

C135

MACCHINE MULTIFUNZIONE ELETTRONICHE
ELECTRONIC MULTI-FUNCTIONAL MACHINES
ELEKTRONISCHE MULTIFUNKTIONSMASCHINE

MANUALE D'USO E
MANUTENZIONE

OPERATING INSTRUCTIONS
AND MAINTENANCE

GEBRAUCHSANWEISUNG
UND
WARTUNGSHANDBUCH

Serie-Series-Serie

C 135 01



TAYLOR[®] By

FRIGOMAT
ice cream machines



Azienda Certificata
UNI EN ISO 9001:2000

Numero Certificato
50 100 5650

Congratulations on purchasing a **TAYLOR** machine.

The present manual, supplied together with the machine, is an integral and essential part of the machine and shall be delivered to the final user. Before performing any kind of operation, it is recommended to carefully study the reported instructions, as only a careful reading allows you to get the highest performance from your machine. The following pages report all information necessary to correctly install, commission, adjust and service your machine. TAYLOR reserves the right to carry out all changes necessary to improve its product or manual without prior notice and to insert them in the subsequent issues.

IMPORTANT

We recommend carefully reading this manual before using your TAYLOR machine. In your own interest, pay close attention to the following warnings:



The non-observance of this warning can jeopardize the user's health and/or the correct operation of the machine.



Carefully comply with these warnings to obtain the maximum performances possible from the machine.

The machine is covered by warranty according to the conditions reported in the "WARANTY CARD " enclosed to the machine, which shall be duly filled up and sent back to:

FRIGOMAT s.r.l., via 1° Maggio 26862 GUARDAMIGLIO (LODI) – ITALIA

Please write your machine serial number in the following field

Serial number

Distributor's stamp

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1 TRANSPORT, HANDLING AND STORAGE.

1.1 PRELIMINARY INSPECTION

The machine travels at the customer's risk. In case packing is damaged, immediately inform the carrier.

Immediately inform the carrier also in case of damage to the machine, even if you open the packing a few days after the delivery.

It is always advisable to accept the goods SUBJECT TO INSPECTION.

The equipment should be handled with great care: falls and shocks can damage it without showing external damages.

1.2 MACHINE UNPACKING

For a correct machine unpacking, carefully follow the instructions hereunder reported:

in case of carton packing on wooden frame:

- Remove the strap fixing the carton to the bottom and take the packing off from the top.

In case of wood case:

- Remove the case upper side and the side walls by means of a nail drawer, pay attention not to disperse the nails and the wood splinters;
- Remove the plastic bag and put it in a safe place;
- Unscrew the machine side panels by means of a cross and/or cut screw-driver;
- Turn out the screws fixing the packing lower side by means of a 17mm wrench;
- Remove the packing lower part, lift the machine and hook it up to the lifting points specified on the frame with the symbols;
- Reposition the side panels

The packing shall be stored in a dry place, out of children's reach. It can be used again, if correctly preserved, for a possible transfer of the machine.



The storing temperature shall range between -25 and +55 °C.

Humidity shall range between 30 and 95%.

Packing elements such as plastic bags, nails, expanded polystyrene, cartons, etc. must be left out of children's reach.

1.3 Packing dimensions

MODEL	CASE	
	SIZES (CM)	WEIGHT (KG)
C 135	96 x 52 x h. 162	240-290

2. MARKINGS AND GRAPHICS



Never touch the machine with hands and tools during production or maintenance and cleaning operations, without making sure that the machine is in STOP position, the main switch is off and/or the multipolar plug disconnected.

TAYLOR declines any liability for accidents deriving from an improper use of the machine due to the non-compliance with the above-mentioned recommendations.

The machine is provided with a plate and some pictograms, which together with the present manual allow using the machine in safer conditions.

Machine data plate

The adhesive label located on the back of the machine allows identifying the model and reports the following indications:

Manufacturer's name and address; Machine model and version; Serial number; Rated electrical characteristics; Type and weight of employed Freon; Manufacturing year.

P.I.V.A.					
Mod.			Matr.		
Cod.		Serie			
		Hz		KW	
A. IP		Cl. R.		Kg	
CE					

Indication

Points of application of lifting devices.

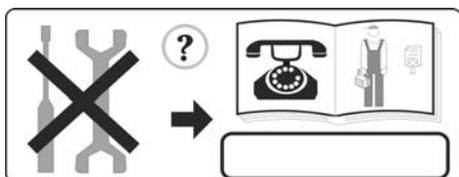
The following plate is placed on the four sides of the frame lower part and shows the points where lifting hooks shall be positioned in order to perform this operation in safe conditions. By means of a cross screwdriver unscrew the two side panels and then position the lifting devices into the relevant points. Make sure that they cannot accidentally come out during lifting operations..

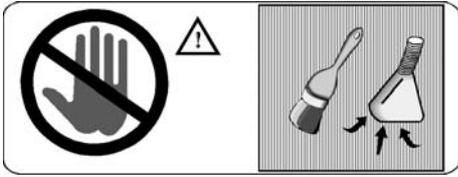


Attention!

Maintenance allowed to qualified personnel only.

The following plate placed on the machine back panel forbids extraordinary maintenance operations and/or repairs delegating them to authorized people only, whose address is indicated in the provided space.

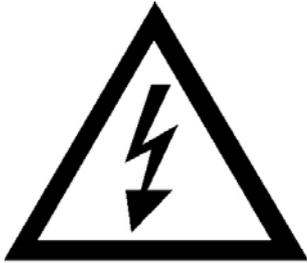




Attention!

Do not touch with hands.

The following plate placed on the back of air-cooled machines shows that cleaning operations on the heat exchanger shall be carried out only by means of a brush or an exhauster.



Attention!

High voltage inside, danger of fulguration.

The following plate is placed on the electric box cover and warns the operator that in no case the cover must be removed avoiding this way the risk of lethal fulguration. Also in this case, maintenance operations on internal components must be performed by authorized personnel only.

3. INSTALLATION

3.1 FIELD OF USE

The multi-purpose machines of the C 135 series are specifically designed and built for the cooking, cooling and batching cycles of ice cream mixtures and pastry products.

3.2 LIMITS OF USE

Never use the machine with variable supply voltage and/or more than +/- 10% of the value showed in the nameplate or when the power cable is damaged;

Do not use the machine for purposes different from the ones indicated in the present manual;

Do not use the machine in explosive environment;

Do not wash the machine with high-pressure jets of water or poisonous substances;

Do not expose the machine to excessive heat or humidity;

Do not use completely unbalanced mixtures and/or quantities not in compliance with the specifications reported on the packing.

3.3 MACHINE OUTFIT

- Cleaning rod
- Stiff paddle
- Mixer scraping blades
- Centering device plugs
- Spring Kit
- Kit O-ring
- Mixer stuffing box
- Gasket dismantling tool
- Transparent hopper cover
- Lubricator
- Manual of use and maintenance
- Conformity declaration
- Warranty

3.4 COMMISSIONING

Bring the machine to the place of employment and check that everything is all right as far as installation concerns:

Power supply;

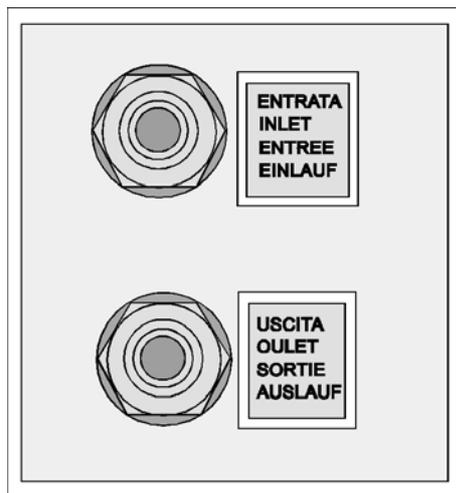
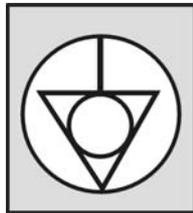
Water supply;

Suitable run-off pit for water.

- Lock the machine by means of the apposite lever located on the front wheels;
- Place the machine far from walls or other obstacles (at least 10 cm sideways and 30 on the back). In case the machine is provided with water-cooled condenser, the distance between the wall and the back panel can be reduced to 10 cm.
- Make sure that the supply voltage and power comply with the values reported on the rating plate placed on the back panel;
- Connect the machine to the mains; upstream the machine, arrange an omnipolar main switch with minimum contact opening equal to 3 mm and adequate power, interlocked with fuses to allow plugging and unplugging at open circuit.
- Connect the power cable to a type-approved plug: the power cable shall be well stretched, to avoid rolling and overlapping. It shall not be exposed to possible shocks or tampering; attempts and far from liquids, water and heat sources. It shall not be damaged, otherwise make it be replaced by qualified personnel with another section

and type 5G4 H07RN-F (for version 400 V), 5G6 H07RN-F (for version 220-230/3) before connecting the machine to the mains.

- Arrange the connection of the yellow-green wire to a good earth connection.



- Put the machine metallic parts to earth by means of the apposite equipotent fastening screw located on the back under the frame and marked by the symbol showed on the left.
- Make sure that the water supply system is provided with sufficient pressure for a correct operation of the condensing system. A residual pressure ranging between 1 bar and 3 bar is considered suitable.
- Connect the condensing water inlet hose to the inlet showed in the picture by means of a rubber hose Ø1/2". Interpose a cut-off cock at the operator's reach.
- Connect the condensing water outlet hose to the outlet showed in the picture by means of a hose connector Ø1/2" and bring it to the discharge.
- Both for inlet and outlet connections it is advisable to make use of linenized hoses suitable to withstand pressures up to 10 bar and apposite hose clamps DIN 3017.
- The water outlet hose shall have a min. inclination of 3 cm for each meter of length.
- In case of water condensing it is necessary to check that the water valve works correctly.
- After both inlet and outlet hoses have been connected, open the cut-off cock and make sure that the discharge does not leak liquid when the machine is not working. If this is the case, apply to a qualified customer service.
- After the main switch has been turned on press the "**SEMIAUTOMATIC**" button to start up the compressor motor. After a few seconds the condensing water shall regularly come out of the outlet hose end at a temperature of 35°C. Press **STOP** to stop the machine.
- Verify the correct rotation direction of the mixer motor: power the machine, press the "**MIXING**" button and check through the hopper grid that the mixer is rotating counter-clockwise. If the rotation direction is not counter-clockwise exchange the two wires of the feeder between themselves.

- Press pushbutton **STOP** to stop the machine. Avoid idling the machine for a long time.



- When the machine is on STOP unlock the door by lifting the lever and then rotate to the left.
- Slide out the mixer, check and lubricate the mixer stuffing box with lubricant (supplied) .
- The ideal temperature shall range between 15° and 35°C.
- The ideal humidity shall range between 30 and 60%.



TAYLOR declines any liability for damages to persons and/or things due to a wrong installation and/or the non-compliance with the industrial accident prevention standards. Never touch the machine with hands, both when it is on duty and during cleaning and maintenance operations, without making sure that the machine has been stopped by means of pushbutton **STOP** and the main switch has been turned off. Never clean the machine by means of high-pressure jets of water. Never close the cut-off cock while the machine is running. Pay attention not to damage the power cable: if it is damaged, have it replaced.

In case the machine provided with water-cooling is left at a room temperature inferior to 0°C, it is necessary to run off all water present inside the condenser before starting up the machine.

4. SAFETY DEVICES

Shearing-prevention system: realized by means of a microswitch and a safety circuit in conformity with the European standard. It temporarily stops the machine when the boiler cover, the batch freezer door and/or the grid on the hopper is lifted and the display shows **EME**. Do not use this device to stop the machine during the batching cycle. Always use the *STOP* function.

Motor reliability of service: realized by means of magneto-thermal circuit-breakers which protect the motors against over-loads.

The machine carries out a series of controls during production:

Production control system

Realized by means of the microprocessor through an amperometric transformer. It performs a wattmeter control on the mixer motor.

Batching safety timer

It trips 16 minutes after the batching cycle starts if the minimum consistency value set by the manufacturer is not reached. The compressor stops, the slow mixing keeps running, the *STOP* button is on, the production button and the display are flashing and an intermittent beep goes off. Verify that there aren't any defects in the refrigerant circuit and/or errors in the mixture dose.

Consistency increase control

It trips when the mixture, after exceeding the minimum alarm threshold, stops increasing in consistency due to an error in the doses or an unbalanced mixing. The compressor stops, the mixing keeps running, the *PRODUCTION* button flashes and an intermittent beep goes off.

Logic unit auto – reset in case of power shortage

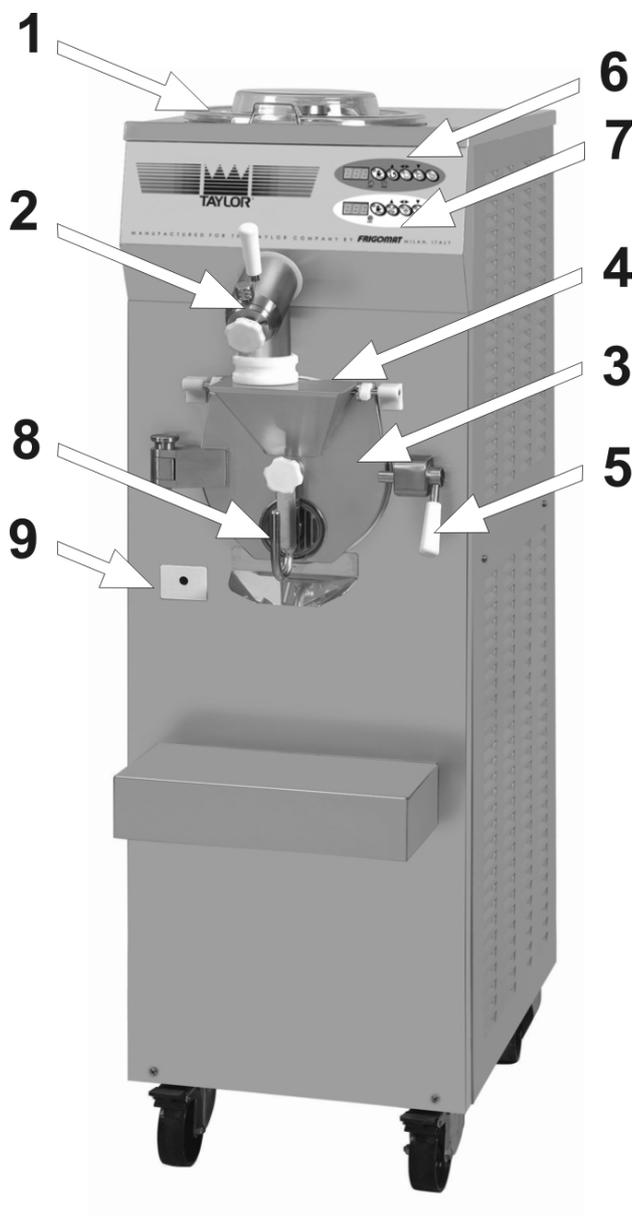
It blocks the machine which can be reset only manually.

Logic unit self-diagnosis (watch-dog)

The microprocessor controls possible internal troubles and stops the card in case of failure.

5. OPERATION

5.1 COMMANDS



1. Boiler cover

It closes the boiler tank during operation. It can easily be removed to clean.

2. Cock

Use this to extract the product from the boiler tank. It can be poured directly into the batching cylinder.

3. Door

It seals the cylinder during operation. It can easily be removed to clean.

4. Safety grid – hopper cover

It allows the operator to load the product safely. The cover prevents the mixture to come into contact with other substances.

5. Door lock handle

It seals the door tight when the handle is turned down.

6. Boiler pushbutton panel

Use this to select the boiler's operating programs.

7. Batch freezer pushbutton panel

Use this to select the batch freezer's operating programs.

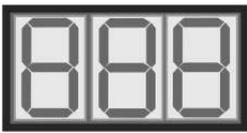
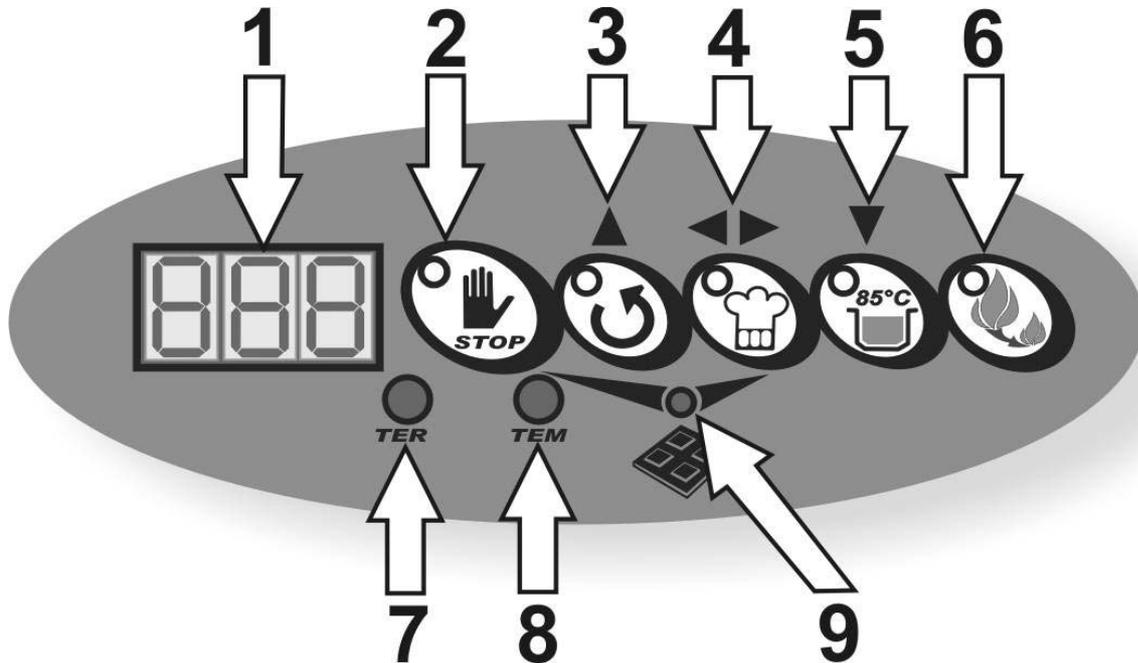
8. Extraction door

This is used during the ice-cream extraction phase and to drain the water during cylinder cleaning operations.

9. Drip tray

It collects the liquids dripping from the cylinder stuffing box.

5.2 BOILER CONTROL PANEL



1. Display

The 3-digit alpha-numerical display shows the information regarding the work programs and the possible settings.



2. STOP

Whatever operating phase the machine is running, press “**STOP**” to stop the machine and delete the current function.



3. MIXING / UP (▲)

This pushbutton carries out 2 functions:

1. When the machine is in *STOP* position, press the “**MIXING**” pushbutton to start up the mixer motor and the led lights up. When the machine is in *SEMIAUTOMATIC* and *AUTOMATIC 85°*, press “**MIXING**” to stop the current function. The machine switches to mixing mode and the led lights up.
2. When the machine is set to the *SEMIAUTOMATIC* programming mode, press “**MIXING (▲)**” to increase the temperature and time values shown on the display (*UP* function).

4. SEMIAUTOMATIC / CONFIRM (◀▶)

This pushbutton carries out two functions:

1. With the machine is set to STOP, press “**SEMIAUTOMATIC**” to access the semi-automatic boiling cycle. You can select the maximum temperature of the product in the tank (105°C) and obtain the automatic calculation of the necessary pause time.
2. When the machine is in the *SEMIAUTOMATIC* programming mode, press “**SEMIAUTOMATIC (◀▶)**” to confirm the values shown on the display (CONFIRM function).



