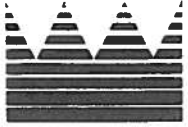
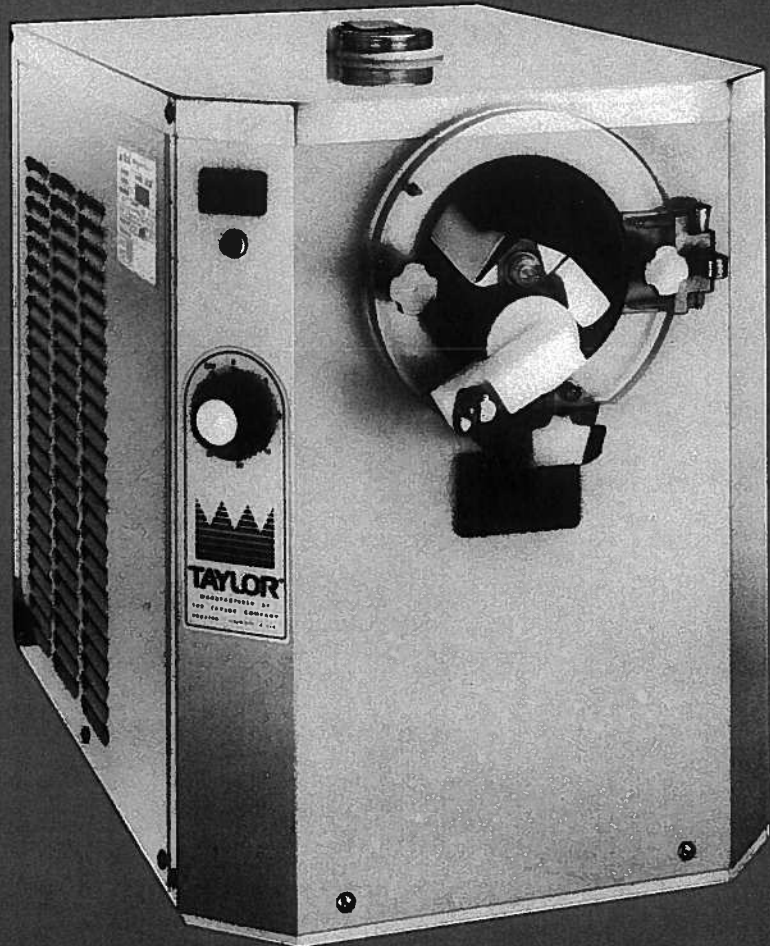


OPERATOR'S MANUAL



TAYLOR

Batch Ice Cream Freezer Model 103/104



TAYLOR
ROCKTON, ILLINOIS 61072

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on data plate:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ Amps

Minimum Wire Ampacity: _____ Amps

Part Number: _____



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To the Installer

ELECTRICAL CONNECTIONS

This freezer requires one power supply. Check the data plate on the freezer for fuse, circuit ampacity and electrical specifications. Refer to the wiring diagram, provided inside of the electrical box, for proper power connections.

60 CYCLE UNITS

This equipment is supplied with a 3-wire cord and grounding type plug, for connection to a single phase, 60 cycle, branch circuit supply. This unit must be plugged into a properly grounded receptacle. Permanent wiring may be employed, if required by local codes. Instructions for conversion to permanent wiring are as follows:

1. Be sure the freezer is electrically disconnected.
2. Remove the rear panel and locate the small electrical box at the base of the freezer.
3. Remove the factory installed cord and strain relief bushing.
4. Route incoming permanent wiring through 7/8" (2.2 cm) hole in base pan.
5. Connect two power supply leads. Attach ground (earth) wire to the grounding lug inside the electrical box.
6. Be sure unit is properly grounded before applying power.

Beater rotation must be clockwise as viewed looking into the barrel of any model freezer.

To correct rotation on a three-phase unit, interchange any two incoming power supply lines at freezer main terminal block only.

To correct rotation on a single-phase unit, change the leads inside the beater motor. (Follow diagram printed on motor.)

Electrical connections are made directly to the terminal block provided in the electrical box, located in the rear of the freezer.

