

C124-C125

OPERATING INSTRUCTIONS AND MAINTENANCE



Series-Série-Serie

C124 04

C125 03

 **TAYLOR**[®] By  **FRIGOMAT**
ice cream machines



Azienda Certificata
UNI EN ISO 9001:2015

Numero Certificato
50 100 5650

IMPORTANT

We recommend to carefully and fully read the present manual before using your TAYLOR machine.

In your own interest, pay particular attention to the following warnings:



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



A careful observance of these warnings can lead to a top performance of the machine.

The machine is covered by guarantee according to the conditions reported in the "GUARANTEE 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

In the following field, please write your machine serial number in capital letters

Serial number

Distributor's stamp

Congratulations on purchasing a machine **TAYLOR**.

The present manual, enclosed to the machine, is integrant 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 getting 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.

INDEX		
1. TRANSPORT, HANDLING AND STORAGE		4
1.1 Preliminary Inspection		4
1.2 Machine unpacking		4
1.3 Packing dimensions		4
2. MARKING AND GRAPHICS		5
3. INSTALLATION		6
3.1 Field of use		6
3.2 Limits of use		6
3.3 Machine outfit		6
3.4 Commissioning		6
4. OPERATIONS		7
4.1 Controls		7
4.2 Ice cream and granita production		9
4.3 Coffee-granita production		10
4.4 Conservation of ice cream		11
5. MAINTENANCE		12
5.1 Routine maintenance		12
6. TROUBLE-SHOOTING		14
7. APPENDIXES		A1
7.1 Technical data		A1
7.2 Refrigerant circuit diagram		A2
7.3 Wiring diagram		A3
7.4 Spare parts		A4

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 shall be assembled 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 packing carton 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;
- Lift the machine and hook it up



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

The storing temperature shall range between +5°C 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 the children's reach.

1.3 PACKING DIMENSIONS

MODEL	CASE	
	SIZES (CM)	WEIGHT N- L (KG)
C124	56,5 X 52,5X h. 48,5	45-63
C125	595 X 590 X h. 465	55-73

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 master 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.

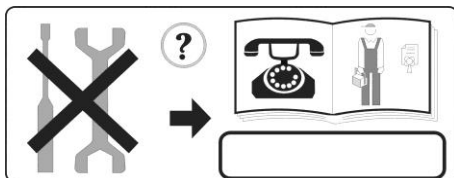
The machine is provided with a plate and some pictograms, which together with the present manual allow using the machine in safer conditions.



Machine data plate

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

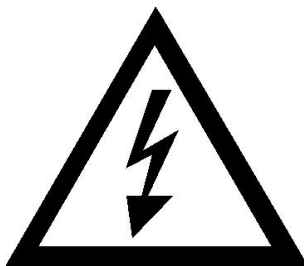
Manufacturer's name and address; Machine model and version; Serial number; Rated electrical characteristics; Type and weight of employed Freon; Manufacturing year.



Warning!

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.



Warning!

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 batch freezers SERIES G are expressly designed and engineered for ice-cream batch freezing cycles and for the production of granita.

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 feeder 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
- Manual of use and maintenance
- Declaration of conformity
- Certificate of guarantee

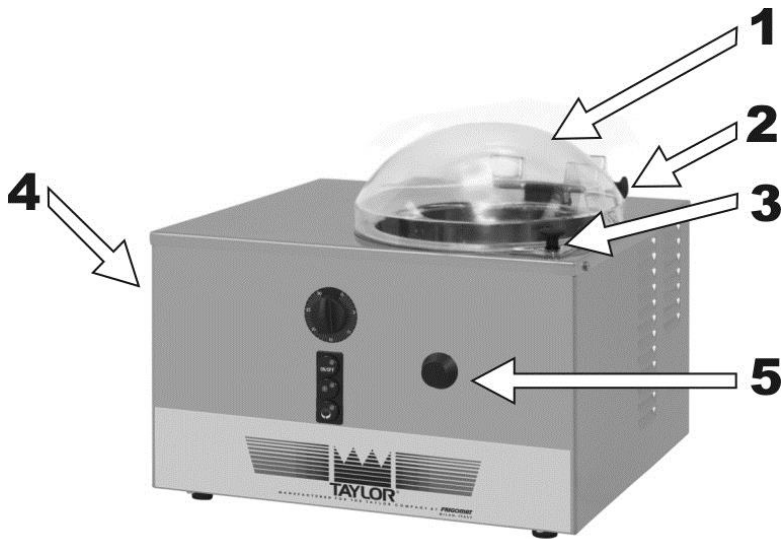
3.4 COMMISSIONING

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

- Place the machine far from walls or other obstacles at least 10 cm and 30 on the lateral left panel
- 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 master 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 feeder to a type-approved plug: the feeder 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 3G1,5H05VV-F before connecting the machine to the mains.
- Arrange the connection of the yellow-green wire to a good earth connection.
- The ideal temperature shall range between 15°C and 25°C.
- The ideal humidity shall range between 30 and 60%.

4. OPERATION

4.1 CONTROLS



1. Cover

It hermetically seals the cylinder during the working cycles it avoids that the mix gets in contact with powders and It can be easily removed for cleaning purpose.

2. Cover Pin

Maintains the cover in correct position.

3. Security Device

It acts when the cover is lifted and puts the machine in STOP. By lowering the cover the machines starts automatically.

4. Protection Condenser Grip

It avoids that the user can touch even accidentally the condenser. Leave at least 30 cm distance between the grid and any other object or obstacles.

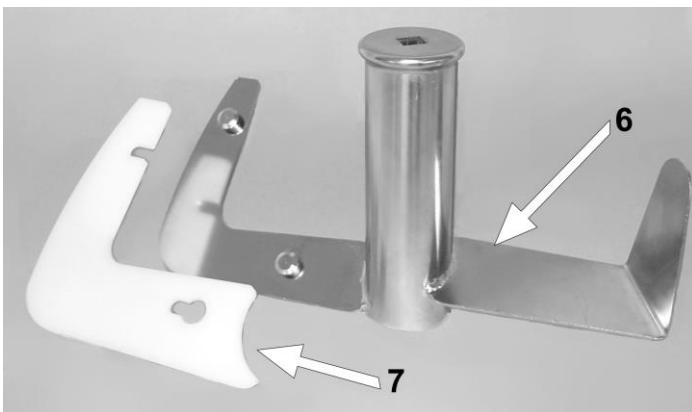
5. Draining plug

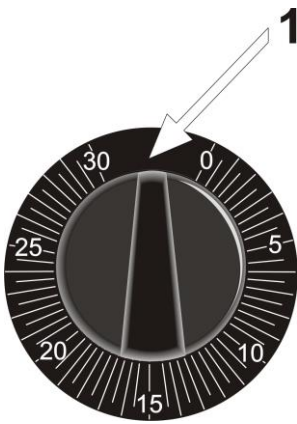
6. Agitator

It agitates the mix permitting the freezing of the product and the correct volume increase by incorporating air.

7. Scraper

Realized in atoxic material, it scrapes the cylinder wall guaranteeing always a perfect product.





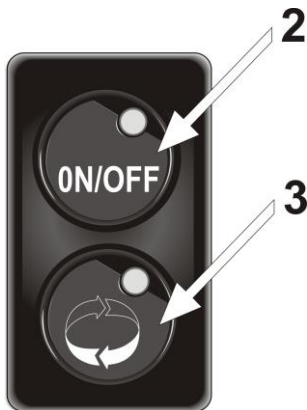
1. FREEZING TIMER

With the freezing timer it is possible to set the production time and consequently changing the consistency and the look of the product.

Turning the timer you activate the compressor and you start the production.



In order to activate the compressor and starting the production it is necessary to change over the machine in ON and check that the led is green

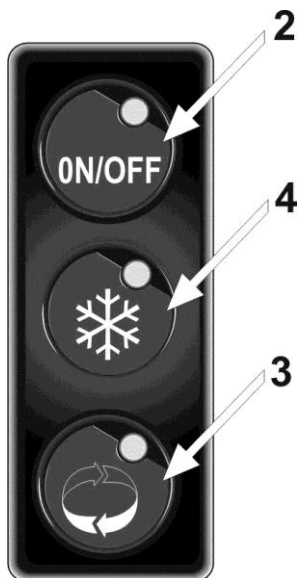


2. Pushbutton ON-OFF

With grey led, pressing the pushbutton ON-OFF, you change over the machine in ON, the led becomes green and the continuous agitation is automatically activated. With green led, pressing the pushbutton ON-OFF, you change over the machine in OFF, the led becomes grey and you deactivate both the agitation and the compressor.