5. 85° HEATING / DOWN BUTTON (▼)

This pushbutton carries out two functions:

1. With the machine is set to STOP, press “**85° HEATING**” and the led lights up. The automatic heating and maintenance cycle at 85°C starts up. At 85°C the buzzer releases an acoustic signal and the product is kept at the correct temperature without limit of time.
2. When the machine is in the *SEMIAUTOMATIC* programming mode, press “**85° HEATING (▼)**” to decrease the values shown on the display (DOWN function).



6. MIXTURE PROTECTION BUTTON

Whatever operating phase the machine is running, press the “**PROTECTION**” button and the led lights up and the thermostat temperature of the bain marie systems switches automatically from 115°C to 98°C.



7. TER LED

The led lights up to indicate problems in the system.



8. TEM LED

The led lights up to indicate problems in the system.

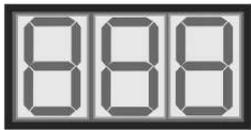
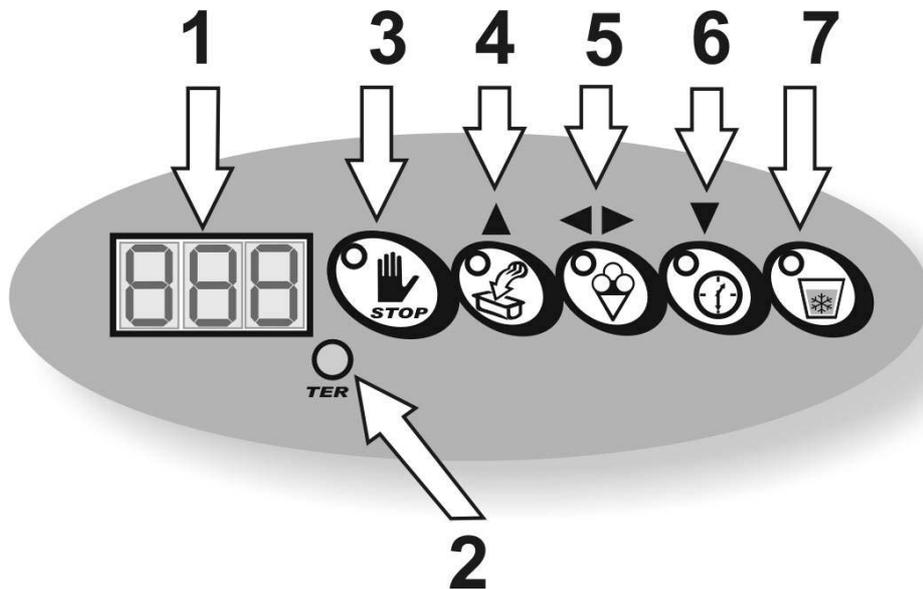


9. CHOCOLATE FUNCTION

When the machine is in *STOP* position, press “**STOP**” and “**SEMIAUTOMATIC**” simultaneously to access the CHOCOLATE cycle to select the maximum temperature of the chocolate in the tank and automatically calculate the necessary pause time.



5.3 BATCH FREEZER C 135 CONTROL PANEL



1. Display

The 3-digit alpha-numerical display shows the information regarding the work programs and the possible settings.



2. LED TER

The led lights up to warn about possible problems in the circuit.



3. STOP

Whatever operating phase the machine is running, press “STOP” to stop the machine and delete the current function.



4. EXTRACTION / UP (▲)

This pushbutton carries out two functions:

1. When the machine is in *STOP* position, press the “EXTRACTION” pushbutton to start up only the mixer motor and the led lights up.
When the machine is in *SEMIAUTOMATIC* and *TIME PRODUCTION* mode, press “EXTRACTION” to stop the current function. The machine switches to mixing mode and the led lights up.
2. When the machine is in *SEMIAUTOMATIC* and *TIME PRODUCTION* mode, press “EXTRACTION” (▲)” to increase the values shown on the display (*UP* function).



5. SEMIAUTOMATIC / CONFIRM (◀▶)

This pushbutton carries out two functions:

1. When the machine is in *STOP* position, press the “**SEMIAUTOMATIC**” button to access the semiautomatic batching cycle. It is possible to choose the product’s consistency value.
2. When the machine is in *SEMIAUTOMATIC* and *TIME PRODUCTION* mode, press the “**SEMIAUTOMATIC (◀▶)**” button to confirm the values shown on the display (CONFIRM function).



6. TIME PRODUCTION / DOWN (▼)

This pushbutton carries out two functions:

1. When the machine is in *STOP* position, press the “**TIME PRODUCTION**” button to start the freezing cycle with the possibility to choose the duration of the product’s production cycle
2. When the machine is in *SEMIAUTOMATIC* and *TIME PRODUCTION* mode, press the “**TIME PRODUCTION (▼)**” button to decrease the values shown on the display (DOWN function).



8. “GR1” and “GR2” WATER ICE PROGRAMMS

When the machine is in *STOP* position, press “**GRANITA**” to access the water ice production cycles GR1 and GR2. It is possible to choose the consistency, the times and mixing cycles.

5.4 MIXTURES HEATING CYCLES

The multifunction TAYLOR machines of the “C 135” series are fitted with a state-of-the-art bain marie heating system. Thanks to this technology the heat is transferred to the mixtures in the tank indirectly through an exchange fluid (glycol). There are several advantages:

- Maximum maintenance of organoleptic properties of the product;
- Possibility of choosing cooking temperatures between 30°C and 105°C;
- Pause times that can be programmed up to 10 hours;
- Possibility of choosing 3 different glycol thermostatic temperatures;
- Very short heating times;



Follow this procedure to load the mixture in the boiler tank:

- Verify that the main electric switch is closed, that the “**STOP**” button is lit up and that the water supply cock is open.
- Verify that the mixer is correctly assembled and positioned on the propeller shaft.
- Verify that the cock piston is closed tight.
- Lift the cover and pour the mixture into the tank. Carefully comply with the minimum and maximum quantities allowed for each cycle and indicated in the table below:



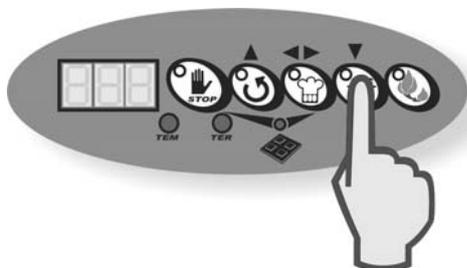
MODEL	MIN (kg)	MAX (kg)
C 135	1	4

Non-compliance with the minimum and maximum loading values may lead to machine malfunctioning and in some cases it may even damage the machine.



5.4.1 AUTOMATIC 85°C CYCLE

Lift the cover and pour the mixture you wish to heat up into the tank.

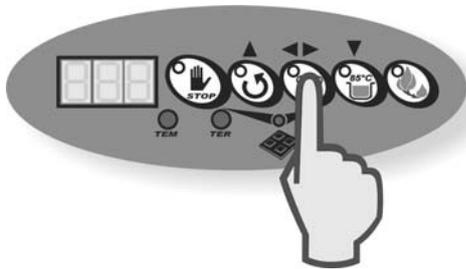


Press “**85° HEATING**” to start the automatic heating cycle at 85°C.

If the mixture contains ingredients that could degenerate with the high temperatures of the tank (115°C), press “**PROTECTION**” to drop the temperature of the fluid of the bain marie system to 98°C. In this case the heating times may be a bit a longer: this is normal and is not to be considered a machine defect.

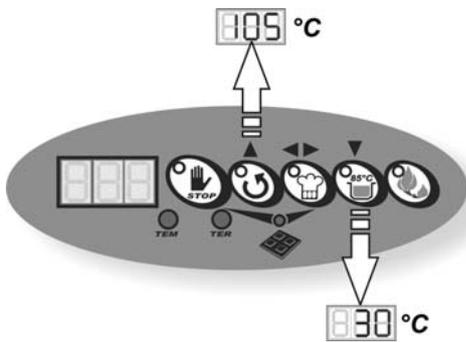
After a few minutes and after the 85°C temperature has been reached, the buzzer releases an intermittent acoustic signal which warns the operator that it is time to extract the hot mixture. If the mixture cannot be removed promptly, the mixer will keep mixing and the electric resistor will keep the mixture at the right temperature, thus starting the PRESERVATION phase.

5.4.2 SEMIAUTOMATIC CYCLE



Lift the cover and pour the mixture you wish to heat up into the tank.

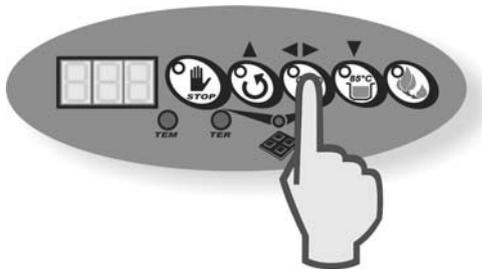
Press the “**SEMIAUTOMATIC**” button; the leds of buttons “**UP (▲)**” – “**CONFIRM (◀▶)**” – “**DOWN (▼)**” will light up and the display will show the last temperature value set. At this point the machine is ready to program a new heating temperature value.



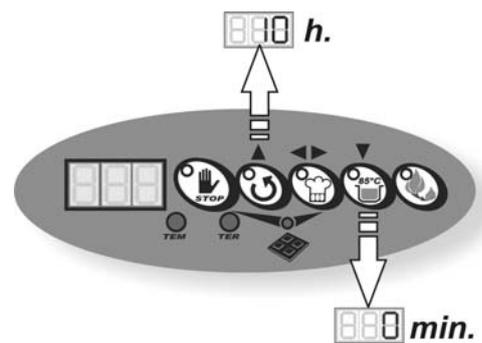
Press “**UP (▲)**” and “**DOWN (▼)**” to respectively increase and decrease the temperature values indicated on the display. After reaching the desired value press “**CONFIRM (◀▶)**” to save the settings.



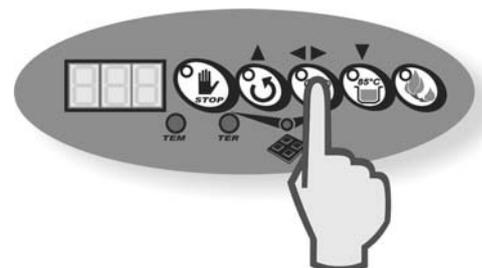
The maximum programmable value is 105°C but this temperature will not be reached if the “**PROTECTION**” function is set.



According to the temperature selected on the display, the machine automatically calculates the “**PAUSE**” time needed to eliminate the bacterial content of the product. If this value is satisfying press “**CONFIRM (◀▶)**” to start the heating cycle. Otherwise, press “**UP (▲)**” and “**DOWN (▼)**” to set a new time value; afterwards press “**CONFIRM (◀▶)**” to start the cycle.



After a few minutes and after the set temperature has been reached, the buzzer releases an intermittent acoustic signal which warns the operator that it is time to extract the boiling mixture. If the mixture cannot be removed promptly, the mixer will keep mixing and the electric resistor will keep the mixture at the right temperature, thus starting the **PRESERVATION** phase.



5.4.3 "CHOCOLATE" CYCLE

Lift the cover and pour the mixture you wish to heat up into the tank.

Press "**STOP**" and "**SEMIAUTOMATIC**" at the same time; the "**CHOCOLATE**" led, the leds of the "**UP**" – "**CONFIRM**" – "**DOWN**" buttons light up and the display will show the last temperature value set. At this point the machine is ready to program a new heating temperature value.

Press "**UP** (▲)" and "**DOWN** (▼)" to respectively increase and decrease the temperature values indicated on the display. After reaching the desired value press "**CONFIRM** (◀▶)" to save the settings.

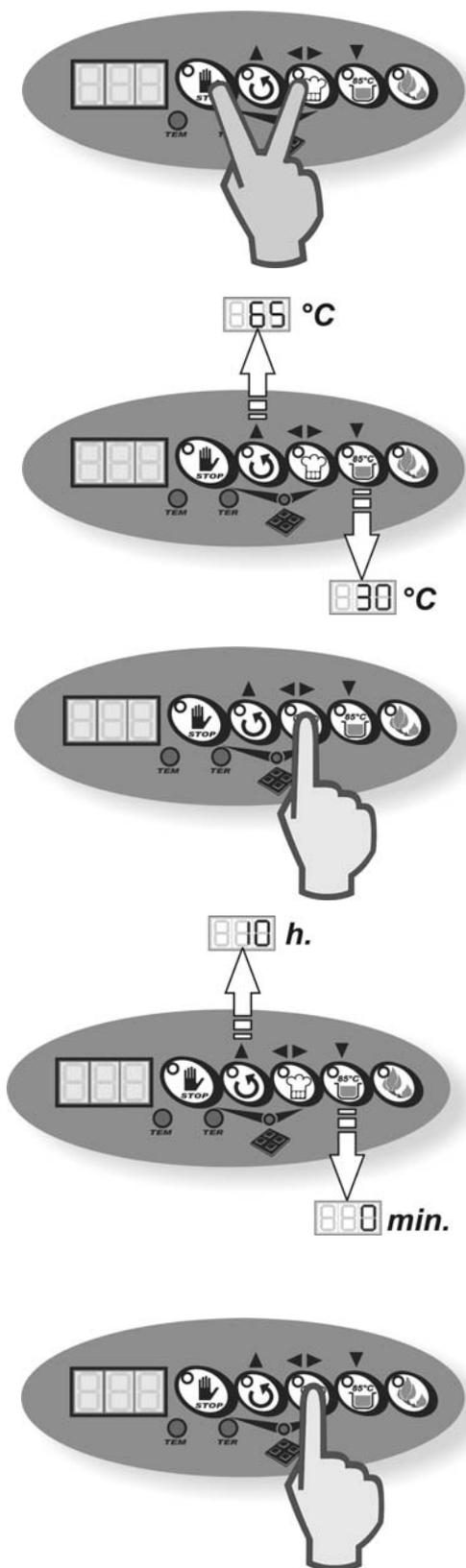


In the **CHOCOLATE** cycle the thermostat temperature of the fluid of the bain marie system (glycol) is set to lower values compared to the glycol boiling cycles (set to 115°C) and the cycle with **PROTECTION** function (set to 98°C).

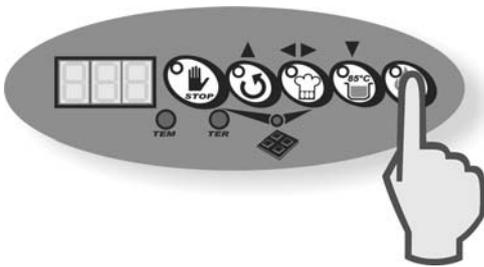
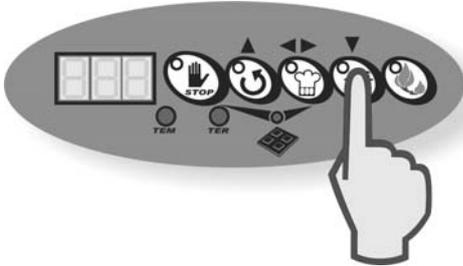
The maximum heating temperature of the product must not be set to values higher than 65°C.

According to the temperature selected on the display, the machine automatically calculates the "**PAUSE**" time needed to eliminate the bacterial content of the product. If this value is satisfying press "**CONFIRM** (◀▶)" to start the heating cycle. Otherwise, press "**UP** (▲)" and "**DOWN** (▼)" to set a new time value; afterwards press "**CONFIRM** (◀▶)" to start the cycle.

After a few minutes and after the set temperature has been reached, the buzzer releases an intermittent acoustic signal which warns the operator that it is time to extract the boiling mixture. If the mixture cannot be removed promptly, the mixer will keep mixing and the electric resistor will keep the mixture at the right temperature, thus starting the **PRESERVATION** phase.



5.4.4 “MIXTURE PROTECTION” FUNCTION



The temperature of the fluid of the bain marie system (glycol) is set by TAYLOR to 115°C. This temperature value is appropriate to treat most of the mixtures and furthermore it assures very short heating times with maximum product cooking times up to 105°C.

However, some recipes, due to the presence of very delicate ingredients, could degenerate if the temperature in the tank is too high.

Follow the procedure below, in these cases:

Verify that the mixer is correctly assembled and positioned on the propeller shaft. Verify that the cock piston is closed tight.

Lift the cover and pour the mixture you wish to heat up into the tank.

Select the function “**85° HEATING**” or “**SEMIAUTOMATIC**” and start the cycle.

If you wish to enable the “**PROTECTION**” function press “**PROTECTION**” and verify that the led is on. The temperature of the bain marie fluid (glycol) is dropped from 115°C to 98°C.



- By enabling the “*PROTECTION*” function the heating times could become longer: this is normal and is not to be considered a machine defect.
- By enabling the “*PROTECTION*” function the maximum temperature the product can reach is 95°C.

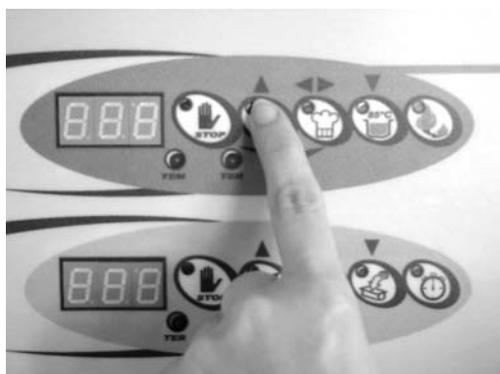
To bring the bain marie fluid (glycol) back to a temperature of 115°C just press the “**PROTECTION**” button again and make sure the led is off.

5.5 EXTRACTION OF HOT MIXTURES

5.5.1 POURING OUT INTO THE BATCHING CYLINDER



Please follow this procedure to pour the product from the boiling tank directly into the batching cylinder below:



- Make sure the quantity of the product to pour from the boiling tank into the batching cylinder complies with the maximum and minimum quantities indicated (see chap. 5.6).
- Make sure the batching cylinder is fitted with the mixer and that the door is correctly assembled in all its parts and closed tightly.
- Verify that the cock body is in vertical position so the product can fall directly into the hopper of the batching door.
- If not, extract the locking pin from its seat, bring the cock body in vertical position and reposition the pin.
- Verify that the hopper cover is in place.
- Whatever function the machine is running, press **"MIXING"** on the boiler pushbutton panel.
- To start pouring out the mixture, rotate the piston knob until it is unlocked and pull it slowly towards yourself.



With very liquid products, it is important to pull the piston slowly and very carefully so the door hopper is not filled to the top. If the product should flow out of the hopper the operator could get burned!



- Use the batch freezer pushbutton panel to select the desired work program and start the batching cycle.
- When the entire product is poured out and the boiling tank is empty, push the piston to its closing position and rotate it to its locking position.
- Press the **"STOP"** key on the boiler pushbutton panel.

5.5.2 POURING OUT THE MIXTURE INTO A DIFFERENT CONTAINER



Please follow this procedure to pour the product from the boiling tank to an external container:

- Verify that the cock body is set diagonally so the product can fall directly into the desired container.
- If not, extract the locking pin from its seat, rotate the cock body diagonally and reposition the pin.
- Whatever function the machine is running, press **"MIXING"** on the boiler pushbutton panel.
- To start pouring out the mixture, rotate the piston knob until it is unlocked and pull it slowly towards yourself.