AIR COOLED UNITS

Air cooled units require a minimum of 6" (15.2 cm) of clearance around all sides of the freezer to allow for adequate air

flow across the condenser(s). Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

WATER CONNECTIONS (Water Cooled Units Only)

An adequate cold water supply must be provided with a hand shut-off valve. On the underside rear of the base pan, two 3/8" I.P.S. water connections for inlet and outlet have been provided for easy hook-up. 1/2" inside diameter water lines should be connected to the machine. (Flexible lines are recommended, if local codes permit.)

Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the automatic water valve. There will be only one water "in" and one water "out" connection. DO NOT install a hand shut-off valve on the water "out" line! Water should always flow in this order: first, through the automatic water valve; second, through the condenser; and third, through the outlet fitting; to an **open trap drain**.

FOLLOW YOUR LOCAL HEALTH CODES

This equipment is intended to be installed in accordance with the National Electrical Code (NEC), NFPA 70. The purpose of this code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard.

WARNING!

THIS EQUIPMENT MUST BE PROPERLY GROUNDED. FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK.



To the Operator

The freezer you have purchased has been carefully engineered and manufactured to give you dependable operation. The Taylor Model 103 Batch Ice Cream freezer, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, it will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment. The Taylor Model 103 will NOT eventually compensate and correct for any errors during the set-up or filling operations. Thus, the initial assembly and priming procedures are of extreme importance. It is strongly recommended that personnel responsible for the equipment's operation, both assembly and disassembly, sit down together and go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

In the event you should require technical assistance, please contact your local authorized Taylor Distributor.

COMPRESSOR WARRANTY DISCLAIMER

The refrigeration compressor(s) on this machine are warranted for the term indicated on the warranty card accompanying this machine. However, due to the Montreal Protocol and the U.S. Clean Air Act Amendments of 1990, many new refrigerants are being tested and developed, thus seeking their way into the service industry. Some of these new refrigerants are being advertised as drop-in replacements for numerous applications. It should be noted that, in the event of ordinary service to this machine's refrigeration system, **only the refrigerant specified on the affixed data plate should be used.** The unauthorized use of alternate refrigerants will void your compressor warranty. It will be the owner's responsibility to make this fact known to any technician he employs.

It should also be noted, that Taylor does not warrant the refrigerant used in its equipment. For example, if the refrigerant is lost during the course of ordinary service to this machine, Taylor has no obligation to either supply or provide its replacement either at billable or unbillable terms.

The Taylor Company will continue to monitor the industry and test new alternates as they are being developed. Should a new alternate prove, through our testing, that it would be accepted as a drop-in replacement, then the above disclaimer would become null and void. To find out the current status of an alternate refrigerant as it relates to your compressor warranty, call the local Taylor Distributor or the Taylor Factory. Be prepared to provide the Model/Serial Number of the unit in question.



Data Plate

The freezer data plate provides necessary information that the operator should record and refer to when this information is requested by:

- A. Electrician
- B. Service Technician

- C. Parts Manager for service parts
- D. Warranty status

The data plate is located on the right side panel of the freezer.

TAYLOR
VALUES EACH

	NO.	COOLING	HEATING	LRA/HP	REFRIGERANT
COMPRESSOR		RLA	FLA	LRA	OZ.
COMPRESSOR		RLA	FLA	LRA	OZ.
COMPR.-AUX.		RLA	FLA	LRA	OZ.
BEATER MOTOR		FLA	FLA	HP	DESIGN PRESSURE - ALL CIRCUITS (PSIG) LOW: _____ HIGH: _____ MAX. BR. CIR. FUSE OR HACR CIR. BREAKER _____ A. MIN. CIRCUIT AMPACITY _____ A. TOTAL AMPS _____
BEATER MOTOR		FLA	FLA	HP	
COOLING MOTOR		FLA	FLA	HP	
PUMP MOTOR		FLA	FLA	HP	
PUMP MOTOR		FLA	FLA	HP	
AGIT. MOTOR		FLA	FLA	HP	
		FLA	FLA	HP	
		FLA	FLA	HP	
		FLA	AMP	HP	UNITED STATES PATENT ONE OR MORE OF THE FOLLOWING 4201558 4544085 4203461 4580905 4275567 4732013 4384491 4878750 4384666 0256124 4390760 4393659 PROTECTED BY VARIOUS FOREIGN PATENTS - OTHER PATENTS PENDING
		FLA	AMP	HP	
		FLA	AMP	HP	