The machine has shearing prevention system which deactivate the agitation when the cover is not assembled or when it is not lowered. For re-activating the agitation, verify that the cover is correctly assembled and that it is lowered.



3. Pushbutton "cyclic agitation" for granita

With grey led, pressing pushbutton "cyclic agitation" you change over the machine in "cyclic agitation ON", the led becomes green and you activate the function of agitation for the production of granita without air incorporation.

With green led, pressing pushbutton "cyclic agitation" you change over the machine in "cyclic agitation OFF", the led becomes grey and you go back to the function of continuous agitation.



In order to activate the function "cyclic agitation" it is necessary to change over the machine in ON and check that the led of both pushbuttons are green.

4. BUTTON "ICE CREAM CONSERVATION (for model G10 only).

4.2 ICE-CREAM PRODUCTION



After the machine has been installed according to the instructions reported in chapter 3 and carefully cleaned and sanitized according to the instructions reported in chapter 6, proceed as follows to start up the ice-cream production:

- Check that the master switch is closed.
- Lift the cover and pour the mixture into the cylinder. Observe the suggested minimum and maximum quantities per cycle according to the following table:

MODELL	MIN (LITRES)	MAX (LITRES)
C124	1	1,5
C125	1	2,2



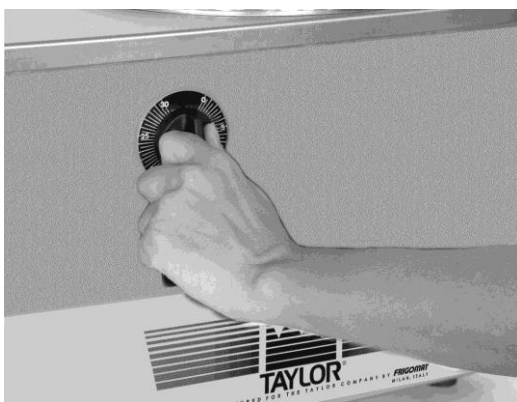
The non-observance of the minimum and maximum batch values can cause the malfunction of the machine and, sometimes, serious damages.

- Lower the cover and press the pushbutton ON-OFF for starting the machine and the agitation; verify that the led of the pushbutton is green.
- Turn the freezing-timer on the required time. This operation activates the compressor and starts the production.



Remember always to set the freezing time otherwise the freezing cycle can not start.

- Once passed the presetted freezing period fixed by the timer the compressor stops and the agitation keeps in function; if the consistency is not the required one, it is possible to set on the timer a new time-value which guarantees an higher consistency.





 **SUGGESTION** 

It is possible to increase or decrease the remaining freezing period acting on the timer in whatever moment.

- Once obtained the required consistency, stop the machine by pressing the ON-OFF pushbutton and check that the led is grey. Lift the cover and proceed with the extraction of the product using the shovel in outfit.



4.3 Production of coffee-granita

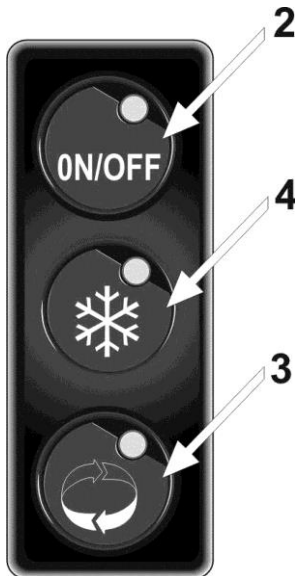
The coffee-granita is a delightful speciality which requires for its preparation a cyclic agitation which maintains its classic dark colour. For this reason the machine is equipped with a special program which permits the production of granita with a minimum air incorporation.

For selecting the program "cyclic agitation" proceed as follows:

- Pour into the machine the required mix as already previously explained
- Press the pushbutton ON-OFF and verify that the led is green
- Press the pushbutton "cyclic agitation" and verify that the led is green. In this function the agitator will stop for at about 57 sec. and works for at about 3 sec.
- Regulate the freezing timer as explained previously in order to start the production.
- Once finished the production, deactivated the program "cyclic agitation" by pressing the respective pushbutton and check that the led is grey.
- Switch off the machine and extract the product from the cyclinder.



4.4. CONSERVATION OF ICE CREAM (for model G10 only)



The function of “ice cream conservation” maintains the product for a long period of time at correct temperature and consistency directly in the freezing tank.

Thanks to this function you may decide to distribute the ice cream according to needed quantity and time periods .

Further more, you may add in whenever moment fresh product to compensate the distributed quantity.

In order to select the program “ice cream conservation” proceed as following:

- pour the mix in the freezing tank and start the freezing cycle as per cap. 4.2.
- in whenever moment press button CONSERVATION (4) and check that green led is on. Once finished the preset freezing cycle, the machine will automatically changeover to conservation
- During the conservation period, the beater motor and compressor will cyclic be on in automatic way.



- During the freezing cycle, if you lift the cover, for security reasons, the production cycle will be interrupted and the led (5) will be on. To restart the freezing cycle, close the cover and check that the led is off.
- During the conservation cycle, if you lift the cover, for security reasons, the beater and compressor will stop. If the led (5) will be off, this means that the product is at correct distribution temperature; if the led is on, this means that the product may not be at correct temperature for the distribution of the product and therefore you have to close the cover to bring the machine in ideal conditions.
- During the conservation cycle it is possible to increase low product quantity with fresh mix without acting on the freezer timer. On the contrary, if the poured quantity is too much, it may be necessary to act on the timer in order to start e new short freezing cycle.

5. MAINTENANCE

5.1 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.

6.1.1 CLEANING AND SANITIZATION

Bacteria and moulds easily proliferate due to the presence of fats in cream, that is why it is necessary to carefully wash and clean all parts in contact with the product, such as the cylinder, the agitator and the door.

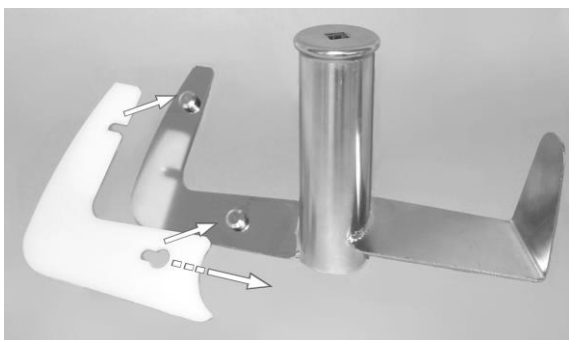
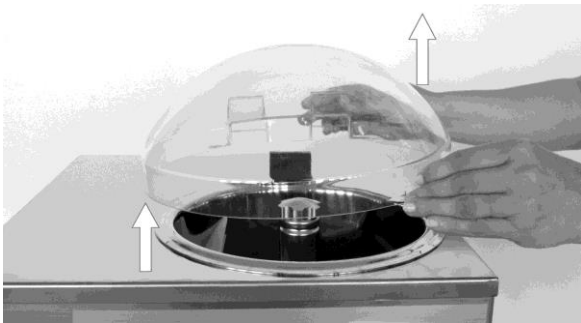


Rustless materials and/or made of plastic for food industry used for our machines, in conformity with the most severe international standards, make washing operations easier, however they cannot prevent mould proliferation, etc. caused by insufficient cleaning.

TAYLOR recommends cleaning the tank and the parts in contact with the product after the employment and in any case in compliance with the sanitary standards in force in the country of installation. To thoroughly clean your batch freezer, proceed as follows:

1. Switch off the machine by pressing the pushbutton ON-OFF and verify that the led is grey. To set to zero the freezing timer and verify that the led of the pushbutton "cyclic agitation" is grey.
2. Withdraw the cover pin and remove the cover.
3. Descrew the knob and withdraw the agitator upwards; remove the scraper.
4. Immerge the components into a cleaning solution and wash carefully. Use the cleaning rod in the outfit for the cleaning of the agitator shaft.
5. Use a sponge for removing from the cylinder the left product.





6. Pour in the cylinder a little quantity of cleaning solution. Wash carefully.
7. Use a sponge for removing from the cylinder. Rinse carefully using clear warm water. If required repeat the operation.
8. Sanitize carefully the cylinder and all components previously disassembled and cleaned. Let them dry in the open air.

 **CAUTION** 

- To preserve plastic components and gaskets, never use solvents and/or diluents during washing.
- 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 agitator run empty, as the machine can be damaged.

