



TOTALLY DIFFERENT.







SA2650



Rockton, Illinois 61072

Standard 6

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

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

C716

Soft Serve Freezer

Twist, Pump, Heat Treatment

Features

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

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

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.

Indicator Lights

Digital readout displays number of days until next brush cleaning is required 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 soft serve desserts. Soft lock out features improve reliability. Draw counter displays number of times draw handle has been actuated, by the day, week, or month. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Farenheit or Celsius. History of temperatures and times during the last 366 heat cycles may be viewed from the fluorescent display.

Standby

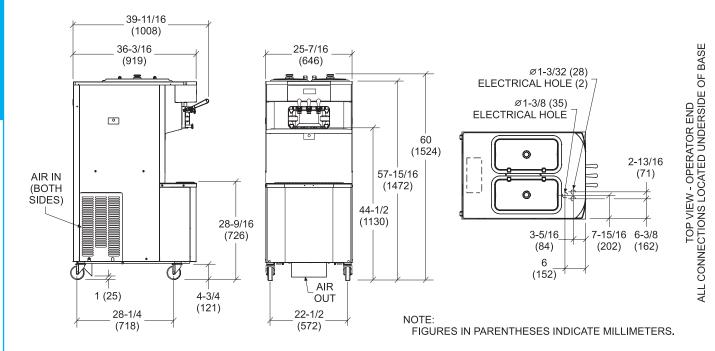
During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

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ISO 9001:2000 Registered Firm

C716Soft Serve Freezer



Weights	lbs.	kgs.
Net	778	352.9
Crated	816	370.3
	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	35	30	26	23	2P 3W
208-230/60/1 Air, Syrup	35	30	27	23	2P 3W
208-230/60/1 Water	30	30	23	23	2P 3W
208-230/60/3 Air	25	25	20	18	3P 4W
208-230/60/3 Air, Syrup	30	25	22	18	3P 4W
220-240/50/1 Air	30	25	23	20	2P 3W
380-415/50/3N~ Air	12	12	12	9	4P 5W

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 in

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Bidding	Specs						
Electrica	al: Volt			Hz		ph	
	Neutral: □	Yes	□No	Cooling:	□ Air	□ Water	$\square NA$
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. (BTUs may vary depending on compressor used.)

Air Cooled

Minimum 3" (76 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.