TAYLOR COMPANY ROCKTON, ILLINOIS, U.S.A.
MADE IN U.S.A. 44624 REV

Complete for quick reference when this information is requested:

- 1. Model Number: _____
- 2. Serial Number: _____
- 3. Electrical Specs: Voltage _____ Cycle _____
Phase _____
- 4. Maximum Fuse Size: _____ Amps
- 5. Minimum Circuit Ampacity: _____ Amps



Safety

We at Taylor Company are deeply concerned about the safety of the operator when he or she comes in contact with the freezer and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the freezer to further point out safety precautions to the operator.

To Operate Safely:

DO NOT operate the freezer without reading this **operator's manual**.

DO NOT operate the freezer unless it is properly grounded.

DO NOT allow untrained personnel to operate this machine. Failure to follow this instruction may result in severe personal injury to fingers or hands from hazardous moving parts.

DO NOT attempt any repairs unless the main power supply to the freezer has been disconnected. Contact your local authorized Taylor Distributor for service.

DO NOT operate the freezer with larger fuses than specified on the freezer data plate. Consult your electrician.

DO NOT operate the freezer unless all service panels and access doors are restrained with screws.

DO NOT obstruct air intake and discharge openings: 6" (15.2 cm) minimum air space on front, rear, and sides.

DO NOT put objects or fingers in fill or discharge openings.

DO NOT remove door, beater, or blades unless all control switches are in the "OFF" position.

DO NOT operate the unit unless the freezer door is secured over the freezing cylinder.





Taylor Company® Warranty

A warranty checkout card is shipped with every new freezer that leaves the factory. The warranty checkout card is packed in an envelope which also contains this operator's manual. Refer to the warranty checkout card and the warranty classifications listed in the parts list at the back of this manual when service is performed on your freezer.

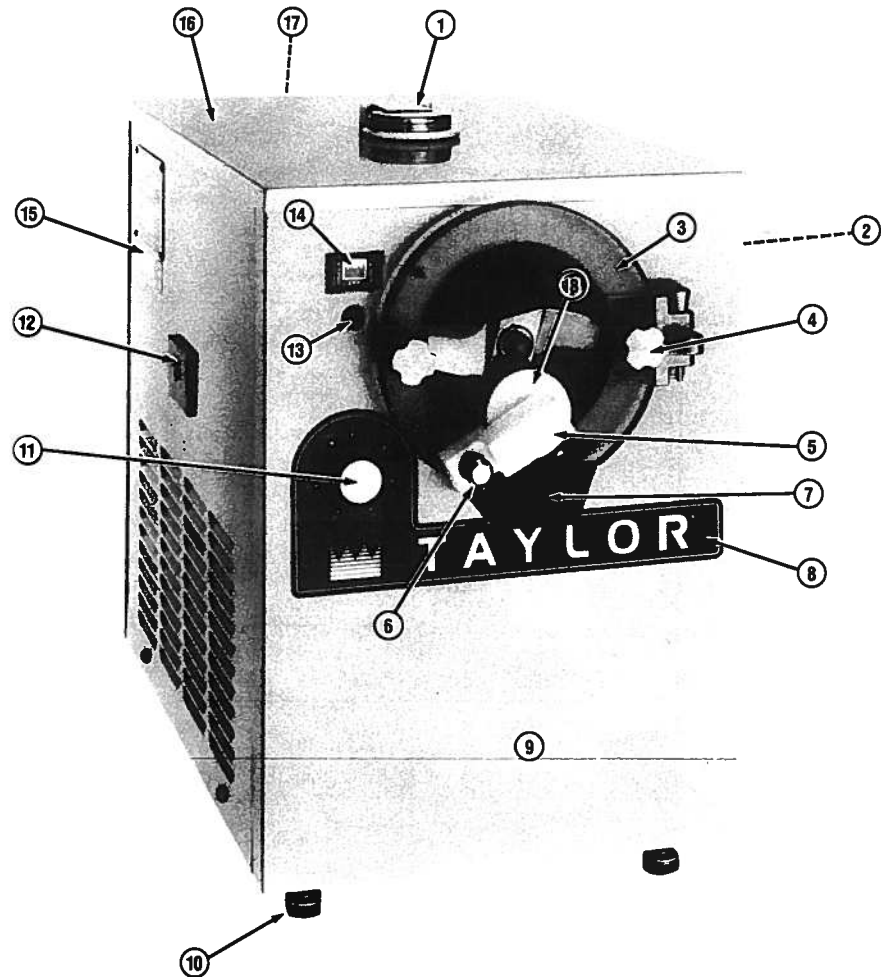
It is strongly recommended that the operator take the necessary time to carefully read through the complete warranty information contained in the warranty checkout card. Any questions or unclear statements found within the card should be made clear to you upon delivery of the freezer. Thoroughly understand your warranty protection before you begin operation.