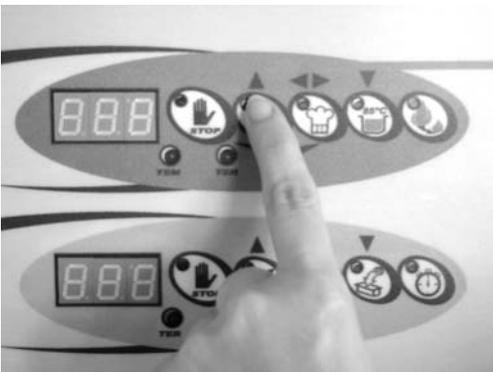


With very liquid products, it is important to pull the piston slowly and very carefully to reduce the speed of the outlet flow.

Incorrect movements could seriously injure and burn the operator!



- When the entire product is poured out and the boiling tank is empty, push the piston to its closing position and rotate it to its locking position.
- Press the **"STOP"** key on the boiler pushbutton panel.



5.6 BATCHING AND COOLING CYCLES

The TAYLOR multifunction machines of the “C 135” series are fitted with a horizontal direct expansion cooling and batching cylinder. Thanks to this technology it is possible to guarantee the production of perfectly smooth and always dry ice-cream. Furthermore, the system allows for the cooling of pastry mixtures in very short times and offers the possibility of choosing between continuous and cyclical mixing.

Follow this procedure to load the batching cylinder with the mixtures:

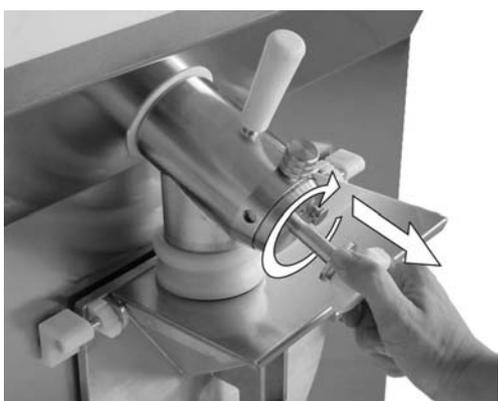
- Verify that the main electric switch is off and that the “**STOP**” button is lit up and that the water supply cock is open.
- Pour the mixture into the cylinder carefully, complying with the minimum and maximum quantities allowed for each cycle and indicated in the table below:

MODEL	MIN (kg)	MAX (kg)
C 135	1	4

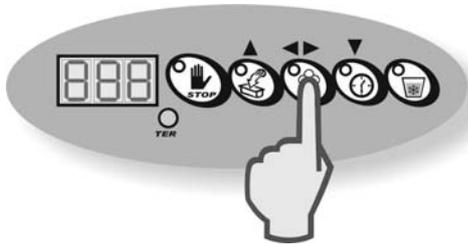


Non-compliance with the minimum and maximum loading values may lead to machine malfunctioning and in some cases it may even damage the machine.

- There are two possible ways to load the batching cycle:
 1. Directly pouring the hot mixture from the cock of the boiler above; in this case it is necessary to use the steel hopper cover and make sure the cock adapter is lowered to the safety position.
 2. With a cold mixture poured out from an external container; in this case, if the cock is in diagonal position, you can use the transparent hopper cover supplied with the machine.



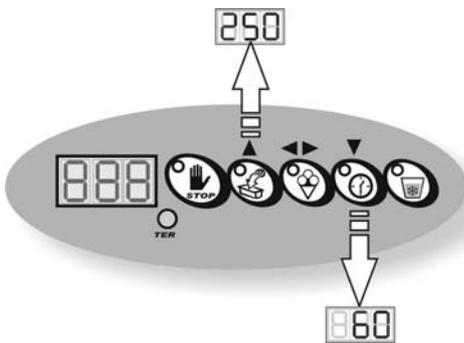
5.6.1 PRODUCTION OF ICE-CREAM WITH CONSISTENCY CONTROL



- Press the “**SEMIAUTOMATIC**” button and the display, which shows the last consistency value set, and the “**UP (▲)**” – “**CONFIRM (◀▶)**” – “**DOWN (▼)**” buttons light up. At this point the machine is ready for the programming of a new ice-cream consistency value (limits from 60 to 250).



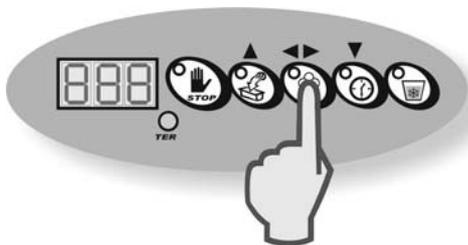
If no button is pressed after 5 seconds, the machine starts up automatically with the consistency set shown on the display.



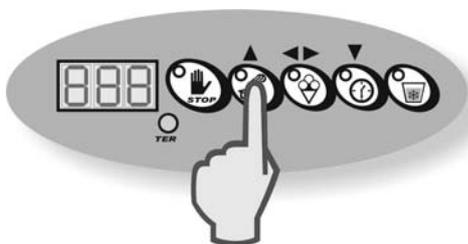
- Press “**UP (▲)**” and “**DOWN (▼)**” to respectively increase and decrease the consistency value shown on the display. When the desired value is reached press “**CONFIRM (◀▶)**” to memorize the settings. The batching cycle begins.



The maximum value that can be set is 250 but not all the mixtures can reach this consistency value.

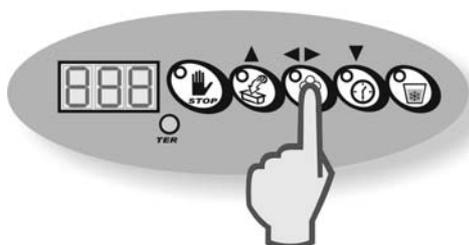
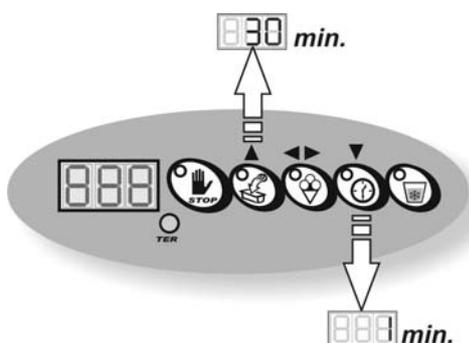
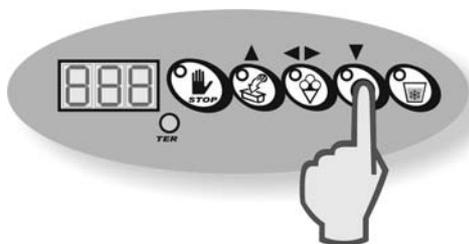


- After a few minutes and after the set consistency has been reached, the compressor stops, the “**SEMIAUTOMATIC**” button flashes and an intermittent beep warns the operator that it is time to extract the ice-cream. If the mixture cannot be removed promptly, the mixer will keep rotating until the consistency drops by a certain percentage value thus starting the ice-cream **PRESERVATION** phase, which can be interrupted in any moment directly moving to the extraction phase.



- Press the “**EXTRACTION**” button and completely open the door using the appropriate lever to extract the ice-cream.

5.6.2 PRODUCTION OF ICE-CREAM WITH TIME CONTROL



- Press the **"TIME PRODUCTION"** button and the display, which shows the last time value set, and the **"UP (▲)"** – **"CONFIRM (◀▶)"** – **"DOWN (▼)"** buttons light up. At this point the machine is ready for the programming of a new batching cycle value (limits from 1' to 30').



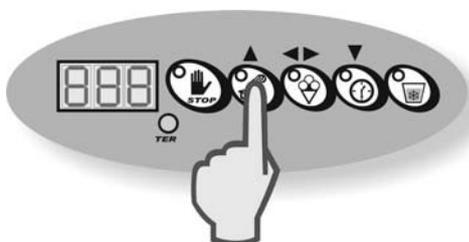
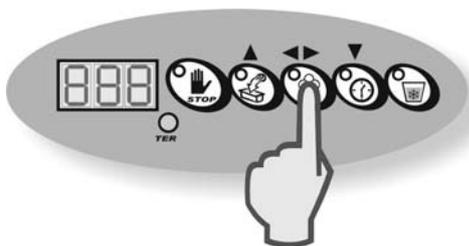
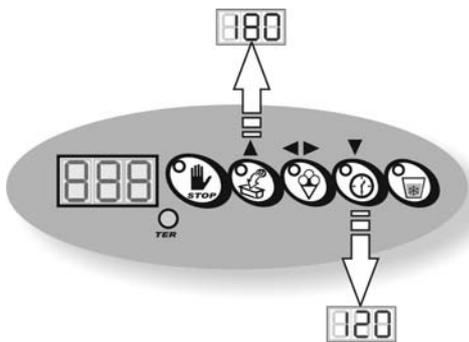
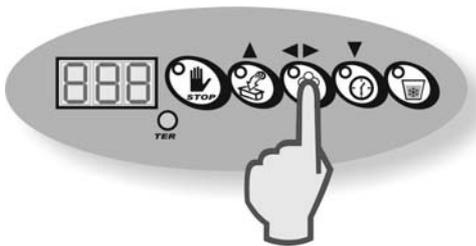
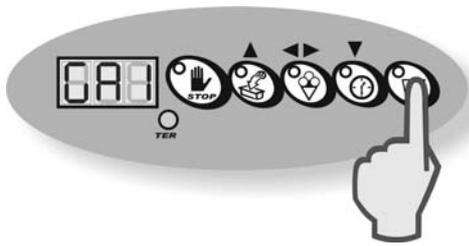
If no button is pressed after 5 seconds, the machine starts up automatically with the time set shown on the display.

- Press **"UP (▲)"** and **"DOWN (▼)"** to respectively increase and decrease the time shown on the display. When the desired value is reached press **"CONFIRM (◀▶)"** to memorize the settings. The batching cycle begins.



- The maximum time value that can be set is 30' but only for the batching of certain boiling hot mixtures it may be necessary to select such high times.
- After a few minutes, the compressor stops, the **"TIME PRODUCTION"** button flashes and an intermittent beep warns the operator that it is time to extract the ice-cream. If the mixture cannot be removed promptly, the mixer will keep rotating until the consistency drops by a certain percentage value thus starting the ice-cream **PRESERVATION** phase, which can be interrupted in any moment directly moving to the extraction phase.
- Press the **"EXTRACTION"** button and completely open the door using the appropriate lever to extract the ice-cream.

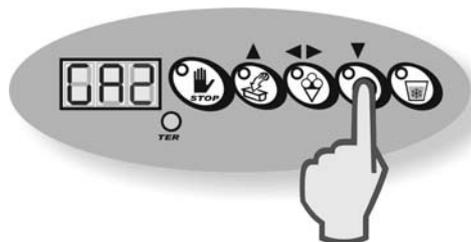
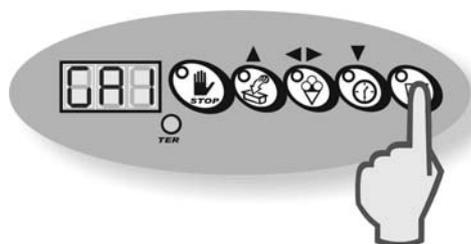
5.6.3 PRODUCTION OF WATER ICE WITH CONSISTENCY CONTROL (GR1)



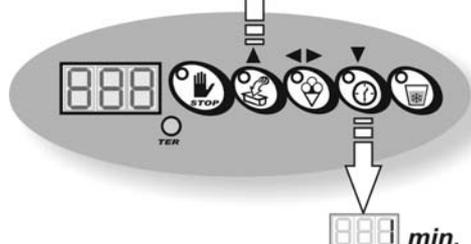
The programming of this cycle is based on the control of the consistency variation, exactly as for the semiautomatic cycle for ice-cream production.

- Press the “**GRANITA**” button and the display, which shows *GR1*, the “water ice” led and the “**UP** (▲)” – “**CONFIRM** (◀▶)” – “**DOWN** (▼)” buttons light up. At this point the machine is ready for the selection of the desired water ice program.
- Press “**CONFIRM** (◀▶)” to confirm the selection of the *GR1* program.
- The display shows the last consistency value set. Press “**UP** (▲)” and “**DOWN** (▼)” to respectively increase and decrease the desired consistency value (limits from 120 to 180). When the desired value is reached press “**CONFIRM** (◀▶)” to memorize the settings and start the cycle. The recommended value ranges from 140 and 160.
- During the cycle the compressor and the mixer shall always be running. When the set consistency has been reached the “**SEMIAUTOMATIC**” button flashes and an intermittent beep warns the operator that it is time to extract the product.
- Press “**MIXING**” and extract the product.
- If the mixture cannot be removed promptly, the mixer will keep rotating until the consistency drops by a certain percentage value thus starting the water ice **PRESERVATION** phase, which can be interrupted in any moment directly moving to the extraction phase.

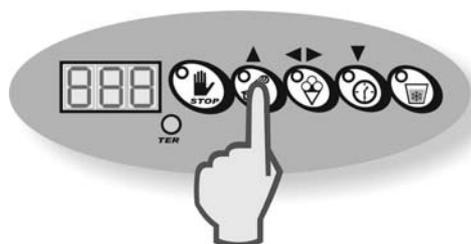
5.6.4 PRODUCTION OF WATER ICE WITH TIME CONTROL (GR2)



000 min.



000 min.



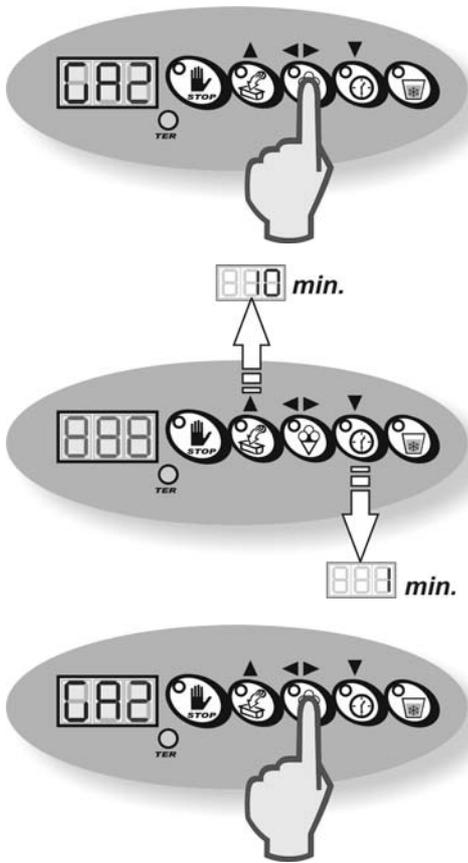
The programming of this cycle is based on the control of production times and on cyclical mixing.

- Press the **“STOP”** and **“SEMIAUTOMATIC”** buttons simultaneously and the display, which shows *GR1*, the “water ice” led and the **“UP (▲)”** – **“CONFIRM (◀▶)”** – **“DOWN (▼)”** buttons light up. At this point the machine is ready for the selection of the desired water ice program.
- Press **“UP (▲)”** or **“DOWN (▼)”** to select the *GR2* cycle.
- Press **“CONFIRM (◀▶)”** to confirm the selection of program *GR2*.
- The display shows the last consistency value set. Press **“UP (▲)”** and **“DOWN (▼)”** to respectively increase and decrease the water ice production time (limits from 1' to 10'). After fixing this value press **“CONFIRM (◀▶)”** to save the settings and start the cycle. The recommended value ranges from 3' and 7'.
- During the production cycle the compressor will always run, whereas the mixer will stop for 10" and run for 1". At the end of the set time the **“WATER ICE”** button flashes and an intermittent beep goes off.
- Press **“MIXING”** and extract the product.



The *GR2* program does not foresee the automatic preservation of the product at the end of the cycle.

5.6.5 COOLING OF CREAMS AND OTHER PASTRY PRODUCTS



Many products normally used in pastry productions require cooling cycles with particularly delicate mixing phases to avoid the degradation of the structure and consistency.

For example custard, tolerates continuous mixing well when it is still liquid during the heating phase but requires a more delicate mixing cycle during the cooling phase.

In these cases, it can be particularly effective to use the GR2 cooling program (see chapt. 5.6.4) which drops the temperature of boiling hot products in very few minutes and with cyclical mixing.

6. MAINTENANCE

6.1 ROUTINE MAINTENANCE (ADDRESSED TO THE USER)



During production, cleaning and maintenance operations, never touch the machine with hands or tools without making sure that the machine has been disconnected from mains. In case of troubles, make sure that they are not caused by a lack of servicing. On the contrary, ask for the intervention of a TAYLOR customer service. In case it is necessary to replace a piece, always ask a distributor or an authorized retailer for ORIGINAL spare parts. It is advisable to make the machine be checked by a Customer Service every 6/8 months.

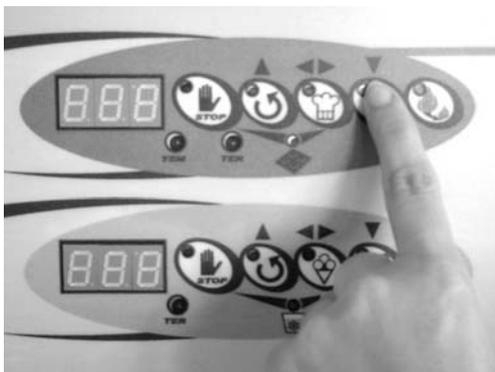
CLEANING AND SANITIZATION

The fat in ice-cream mixtures are the ideal environment for the proliferation of bacteria and moulds, that is why it is necessary to carefully wash and clean all parts in contact with the product, such as the cylinder, the mixer and the cover.

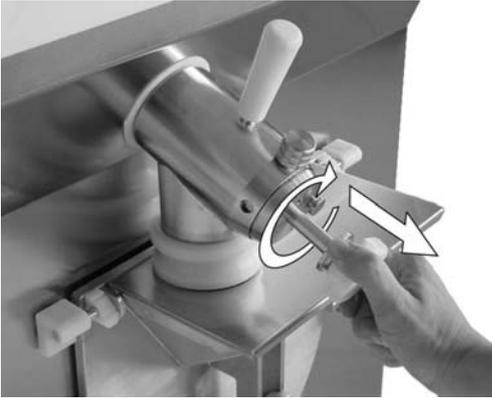


Rustless materials and/or made of plastic used for our machines, in conformity with the most severe international standards, and their particular shape, make washing operations easier, however they cannot prevent mould proliferation, etc. caused by insufficient cleaning.

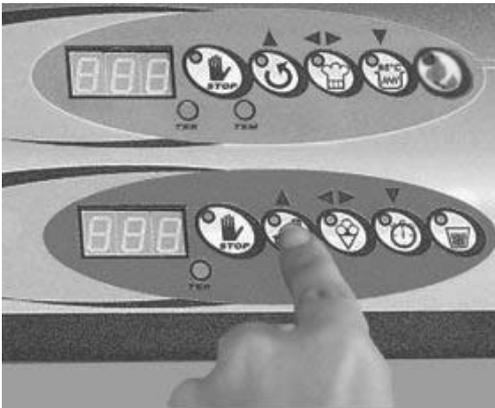
TAYLOR recommends cleaning the tank and the parts in contact with the product after every use and in any case in compliance with the sanitary standards in force in the country of installation. Follow the instructions below to correctly clean your machine:



1. Pour about 4 liters of detergent/sanitizing solution in the boiling tank.
2. Press the “**85° HEATING**” button and wait for the end of the cycle.



