

# 0736

## Soft Serve Freezer, Single flavor, Pump, Heat Treatment



### Features

Countertop unit. Freezing cylinder with great performances to meet the daily peaks of demand.

### 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 Signals

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

Automatic program for the production of soft ice cream and frozen yogurt.

### 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

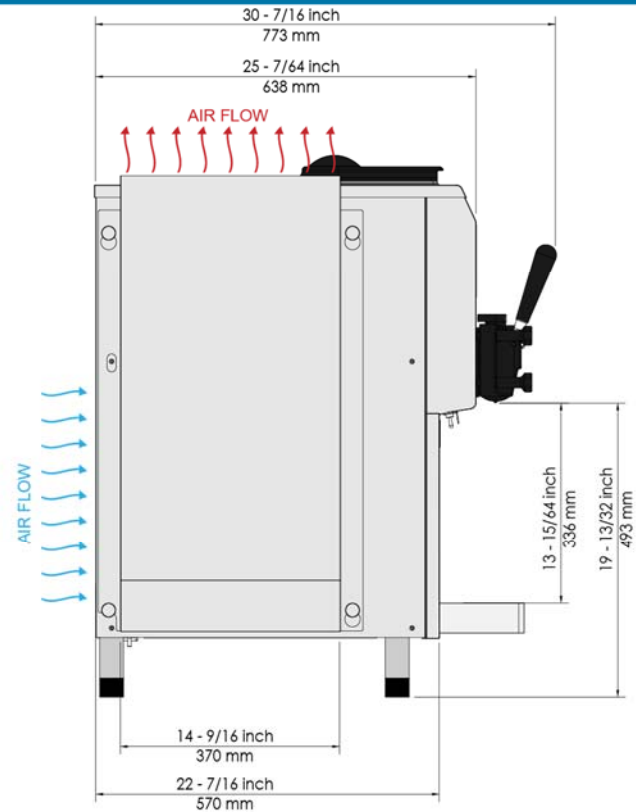
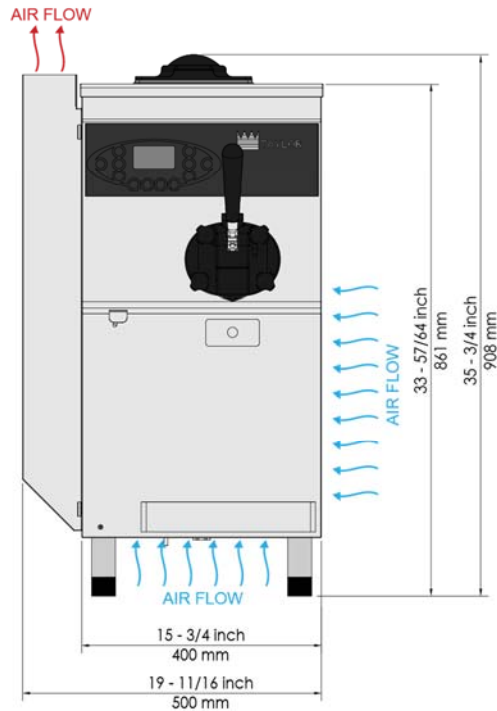
Its compact size and the condenser on the side make it ideal for back counter installation in any location

### 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 Max	lbs.	kgs.
Net	284.4	129
Cardboard Box	339.5	154
Crated	350.5	159
Shipping Volume	cu. ft.	cu. m.
Cardboard Box	17,30	0.49
Crated	18,01	0.51

Dimensions	in.	mm.
Width	19-11/16	500
Depth MAX	30-7/16	773
Height MAX	35-3/4	908

Mounted on standard feet h.4" (100 mm).

Electrical	Maximum Fuse Size	A	kW
380-415/50/3+N	20	14	2.6
220-240/50/1	28	19	2.6
	Maximum Fuse Size	Maximum Circ. Amp	kW
208-230/60/1	35	22	2.6

(For exact electrical information, 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 A+W

#### Optionals

## 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 code allow.

### Beater motor

One, 2 hp (1500 W)

### Refrigeration System

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

### Fan Motor (air cooled)

One, 1/8 hp (100 W)

### Agitator Tank

One, 1/40 hp (20 W)

### Heater

One, 2 kW

### Air Cooled

Minimum 4" (100 mm) on right side and 1" (25 mm) at rear. Minimum air clearances must be met to ensure adequate air flow for optimum performance.



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