Taylor Company stands behind the quality of design and manufacturing that is put into every model we make...more so than anyone else in the industry. The Taylor Company Warranty is a strong example of this and exemplifies how important we feel it is to keep you a satisfied and proud owner of a Taylor freezer.

For any questions pertaining to the Taylor Warranty, please contact your authorized Taylor Distributor or Taylor Company, Rockton, Illinois 61072.



Controls and Panels

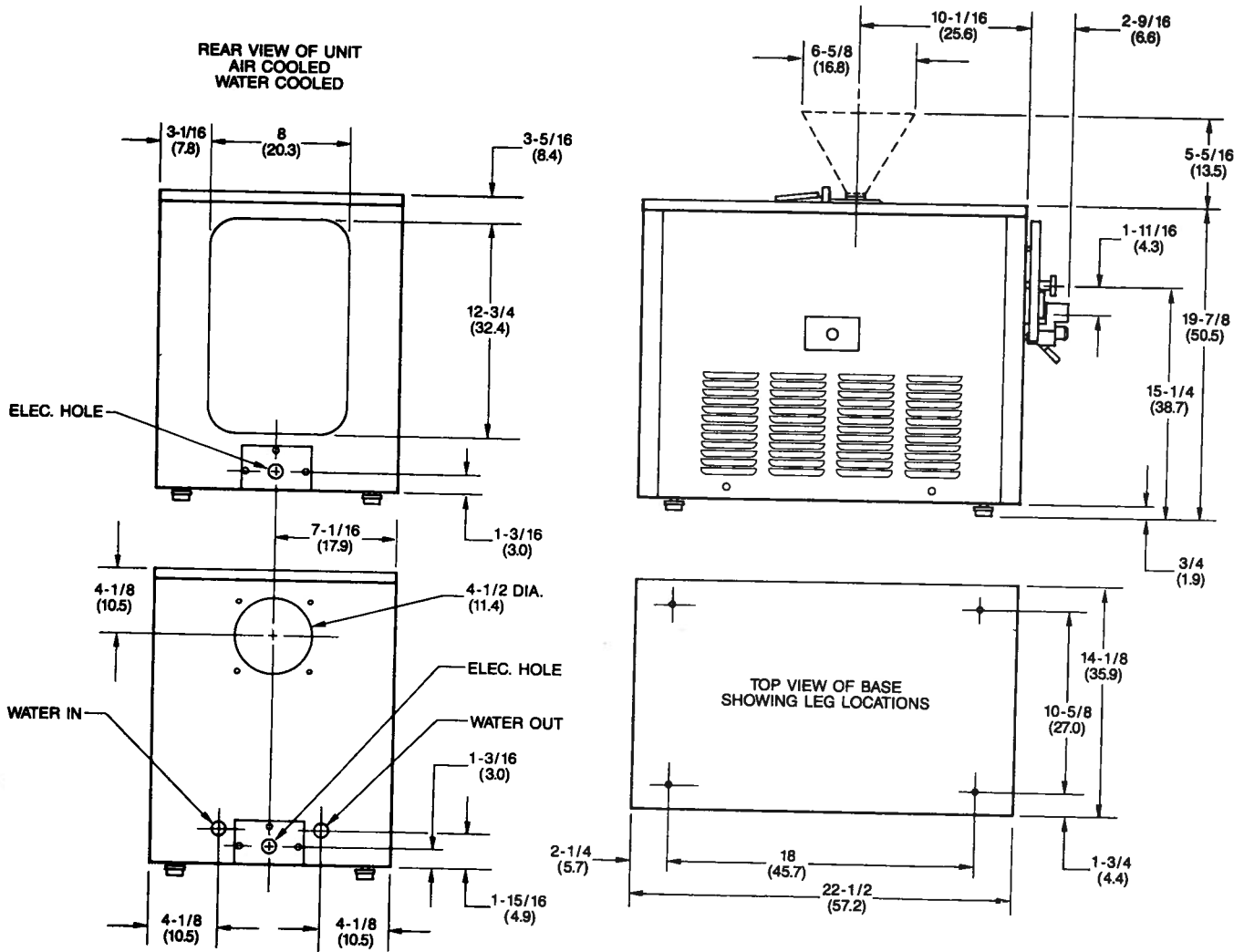


Item	Description	Part No.	Item	Description	Part No.
1	Mix Inlet Cover Assembly	X24948	10	Cushioned Leveler (4)	033339
2	Right Side Panel	033404	11	Timer Knob*	030343
3	Freezer Door Assembly	X37710	12	Rear Drip Tray	027503
4	Handscrews	008614	13	Dial Light*	014118
5	Draw Arm	030042	14	Control Switch - "Eject-Off-Auto"	014237
6	Stem Cap	027812	15	Left Side Panel	033453
7	Drip Spout Assembly	X33422	16	Hood	033405
8	Taylor Decorative Decal	034360-60	17	Rear Panel	033403
9	Front Panel	034346	18	Draw Plate	027811

*See page 11 for more detailed information.



Specifications



(Figures in parentheses indicate centimeters.)

- **BEATER MOTOR.** One; 1 hp.
- **REFRIGERATION UNIT.** One; approximately 2,600 btu/hr compressor. Refrigerant 502.
- **ELECTRICAL.** Standard is 115-60-1; however, other electrical characteristics are available. Each unit requires electrical service* — 115 Volt; 14 Total Amps; supplied with cord and 20 amp plug.
- **AIR COOLED.** Clearance: 6" (15.2 cm) around all sides.
- **WATER COOLED.** Water inlet and drain connections at rear of unit 3/8" FPT.

- **DIMENSIONS.** Width: 14-1/8" (35.9 cm). Depth: 25-1/16" (63.7 cm). Height: 25-3/16" (64.0 cm). Counter Clearance: 3/4" (1.9 cm) mounted on standard legs.
- **APPROXIMATE WEIGHTS.** Net: 162 lbs. (73.5 Kgs.). Crated: 222 lbs. (100.7 Kgs.) 20 cu. ft. (.56 cu.m.).