3. Pour the boiling hot water in the batching cycle. This will allow you to pre-wash all the components of the machine that are directly in contact with the food.



4. Press the “**MIXING**” button on the batch freezer pushbutton panel and let it rotate for a few minutes. Afterwards press “**STOP**” and extract the solution.

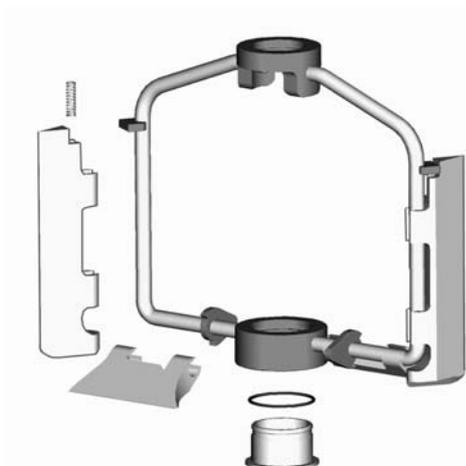
WASHING THE BOILER GROUP



1. Remove the boiler tank by sliding out the hinge pins. Verify that the O-rings are in good condition.



2. Slightly rotate the mixer counter-clockwise until it reaches the unlocking position and then pull upwards. Remove the O-ring which is on the propeller shaft in the boiler tank.



3. Remove the scraping blades, the pushing springs and slide the lower bush downwards. Remove the O-ring and carefully wash all the components.

4. Carefully sanitize the boiler tank.

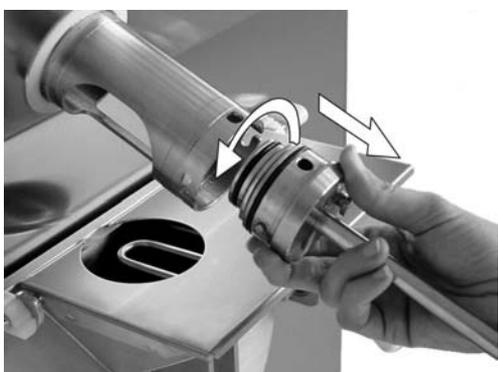
To clean the cock proceed as follows



1. Remove the locking pin. Remove the O-ring.



2. Pull the cock body towards yourself and slide it completely out of the duct. Remove the plastic adapter and the sealing O-rings.

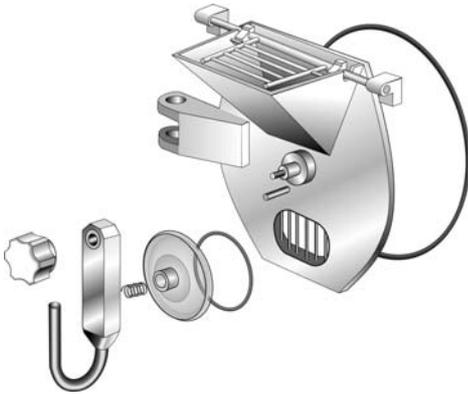


3. Rotate the knob of the piston until it reaches the unlocking position and pull it towards yourself. Slightly rotate the cock bottom to unlock it and pull it towards yourself. Unscrew the piston knob and disassemble the piston. Remove all the O-rings.
4. Wash all the components carefully and remember to lubricate all the O-rings with care during assembly.



WASHING THE BATCH FREEZER GROUP

1. Remove the door by lifting the lever, rotate towards the left and while holding it with one hand, use the other to slide out the hinge knob. At this point the door is free and can be disassembled.
2. Disassemble the door:
 - Unscrew the handle adjustment knob
 - Disassemble the guide and the spring
 - Remove the extraction door
 - Remove the O-rings
3. Slide out the mixer and the stuffing box: remove the scraping blades and wash them carefully. Use the cleaning rod to clean the seat of the blades on the mixer.
4. Wash all the above-described components with a detergent /sanitizing solutions. Let air dry.
5. Carefully sanitize the cooling cylinder.
6. Remove the drip tray from the front panel and wash it carefully. If the drip tray contains mixtures it means the mixer's stuffing box leaks and needs to be replaced.
7. Lubricate the O-ring's and the stuffing box using the lubricator only (supplied with the machine). We also recommend replacing the mixer's stuffing box weekly to allow the rubber to recover its elasticity.



 **CAUTION** 

- To maintain the plastic parts and the gaskets in good conditions, do not use solvents and/or any type of thinning substances during washing cycles.
- Sanitizing chemicals shall be used according to laws in force and with the utmost caution.
- After any sanitizing operation, it is indispensable not to touch the sterilized parts either with hands or with towels, sponges or other.
- Avoid making the mixer run empty, as the machine can be damaged.

MIXER AND GASKETS MAINTENANCE

The mixer holds scraping blades made of atoxic plastic materials for food use. These components are subject to wear which depends on the features of the mixture used: when there are high sugar levels and low fat levels the blades will be subject to a considerably higher wear.

When the play between the blades and the cylinder is too much, the mixer is not able to perfectly scrape the walls of the cooling cylinder thus making batching times longer: to restore the machine performances just replace the scraping blades.

After cleaning, it is indispensable to lubricate all rubber gaskets with glycerin for food industry (supplied with the machine) or similar products, and replace them periodically with the ones provided as standard.

REFRIGERATION PLANT

In case of machines with air condenser it is necessary to periodically clean the condenser blades, removing all the dirt sucked in by the fan motor, which can clog it, thus incredibly reducing efficiency.

Use a brush or suction unit to clean the condenser.

6.2 EXTRAORDINARY MAINTENANCE (ADDRESSED TO QUALIFIED PERSONNEL)



Only qualified and authorized personnel must carry out these operations. TAYLOR cannot be held responsible for damages to things or people caused by non-compliance with the above-mentioned regulations.



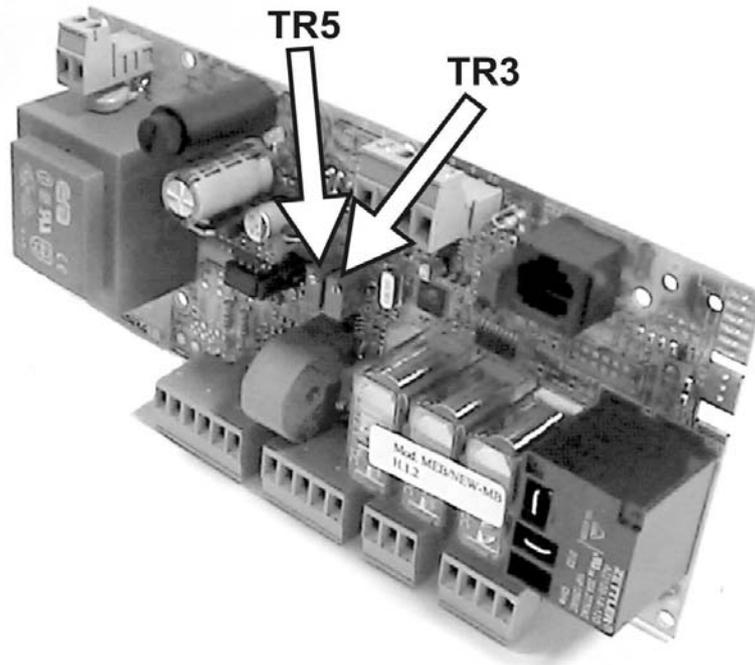
REFRIGERATION PLANT

In case of machine with water-cooled condenser it is necessary to run off the circuit if temperature is expected to fall beneath 0° C. Close the general cock and disconnect water inlet pipes; remove the right side panel to reach the service valve and remove it. Let the water in the circuit completely run off.

ELECTRIC SYSTEM

The functional wiring diagram and the electric box lay-out, different for each model, are located on the external part of the box cover.

MEB NEW electronic card

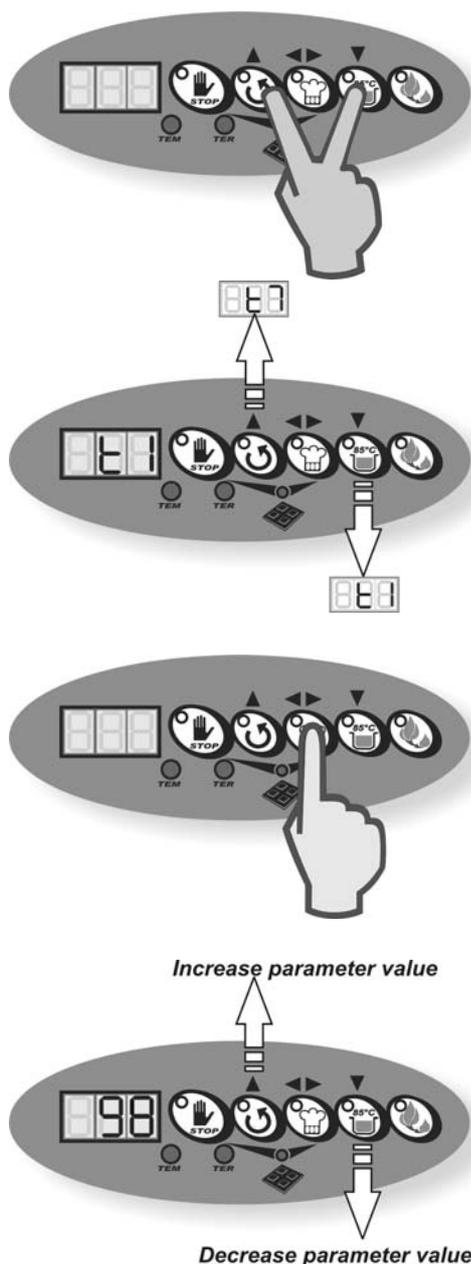


6.2.2 PROGRAMMING THE MEB-NEW ELECTRONIC CARD



Only authorized technical personnel can perform these operations. TAYLOR cannot be held responsible for damages to objects or people due to non-compliance with the above regulations.

Only authorized technical personnel can program the parameters of the “MEB-NEW” board. Changing these parameters can affect the performances of the machine.



Follow these instructions to program the electronic board:

1. When the machine is set to STOP keep “**UP** (▲)” and “**DOWN** (▼)” pressed at the same time at least for 5” until the *display* shows “0 - - “. Enter the password (contact the TAYLOR service center to obtain the password) using the “**UP** (▲)” and “**DOWN** (▼)” buttons to enter the numbers, then press “**CONFIRM** (◀▶)” to confirm the entered password.
2. After entering the program screen, use the “**UP** (▲)” and “**DOWN** (▼)” buttons to scroll the list of the available program steps in sequence (ex. T1, T2, T3....).
3. After selecting the step to change, press “**CONFIRM** (◀▶)” to confirm the choice and show the current setting.
4. To change the data or scroll the list of available options in sequence use the “**UP** (▲)” and “**DOWN** (▼)” keys.
5. To save the data in the current program step press “**CONFIRM** (◀▶)”.
6. To exit the programming screen and save the changes press “**STOP**”.



- It is necessary to program the boiler’s electronic board to change the operating parameters of the boiler.
- Program the electronic board using the batching pushbutton to change the batching operating parameters.

BOILER BOARD PROGRAMMING TABLE					
STEP	DESCRIPTION	MIN	MAX	C 135	STEP
T1	Tank probe correction TEV Pt1000	-10	+10	*	0.1 °C
T2	Fluid probe correction TEF Pt1000	-10	+10	*	0.1 °C
T3	Setting control Lim. TEF heating	30	130	115	1°C
T4	Hysteresis control Lim. TEF heating	1	10	1	1°C
T5	Setting control Lim. TEF heating protection	30	130	98	1°C
T6	Hysteresis control Lim. TEF heating protection	1	10	1	1°C
T7	Setting control Lim. TEF heating chocolate	30	90	68	1°C

BATCH FREEZER BOARD PROGRAMMING TABLE					
STEP	DESCRIPTION	MIN	MAX	C 135	STEP
T1	Amplification TA high consistency (ice-cream)	0.5	3.0	1,5	0.1 nr
T2	Amplification TA high consistency (water ice)	0.5	3.0	1,4	0.1 nr
T3	Voltage/frequency selection	0	1	0	0=50 HZ 1=60 HZ
T4	Hysteresis	1	20	10	1
T5	Minimum threshold (SET OK)	50	150	100	1
T6	Low increase alarm	0	1	0	0=35' 1=16'
T7	Mixer time ON in water ice GR2	1	10	1"	1" ON

(*) the parameters can be subject to variations according to the software versions or customizations. It is always possible to refer to the test sheets supplied with the machine.

6.2.2 CALIBRATION OF CONSISTENCY SET ON BATCH FREEZER BOARD.

The TAYLOR electronic batch freezers of the C 135 series are fitted with an electronic board with a sophisticated microprocessor able to control the consistency of the ice-cream by acquiring different parameters including mixer motor absorption. During the batching cycle the machine's display shows values in numbers from 0 to 250, directly proportional to the consistency of the ice-cream. Each machine is factory tested and calibrated by TAYLOR with standard mixtures at a mixer motor absorption value referred to 240 hardness numbers. This value is indicated on the test sheet supplied with the machine (see test sheet: AMPERE MIXER @SET240); normally this setting is able to meet a broad range of requirements.

The consistency value of the batch freezer can be changed in case of particular requirements: this operation must be performed by authorized and qualified technicians who have a plier ammeter with adequate capacity.



Remove the panels to carry out this operation and operate on the electronic board inside the electric box while the machine is powered. Each operation must be performed with maximum attention and in compliance with the safety standards in force.

This operation must be carried out when the board or the mixer motor need to be replaced. Comply with the standard calibration indicated on the control board for safety purposes.

Follow this procedure to adjust the consistency Set:

- Make sure that the main switch is open and/or the multipolar plug disconnected.
- Remove the right side panel and remove the electric box cover.
- Find the wire that runs through the amperometric transformer (identified with L1 – see electric wiring) and connect the ammeter pliers. Measure the absorption of the mixer motor.
- Identify on the board the two trims TR3 and TR5 respectively to adjust the high consistency (ice-cream –“hard”) and low consistency (water ice – “soft”) SET.
- Close the main switch or reconnect the multipolar plug. Load the machine with the mixture.
- To adjust the high consistency (ice-cream –“hard”) set press the SEMIAUTOMATIC PRODUCTION button. Verify that the programmed consistency set is 240 and wait a few minutes. Read the motor absorption value on the ammeter pliers; as the value approaches the standard calibration value indicated on the test sheet supplied with the machine (consistency adjustment at SET 240 in Ampere or Watt) adjust trim TR3 (HARD) so that the cycle stops at the desired absorption value. Rotate the Trim clockwise to INCREASE the consistency value; COUNTER-CLOCKWISE to decrease it.
- To adjust the low consistency (water ice – “soft”) press the WATER ICE GR1 button. Verify that the programmed consistency set is 150 and wait a few minutes. Read the motor absorption value on the ammeter pliers; as the value approaches

the standard calibration value indicated on the test sheet supplied with the machine (consistency adjustment at SET 240 in Ampere or Watt) adjust trim TR5 (SOFT) so that the cycle stops at the desired absorption value. Rotate the Trim clockwise to INCREASE the consistency value; COUNTER-CLOCKWISE to decrease it.

7 TROUBLE-SHOOTING INSTRUCTIONS

The “MEB-NEW” electronic board is a powerful control logic unit which can detect any machine troubles through alpha-numerical messages shown on the display; their correct interpretation allow the technician to rapidly detect the cause of the defect.

7.1 BATCH FREEZER ALARM MANAGEMENT

MESSAGE	DESCRIPTION	REMEDIES
EME EMERGENCY	The door is open or the safety grid on the hopper is not completely lowered.	Make sure the door is closed and the safety grid on the hopper lowered.
TER MOTOR THERMAL OVERLOAD	The thermal protection of the mixer motor has tripped (probable over-heating) or of the compressor.	Wait a few minutes and press STOP to reset the machine. If the problem persists send for a technician.
TA TA ALARM	Amperometric transformer safety switch has tripped.	Switch off machine by disconnecting the power cable. Restart the machine and if alarm persists send for a technician.
M_C CONSISTENCY INCREASE LOW	Consistency increase low alarm.	Verify that the mixture is suitable for the machine and that it is correctly balanced. If alarm persists send for technician.
DIS DISPLAY ALARM	Safe connection of Display board.	Call technician.

7.2 BOILER ALARM MANAGEMENT

MESSAGE	DESCRIPTION	REMEDIES
EME EMERGENCY	The cover is open.	Close the cover.
TER MOTOR THERMAL OVERLOAD	If the thermal protection of a motor or of the boiler thermostat has tripped, the TER led starts flashing and the buzzer releases an intermittent beep.	Wait a few minutes and press STOP to rest the machine. If this happens frequently send for a technician.
L_F FLUID LEVEL ALARM	If the level of the fluid of the bain marie system (glycol) is low the buzzer releases an intermittent beep.	Call technician to check the system and if necessary top it up.
P_F FLUID PRESSURE LOW	If the pressure of the fluid of the bain marie system (glycol) is low the buzzer releases an intermittent beep.	Call technician to check the system.
P1o PROBE ALARM	If tank probe is interrupted the yellow led (chocolate) lights up	Send for a technician
P2o PROBE ALARM	If control probe is interrupted the yellow led (chocolate) lights up	Send for a technician
P1c PROBE ALARM	If tank probe is in short circuit the yellow led (chocolate) lights up	Send for a technician
P2o PROBE ALARM	If control probe is in short circuit the yellow led (chocolate) lights up	Send for a technician
DIS DISPLAY ALARM	Safe connection of Display board.	Send for a technician

