

C007

Whipped Cream Dispenser



Features

Garnish all your favorite beverages and desserts with freshly made whipped cream or create your own mousse desserts with the same equipment. Simply mix the ingredients together and pour into the whipped cream dispenser's tank. Press the button to serve **with no chemical additives or propellants**. The cream whippers are **environment friendly**, eliminating the use of cans, generating materials and refrigerator space, while providing economical savings. They have very limited size and energy consumption. Manufactured in Italy by Frigomat to ensure Italian food/dessert equipment quality.

Refrigerated Hopper

Two, 6.3 and 9.5 quart removable hoppers are refrigerated to maintain safe product temperatures below 39°F. The temperature is displayed on electronic control, and it is adjustable for various product requirements.

Whipping Action

Cold liquid cream is pumped through a refrigerated chamber, forcing the cream through multiple paths, incorporating air and whipping into a light and fluffy topping or dessert.

Air Pump

Rotor high-pressure steel pump with overrun setting: select the lowest number on the adjustment knob for lower overrun, and adjust to a higher number if a lighter texture is desired. The pump is suitable for creams with fat content up to 45%.

Located above the hopper, it is easily disassembled without tools for cleaning.

Dispensing

The machine features a refrigerated dispensing nozzle at 39°F. A convenient push-button can be used for two modes of operation: manual and timed. For manual operation, just press and hold until desired quantity is dispensed. For timed operation, pre-set the dispensing time in the electronic control for consistent portions every serving. A continuous dispensing mode is also available.

This model is equipped with optional pedal dispensing control for hand-free operation.

Drip Tray

Clear drip tray and stainless steel holder may be removed as needed.



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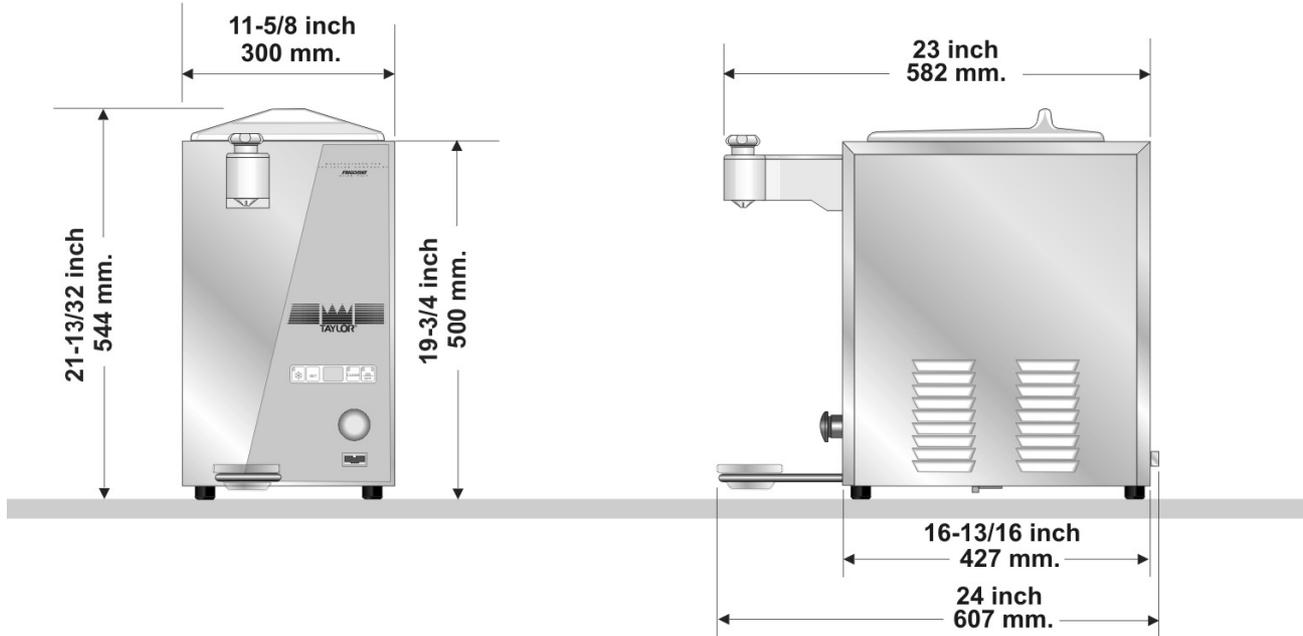
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| Weights | lbs. | kgs. |
|-----------------|---------|--------|
| Net | 82 | 37.2 |
| Crated | 104 | 47.2 |
| Shipping Volume | cu. ft. | cu. m. |
| Crate | 6.2 | 0.17 |

| Dimensions | in. | mm. |
|--------------------------------------------------------|----------|-----|
| Width | 11-5/8 | 300 |
| Depth | 24 | 607 |
| Height | 21-13/32 | 544 |
| <i>Counter Clearance: 1" mounted on standard legs.</i> | | |

| Electrical | Total Amps | Supplied with NEMA Cord |
|------------|------------|-------------------------|
| 115/60/1 | 7 | 5-15P |

(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 recommended. See the Electrical chart for the proper electrical requirements. Manufactured to be cord connected. Consult your local Taylor distributor for receptacle specifications as local codes allow.

Pump Motor

One, 1/2 HP.

Refrigeration System

One, approximately 140 BTU/hr. R134A (BTUs may vary depending on compressor used)

Air Cooled

Minimum 4" around all sides. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

Accessories

Pedal dispensing control.

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



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