



# PH61

## Shake Freezer

Four Flavor, Pump

### Features

Offer four separate shake flavors: chocolate, vanilla, strawberry and an optional flavor. Portion controlled shake dispensing for high volume milkshake production.

### Heat Treatment System

Provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks before a complete disassembly and cleaning is required.

### Freezing Cylinder

One, 7 quart (6.6 liter).

### Mix Hopper

One, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C).

### Indicator Lights

Mix Low light flashes to alert the operator to add mix. When the Mix Out light flashes, the refrigeration system automatically goes into Standby mode to prevent damage.

### Electronic Controls

Viscosity is continually measured to serve consistent quality shakes. The LCD (Liquid Crystal Display) readout will identify temperatures in the hopper and freezing cylinder at any point of operation. History of temperatures and times during the last 13 heat cycles may be viewed.

### Standby

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

### Syrup System

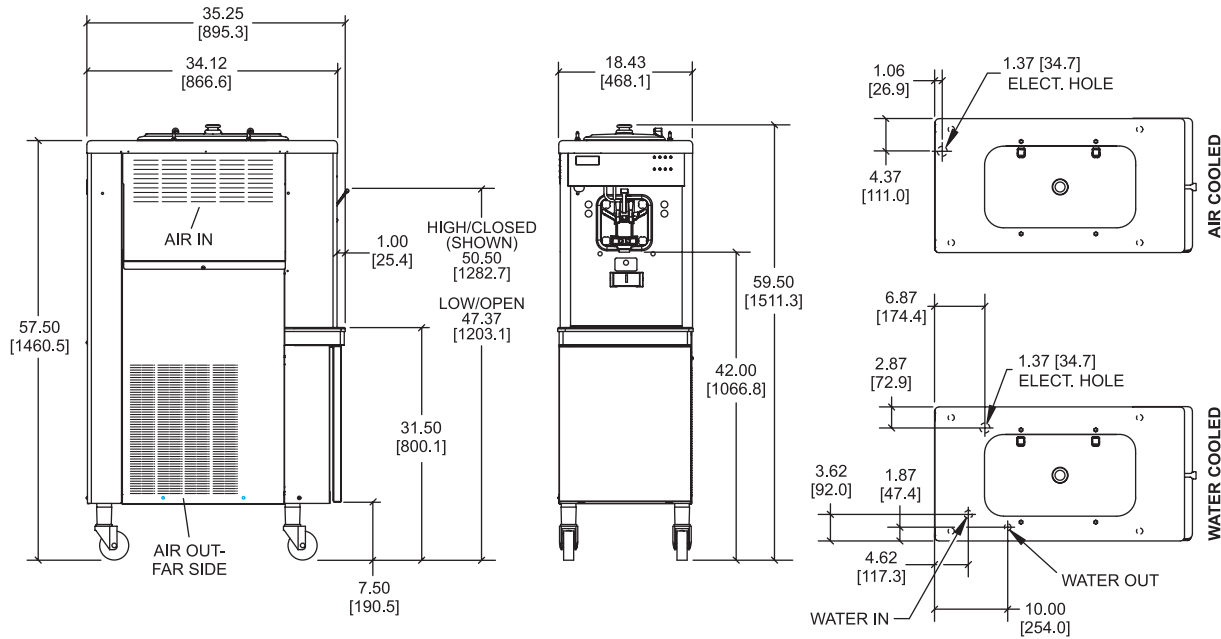
Shake flavors are selected from touch pads. Self-contained air compressor delivers shake syrup from four, 1 gallon (3.8 l) syrup tanks located in the lower front compartment. Frozen shake mix and syrup automatically blends to dispense the chosen flavor. Use only single strength syrup, free from pulp and seeds.

### Two Locking Casters

Front casters have a locking feature for operators to lock to maintain equipment in place. The locking casters can be released to move the equipment for cleaning.



**Simplified Pump**



FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO ( PLUS OR MINUS 1/16 INCH [1.5mm] ).

TOP VIEW - OPERATOR END  
ALL CONNECTIONS LOCATED UNDERSIDE OF BASE

Weights	lbs.	kgs.
Net	608	275.8
Crated	650	294.8
Volume	cu. ft.	cu. m.
	66.5	1.88
Dimensions	in.	mm.
Width	18-7/16	468
Depth	35-1/4	895
Height	59-1/2	1511
Floor Clearance	7-1/2	191

\*Mounted on standard casters

Electrical	Maximum	Minimum	Poles (P) Wires (W)
	Fuse Size	Circuit Ampacity	
208-230/60/3 Air	25	18	3P 4W
208-230/60/3 Water	25	18	3P 4W
220-240/50/3 Water	25	18	3P 4W
380-415/50/3N~ Air	20	20	4P 5W

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.

(For exact electrical information and approval marks, always refer to the data label of the unit.)

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

**Bidding Specs**

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ ph \_\_\_\_\_  
Neutral: Yes No **Cooling:** Air Water NA

Options: \_\_\_\_\_

**Authorized Taylor Distributor**

**Specifications**

**Electrical**

One dedicated electrical connection is 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**

One, 1.0 HP.

**Refrigeration System**

One, 11,000 BTU/hr. R404A.  
(BTUs may vary depending on compressor used.)

**Air Cooled**

Minimum 3" (76 mm) around all sides. 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 3/8" FPT.

**Options**

- Faucet
- Hopper Locks
- Shake Cup Dispenser



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