



# Have your customers coming back for more



All it takes is a little imagination and planning. Whether you are looking to start a new business, or adding a business within your existing business, let a trained Celfrost dealer or professional take you through a range of world class products to determine how a small space can turn into a big profit centre.

## Soft Serve Machines

With a Celfrost freezer, it is easy to make soft serve ice cream and frozen yoghurt. Add the pre-mix from your chosen dairy or supplier, freeze it down and in a few minutes you are ready to serve. Celfrost's state-of-the-art technology produces consistent quality, draw after draw. You can choose from a range of floor models, counter top units, dual flavour models with twist capabilities in varying capacities.







**Technical Specification** 

Model	Туре	Flavours	Production capacity cups/cones*	Mix hopper capacity (ltrs.)	Freezing cylinder capacity (ltrs.)	W x D x H (in inches)	Power
BGB8250	With Pump	Twin Twist	90-100	9 x 2	1.9 x 2	37 x 21 x 39	4.20 kw
D630	Gravity	Twin Twist	60-70	9 x 2	1.9 x 2	35 x 21 x 32	3.50 kw
D828	Gravity	Single	60-70	9 x 1	1.9 x 1	31 x 18 x 31	2.20 kw
D808A	With Pump	Single	60-70	9 x 1	1.9 x 1	31 x 18 x 31	2.30 kw

<sup>\*</sup>Production Capacity is calculated based on cup/cone size of 30ml milk/powder based ingredient while machine is kept in a air cooled atmosphere.







# TAYLOR - SINCE 1926











FROZEN BEVERAGE



COCKTAILS



BATCH DESSERT





### C 152 - Soft Serve Freezer, Single Flavor



Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet

## Freezing Cylinder One, 1.4 litre

#### Mix Hopper

One, 7.6 litre. Separate hopper refrigeration (SHR) maintains mix below 5°C in Auto and Standby modes.

#### FEATURES (C 152 & C 161)

#### Indicator Lights

The Mix Low light alerts the operator to add mix. An audible alarm may be enabled to sound when mix is low

#### Electronic Controls

Finished product quality is monitored by Soffech™ controls that measure viscosity.

During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

#### 104 - Batch Ice Cream Freezer



Serve homemade, low or medium overrun ice cream, gelato, sorbet or Italian ice. Fruits, candies and nuts can be folded in as product is being drawn into your container. Product may be ejected at temperatures low enough for serving, depending on mix formulation, flavourings and overrun desired. Convenient funnel provided.

#### Freezing Cylinder

One, 2.9 litre. Pre-charge of liquid mix determines overrun

#### **FEATURES**

#### **Automatic Timer Control**

Finished product quality is automatically controlled by setting the time required for the recipe. A buzzer will sound to remind the operator to eject the finished product

Liquid mix and flavourings are poured into the top, using the convenient funnel provided

#### C 161 - Soft Serve Freezer, Compact Twin Twist



Offer all the popular soft serve variations from low or non-fat ice creams to custard, yogurt and sorbet. Serve two separate soft serve flavours, or an equal combination of both in a

#### Freezing Cylinder Two, 1.4 litre

#### Mix Hopper

Two, 7.6 litre. Separate hopper refrigeration (SHR) maintains mix below 5°C in Auto and Standby modes.

#### Door Interlock System

Protects the operator from injury as the beater will not operate without the dispensing door in place

#### Air Filter

Easily removable, cleanable air filter helps keep condenser clean for optimal refrigeration system performance.

#### 430 - Frozen Beverage Freezer, Single Flavor



Vary your menu by offering shakes & smoothies or frozen cocktails, fruit juices, coffees, cappuccino and tea slush beverages, all served at the desired thickness

#### Freezing Cylinder

One. 3.8 litre.

#### Mix Hopper

One, 13.2 litre. Refrigerated to maintain mix below 5°C. Approved for dairy and non-dairy products.

#### **FEATURES**

#### Indicator Lights

Add Mix light alerts the operator to add mix. When the Mix Out light flashes, the unit automatically shuts down to prevent damage.

#### **Automatic Consistency Control**

A specially designed viscosity control automatically maintains superior product quality. An adjustable control allows the operator to serve a wide variety of frozen beverages at the

### **Technical Specification**

Model	Туре	Production capacity cups/cones*/ hour	Type of Feed	Mix hopper capacity (Itrs)	Freezing cylinder capacity (ltrs)	Dimension (WxDxH) in mm	Power	Power consumption
C 152	Soft Serve Freezer	102	Gravity	7.6	1.4	440 x 746 x 673	7.8 Amp	3000+400 BTU/Hr
C 161	Soft Serve Freezer	184	Gravity	7.6X2	1.9X2	562 x 638 x 738	12 Amp	3500+400 BTU/Hr
104	Batch Ice Cream Freezer	12-18 mints/batch	Gravity	-	2.9	418 x 681 x 542	12 Amp	2500 BTU/Hr
430	Frozen Beverage Freezer	128/262 gm	Gravity	13.2	3.8	408 x 701 x 700	7.6 Amp	4000 BTU/Hr



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### ONE PARTNER, ONE TEAM, MANY SOLUTIONS,



### For Product Related Query

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