



TOTALLY DIFFERENT.







Standard 6

Rockton, Illinois 61072

800-255-0626 Phone 815-624-8333 Fax 815-624-8000

www.taylor-company.com e-mail: info@taylor-company.com Item No.

C712

Soft Serve Freezer

Twist, Pump

Features

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

Freezing Cylinder

Two, 3.4 quart (3.2 liter).

Mix Hopper

Two, 20 quart (18.9 liter). Simplified air/mix pumps deliver the precise amount of air and mix to the freezing cylinders, and reduces operator parts. Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.

Indicator Lights

Digital readout displays hours since last brush cleaning to assure product safety. Mix Low light alerts operator to add mix. Audible alarm may be enabled to sound when mix is low. When the Mix Out light flashes, the unit shuts down automatically to prevent damage.

Touch Screen Controls

Microprocessor touch controls are embedded in durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense consistent quality soft serve desserts. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Farenheit or Celsius. Draw counter displays number of times draw handle has been actuated, by the day, week, or month.

Standby

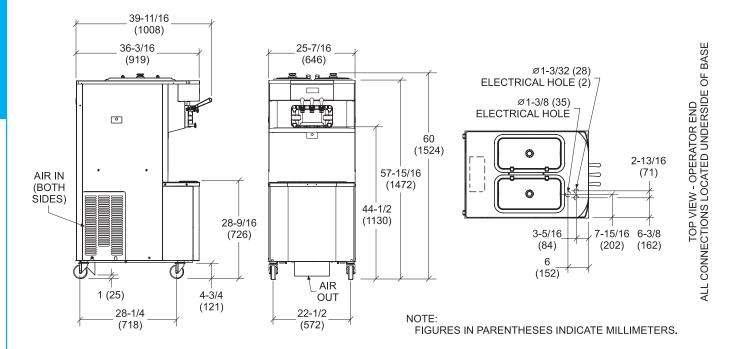
e-mail: romeoff@taylor-company.com

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



ISO 9001:2000

C712Soft Serve Freezer



Weights	lbs.	kgs.
Net	752	341.1
Crated	790	358.3
	cu. ft.	cu. m.
Volume	66.5	1.88

Dimensions	in.	mm.
Width	25-7/16	646
Depth	36-3/16	919
Height	60	1524
Floor Clearance	4-3/4121	

^{*}Mounted on standard casters

Electrical	Maximum Fuse Size		Minimum Circuit Ampacity		Poles (P)	
	Left	Right	Left	Right	Wires (W)	
208-230/60/1 Air	30	30	25	23	2P 3W	
208-230/60/1 Air, Syrup	35	30	26	23	2P 3W	
208-230/60/1 Water	30	30	24	23	2P 3W	
208-230/60/3 Air	25	25	19	18	3P 4W	
208-230/60/3 Air, Syrup	25	25	21	18	3P 4W	
220-240/50/1 Air	30	25	22	20	2P 3W	
380-415/50/3N~ Air	12	12	11	9	4P 5W	
This unit may be manufactured in other electrical characteristics. Refer to the local						

This unit may be manufactured in other electrical characteristics. Refer to the local Taylor Distributor for availability. (For exact electrical information, always refer to the data label of the unit.

Bidding S	pecs						
Electrical	: Volt			Hz		ph	
	Neutral: \square	Yes	□No	Cooling:	□ Air	□Water	□NA
Options:							

Specifications

Electrical

Two dedicated electrical connections are required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

Beater Motor

Two, 1.5 HP.

Refrigeration System

Two, 9,500 BTU/hr. R404A.

Separate Hopper Refrigeration (SHR), One, 400 BTU/hr. R134a. (BTUs may vary depending on compressor used.)

Air Cooled

Minimum 6" (150 mm) around all sides. Install the deflector provided to prevent recirculation of warm air. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Water Cooled

Water inlet and drain connections under side of base 1/2" FPT.

Options

- Cone Dispenser
- Drain Adaptor (for ease of rinsing & cleaning)
- Draw Valve Lock Kit
- Faucet
- Hopper Locks
- Panel Spinner
- Syrup Rail (Integrated)
- Syrup Rail Kit (side mount)

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