6. TROUBLE-SHOOTING

TROUBLE	POSSIBLE CAUSES	REMEDIES
the machine does not start (pushbutton ON-OFF is activated with green led)	master switch open	turn the switch off
	cover lifted up or not assembled	lower the cover and /or verify if it is correctly assembled
	select "cyclic agitation"	verify that the led of the pushbutton "cyclic agitation" is grey
	incorrect power supply	verify supply
	Electrical trouble.	Send a technician
Since the first phases of the batch freezing cycle, the compressor works intermittently	condensator dirty or fan broken	clean condensator with a brush and verify the functioning of the fan motor
The freezing period is too long and the ice-cream is wet.	insufficient condensating	check that between the lateral left panel and the wall or other obstacles there is at least 30 cm space
	high ambient temperature	verify that the ambient temperature is not higher than 25°C
	too high mix temperature	The max. production of the machine is reached using liquid mix at 4 °C. Using mix at higher temperature, the freezing time becomes longer, which is normal and is not a trouble.
	Worn out agitator scraper	verify and replace if required
	trouble in the freezing system	send a technician
the product is too soft	insufficient freezing time	select on the timer a longer time-period
the product is too hard	excessive freezing time	select on the timer a shorter time-period
during the batch freezing the machine is noisy	presence of ice on the cylinder wall	the ice cream is ready to be extracted
		verify that the mix quantity is not less than the required minimum one.
	the belt slip	send a technician
	driving shaft bearing worn out	send a technician

7 APPENDICI / APPENDICES

7.1 Dati tecnici / Machine Specification

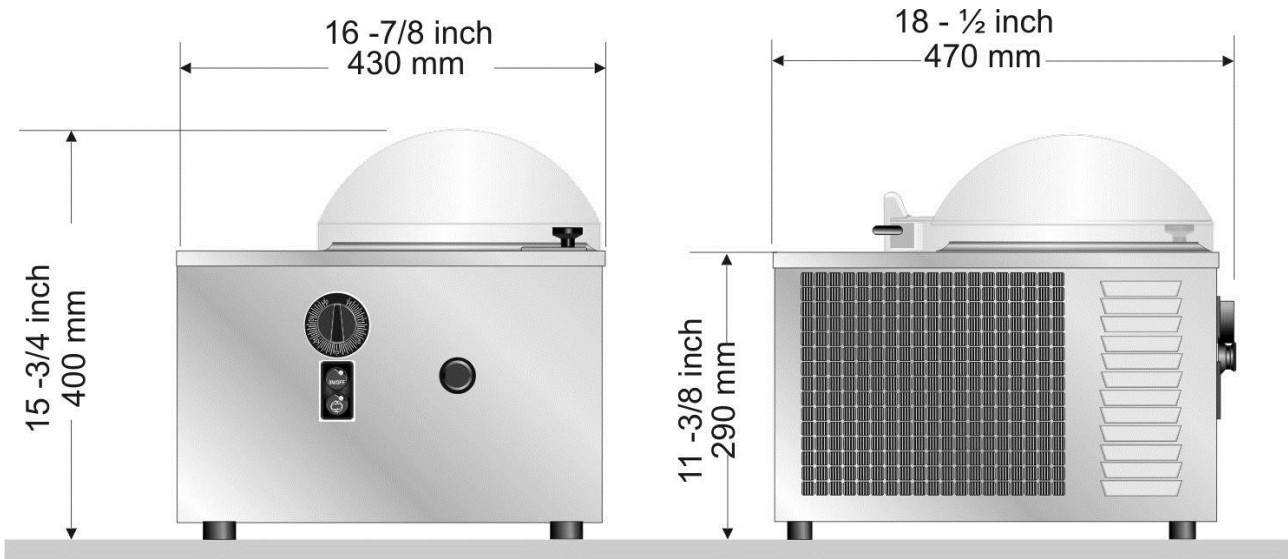
Modello / Model	C124	C125
Dimensioni (mm) Size (mm)	Larghezza 431,5 Profondità 467,5 Altezza 321,5	Width 480 Depth 490 Height 340
Peso netto (kg) Net Weight (kg)	46,8	55
Tensione di alimentazione Supply Voltage	230/50/1	230/50/1
Potenza installata (kw) (*) Installed Power (kw) (*)	0,7	1
Condensazione Cooling	Aria Air	Aria Air
Gas	R 404 – 0,450 kg	R404- 0,425 kg
Capacità (lt) Capacity (lt)	1,5	2,2
Produzione (kg/h) Production (kg/h)	5	10

INDICATIONS FOR DECOMMISSIONING

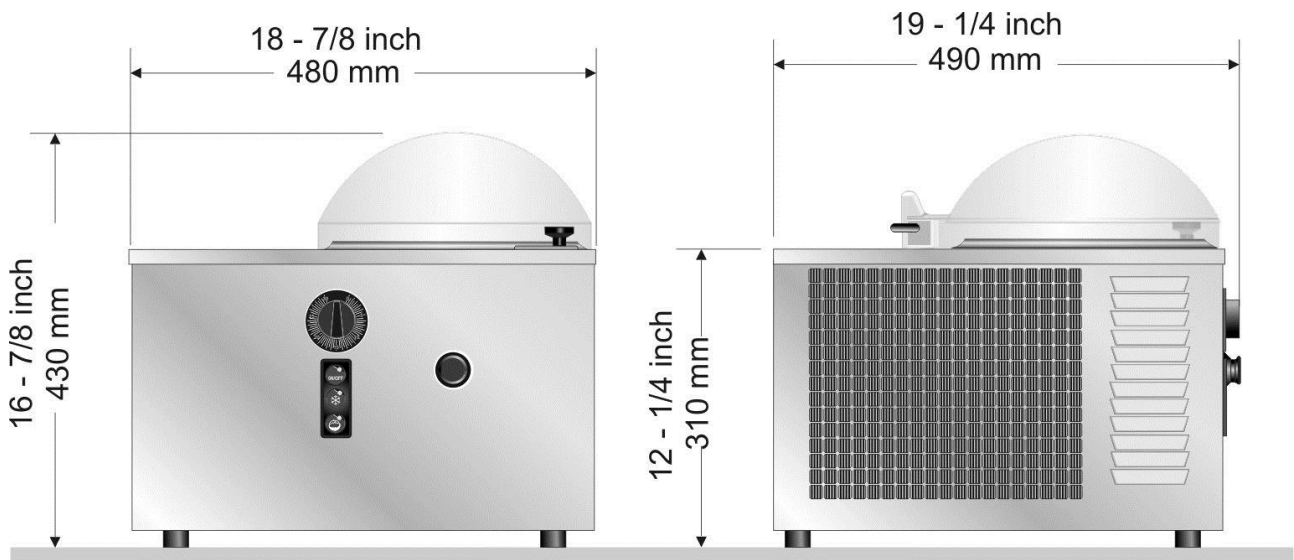
The machine contains electrical and/or electronic materials and can contain fluids and/or oil. If it needs to be decommissioned or disposed of, comply with the standards in force in the Country where it is used.

Even packaging materials (crates or boxes) must be divided by type and disposed of in compliance with standards in force in the Country where it is used when the machine is decommissioned.