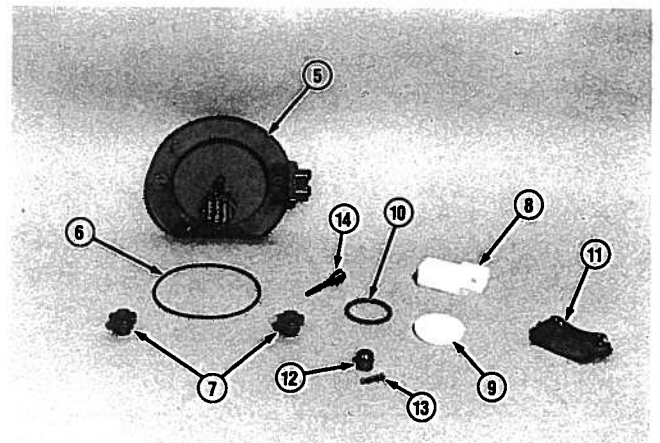
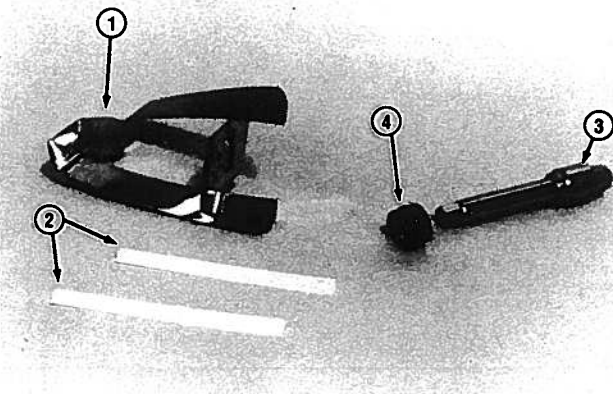
*For exact electrical information, always refer to the data plate of the unit.

Availability and specifications subject to change without notice.

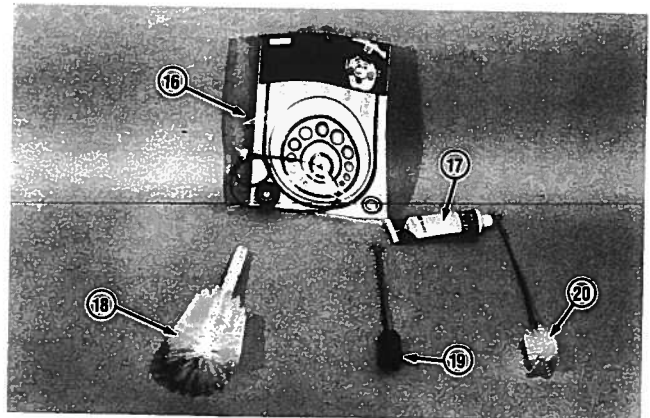
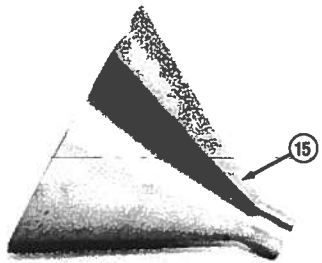


Operator Parts Identification

NUMBER	DESCRIPTION	PART NUMBER	FUNCTION
1	Beater Assembly	X33417	Turns inside freezing cylinder to blend air and mix and eject product. The beater should turn clockwise when observed from the operator's end. Drives scraper blades.
2	Scraper Blades	033277	Scrapes frozen product off inside wall of freezing cylinder.
3	Drive Shaft	033498	Connecting part from gear unit to beater. (Must be properly lubricated.)
4	Seal (Drive Shaft)	032560	Provides seal between freezing cylinder and rear shell bearing. (Must be properly lubricated.)
5	Freezer Door Assembly	X37710	Covers open end of the freezing cylinder and provides a port for frozen mix to be ejected.
6	O-Ring (Freezer Door)	033276	Provides a seal between freezer door and the freezing cylinder.
7	Handscrews	008614	Tightening mechanism to secure freezer door to freezing cylinder.
8	Draw Arm	030042	Raises or lowers draw plate to allow product to eject or stop product from ejecting.
9	Draw Plate	027811	Allows product to eject when opened, seals ejection port when closed.
10	O-Ring (Draw Plate)	030890	Provides a seal between draw plate and freezer door.
11	Drip Spout Assembly	X33422	Guides product flow when ejecting.
12	Stem Cap	027812	Secures draw arm to the stem of the freezer door.
13	Clevis Pin	027813	Secures stem cap.
14	Pivot Pin Assembly	X37705	Secures freezer door hinge to front of freezer.



