

0736

Soft Serve Freezer, Single flavor, Pump, Heat Treatment



Description

Countertop unit. A freezing cylinder with great performance to meet the daily peak demands.

Heat Treatment Systems

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, 2.1 quart (2 liter)

Mix Hopper and Pump

One, 8.5 quart (8 liter). Refrigerated to maintain mix below 41°F (5°C) in Auto and Standby modes. Simplified gear pump allows the overrun regulation, improves the ice cream texture and reduces operator parts

Indicator Lights

Double Mix low signals alert the operator to add mix. At the minimum level alert, the unit automatically goes into Standby mode to prevent damage.

LCD Controls

Viscosity is continually measured to dispense soft serve desserts. Temperatures in the hopper or freezing cylinder may be displayed at any point of operation. History of temperatures and times during the last 400 heat cycles may be viewed from the display.

Electronic Control

Two automatic programs: one for the production of soft ice cream and frozen yogurt, the other (patented) for the production of sorbet, frozen desserts and natural fruit-base ice cream, both with the possibility to set the ideal consistency level.

Technological Assistant

The CTS system (patented) is a real electronic assistant, which prevents malfunctions, intervening in case of possible misuse by the operator.

Standby

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

Door Interlock System

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

Beater

Stainless steel agitator with counter beater and removable scrapers.

Easy Installation

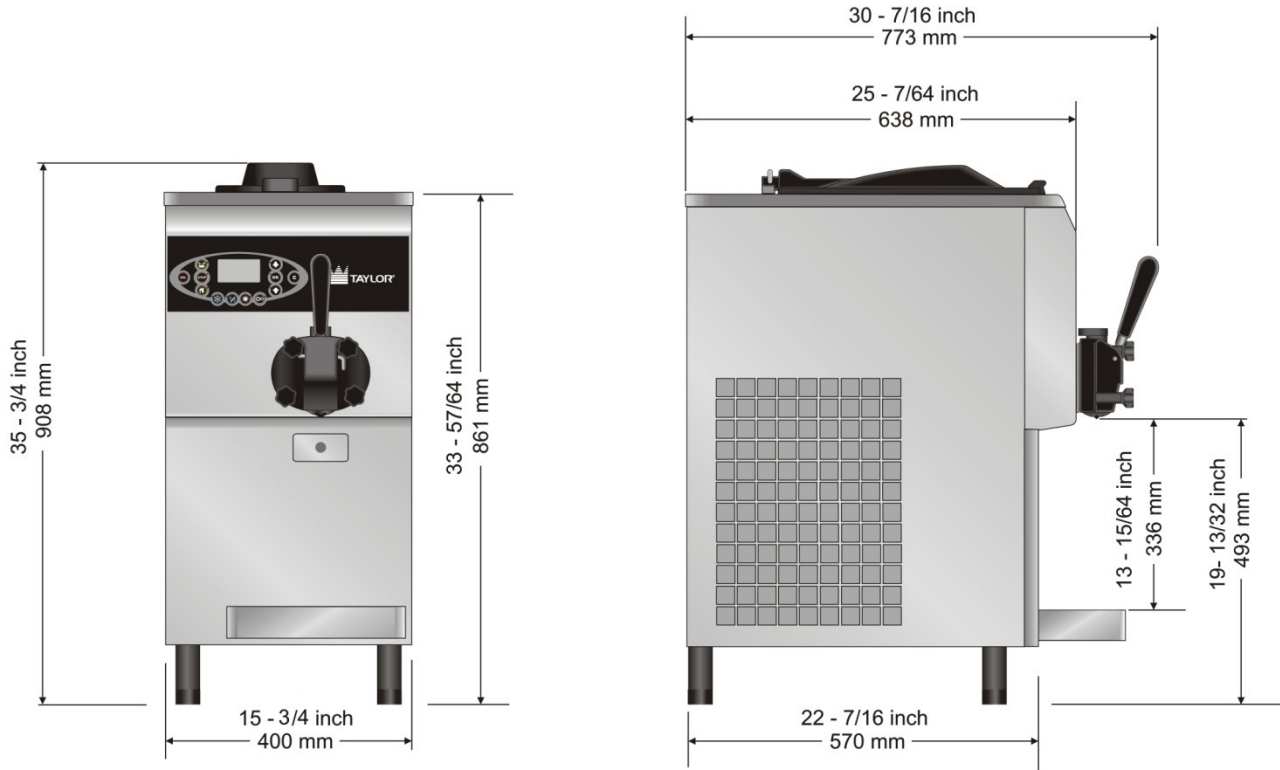
Its compact size and the condenser on the side make it ideal for back counter installation in any location.

Serving Counts

A specific function allows setting the serving counts.

Dispensing Flow Control

Handle featuring an adjustable system for regulating the ice cream dispensing flow.



Weights			
	lbs.	kgs.	
Net	273.4	124	
Crated	339.5	154	
Shipping Volume			
	cu. ft.	cu. m.	
	13.77	0.39	
Dimensions			
	in.	mm.	
Width	15-3/4	400	
Depth (max)	30-7/16	773	
Height (max)	35-3/4	908	
<i>Mounted on standard feet 4" high (102 mm).</i>			
Electrical			
	Maximum Fuse Size	Minimum Circuit Ampacity	kW
380-415/50/3	10A	5.5	2.6

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, 2 HP. (1500 W)

Refrigeration System

One, 5,040 BTU/hr. R404A.
(Evap. -23.3°C, cond. +45°C)

Air Cooled

Minimum 6" (150 mm) on both sides and 1" (25 mm) at rear.
Minimum air clearances must be met to ensure adequate air flow for optimum performance.

(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



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