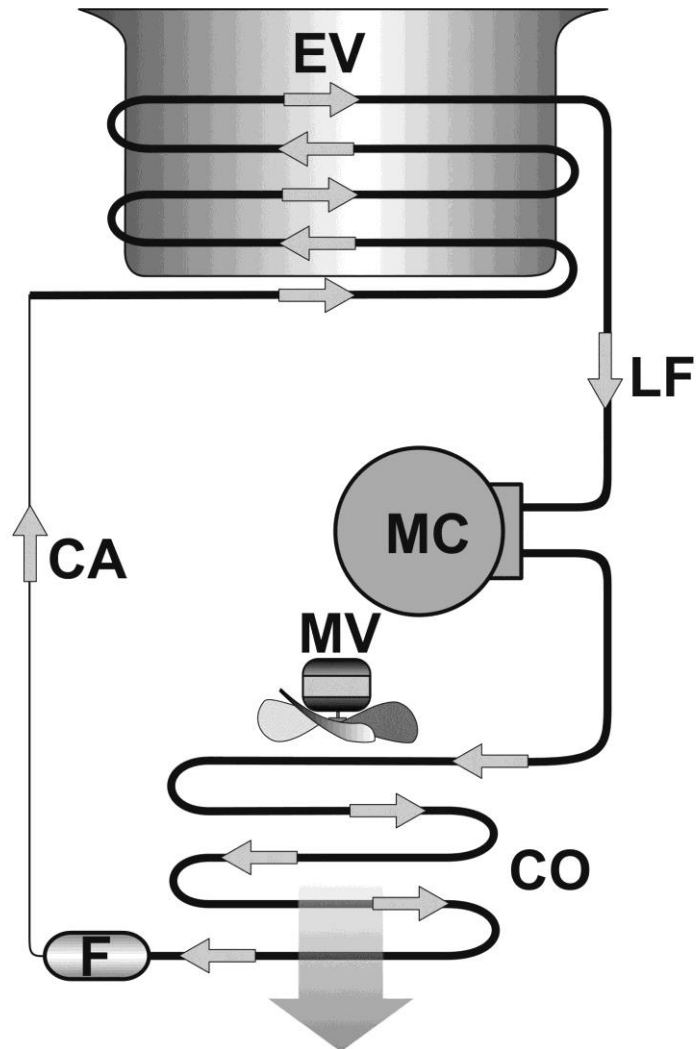


C124



C125

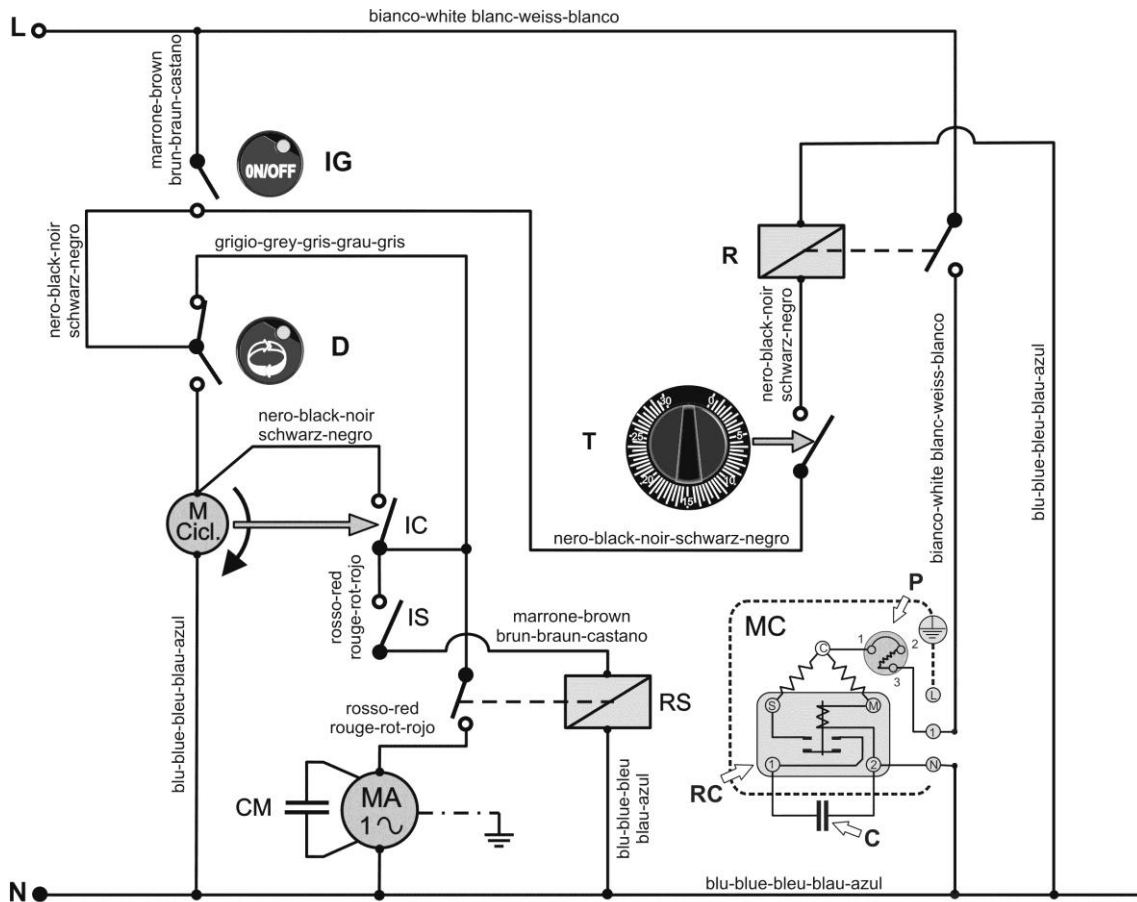
7.2 Refrigerant circuit diagram



LF _____	CA _____
Linea circuito frigorifero Refrigeration circuit line Ligne circuit frigorifique KälteKreislaufverbindung Linea circuito frigorifico	Tubo capillare Capillary tube Tube capillaire Kapillarrohr Tubo capilar

MC	MV	CO	F	EV
Compressore Compressor Compresseur Kompressor Compresor	Motoventilatore Fan motor Motoventilateur Ventilatoromotor Motoventilador	Condensatore aria Air condenser Condensateur à aire Luftkondensator Condensador aire	Filtro Filter Filtre Filter Filtro	Evaporatore Evaporator Evaporateur Verdampfer Evaporador

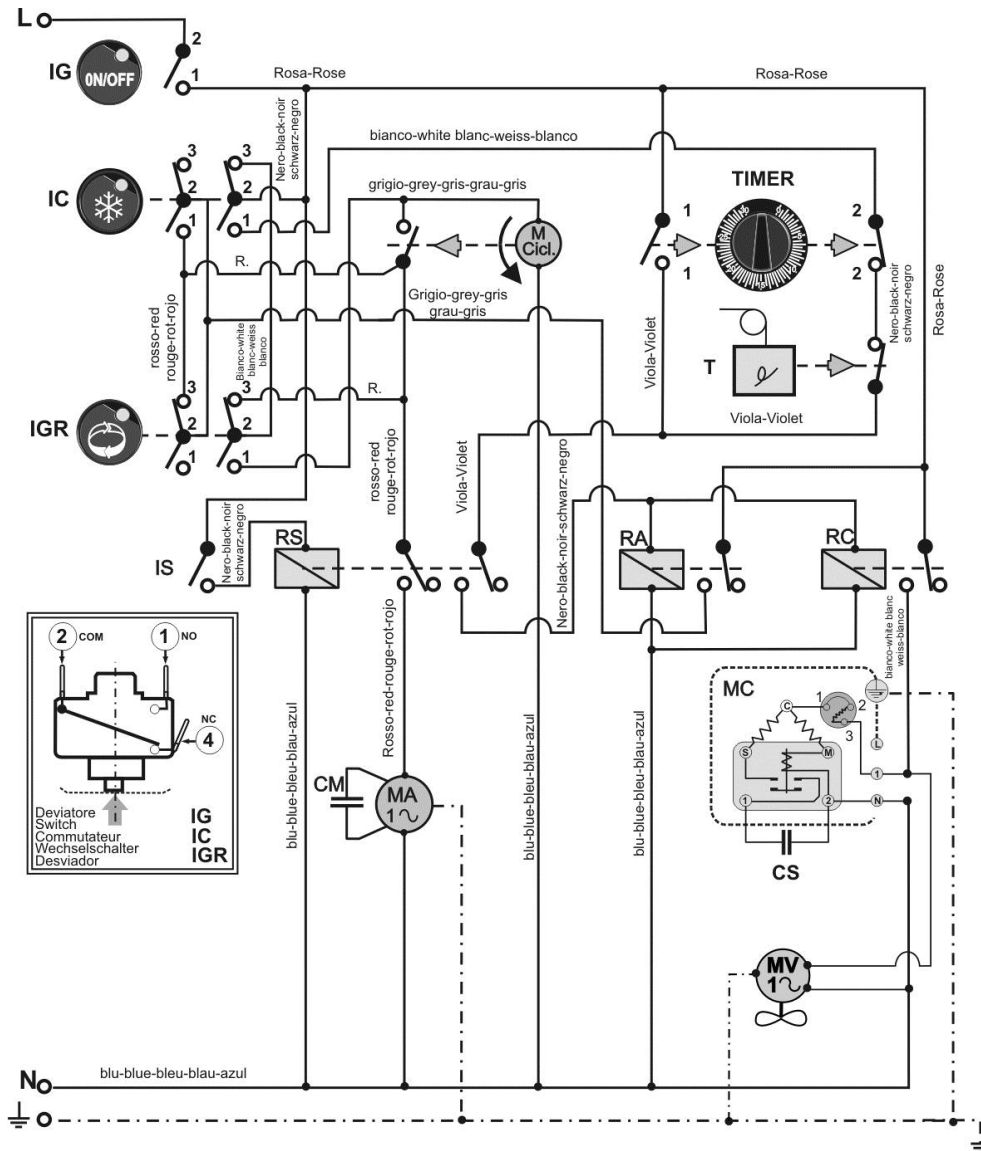
7.3 Electric System C124



IG	D	M cicl.	IC	IS	MA	CM
Interruttore	Deviatore	Motore ciclico	Interruttore ciclico	Interruttore sicurezza	Motore agitatore	Condensatore motore
Switch	Switch	Cyclic motor	Cyclic switch	Security switch	Beater motor	Motor capacitor
Interrupteur	Commutateur	Moteur cyclique	Interrupteur cyclique	Interrupteur sécurité	Moteur agitateur	Condensateur moteur
Schalter	Wechselschalter	Zykl.Motor	Zykl.Schalter	Sicherheitsschalter	Ruehrwerk-Motor	Motorkondensator
Interruptor	Desviador	Motor ciclico	Interruptor ciclico	Interr. de seguridad	Motor agitator	Condensator motor