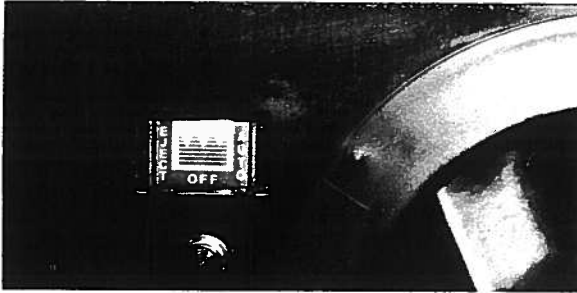
NUMBER	DESCRIPTION	PART NUMBER	FUNCTION
15	Funnel	034252	Utensil used when pouring liquid into the freezing cylinder.
16	Tune-Up Kit Assembly	X33275	Kit which contains wear items that need to be replaced every three months.
17	Taylor Lube	019680	Approved lubricant for parts on the freezer. (See lubricating procedures.)
18	White Bristle Brush, 3" x 7"	023316	Use: Freezing Cylinder
19	Black Bristle Brush, 1" x 2"	013071	Use: Rear Shell Bearing
20	White Bristle Brush, 1 1/2" x 2"	014753	Use: Mix Inlet Hole





Important: To the Operator

RED DIAL LIGHT



Located below the control switch is a red dial light. When the control switch is in the "AUTO" position, this light will come on, indicating the refrigeration system is operable when the timer is set.

SAFETY

NEVER empty the contents of the freezing cylinder while the control switch is in the "AUTO" position. Always put the control switch into the "EJECT" position when drawing product from the freezing cylinder. As an additional safety feature, this unit will NOT operate if the door is open.

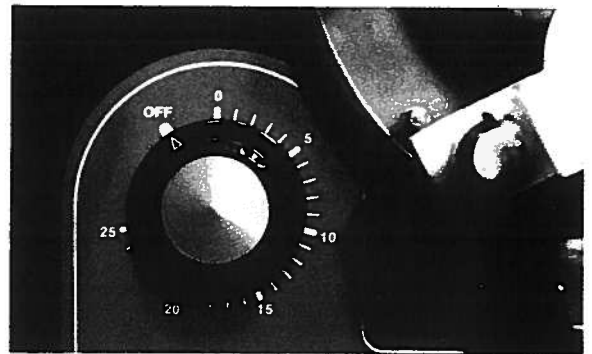
RESET CONDITION

The Model 103 is equipped with an internal motor overload protection. Should an overload occur, the reset mechanism will trip, cancelling freezer operation. To properly reset the freezer, put the control switch into the "OFF" position. Allow the beater motor to cool. Then return the control switch to its original position.

NOTE: If the unit went out on reset, the product may have been run too cold or too long. Therefore, after resetting the freezer, check the temperature control or time set.

TIMER CONTROL

The Model 103 uses a timer control to operate the compressor and determine the viscosity of the product. After the desired amount of product has been added to the freezing cylinder, turn the timer for the amount of refrigeration required for the batch. Due to mix variations and desired finished product settings, the timer setting will vary.

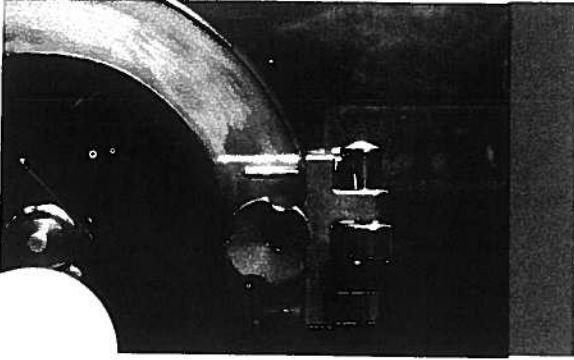


Once the desired time is set, put the control switch into the "AUTO" position. The compressor and beater motor will operate until the time is up. When the timer setting elapses, the refrigerating process is cancelled. The dial light and beater assembly will continue to operate. A buzzer will sound, signaling the operator to dispense the finished product. Turn the control switch to the "EJECT" position. The product is ready to draw off and serve.

Start with five minutes and increase as needed. Times and temperatures are dependent on specific mix formulations, pre-charge amounts and finished product preferences.