7.3 TROUBLESHOOTING

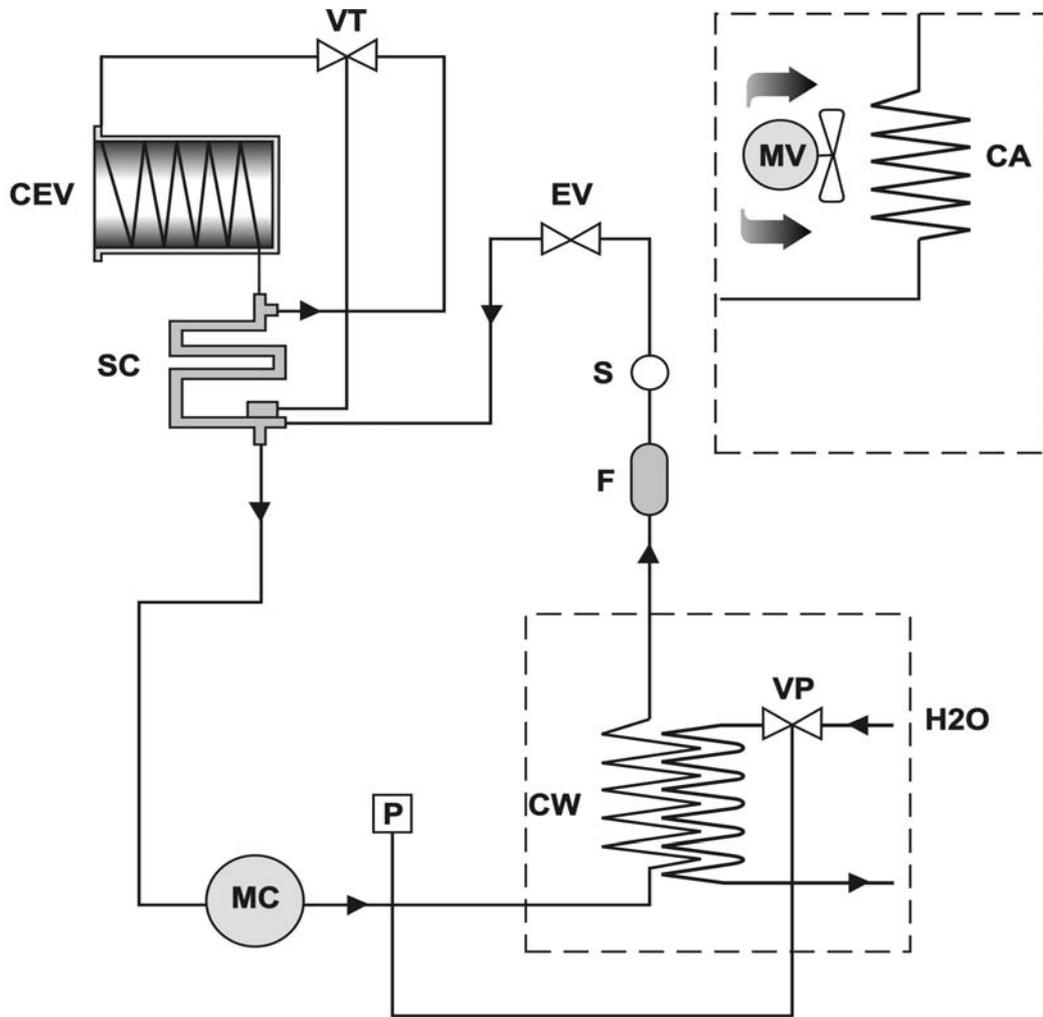
TROUBLE	POSSIBLE CAUSES	REMEDIES
The machine does not start (STOP pushbutton is on without active alarms)	Electric trouble	Send for a technician
	Incorrect power supply	Check phases
The machine does non start (STOP pushbutton is off)	Main switch ON	Close the switch
	Blown fuses	Check and replace them
The product in the boiler tank does not reach the temperature set on the display	The product temperature is higher than the glycol thermostatics	Verify that the protection function is disabled and that the CHOCOLATE function is not enabled.
From the first phases of the batching cycle the compressor works intermittent	Water machines: not enough condenser water	Verify that there is water in the water system the machine is connected to. Verify the cocks.
	Air machines: air condenser dirty or fan broken.	Clean the condenser with a brush and verify the operation of the motor fans.
The machine interrupts the batching cycle after 16' and switches to <i>STOP</i>	Safety timer alarm: the maximum time set for batching has been exceeded.	Control condenser.
		Verify that the room temperature is not too high.
		Verify that the quantity of mixture in the machine is correct and correctly balanced.
The machine interrupts the batching cycle, switches to <i>STOP</i> , release an intermittent beep and the mixer keeps running.	Consistency increase low alarm: the consistency has not increased in the set time.	Verify that the quantity of mixture in the machine is correct and correctly balanced.
The machine works perfectly but the ice-cream is soft.	Scraping blades of mixer worn.	Check them and if necessary replace them.
	Refrigerant system broken	Send for a technician
	Unbalanced mixture or wrong quantities.	Verify that the quantity of mixture in the machine is correct and correctly balanced.
	Insufficient condensing.	Verify the condenser and that the room temperature is not too high.
	In semi-automatic cycle: the consistency value was set too low.	Program a new value with a higher consistency.
During batching the machine is noisy and the mixer stops.	The belts slide.	Verify the voltage and replace the entire belt train.
During the extraction of the ice-cream the machine is noisy.	Product is too hard.	Make sure you pressed the "EXTRACTION" button.
Liquid ice-cream in drip tray.	Mixer stuffing box is worn	Check it and replace it.

8 APPENDICI / APPENDICES / ANHANG

8.1 Dati tecnici / Machine Specification / Technische Daten

MODELLO	MODEL	MODELL	C 135
Dimensioni (cm)	Size (cm)	äußere Abmessung (cm)	80 X 43 h.148
Peso netto (Kg)	Net weight (Kg)	Netto-gewicht (Kg)	240
Tensione alimentazione (*)	Supply voltage (*)	Anschluss-spannung (*)	400/50/3 220/60/3
Potenza installata (kW)	Installed power (kw)	Installierte Leistung (kw)	6
Condensaz.	Cooling	Kühlung	W/A
Gas	Gas	Gas	R 404 A(1300GR.) W(1200GR.)
Capacità (KG)	Capacity (KG)	Inhalt (KG)	1 - 4
Produzione (Kg./h)	Production (Kg./h)	Produktion (Kg./h)	30

8.2 Schema circuito frigorifero / Refrigerant circuit diagram / Kühlnetzplan



VP	CW	EV	F
Valvola pressostatica Water valve Soupape pressostatique Druckventil Valvula presostatica	Condensatore ad acqua Water condenser Condensation à eau Wasserkondensierung Condensaciòn a agua	Elettrovalvola gas Gas electro valve Vanne électrique gas Gas Elektroventil Valvula electrica gas	Filtro Filter Filtre Filter Filtro
S	VT	CEV	SC
Spia liquido Led fluid Led fluid Led Kühlmittel Mirilla fluido	Valvola termostatica Thermostatic valve Vanne thermostatique Thermostatisches ventil Valvula termostatica	Cilindro evaporatore Evaporator cylinder Evaporateur cylindre Zylinder-Verdampfer Evaporador cilindro	Scambiatore Heat exchanger Echangeur de chaleur Wärmeaustauscher Cambiador de calor
CA	MV	MC	P
Condensatore ad aria Air condenser Condensation à air Luftkondensierung Condensaciòn a aire	Motoventilatore Fan motor Moteur ventilateur Ventilatormotor Motor ventilador	Compressore Compressor Compresseur Kompressor Compresor	Pressostato Pressostat Pressostat Pressostat Presostato

8.3 IMPIANTO ELETTRICO / ELECTRIC SYSTEM / ELEKTRISCHE ANLAGE

Lo schema elettrico funzionale ed il lay-out del box elettrico, specifico per ogni modello, è collocato sulla parte esterna del coperchio del box stesso.

The functional wiring diagram and the electric box lay-out, different for each model are located on the box cover.

Das Elektroschema und das Lay-out der Elektro-Box ist auf dem Deckel der selben Außen angebracht und ist für jedes Modell spezifisch bezogen.

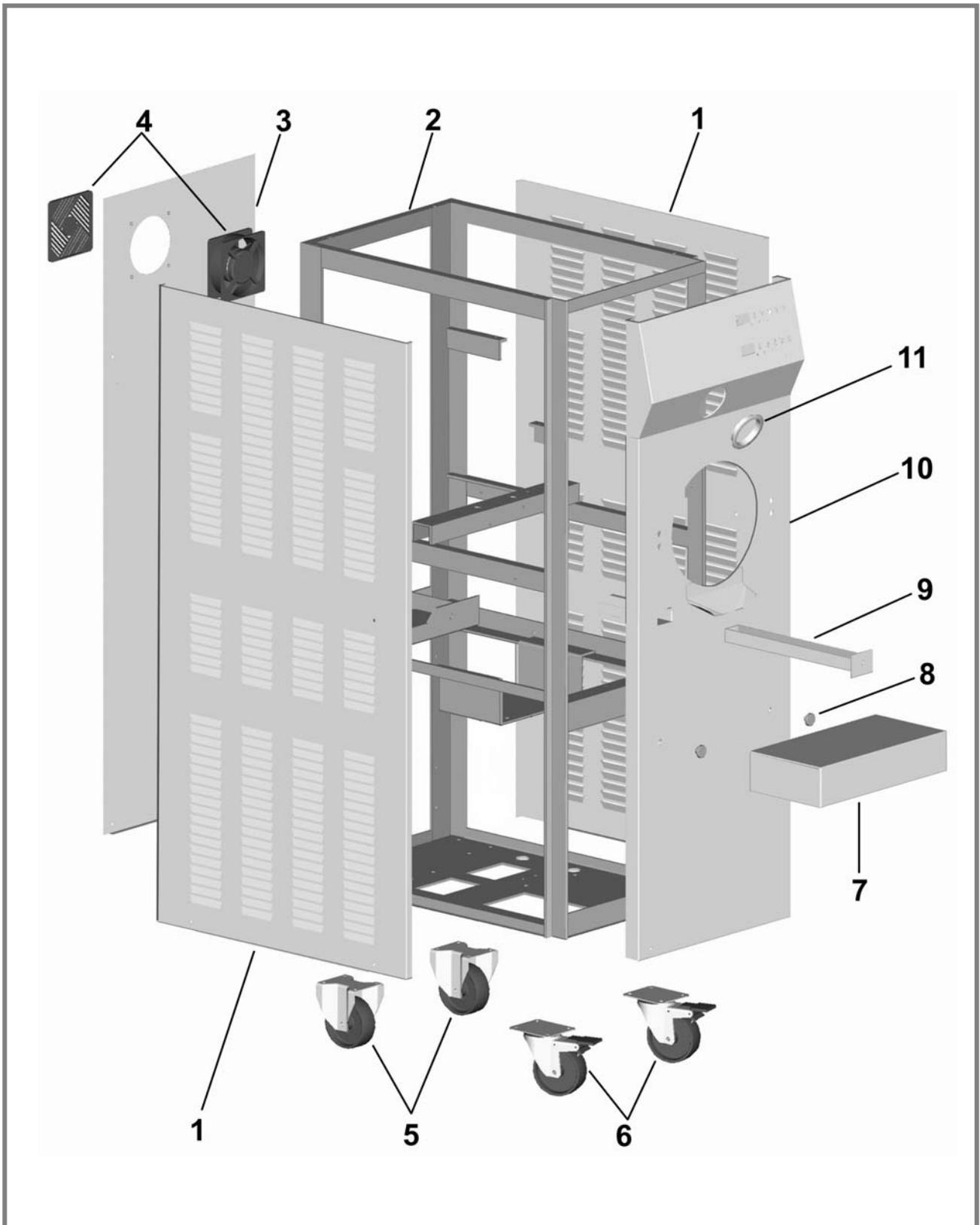
8.4 RICAMBI / SPARE PARTS / ERSATZTEILE

Per la richiesta delle parti di ricambio, si raccomanda di indicare sempre il numero di codice relativo e la denominazione riportata sulla legenda di ciascuna tavola. Si raccomanda inoltre di comunicare sempre il modello ed il numero di matricola della macchina, nonché le caratteristiche della stessa (voltaggio, frequenza e fasi), facilitando in tal modo l'identificazione del particolare. Per ordinare la componentistica di ricambio del compressore indicare sempre anche il modello specificato sulla targhetta del motore. In caso di sostituzione di pezzi, richiedere solo ricambi ORIGINALI TAYLOR ad un concessionario o ad un Rivenditore Autorizzato. TAYLOR declina ogni responsabilità per danni a persone e/o cose derivanti dall'utilizzo di ricambi non originali.

For spare parts ordering, always mention the corresponding code number and the name reported on each table caption. It is also recommended to always mention the machine model and the serial number as well as the technical data (voltage, frequency and phases), to make the identification of the component easier. To order spare parts for the compressor, always mention the model specified on the motor nameplate. In case it is necessary to replace a component, always ask a distributor or an authorized retailer for ORIGINAL spare parts. TAYLOR declines any liability for damages to people and/or things due to employment of non-original spare parts.

Für die Anfrage von Ersatzteilen raten wir Ihnen, immer die Kodenummer und die entsprechende Benennung einer jeden Tafel mitzuteilen. Wir raten weiterhin, immer das Modell und die Seriennummer der Maschine mitzuteilen als auch die Maschineneigenschaften (Vollleistung, Frequenz und Phasen), um die Erkennung von Besonderheiten zu vereinfachen. Um Ersatzteile des Kompressors zu bestellen, muß man auch das direkte Modell angeben, welches auf dem Motorschild verzeichnet ist. Im Austauschfall von Teilen nur Originalteilen der Firma Frigomat beim Konzessionär oder autorisiertem Wiederverkäufer anfragen. Die Firma TAYLOR ist von jeglichem Schadensersatz an Personen u/o Gegenständen entbunden, die auf den Einsatz von nicht originalen Ersatzteilen zurückzuführen sind.

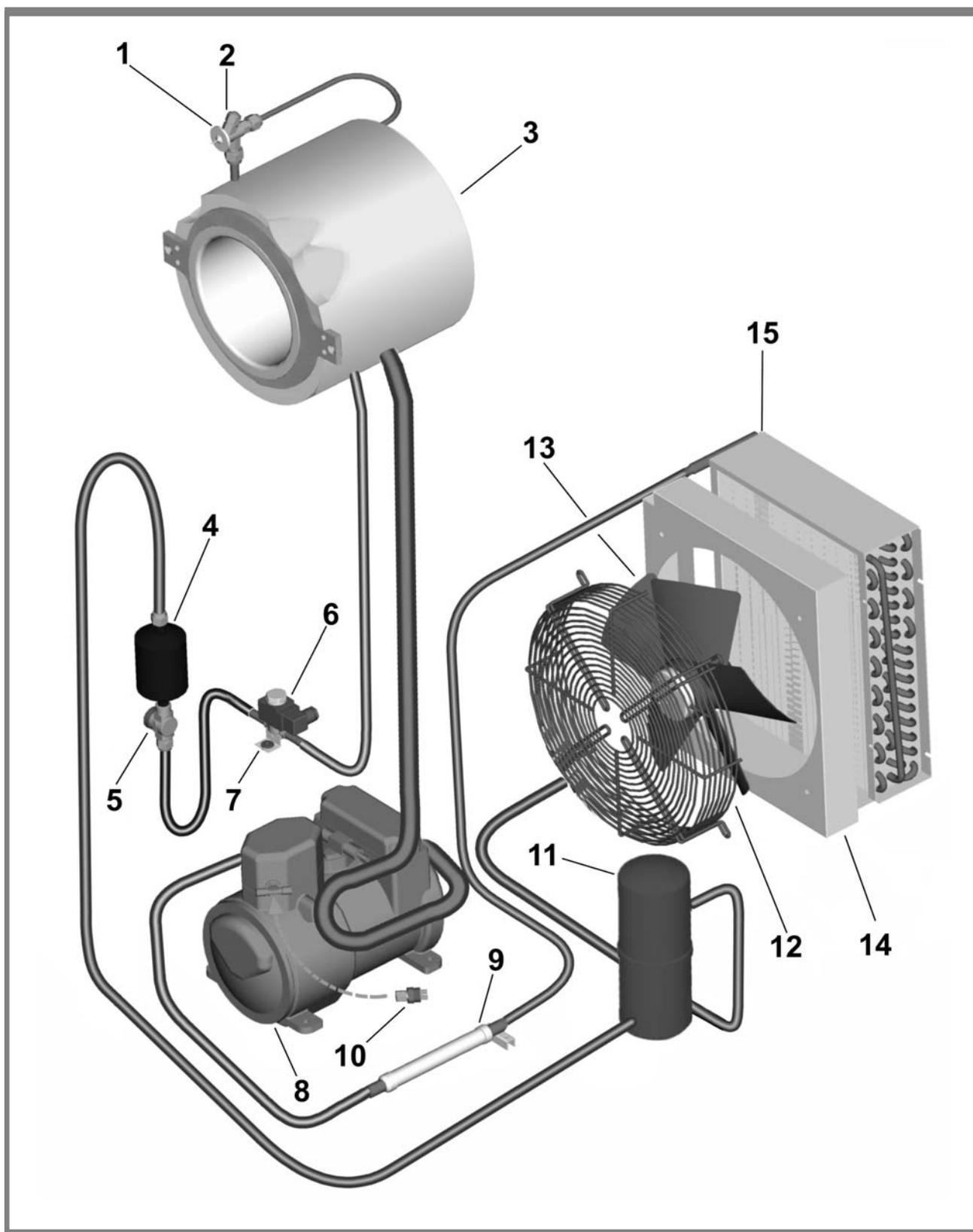
C 135 s01 Tav.1/10



C 135 s01 Tav.1/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.38079	Pannello laterale	Side panel	Panneau lat.	Seitenblech	Panel lateral
2	A01.38004	Telaio	Frame	Châssis	Gestell	Armazón
3	A02.38077	Pannello posteriore W	Back panel W	Panneau postérieur W	Hinteres Blech W	Panel posterior W
3	A02.38076	Pannello posteriore A	Back panel A	Panneau postérieur A	Hinteres Blech A	Panel posterior A
4	B01.340	Ventilatore	Fan	Ventilateur	Ventilator	Ventilador
5	F02.014	Ruota fissa	Fixed wheel	Roue fixe	Festes Laufrad	Rueda fija
6	F02.013	Ruota Girevole	Revolving wheel	Roue pivotante	Schwenkbares Laufrad	Rueda giratoria
7	C06.055	Balconcino	Rest	Support	Buegel	Repisa
8	B09.060	Borchia balconcino	Stud for rest	Ecrou pour support	Buegelbolzen	Remache
9	P19.37191	Cassetto Sgocciolatoio	Drip tray	Recueille-gouttes	Tropfblech	Recogedor de gotas
10	A02.38082	Pannello anteriore	Front panel	Panneau antérieur	Frontblech	Panel anterior
11	P19.38080	Flangia rubinetto	Flange	Bride	Flansch	Brida