RS	MC	RC	C	P	T	R
Relè sicurezza	Compressore	Relè compressore	Condensatore compressore	Clixon	Timer	Relè
Security relay	Compressor	Compressor relay	Compressor capacitor	Clixon	Timer	Relay
Relais de sécurité	Compresseur	Relais compresseur	Condensateur compresseur	Clixon	Timer	Relais
Sicherheits-Relais	Kompressor	Kompressor-Relais	Kompressor-Kondensator	Klixon	Timer	Relais
Conectador de seguridad	Compresor	Conectador compresor	Condensador compresor	Clixon	Timer	Conectador

7.3 Electric System C125

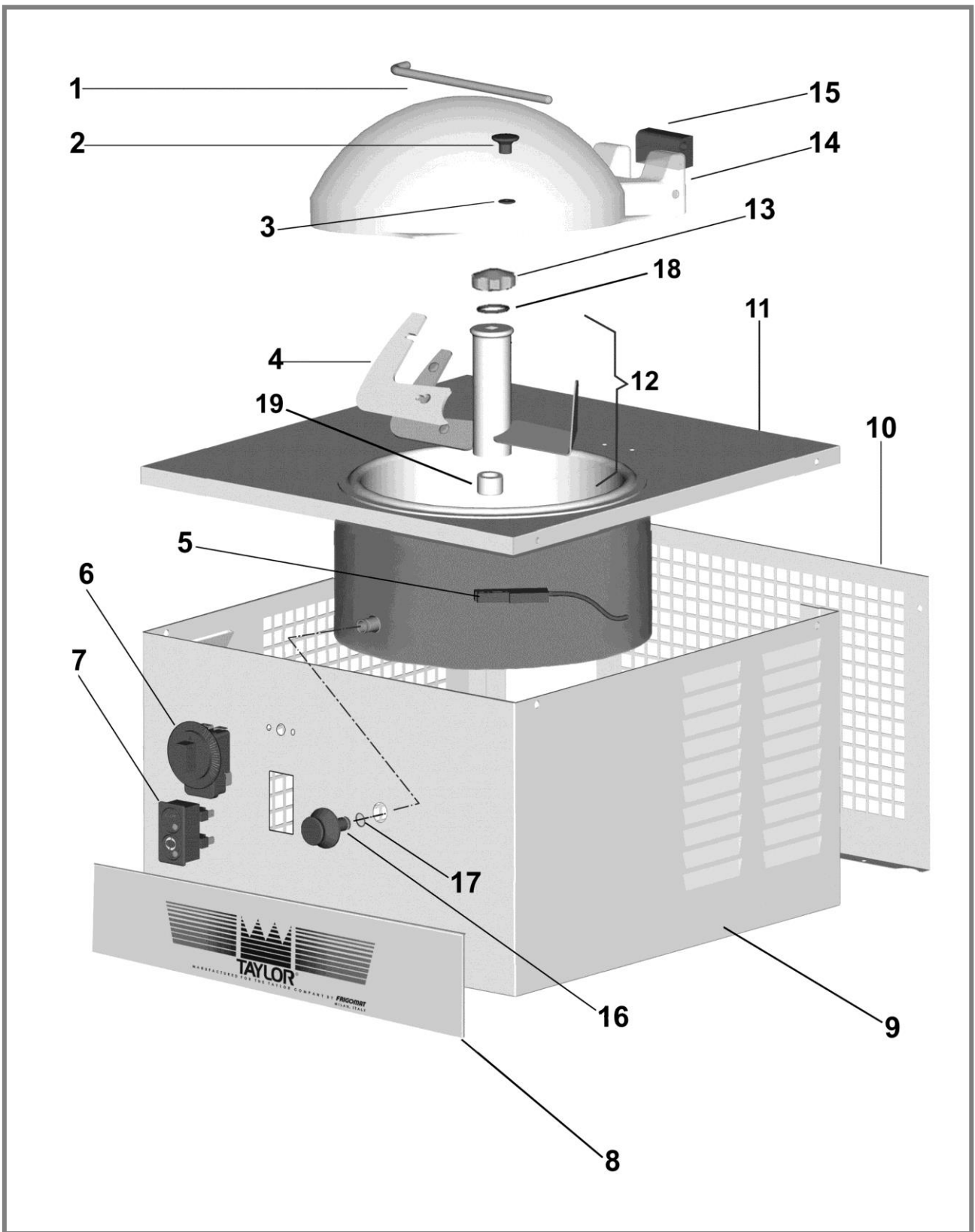


IG	IC	IGR	M cicl.	RA	IS	CM
Interruttore Generale Switch	Deviatore Cons. Switch	Deviatore Granita Switch	Motore ciclico Cyclic motor	Relè agitatore Beater relay	Interruttore sicurezza Security switch	Condensatore motore Motor capacitor
Interrupteur Schalter	Commutateur Wechselschalter	Commutateur Wechselschalter	Moteur cyclique Zykl.Motor	Relais agitateur Ruehrwerk-Relais	Interrupteur sécurité Sicherheitsschalter	Condensateur moteur Motorkondensator
Interruptor	Desviador	Desviador	Motor ciclico	Conectador agitator	Interr. de seguridad	Condensator motor
RS	MC	RC	CS	T	R	MA
Relè sicurezza Security relay	Compressore Compressor	Relè compressore Compressor relay	Condensatore compressore Compressor capacitor	Termostato Thermostat	Relè Relay	Motore agitatore Beater motor
Relais de sécurité Sicherheits-Relais	Compresseur Kompressor	Relais compresseur Kompressor-Relais	Condensateur compresseur Kompressor-Kondensator	Thermostat Thermostat	Relais Relais	Moteur agitateur Ruehrwerk-Motor
Conectador de seguridad	Compresor	Conectador compresor	Condensador compresor	Termostato	Conectador	Motor agitator

7.4 SPARE PARTS

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. FRIGOMAT declines any liability for damages to people and/or things due to employment of non-original spare parts.

