heat Cycles

Three quick selection push-buttons:

- automatic cycle at 185°F;
- automatic cycle at 149°F;
- semi-automatic cycle with regulation of temperature up to 194°F and automatic calculation of pause timing according to selected temperature.

Possibility to set the pause timing up to 10 hours.

### Preservation Cycle

Preservation at 39°F is automatic with the ability to monitor product temperature throughout the cycle.

Semi-automatic cooling/preservation cycle at 39°F.

### Bain-Marie System

Bain-marie system: the indirect heat is evenly transferred through the entire tank surface to prevent the product from burning. It allows the tank to reach temperatures up to 221°F while maintaining the characteristics of the product.

### Automatic functions

Automatic no-frost function and cycle restart in case of electrical blackout.

### Vat

Stainless steel cylinder-block vat with high-precision temperature control through a dip probe. The clear cover allows operator to watch the mixing action. The high-positioned outlet spigot allows the use of large containers to dispense product.

### Easy Cleaning

Independent rinse cycle for the spout maintains strictest hygiene after each mix drawing and eliminates flavor carryover. Stainless steel agitator and spout disassemble easily without tools.

### Variable Batch Size

High production flexibility (9.5 up to 29 quarts), through the automatic control which manages the mix treatment cycle in relation to the type and quantity of product.



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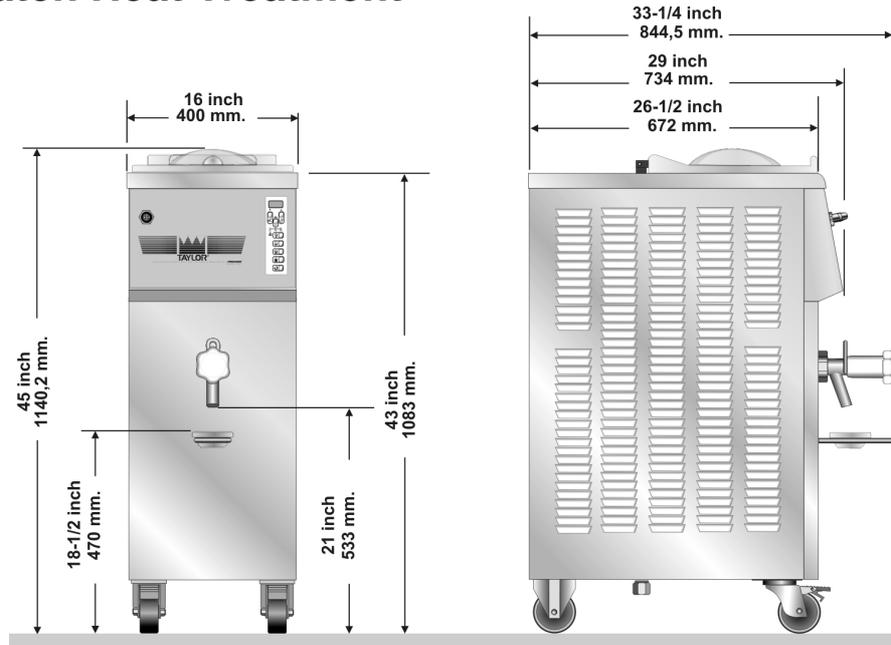
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# CH03 Batch Heat Treatment



Weights	lbs.	kgs.
Net	353	160
Crated	424	192
Shipping Volume	cu. ft.	cu. m.
Crated	20.8	0.59

Dimensions	in.	mm.
Width	16	400
Depth	33-1/4	845
Height	45	1140

Counter Clearance: 5" mounted on standard casters.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	30	24	2P 3W
208-230/60/1 Water	30	24	2P 3W

(For exact electrical information, always refer to the data label of the unit)

## Optional

Prearrangement for printer connection.

## 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.

### Reservoir

One, 31.7 quart vat. Clear cover allows operator to watch the mixing action.

### Beater Motor

One, 1/4 HP.

### Refrigeration System

One, approximately 22,800 BTU/hr. R404A (BTUs may vary depending on compressor used)

### Heater

One, 3 kw.

### 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*



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