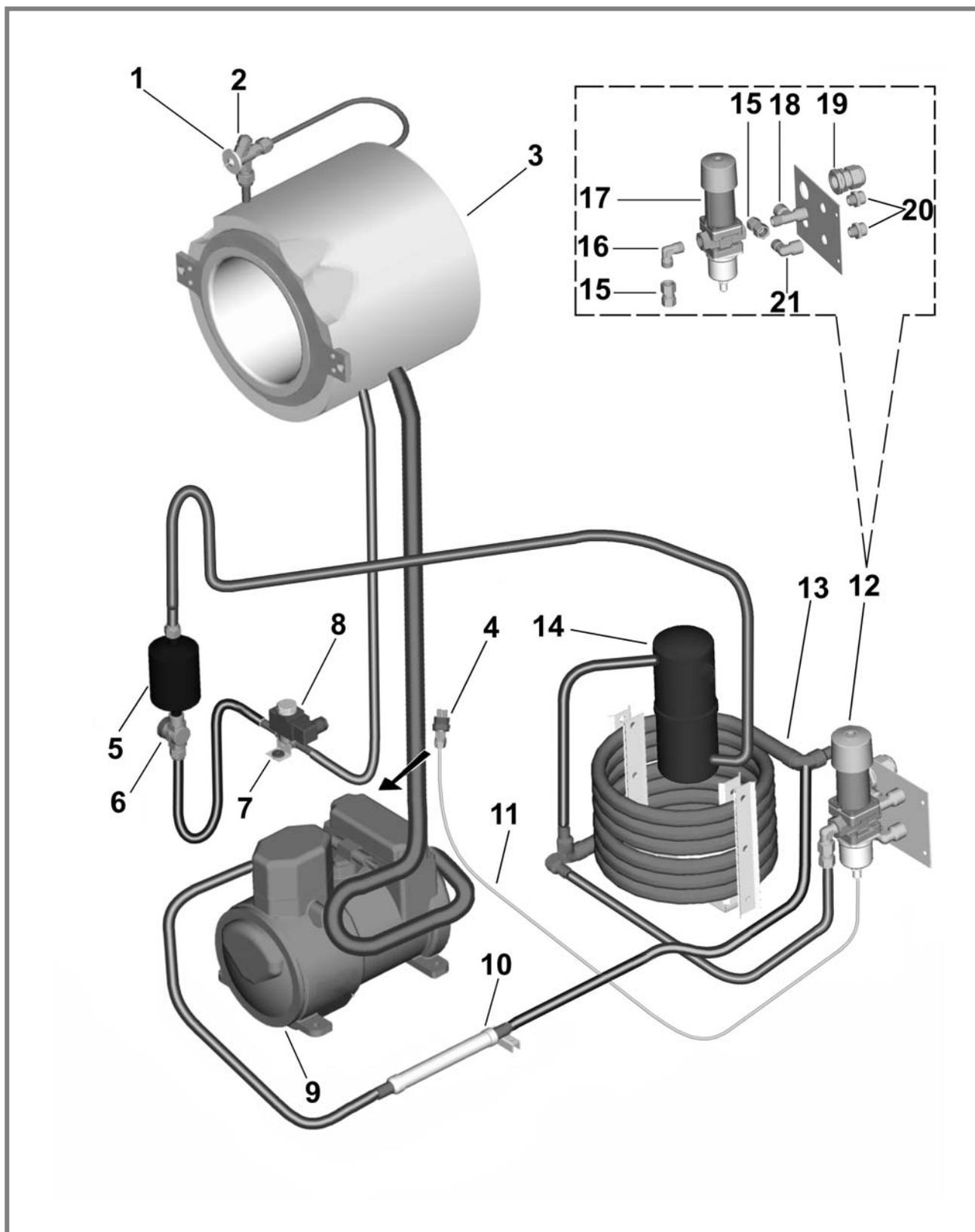
C 135 s01 Tav.2/10



C 135 s01 Tav.2/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.193	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	A02.168	Orifizio per valvola termostatica	Orifice for thermostatic valve	Orifice pour soupape thermostatique	Öffnung für thermost. Ventil	Orificio para válvula
3	A06.165	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
4	B04.35032	Filtro	Filter	Filtre	Filter	Filtro
5	A07.046	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontroll-lampe	Testigo líquido
6	A02.154	Bobina per elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
7	A02.152	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
8	B01.38051	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
9	R09.001.02	Antivibrante	Vibration damper	Anti-vibratoire	Schwingungsdämpfer	Antivibrante
10	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
11	B04.38410	Raccogli liquido	Fluid tank	Recueille – liquide	Flüssigkeitsbehälter	Recogedor liquido
12	B03.37449	Griglia	Grate	Grille	Gitter	Rejilla
13	E01.37422	Motore ventilatore	Fan motor	Moteur du ventilateur	Ventilatormotor	Motor ventilador
14	A04.37313	Convogliatore	Conveyor	Convoyeur	Kühlerhaube	Transportador
15	B02.37254	Condensatore aria	Air condenser	Condensateur à air	Luftkondensator	Condensador aire

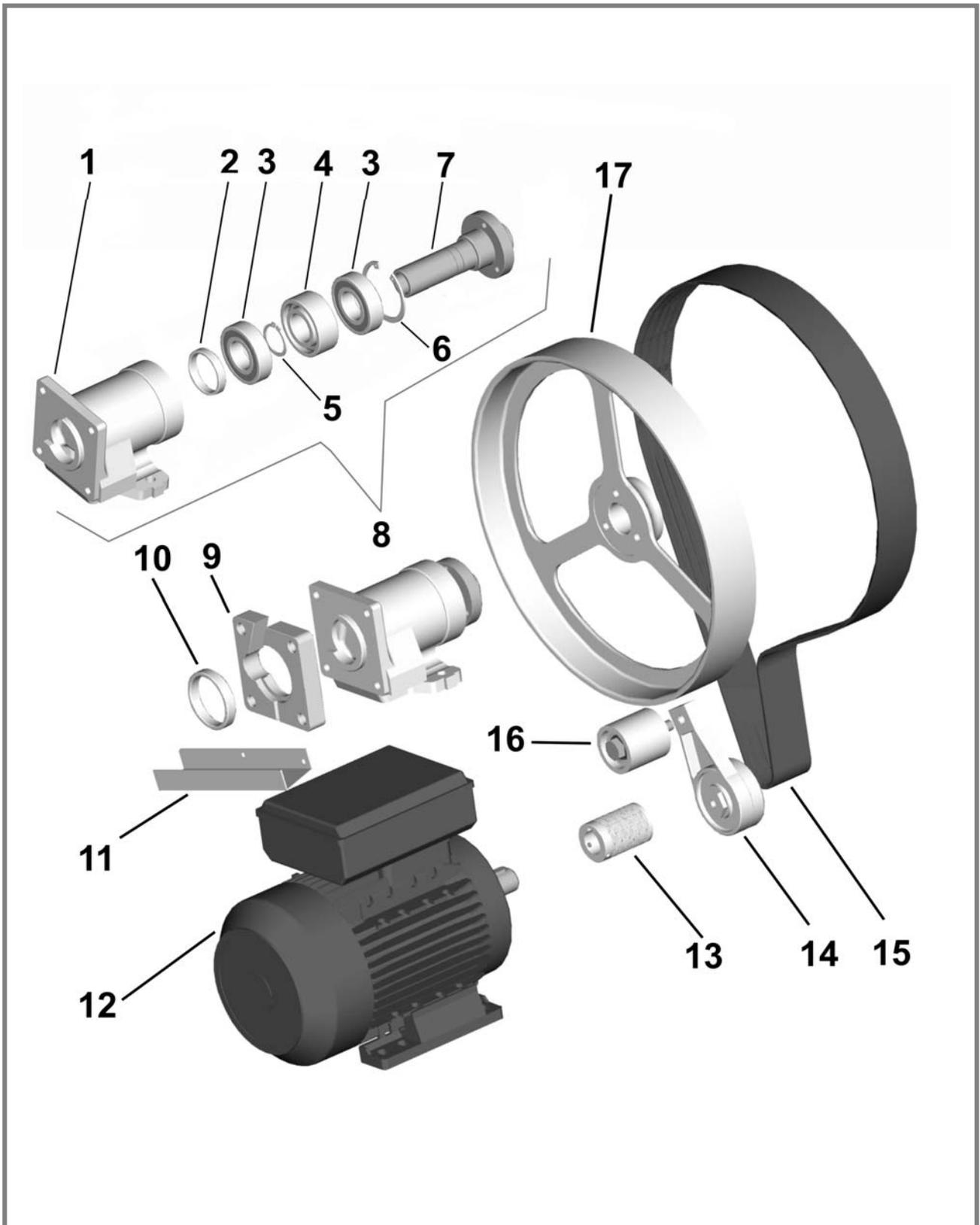
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C 135 s01 Tav.3/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A02.193	Valvola termostatica	Thermostatic valve	Soupape thermostatique	Thermostatisches Ventil	Válvula termostática
2	A02.168	Orifizio per valvola termostatica	Orifice for thermostatic valve	Orifice soupape thermostatique	Öffnung für thermost. Ventil	Orificio válvula termostática
3	A06.165	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
4	A02.140	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstato
5	B04.35032	Filtro	Filter	Filtre	Filter	Filtro
6	A07.046	Spia liquido	Liquid sight glass	Témoin pour liquide	Flüssigkeitskontrollampe	Testigo líquido
7	A02.152	Elettrovalvola	Solenoid valve	Electrovanne	Elektroventil	Electroválvula
8	A02.154	Bobina elettrovalvola	Solenoid valve coil	Bobine électrovanne	Spule Elektroventil	Bobina electroválvula
9	B01.38051	Compressore 400/50/3	Compressor 400/50/3	Compresseur 400/50/3	Kompressor 400/50/3	Compresor 400/50/3
10	R09.001.02	Antivibrante	Vibration damper	Antivibratoire	Schwingungs-dämpfer	Antivibrante
11	T50.016	Capillare valvola pressostatica	Capillary tube for water valve	Capillaire soupape thermostatique	Kapillares Druckventil	Capilar válvula presostática
12	Z71.37290	Gruppo valvola pressostatica	Pressare valve assy	Groupe soupape pressostatique	Druckventil kompl.	Válvula presostática
13	A03.090	Condensatore ad acqua	Water condenser	Condensateur á eau	Wasserkondensator	Condensador de agua
14	B04.38410	Raccogli liquido	Fluid tank	Recueille – liquide	Flüssigkeitsbehälter	Recogedor liquido
15	R02.114	Raccordo bicono F/F 10/8x3/8" Gas	Double-taper F/F 10/8x3/8" Gas	Raccord bi-conique F/F 10/8x3/8" Gas	Anschlußstück zweikegelig F/F	Unión bicono F/F 10/8x3/8" Gas
16	R03.019	Gomito M-M 3/8" Gas	Elbow M-M 3/8" Gas	Coude M-M 3/8" Gas	M-Bogen-M 3/8" Gas	Codo M-M 3/8" Gas
17	A02.061	Valvola pressostatica	Water valve	Soupape pressostatique	Druckventil	Válvula presostática
18	R05.009	Raccordo a T F/F/M 3/8" Gas	Tee-joint F/F/M 3/8" Gas	Raccord en T F/F/M 3/8" Gas	T Anschlußstück F/F/M 3/8" Gas	Unión en T F/F/M 3/8" Gas
19	E09.37287	Pressacavo	Cable grip	Presse-fils	Kabelhalter	Sujeta-cables
20	R02.113	Nipplo ridotto 1/2"x3/8" Gas	Reduced nipple 1/2"x3/8" Gas	Raccord fileté réduit 1/2"x 3/8" Gas	Verkleinerter Nippel 1/2"x3/8" Gas	Niple reducido 1/2"x3/8" Gas
21	R03.058	Gomito 90° M/F 3/8" Gas	Elbow 90° M/F 3/8" Gas	Coude 90° M/F 3/8" Gas	Bogen 90° M/F 3/8" Gas	Codo 90° M/F 3/8" Gas

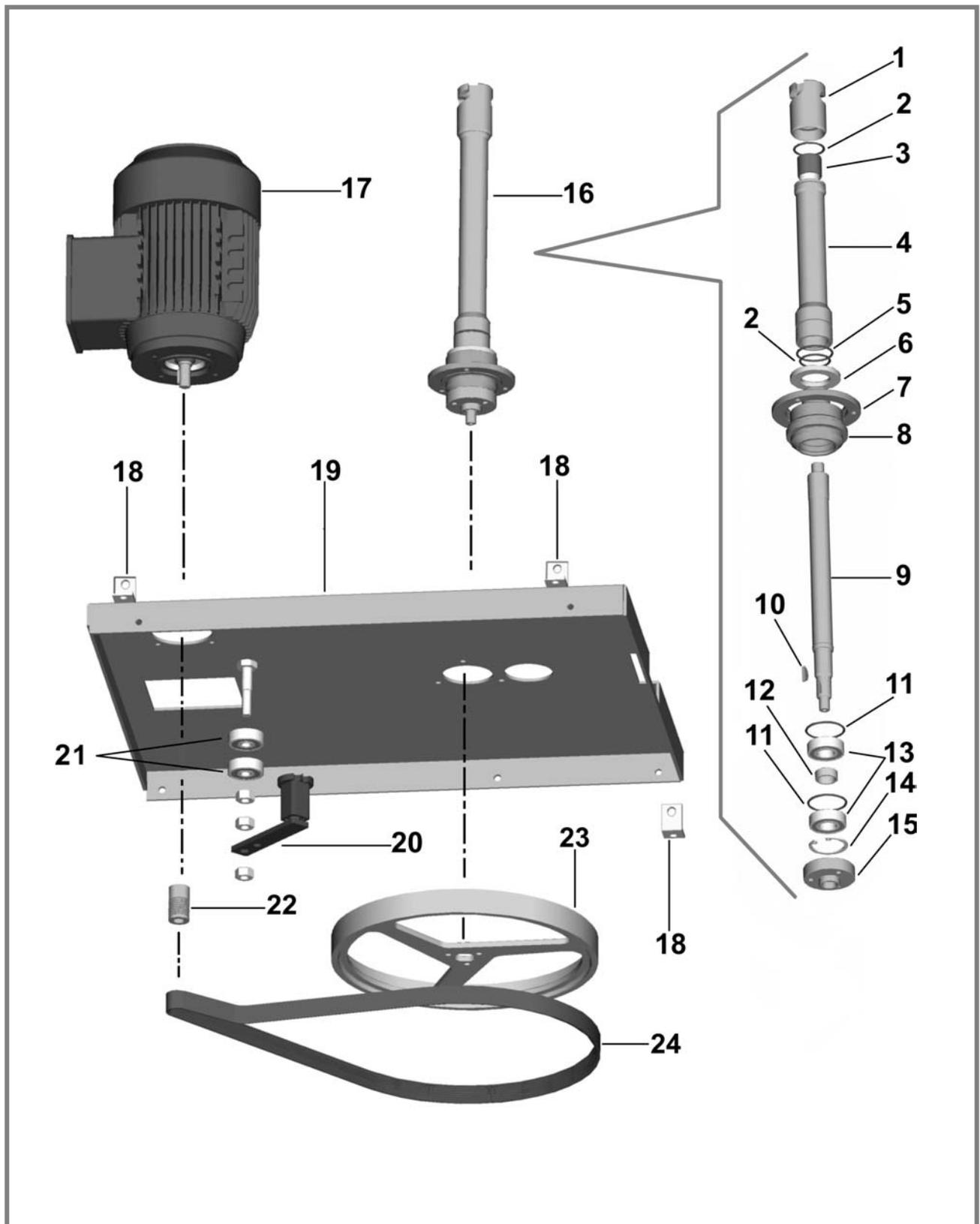
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C 135 s01 Tav.4/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	B04.188	Corpo supporto	Body	Corp du support	Gehäuse	Cuerpo soporte
2	P11.055	Anello di tenuta	Seal Ring	Joint	Dichtung	Arandela de sujeccion
3	B14.047	Cuscinetto	Bearing	Galet	Rolle	Cojinete
4	B10.433	Anello spalla per cuscinetto	Support ring	Bague de support	Haltering	Arandela de sujeccion
5	V14.064	Anello elastico	Snapring	Anneau ressort	Haltering	Arandela elastica
6	V14.065	Anello elastico	Snapring	Anneau ressort	Haltering	Arandela elastica
7	B04.205	Mozzo	Hub	Moyeu	Nabe	Eje
8	B04.203	Assieme supporto	Support assy	Support compl.	Kompl. Halter	Conjunto soporte
9	B10.214	Guarnizione posteriore	Termic trap	Joint postérieur	Hintere Abdichtung	Guarnición post.
10	B10.246	Boccola per guarnizione	Bush - Bushing	Douille	Buchse	Anillo
11	A04.37445	Supporto cassetto	Drip tray support	Support cuve égouttoir	Halterung Tropfblech	Soporte recogedor de gotas
12	E01.37425	Motore mescolatore 400/50/3	Beater motor 400/50/3	Moteur mélangeur 400/50/3	Rühmotor 400/50/3	Motor mezclador 400/50/3
13	B02.121	Puleggia conduttrice 400/50/3	Guide pulley 400/50/3	Poulie de condite 400/50/3	Geführte Rolle 400/50/3	Polea conductora 400/50/3
14	B03.038	Tendicinghia	Belt tightener	Tendeur de courroie	Riemenspanner	Soporte correa
15	P10.37426	Cinghia 400/50/3	Belt 400/50/3	Courroie 400/50/3	Riemen 400/50/3	Correa 400/50/3
16	B03.037	Rullo tendicinghia	Belt-tightener bearing	Galet de tendeur	Spannerolle	Cojinete correa
17	B02.143	Puleggia condotta 400/50/3	Guided pulley 400/50/3	Poulie conduite 400/50/3	Geführte Rolle 400/50/3	Polea conducta 400/50/3

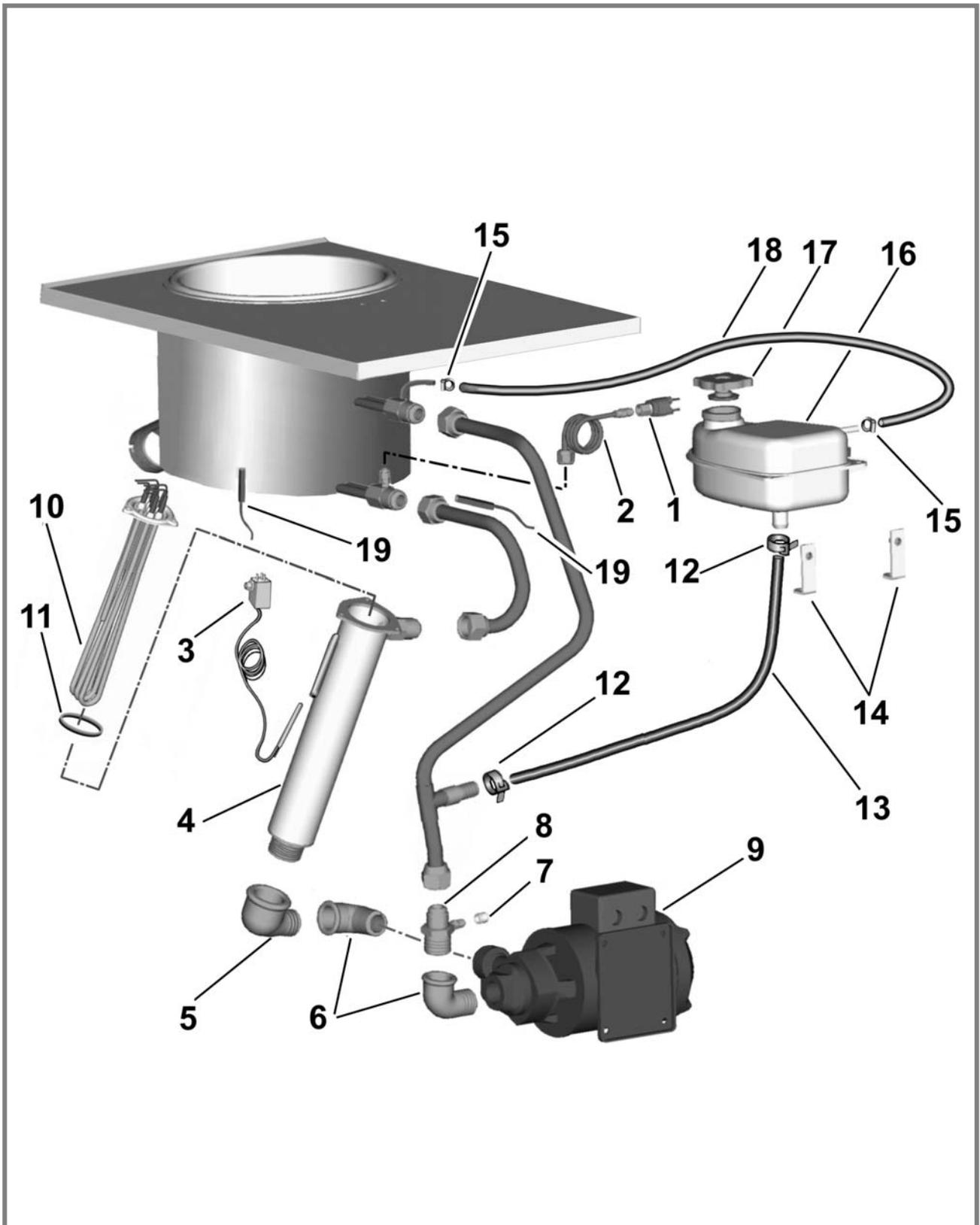
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C 135 s01 Tav.5/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	L21.38086	Testa di trascinamento	Entraining head	Tête d'entraînement	Drehkopf	Cabeza de arrastro
2	P10.037	OR 2106	OR 2106	OR 2106	OR 2106	OR 2106
3	A11.38184	Bussola	Bush/sleeve	Douille	Buchse/Huelse	Aguja
4	L21.38058	Canotto	Sleeve Transmission tube	Tube	Röhrchen - Huelse	Tubo
5	P02.38065	OR 2125	OR 2125	OR 2125	OR 2125	OR 2125
6	P21.38062	Trappola termica	Insulating support	Support isolé	Isolierter-Kopf	Soporte aislato
7	L21.38376	Flangia per supporto	Flange	Bride	Flansch	Brida
8	L21.38059	Supporto trasmissione	Drive bearing	Support de transmission	Antrieblager	suporte transmision
9	L21.38061	Albero trasmissione	Drive shaft	Arbre de la transmission	Getriebevelle	Eje de transmision
10	V18.38069	Chiavetta	Key	Clavette	Keil	Chaveta
11	P10.014	OR 2137	OR 2137	OR 2137	OR 2137	OR 2137
12	L21.38060	Distanziale cuscinetti	Spacer - Tube - Shim	Entretoise - Bague - Rondelle	Zwischenteil - Scheibe	Distanciador
13	B14.036	Cuscinetto	Bearing	Galet	Kugellager	Cojinete
14	V14.072	Seeger	Seegerring	Seeger	Seegerring	Seeger
15	L21.38063	Flangia	Flange	Bride	Flansch	Brida
16	Z75.38066	Assieme trasmissione	Drive assy	Transmission complète	Kompl. Antrieb	transmision compl.
17	E01.38206	Motore mescolatore	Mixer motor	Moteur mélangeur	Rühmotor	Motor mezclador
18	A04.38074	Staffa fissaggio	Fixing bracket	Branche de fixation	Fixierstaffel	Molde fijage
19	A01.38006	Piastra bollitore	Support plate	Support du cuiseur	Kocherhalter	plancha calentador
20	B65.37494	Tendicinghia	Belt tightener	Galopin de tension	Riemenspanner	Saporte correa
21	A11.37495	Cuscinetto	Bearing	Galet	Kugellager - Rolle - Lager	Cojinete
22	L06.38072	Puleggia motore	Driving pulley	Poulie de conduite	Riemenscheibe	Polea conductora
23	L06.38064	Puleggia condotta	Driven pulley	Poulie conduite	Geführte Rolle	Polea conducta
24	P10.38205	Cinghia poly V	Belt poly V	Courroie poly V	Riemen poly V	Correa poly V