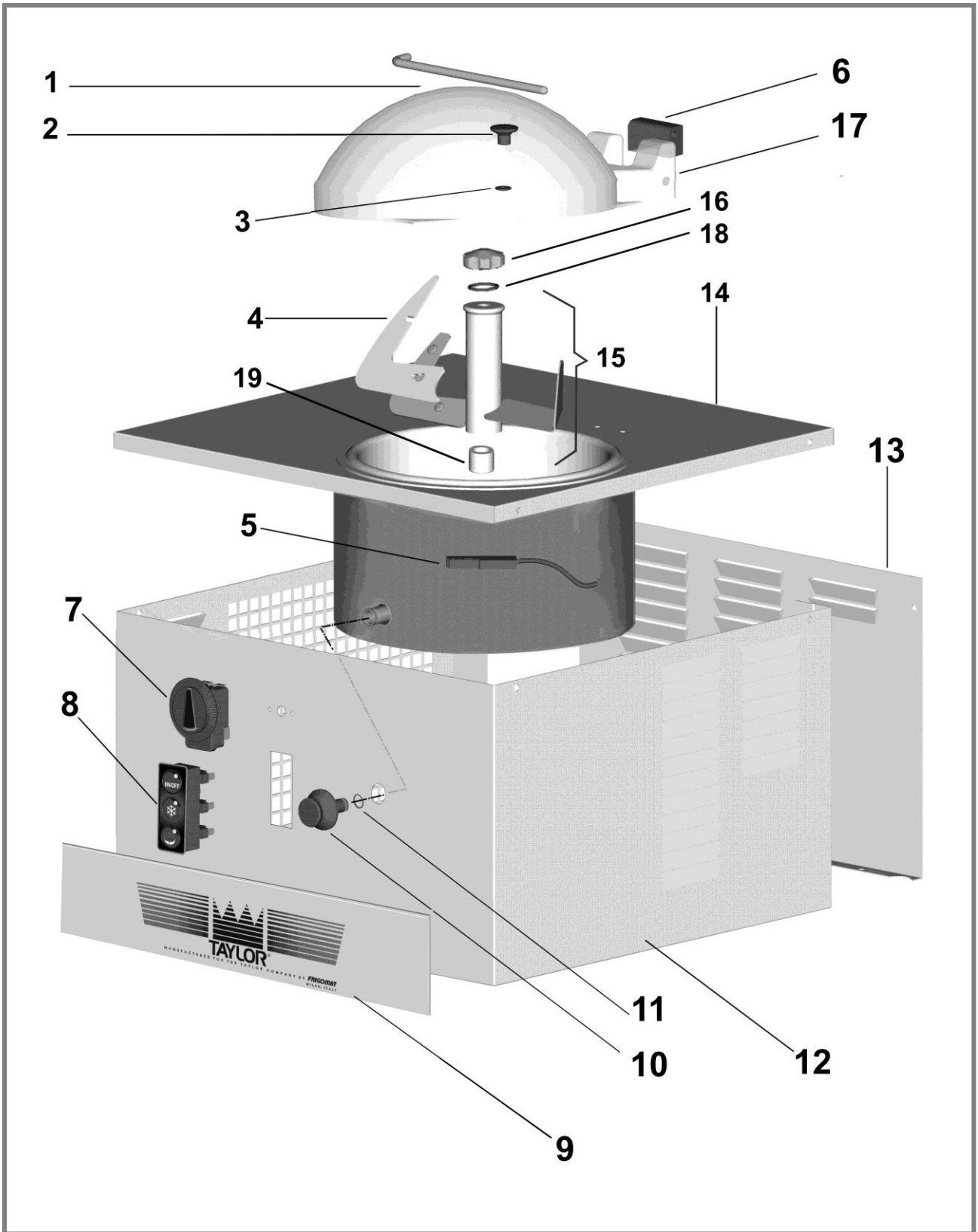
C124/s04 Tav.1/3



C124/s03 Tav.1/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	L20.42381	Perno portello	Cover pin
2	P14.37569	Pomolo coperchio	Cover knob
3	E07.37566	Magnete	Magnet
4	P18.37729	Pattino raschiante	Scraper
5	E07.37565	Sensore	Switch
6	D04.104	Timer	FreezingTimer
7	E07.37511	Gruppo pulsanti	Pushbuttons
8	M02.37806	Etichetta anteriore	Lower label
9	A02.38557	Carenatura anteriore	Front panel
10	A02.37510	Pannello posteriore	Back panel
11	Z56.42733	Evaporatore completo	Complete evaporator
12	Z70.427324	Agitatore	Agitator
13	L18.37559	Pomolo agitatore	Knob agitator
14	P16.40151	Coperchio	Cover
15	B15.037	Cerniera fissa	Fixed hinge
16	P19.37838	Tappo scarico	Tank drain plug
17	P10.062	OR 2037	OR 2037
18	P10.045	OR 3100	OR 3100
19	P11.42015	Boccola	Bushing

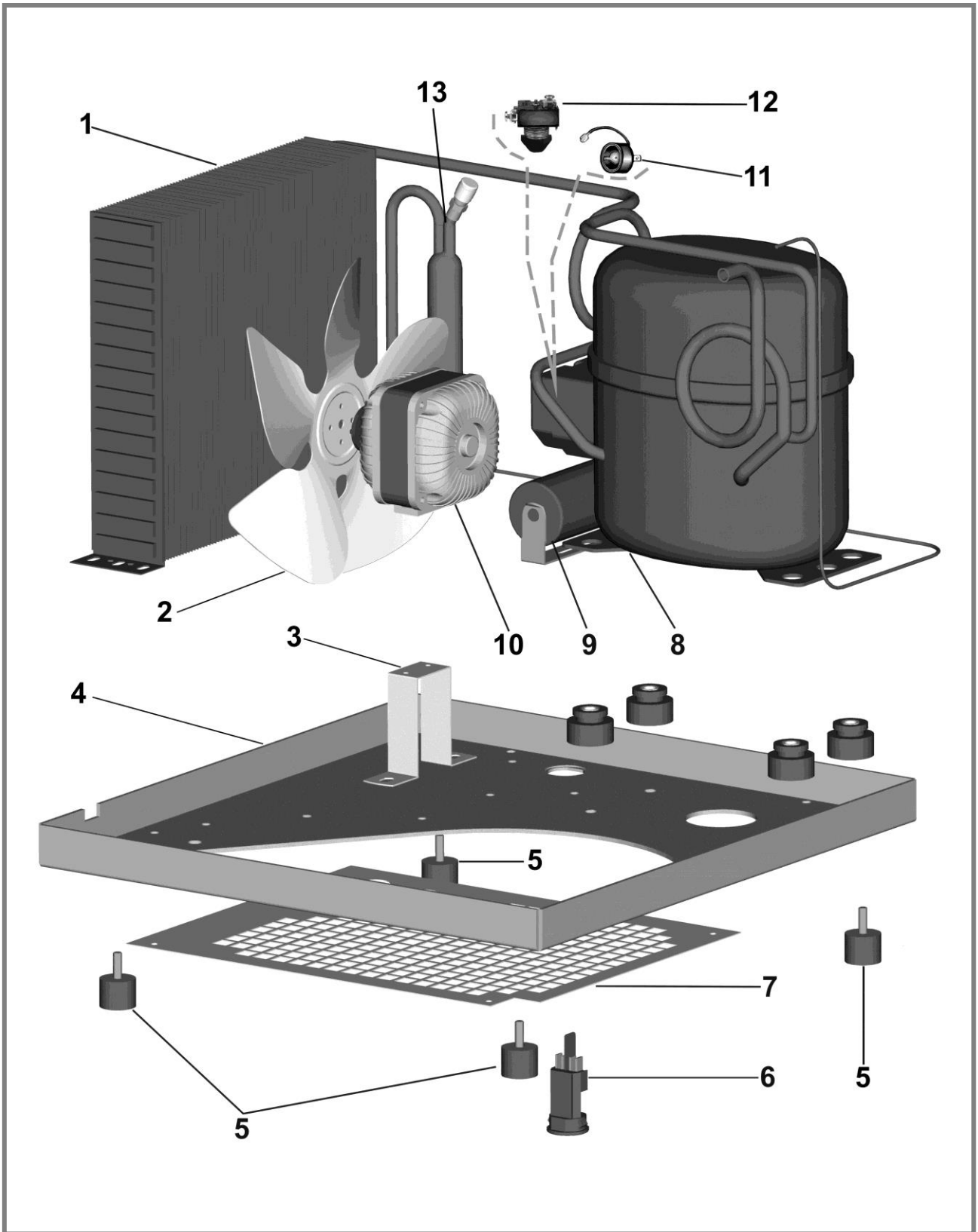
C125/s03 Tav.1/3



C125/s03 Tav.1/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	L20.42381	Perno portello	Cover pin
2	P14.37569	Pomolo coperchio	Cover knob
3	E07.37566	Magnete	Magnet
4	P18.37729	Pattino raschiante	Scraper
5	E07.37565	Sensore	Switch
6	B15.037	Cerniera fissa	Fixed hinge
7	D04.104	Timer	FreezingTimer
8	M02.37806	Gruppo pulsanti	Pushbuttons
9	M02.38304	Etichetta anteriore	Lower label
10	P19.37838	Tappo scarico	Tank drain plug
11	P10.062	OR 2037	OR 2037
12	A02.37979	Carenatura anteriore	Front panel
13	A02.37597	Pannello posteriore	Back panel
14	Z56.37590	Evaporatore completo	Complete evaporator
15	Z70.40654	Agitatore	Agitator
16	L18.37559	Pomolo agitatore	Knob agitator
17	P16.40151	Coperchio	Cover
18	P10.045	OR 3100	OR 3100
19	P11.40724	Boccola	Bushing

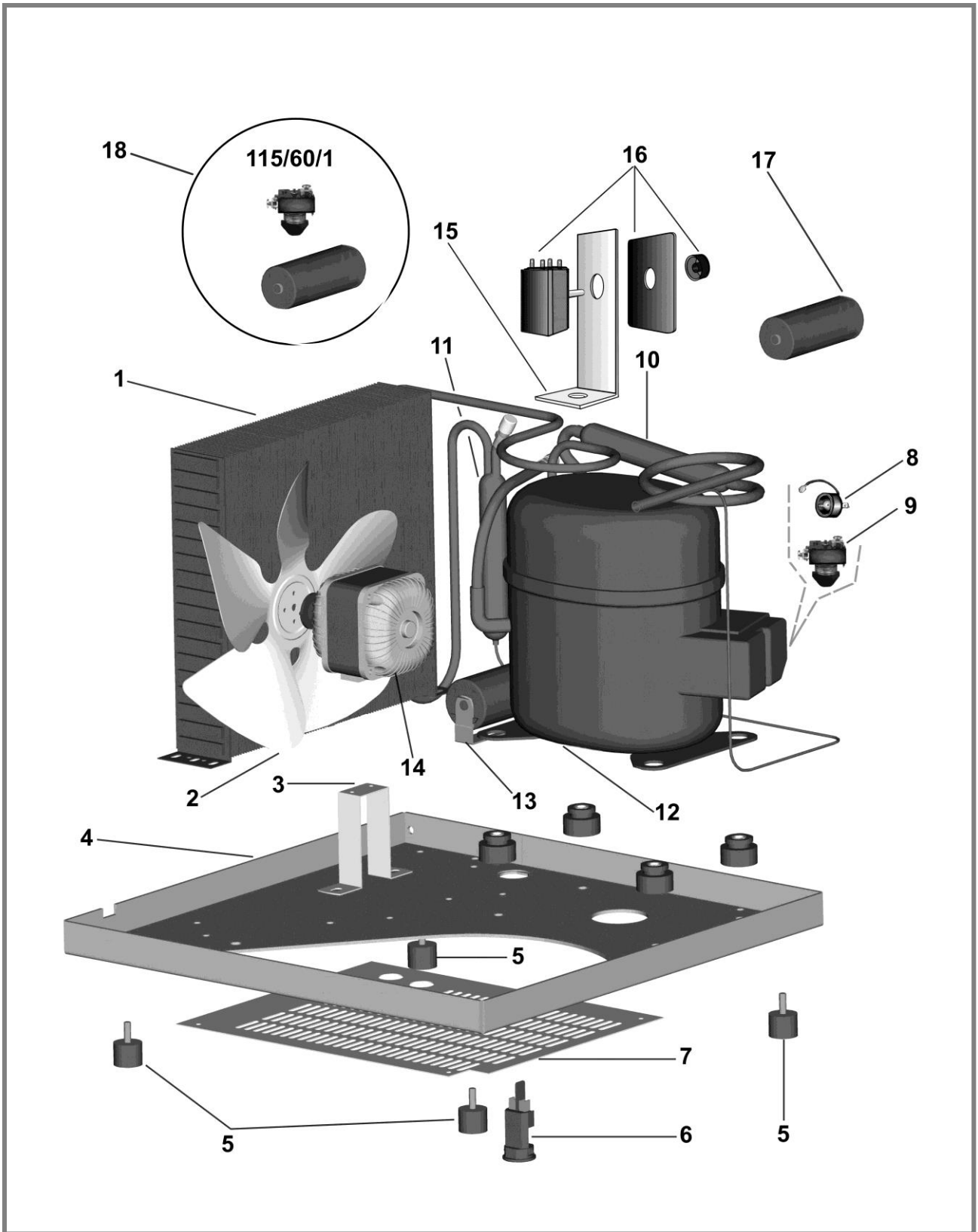
C124/s04 Tav.2/3



C124/s03 Tav2/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	A03.116	Condensatore aria	Air condenser
2	B03.37488	Ventola	Fan
3	B03.37489	Staffa	Fan support
4	A01.37480	Telaio	Frame
5	P06.104	Piedino	Foot
6	D06.143	Pressacavo	Cable grip
7	A02.37514	Griglia	Grate
8	A01.218	Compressore 230/50/1	Compressor 230/50/1
9	D04.231	Condensatore avviamento	Start condenser
10	E01.37487	Motore ventilatore	Fan motor
11	E06.37700	Klixon	Klixon
12	E06.37699	Relè	Relay
13	B04.37490	Filtro	Filter

C125/s03 Tav.2/3

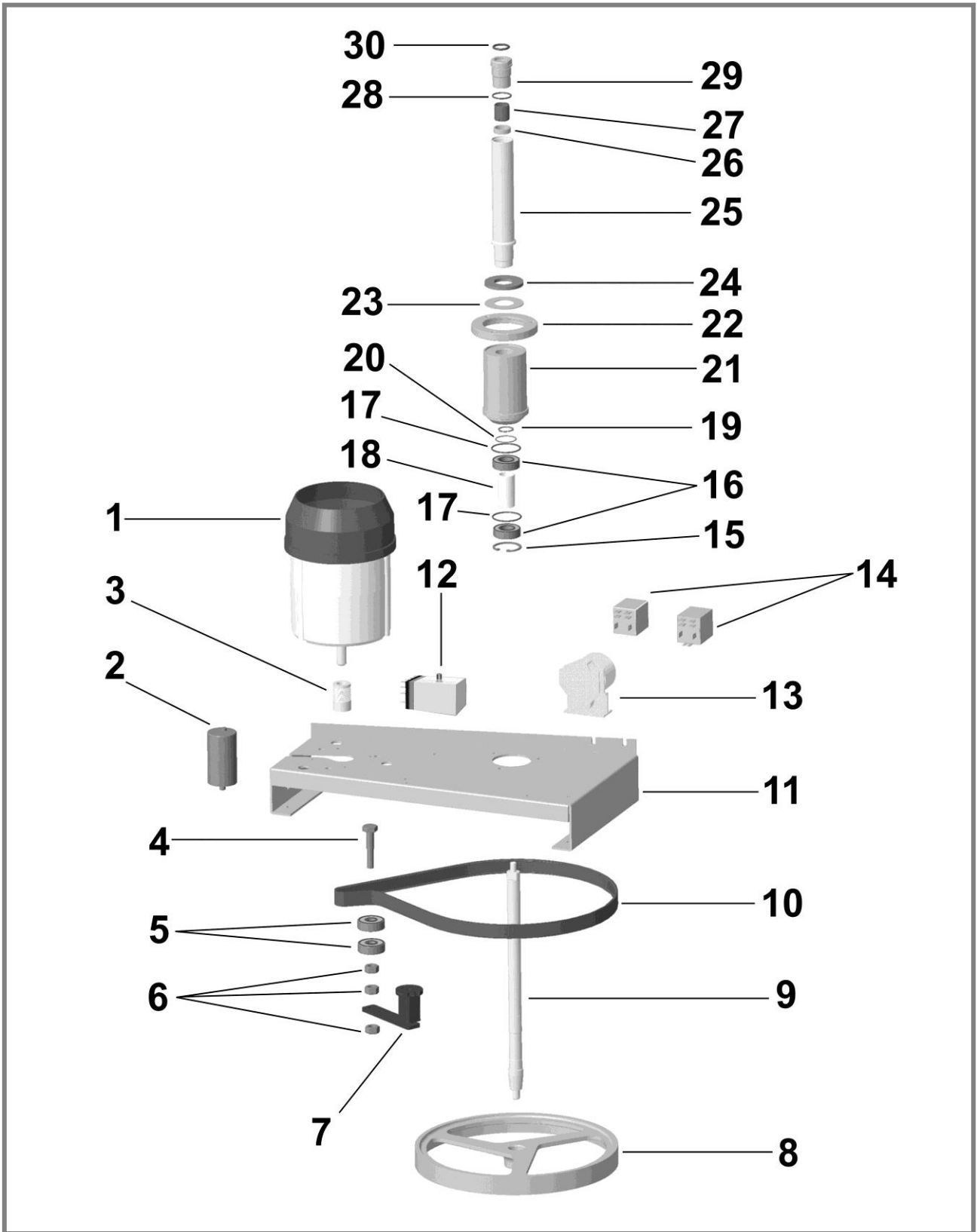


C125/s03 Tav2/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	A03.096	Condensatore aria	Air condenser
2	B03.37587	Ventola	Fan
3	B03.37092	Staffa	Fan support
4	A01.37584	Telaio	Frame
5	P06.104	Piedino	Foot
6	D06.143	Pressacavo	Cable grip
7	A02.37514	Griglia	Grate
8	E06.41895	Klixon 220/50/1 (A01.234)	Klixon 220/50/1 (A01.234)
8	E06.38621	Klixon 115/60/1 (B01.38104)	Klixon 115/60/1 (B01.38104)
9	E06.41894	Relè 220/50/1 (A01.234)	Relay 220/50/1 (A01.234)
9	E06.37582	Relè 208-240/60/1 (B01.36744)	Relay208-240/60/1 (B01.36744)
10	B04.37841	Raccogli liquido	Fluid collector
11	B04.37589	Filtro	Filter
12	A01.234	Compressore 230/50/1	Compressor 230/50/1
12	B01.36744	Compressore 208-240/60/1	Compressor 208-240/60/1
12	B01.38104	Compressore 115/60/1	Compressor 115/60/1
13	E06.41896	Condensatore avv. 220/50/1 (A01.234)	Start condenser 220/50/1 (A01.234)
13	E06.37580	Condensatore avv. 208-240/60/1 (B01.36744)	Start condenser 208-240/60/1 (B01.36744)
14	E01.37586	Motore ventilatore 230/50-60/1	Fan motor 230/50-60/1
14	E01.38105	Motore ventilatore 115/50-60/1	Fan motor 115/50-60/1
15	A04.37982	Staffa termostato	Brachet thermostat
16	B11.37981	Termostato	Thermostat
17	E06.37581	Condensatore di marcia 208-240/60/1 (B01.36744)	Running condenser 208-240/60/1 (B01.36744)
18	E06.38107	Relè + condensatore 115/60/1 (B01.38104)	Relay + condenser 115/60/1 (B01.38104)