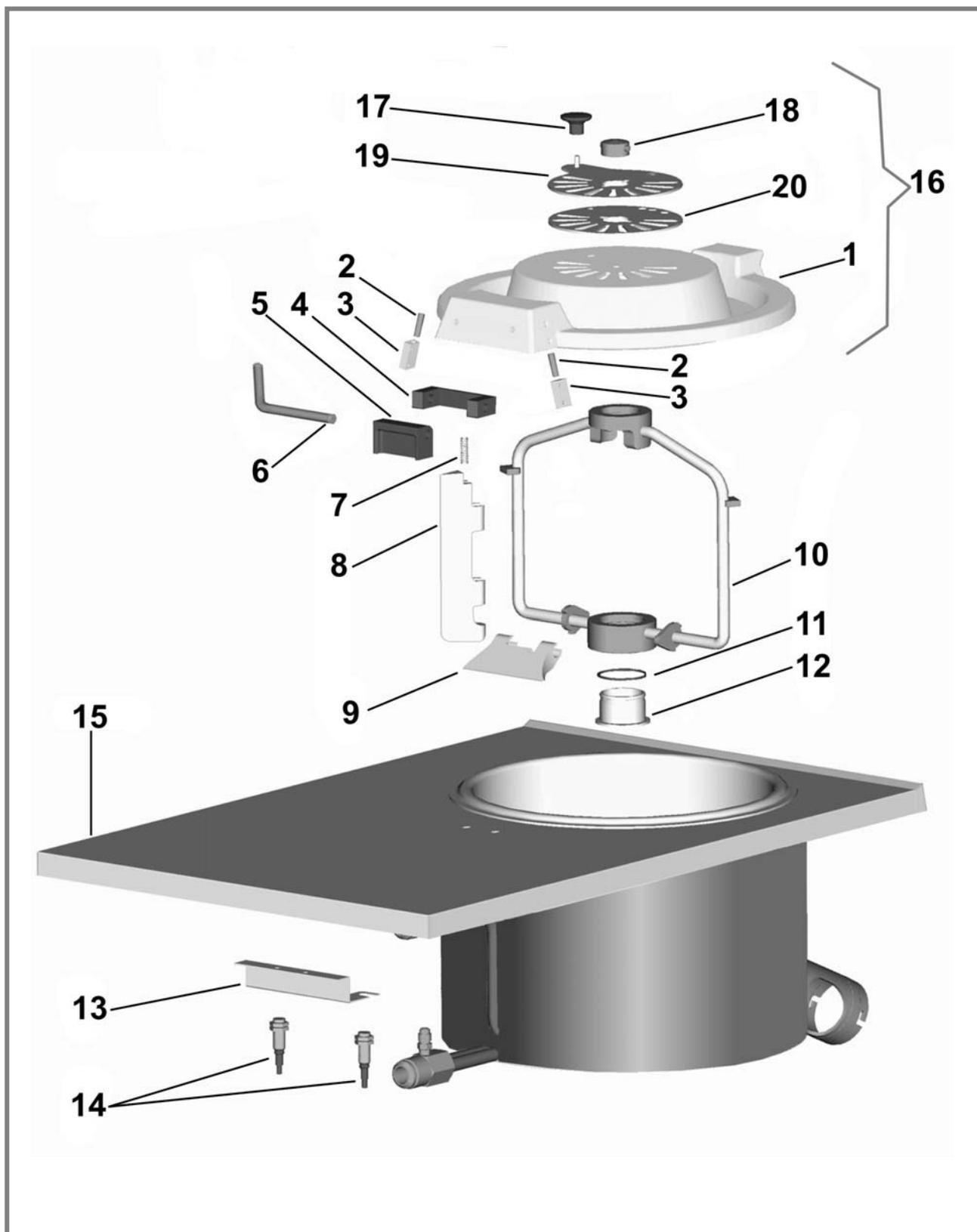
C 135 s01 Tav.6/10



C 135 s01 Tav.6/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	B11.38505	Pressostato	Pressure switch	Pressostat	Druckwächter	Presóstató
2	Z96.35507	Assieme tubo pressostato	Pressure switch pipe assembly	Groupe tuyau pressostat	Rohr u. Druckwächter zusammen	Grupo tubo presóstató
3	B11.37013	Termostato	Thermostat	Thermostat	Thermostat	Termostato
4	Z78.37947	Riscaldatore	Heater	Réchauffeur	Heizung - Heizkoerper	Calentador
5	B12.37952	Gomito 90° M/F 1"1/4 - 1" GAS	Elbow 90° M/F 1"1/4 - 1" GAS	Coude 90° M/F 1"1/4 - 1" GAS	Bogen 90° M/F 1"1/4 - 1" GAS	Codo 90° M/F 1"1/4 - 1" GAS
6	R03.061	Gomito 90° M/F 1" GAS	Elbow 90° M/F 1" GAS	Coude 90° M/F 1" GAS	Bogen 90° M/F 1" GAS	Codo 90° M/F 1" GAS
7	R02.032	Cappuccio	Cap	Capuchon	Anschlusskappe	Caperuza
8	R02.101 + R02.031	Riduzione M/M 1"- 3/4 SAE + Attacco carica	Adaptor M/M 1"- 3/4 SAE + Charge coupling	Réducteur M/M 1"- 3/4 SAE + Attelage charge	Reduzierstk. M/M 1"- 3/4 SAE + Einfuellanschluss	Adaptador M/M 1"- 3/4 SAE + Conexión carga
9	E01.38333	Pompa fluido 230-400/50/3	Fluid pump 230-400/50/3	Pompe fluide 230-400/50/3	Flüssigkeitspumpe 230-400/50/3	Bomba fluido 230-400/50/3
10	D08.033.01	Resistenza	Resistance	Résistance	Widerstand-Heizkoerper	Resistencia
11	P10.128	OR 6225	OR 6225	OR 6225	OR 6225	OR 6225
12	B13.128	Fascetta FBS 29/12	Clamp FBS 29/12	Collier FBS 29/12	Faschette FBS 29/12	Abrazadera FBS 29/12
13	T10.095	Tubo 18X28,5	Tube 18X28,5	Tuyau 18X28,5	Netzrohr 18X28,5	Tubo 18X28,5
14	A23.38372	Staffa supporto serbatoio	Fluid tank bracket	Branche réservoir fluide	Staffel für Flüssigkeitsbehälter	Molde contenedor fluido
15	G03.38492	Fascetta 10/19	Clamp 10/19	Collier 10/19	Faschette 10/19	Abrazadera 10/19
16	Z61.36354	Serbatoio fluido compl.	Additional fluid tank	Réservoir de fluide compl.	Kompl. Flüssigkeitsbehälter	Contenedor fluido compl.
17	P03.194	Tappo serbatoio fluido	Fluid tank plug	Bouchon du réservoir fluide	Verschluss Flüssigkeitsbehälter	Tapón depósito fluido
18	S03.38506	Tubo retinato	Meshed tube	Tuyau armé	Netzrohr	Tubo armado
19	E05.38215	Sonda temperatura	Temperature probe	Sonde température	Temperatursonde	Sonda temperatura

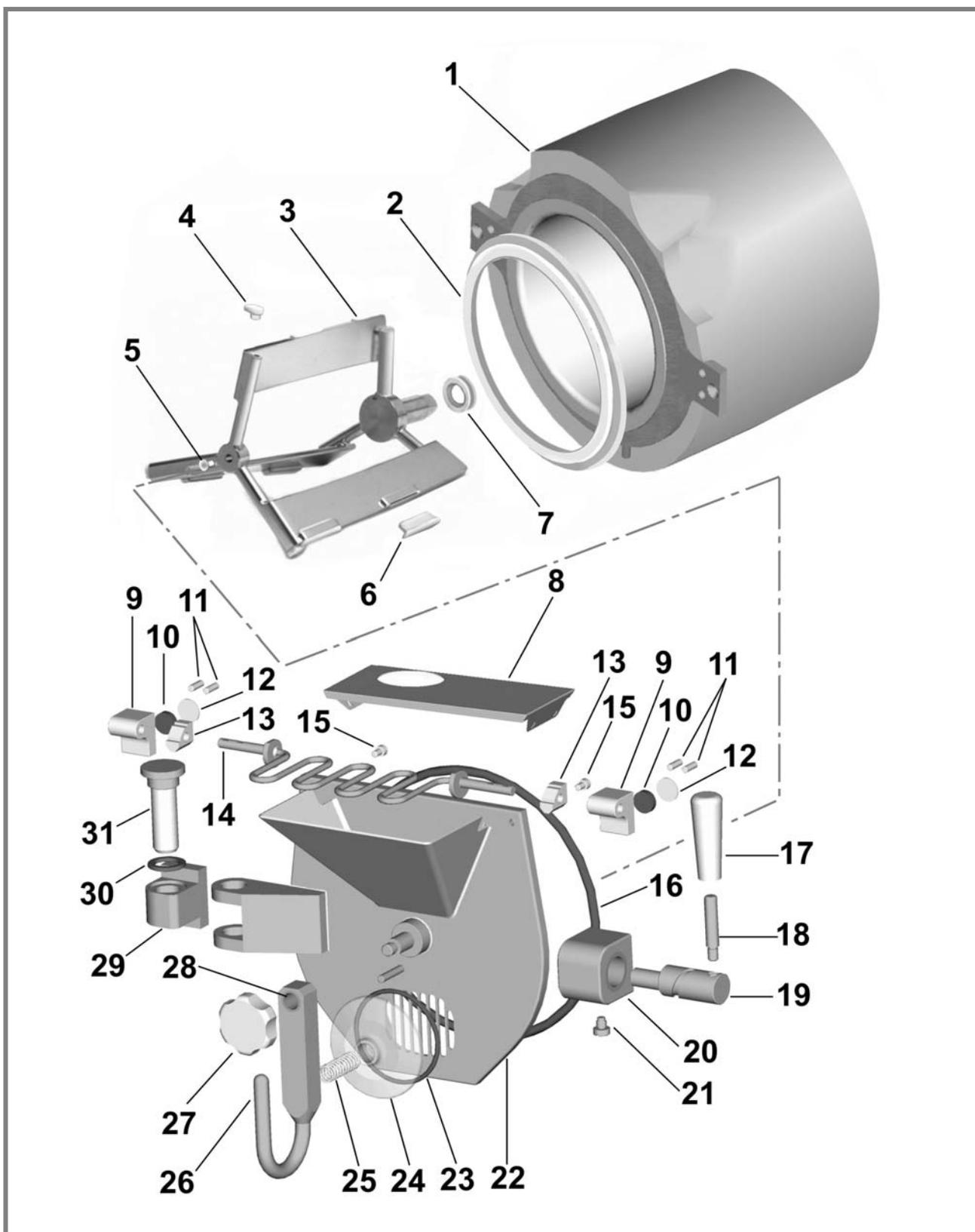
C 135 s01 Tav.7/10



C 135 s01 Tav.7/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	P16.38503	Coperchio estrattore vapore	Cover steam extractor	Couvercle extracteur vapeur	Deckel Dampfauszieher	Tapa extractor vapor
2	P20.38398	Tassello portamagnete	Magnet holding boss	Tampon porte-aimant	Magnethaltedübel	Espiga portaimán
3	E07.37991	Magnete	Magnet	Aimant	Magnet	Imán
4	B15.038	Cerniera mobile	Moving hinge	Fermeoir mobile	Bewegliches Scharnier	Bisagra móvil
5	B15.037	Cerniera fissa	Fixed hinge	Fermeoir fixe	Festes Scharnier	Bisagra fija
6	L19.37042	Perno cerniera	Hinge pin	Axe goujon de charnière	Scharnierbolzen	Perno para bisagra
7	B11.053	Molla	Spring	Ressort	Feder	Muelle
8	P18.38128	Pattino parete bollitore	Side Scraper	Racleur latéral	Schaber (Seite)	patino lateral calentador
9	P18.38129	Pattino fondo bollitore	Bottom scraper	Racleur inférieur	Schaber (unten)	patino fondo calentador
10	B61.38136	Agitatore bollitore	Mixer	Brasseur	Rührwerk	Agitador
11	P02.38142	OR 2155	OR 2155	OR 2155	OR 2155	OR 2155
12	P18.38130	Boccola	Bush - Bushing	Douille	Buchse	Anillo
13	A04.38397	Staffa porta micro	Micro-holding bracket	Patte porte-micro	Mikrohaltebuegel	Molde micro
14	D05.141	Contatto magnetico (REED)	Magnetic contact (REED)	Contact magnétique (REED)	Magnetkontakt (REED)	Contacto magnético (REED)
15	Z56.38053	Gruppo isolamento bollitore	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
16	Z65.38624	Coperchio completo estrattore vapore	Cover assy with steam extractor	Couvercle complet avec extracteur de vapeur	Deckel kompl. mit Dampfauszieher	tapa compl. extraccion vapor
17	P14.37569	Pomello	knob	pommeau	Handgriff	pomito
18	Z63.38454	Perno	Stud - Pin	Goujon - Axe	Bolzen	Perno
19	A20.38501	Estrattore di vapore mobile	Mobile steam extractor	Extracteur de vapeur mobile	Beweglicher Dampfauszieher	Extractor vapor movable
20	A20.38500	Estrattore di vapore fisso	Fixed steam extractor	Extracteur de vapeur fixe	Fixer Dampfauszieher	Extractor vapor fijo