C124/s04

Tav.3/3



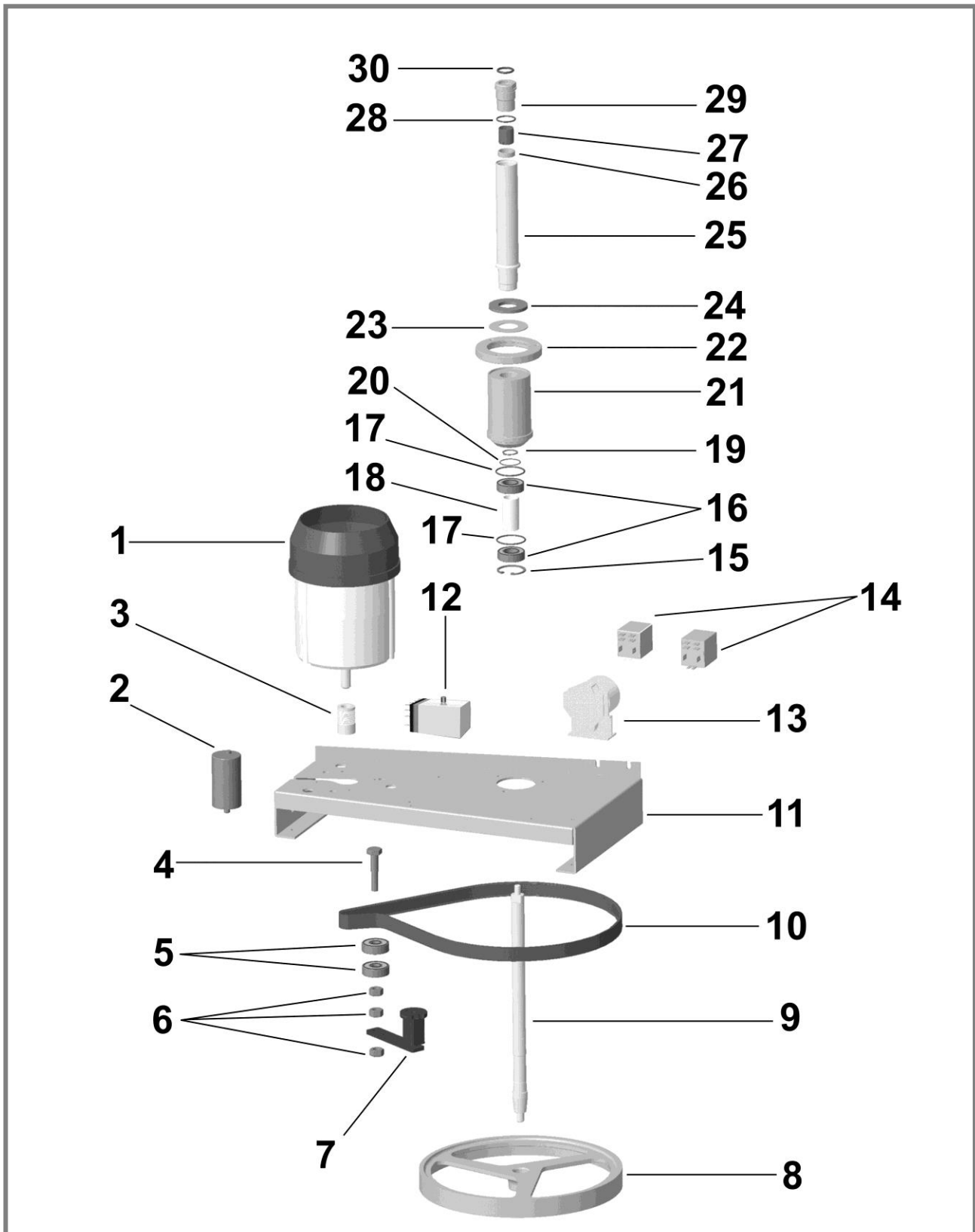
C124/s04

Tav.3/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	E01.37491	Motore agitatore 230/50/1	Beater motor 230/50/1
	E01.37962	Motore agitatore 115/60/1	Beater motor 115/60/1
2	D04.216	Condensatore marcia (E01.37491)	Running condenser (E01.37491)
	E06.38622	Condensatore marcia (E01.37962)	Running condenser (E01.37962)
3	L06.37492	Puleggia conduttrice	Guide pulley
4	V02.050	Vite 10X50	Screw 10X50
5	A11.37495	Cuscinetto	Bearing
6	V13.006	Dado	Nut
7	B65.37494	Tendicinghia	Belt tightener
8	L06.37493	Puleggia condotta	Guided pulley
9	B60.42725	Albero trasmissione	Driving shaft
10	P10.37496	Cinghia	Belt
11	A01.37481	Piastra motore	Support plate
12	D03.105	Relè SLCD 220 v. (RS)	Relay SLCD 220 v. (RS)
	E08.38339	Relè SLCD 115/60/1	Relay SLCD 115/60/1
13	E01.37599	Ciclico	Ciclic
	E01.38337	Ciclico 115/60/1	Ciclic 115/60/1
14	E08.37600	Relè FINDER 230/50/1 (R)	Relay FINDER 230/50/1 (R)
	E08.38338	Relè FINDER 115/60/1 (R)	Relay FINDER 115/60/1 (R)
15	V14.072	Anello elastico	Seeger
16	B14.036	Cuscinetto	Bearing
17	P10.014	OR 2137	OR 2137
18	L21.41558	Distanziale	Tube
19	V14.073	Anello elastico	Seeger
20	P02.42007	OR 0250	OR 0250
21	L21.42723	Supporto	Support
22	L21.37518	Ghiera di fissaggio	Fixing nut
23	A21.41900	Rasamento	Shim
24	P21.41899	Trappola termica	Insulating support
25	L21.41891	Canotto	Transmission tube
26	L1.42251	Fermo boccia	Stop bushing
27	A11.42009	Boccia	Bushing
28	P10.067	OR 2087	OR 2087
29	L21.41892	Sede boccia	Seat bushing
30	P10.072	OR 3072	OR 3072

C125/s03

Tav.3/3



C125/s03

Tav.3/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	E01.37491	Motore agitatore 230/50/1	Beater motor 230/50/1
	E01.37962	Motore agitatore 115/60/1	Beater motor 115/60/1
2	D04.216	Condensatore marcia (E01.37491)	Running condenser (E01.37491)
	E06.38622	Condensatore marcia (E01.37962)	Running condenser (E01.37962)
3	L06.37492	Puleggia conduttrice	Guide pulley
4	V02.050	Vite 10X50	Screw 10X50
5	A11.37495	Cuscinetto	Bearing
6	V13.006	Dado	Nut
7	B65.37494	Tendicinghia	Belt tightener
8	L06.37493	Puleggia condotta	Guided pulley
9	B60.42722	Albero trasmissione	Driving shaft
10	P10.37496	Cinghia	Belt
11	A01.37481	Piastra motore	Support plate
12	D03.105	Relè SLCD 220 v. (RS)	Relay SLCD 220 v. (RS)
	E08.38339	Relè SLCD 115/60/1	Relay SLCD 115/60/1
13	E01.37599	Ciclico	Ciclic
	E01.38337	Ciclico 115/60/1	Ciclic 115/60/1
14	E08.37600	Relè FINDER 230/50/1 (R)	Relay FINDER 230/50/1 (R)
	E08.38338	Relè FINDER 115/60/1 (R)	Relay FINDER 115/60/1 (R)
15	V14.072	Anello elastico	Seeger
16	B14.036	Cuscinetto	Bearing
17	P10.014	OR 2137	OR 2137
18	L21.41558	Distanziale	Tube
19	V14.073	Anello elastico	Seeger
20	P02.42007	OR 0250	OR 0250
21	L21.42723	Supporto	Support
22	L21.37518	Ghiera di fissaggio	Fixing nut
23	A21.41900	Rasamento	Shim
24	P21.41899	Trappola termica	Insulating support
25	L21.41891	Canotto	Transmission tube
26	L1.42251	Fermo boccia	Stop bushing
27	A11.42009	Boccia	Bushing
28	P10.067	OR 2087	OR 2087
29	L21.41892	Sede boccia	Seat bushing
30	P10.072	OR 3072	OR 3072





Azienda Certificata
UNI EN ISO 9001:2015

Numero Certificato
50 100 5650

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2018
cod. M04.37847