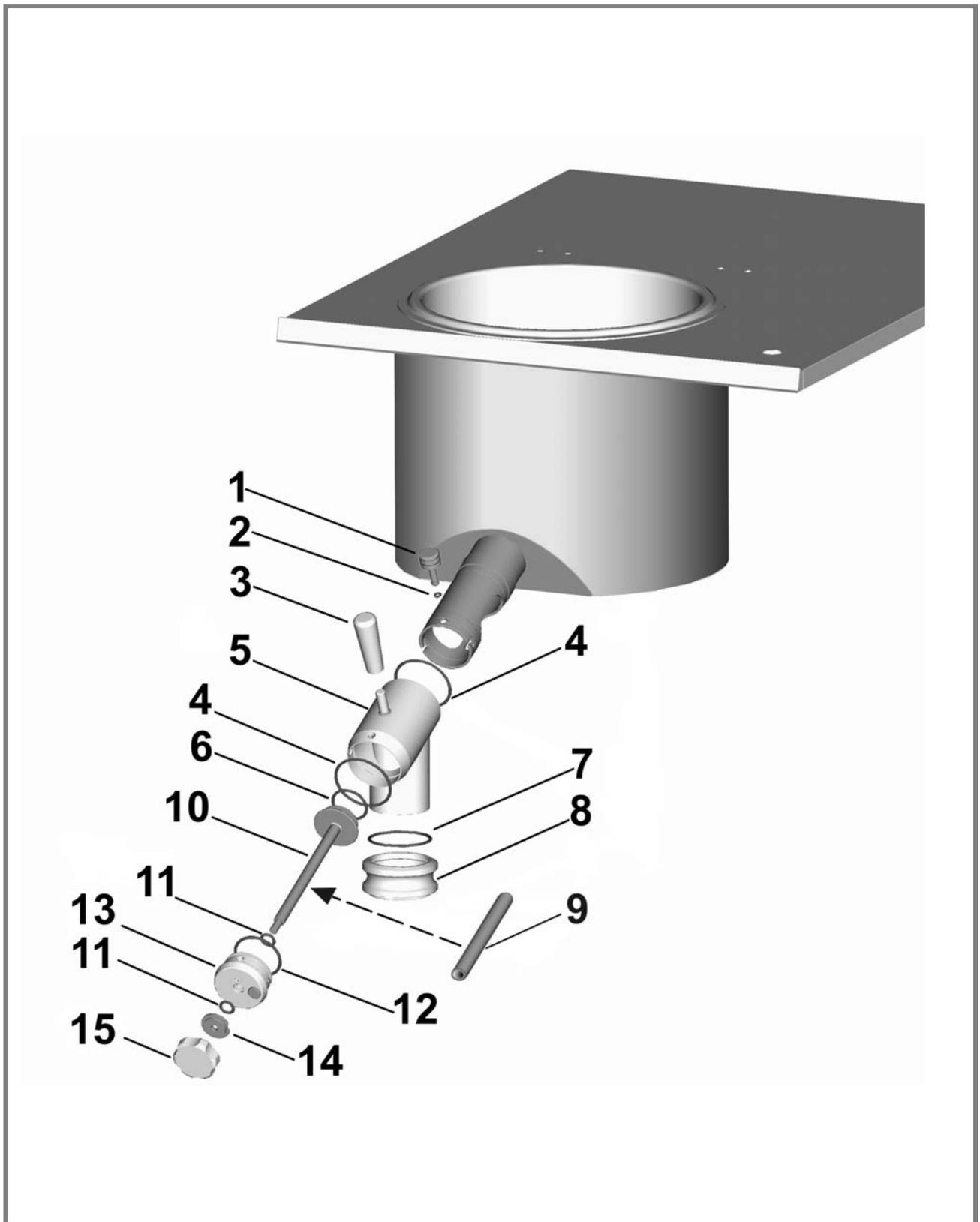
C 135 s01 Tav. 8/10



C 135 s01 Tav. 8/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	A06.165	Gruppo isolamento	Insulation unit	Groupe isolant	Isolationsgruppe	Grupo aislamiento
2	P03.262	Isolante anteriore	Front insulator	Isolant antérieur	Vorderes-Isolationselement	Aislante anterior
3	Z70.37394	Agitatore completo	Mixer assy	Brasseur compl.	Rührwerk	Agitador
4	P18.37382	Tappo di centratura	Centering boss	Tampo de centrage	Dübel	Tapon de cierre
5	P18.37144	Inserto centrale	Central inster	Élément central	Einsatz	Injerto central
6	P18.37147	Aletta lavorata	Scraper	Râclette	Abschaber	Patines
7	P18.36579	Premistoppa	Stuffing nut	Presse-étoupe	Stopfbüchse	Prensaestopa
8	A19.38212	Copritramoggia	Hopper cover	Couvercle de trémie	Einfülltrichtergitter	Tapa tolva
9	P02.167.01	Supporto magnete di sicurezza	Magnet support	Support de l'alimentation	Magnet-Halter	Soporte imán
10	D05.142	Magnete per reed	Magnet	Aimant	Magnet	Imán
11	V08.031	Grano	Grain	Grain	Stift	Tornillo
12	C05.159	Dischetto	Small disk	Petit disque	Scheibe	disco
13	B08.049	Bottone supporto griglia	Grate bracket	Support de grille	Gitterhalter	Soporte rejilla
14	Z82.37209	Assieme griglia di sicurezza	Grate assy	Grille compl.	Kompl. Gitter	Rejilla
15	V04.37386	Vite fissaggio bottone	Fixing screw	Vis de fixation	Befestigungs-Schraube	Tornillo
16	P10.131	Guarnizione portello	Door seal	Joint	Dichtung	Guarnicione puerta
17	P02.155	Maniglia leva portello	Lever handle	Poignée	Griff	Manija de bloqueo puerta
18	B08.056	Leva per eccentrico	Eccentric lever	Poignée de came	Nochengriff	Leva para excentrica
19	B08.080	Eccentrico chiusura portello	Door closing cam	Came de fermeture porte	Nochentürverschluss	Excentrico de cierre puerta
20	B08.045	Assieme blocchetto eccentrico	Block assy	Cale compl.	Block	Grupo bloque excentrico
21	B09.114	Vite fissaggio eccentrico	Fixing screw	Vis de fixation	Befestigungs-Schraube	Tornillo por excentrico
22	Z84.37183	Assieme portello	Door assy	Porte compl.	Kompl. Tür	Grupo puerta
23	P10.129	Guarnizione piattello	Door seal	Joint de porte	Türdichtung	Guarnicione por platina de cierre
24	P19.37141	Piattello chiusura erogazione	Dispensing door plug	Plat de fermeture	Verschuß	Platina de cierre
25	B11.007	Molla	Spring	Ressort	Feder	Muelle
26	B08.067	Leva erogazione	Dispensing lever	Poignée du distributeur	Lieferungsgriff	Manija puerta suministradora
27	P02.176	Pomello fissaggio	Knob	Pommeau	Griff	Pomo
28	B10.160.02	Bronzina	Bushing	Douille en bronze	Bronzenbuchse	Casquillo
29	B08.048	Blocchetto cerniera	Hinge block	Cale de charnière	Scharnierblock	Soporto bisagra
30	B08.085	Rondella per blocchetto	Washer	Rondelle	Scheibe	Arandela
31	B08.061	Perno cerniera	Hinge pin	Axe de charnière	Scharnierbolzen	Perno para bisagra

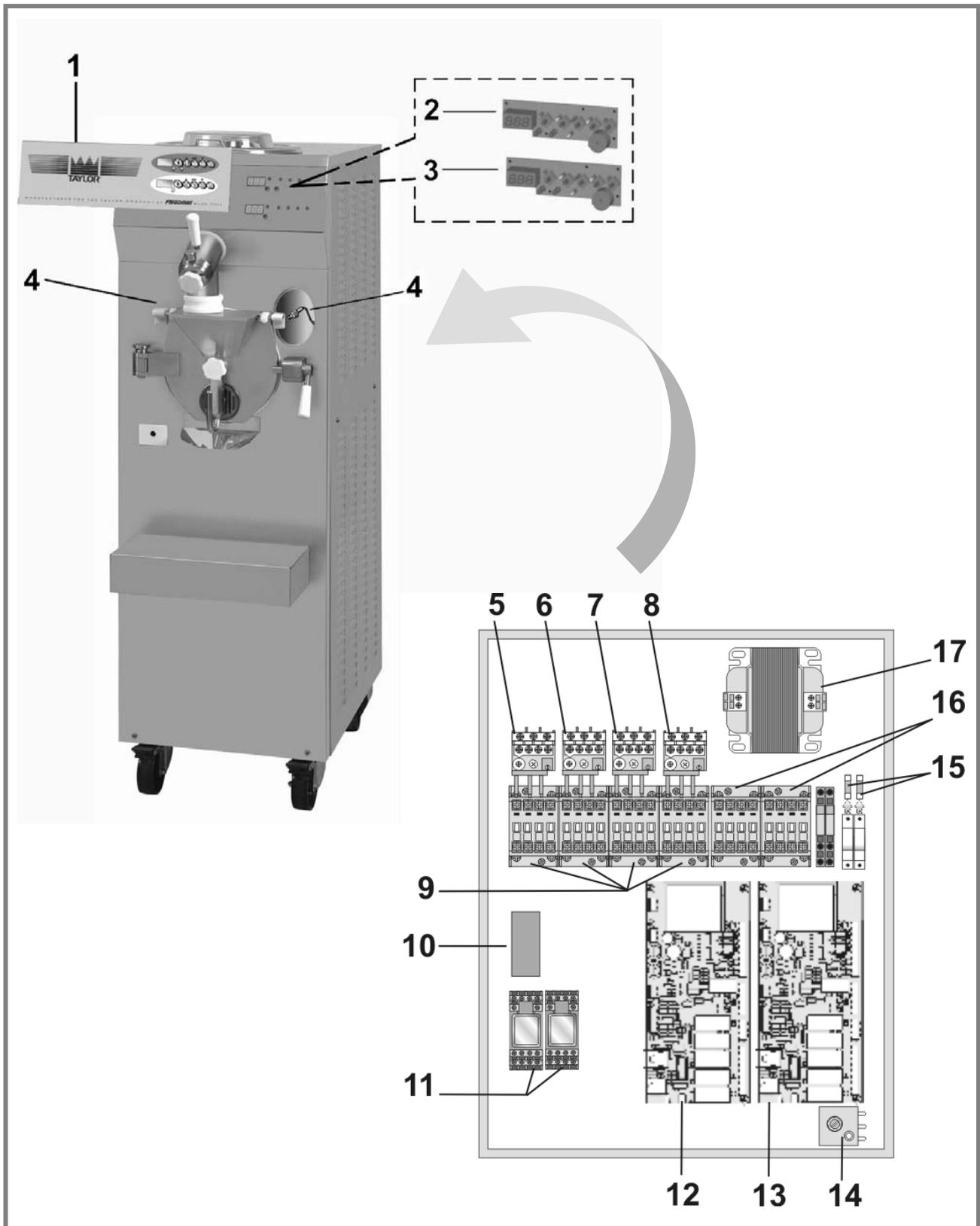
C 135 s01 Tav. 9/10



C 135 s01 Tav. 9/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	L19.38015	Spina per rubinetto	Pin	Bondon	Stift / Duebel	
2	P10.017	OR 2018	OR 2018	OR 2018	OR 2018	OR 2018
3	P02.155	Maniglia	Lever	Poignée	Griff	Manija
4	P02.38195	OR 3237	OR 3237	OR 3237	OR 3237	OR 3237
5	Z82.38011	Rubinetto	Tap	Robinet	Zapfhahn	Grifo
6	P02.38196	OR 3143	OR 3143	OR 3143	OR 3143	OR 3143
7	P10.029	OR 3250	OR 3250	OR 3250	OR 3250	OR 3250
8	P19.38211	Manicotto	Sleeve	Manchon	Muffe f. Ablaufrohr	Manguito
9	L19.38596	Riduttore corsa pistone	Piston stroke limiting device	Réducteur course piston	Kolbengang Reduzierer	Reductor final corsa
10	Z82.38036	Pistone	Piston pump	Piston	Kolben	Piston
11	P10.125	OR 115	OR 115	OR 115	OR 115	OR 115
12	P02.38197	OR 3193	OR 3193	OR 3193	OR 3193	OR 3193
13	Z82.38017	Fondello rubinetto	Tap bottom	Fond robinet	Boden Zapfhahn	Fondo grifo
14	L19.38016	Rondella	Washer	Rondelle	Unterlegscheibe	Arandela
15	P02.176	Pomello	knob	pommeau	Handgriff	pomito

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C 135 s01 Tav. 10/10

P.	COD.	DESCRIZIONE	DESCRIPTION	DESCRIPTION	BESCHREIBUNG	DESCRIPTION
1	M02.38635	Etichetta anteriore	Front label	Etiquette antérieure	Frontkleber	Etiqueta anterior
2	E15.38329	Scheda pulsantiera bollitore	Pushbutton card (cooker)	Carte du tableau poussoirs (cuisieur)	Tastenfeldkarte (Kocher)	tarjeta pulsadores calentador
3	E15.38327	Scheda pulsantiera mantecatore	Pushbutton card (batch freezer)	Carte du tableau poussoirs (turbine)	Tastenfeldkarte (Speiseeismaschine)	tarjeta pulsadores mantecadora
-	E13.38654	Cavo scheda pulsantiera	Wiring pushbutton panel card	Cable carte du tableau de commande	Tastenkarte-Kabel	Cablo tarjeta caja pulsadores
4	D05.141	Reed	Reed	Reed	Reed	Reed
5	D03.028	Termica Range 3,5-5	Overload Range 3,5-5	Thermique Range 3,5-5	Thermoschutz Range 3,5-5	Termal Range 3,5-5
6	D03.166	Termica Range 4,5-6,5	Overload Range 4,5-6,5	Thermique Range 4,5-6,5	Thermoschutz Range 4,5-6,5	Termal Range 4,5-6,5
7	D03.183	Termica Range 1-1,4	Overload Range 1-1,4	Thermique Range 1-1,4	Thermoschutz Range 1-1,4	Termal Range 1-1,4
8	D03.171	Termica Range 0,63-1	Overload Range 0,63-1	Thermique Range 0,63-1	Thermoschutz Range 0,63-1	Termal Range 0,63-1
9	D02.061	Teleruttore A12 30 10	Remote control switch A12 30 10	Télerupteur A12 30 10	Fernschalter A12 30 10	Telerruptor A12 30 10
10	E06.37665	Condensatore 4 µ F VERSIONE CONDENSARIA	Condensator fan motor 4 µ F AIR CONDENSER	Condensateur moteur ventilateur CONDENSATEUR AIR	Kondensator für Ventilatormotor 4 µ F LUFTKONDENSATOR	Condensador motor ventilador CONENSATOR AIRE
11	E08.37283	Relè SCLD	Relay SCLD	Relais SCLD	Relais SCLD	Conectador SCLD
12	E15.38319	Scheda comando mantecatore	Control card	Carte de commande	Bedienungskarte	Tarjeta de mando
13	E15.38322	Scheda comando bollitore	Control card	Carte de commande	Bedienungskarte	Tarjeta de mando
14	B11.37013	Termostato	Thermostat	Thermostat	Thermostat	Termostato
15	D03.143	Fusibile 1,6 A	Fuse 1,6 A	Fusible 1,6 A	Sicherung 1,6 A	Fusibile 1,6 A
16	D02.063	Teleruttore A16 30 10	Remote control switch A16 30 10	Télerupteur A16 30 10	Fernschalter A16 30 10	Telerruptor A16 30 10
17	E08.37206	Trasformatore	Transformer	Transformateur	Transformator	Transformador

1) RUMOROSITA'

LIVELLO DI EMISSIONE SONORA ESPRESSA IN DECIBEL (metodo di misura A) Come previsto dalla direttiva macchine 89/392 normativa EN 23741 (Livello di pressione acustica continuo equivalente ponderato A)			
MODELLO	LIVELLO (A)	MODELLO	LIVELLO (A)
C003	< = 58 dB (A)	F134	< = 70 dB (A)
C004	< = 58 dB (A)	F133	< = 68 dB (A)
C007	< = 58 dB (A)	CH02	< = 58 dB (A)
CH03	< = 66 dB (A)	C123	< = 70 dB (A)
CH04	< = 68 dB (A)	C127	< = 68 dB (A)
CH05	< = 68 dB (A)	C129	< = 70 dB (A)
CH06	< = 68 dB (A)		
C122	< = 68 dB (A)		
C119	< = 68 dB (A)		
C116	< = 72 dB (A)		
C117	< = 70 dB (A)		
C118	< = 70 dB (A)		
CH08	< = 68 dB (A)		
C135	< = 70 dB (A)		

2) SMALTIMENTO MATERIALI DI IMBALLAGGIO

Durante le operazioni di apertura dell'imballo (cassa o cartone) si raccomanda di suddividere i materiali utilizzati per tipo e di provvedere allo smaltimento degli stessi secondo le normative vigenti nel paese di destinazione.

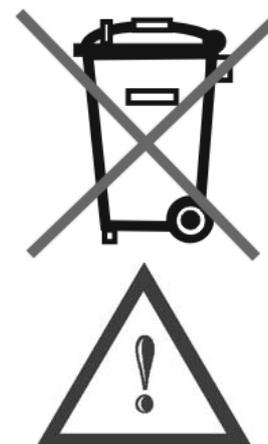
3) INDICAZIONI PER LA MESSA FUORI SERVIZIO

La macchina contiene materiali elettrici ed/o elettronici e può contenere fluidi e/o oli, nel caso in cui sia necessaria la messa fuori servizio o lo smaltimento, provvedere secondo le normative vigenti nel paese di destinazione.

4) ISTRUZIONI PER LE SITUAZIONI DI EMERGENZA

Nel caso si renda necessario l'impiego di mezzi antincendio devono essere utilizzati tipi compatibili con l'eventuale presenza di tensione a bordo.

5) RISCHI RESIDUI



VALIDO PER I SEGUENTI MODELLI:

- CH08
- CH03
- CH04
- CH05
- CH06
- F135
- F134
- F133



**SOLLEVARE IL COPERCHIO
DELLA VASCA CON LA MASSIMA
CAUTELA E PROTEGGERSI IN
MODO ADEGUATO**

PERICOLO DI NATURA TERMICA

Eventuale rischi che l'operatore apra il coperchio della vasca contenente prodotto ad elevata temperatura, venga investito dal vapore.

1) LOUDNESS

SOUND EMISSION LEVEL IN DECIBEL (measurement method A) As per directive 89/392 standard EN 23741 (Weighted equivalent continuous acoustic pressure level A)			
MODEL	LEVEL (A)	MODEL	LEVEL (A)
C003	< = 58 dB (A)	F134	< = 70 dB (A)
C004	< = 58 dB (A)	F133	< = 68 dB (A)
C007	< = 58 dB (A)	CH02	< = 58 dB (A)
CH03	< = 66 dB (A)	C123	< = 70 dB (A)
CH04	< = 68 dB (A)	C127	< = 68 dB (A)
CH05	< = 68 dB (A)	C129	< = 70 dB (A)
CH06	< = 68 dB (A)		
C122	< = 68 dB (A)		
C119	< = 68 dB (A)		
C116	< = 72 dB (A)		
C117	< = 70 dB (A)		
C118	< = 70 dB (A)		
CH08	< = 68 dB (A)		
C135	< = 70 dB (A)		

2) DISPOSAL OF PACKING MATERIAL

After the crate or the box have been opened we recommend to sort the different materials according to their nature and to dispose them in accordance to the local country regulations.



3) OUT OF COMMISSION - INSTRUCTIONS

The equipment includes electrical and/or electronic parts and might contain fluids and/or oils. For its out of commissioning or disposal refer to the local country regulations.



4) EMERGENCY INSTRUCTIONS

The fire engines must be compatible with the eventual tension on board .

5) OTHER RISKS

VALID FOR THE FOLLOWING MODELS:

- CH08
- CH03
- CH04
- CH05
- CH06
- F135
- F134
- F133



**LIFT THE TANK'S LID WITH THE
UTMOST ATTENTION AND
PROTECT YOURSELF
ACCORDINGLY**

HEAT DANGER

The steam can be dangerous for the operator lifting the lid if the tank contains very hot mix

1) LÄRMIGKEIT

RAUSCHPEGEL IN DEZIBEL AUSGEDRÜCKT (Messmethode Typ A) Wie von Richtlinie 89/392 Vorschrift EN 23741 (kontinuierlicher Rauschpegel gleichwertig gewogen A)			
MODELL	NIVEAU (A)	MODELL	NIVEAU (A)
C003	< = 58 dB (A)	F134	< = 70 dB (A)
C004	< = 58 dB (A)	F133	< = 68 dB (A)
C007	< = 58 dB (A)	CH02	< = 58 dB (A)
CH03	< = 66 dB (A)	C123	< = 70 dB (A)
CH04	< = 68 dB (A)	C127	< = 68 dB (A)
CH05	< = 68 dB (A)	C129	< = 70 dB (A)
CH06	< = 68 dB (A)		
C122	< = 68 dB (A)		
C119	< = 68 dB (A)		
C116	< = 72 dB (A)		
C117	< = 70 dB (A)		
C118	< = 70 dB (A)		
CH08	< = 68 dB (A)		
C135	< = 70 dB (A)		

2) ABFALLVERSORGUNG

Während dem Auspacken (Kiste oder Karton), empfehlen wir die Aufteilung der verschiedenen Materialien und diese je nach lokaler vorgeschriebener Norm zu versorgen.

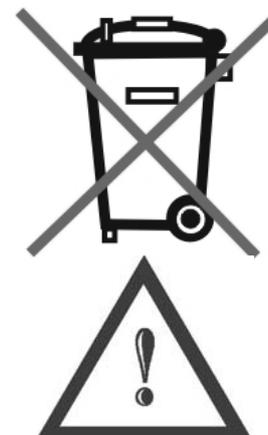
3) HINWEISE FÜR VERSCHROTTUNG

Die Maschine hat elektrische und/oder elektronische Komponenten welche Flüssigkeiten und/oder Öle enthalten können; falls eine Verschrottung vorgenommen werden soll, laut lokale Vorschriften vorgehen.

4) HINWEISE FÜR NOTFALL-SITUATIONEN

Falls Brandbekämpfungsmittel eingesetzt werden, müssen diese kompatibel mit evtl. eingesetzten Strom sein.

5) RÜCKSTAND-RISIKO



GÜLTIG FÜR FOLGENDE MODELLE:

- CH08
- CH03
- CH04
- CH05
- CH06
- F135
- F134
- F133



**MIT GRÖSSTER SORGFALT
DECKEL AUFHEBEN
UND SICH
ANGEMESSEN SCHÜTZEN**

ERHITZUNGSGEFAHR

Eventuelle Risiken, dass der Bediener den Deckel aufhebt und welches im Becken heißes Produkt enthält,



Azienda Certificata
UNI EN ISO 9001:2000

Numero Certificato
50 100 5650

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2010