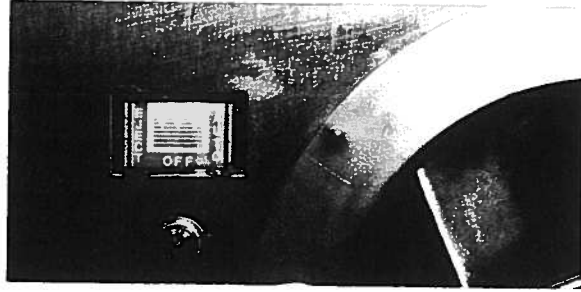
NOTE: Because the freezing cylinder for the first batch is at room temperature, the first batch freeze-down time will be longer than subsequent batches.

DOOR HINGE



This feature allows the operator to open the door without removal. This feature is primarily used when changing flavors and clean-up is necessary.

CONTROL SWITCH



When the control switch is placed in "AUTO" and the timer is adjusted to the desired setting, the refrigeration system will operate. When the switch is placed in "EJECT," only the beater motor will operate.



Operating Procedures

The Model 103 is a small 3 quart (2.9 liter) capacity ice cream freezer. It has been designed to produce a rich-tasting, nominal overrun ice cream product that can be drawn off and placed in a hardening cabinet or flash freezer. Overrun can be varied depending on mix formulation, amount of pre-charge, and finished product temperature.

We begin our instructions at the point where we find the parts disassembled and laid out to air dry from the previous brush cleaning.

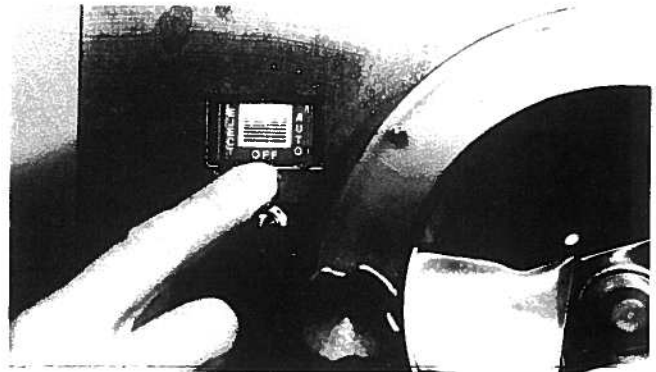
The following procedures will show you how to assemble the parts into the freezer, sanitize them, and prime the freezer with fresh mix to prepare the first batch.

If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, turn to page 19, "Disassembly," and start there.

ASSEMBLY

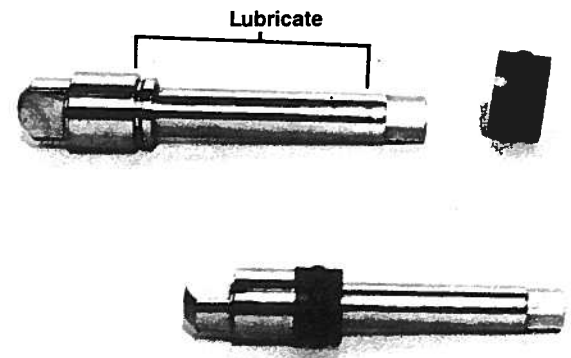
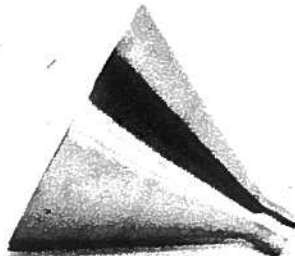
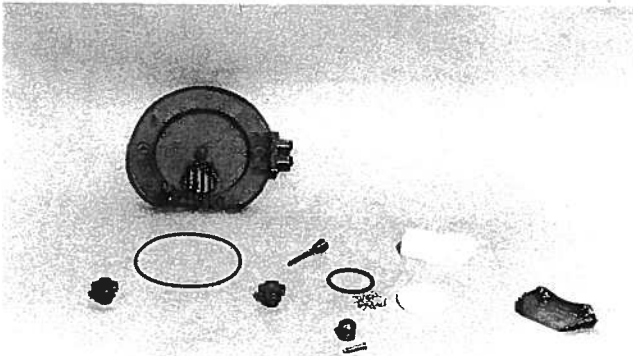
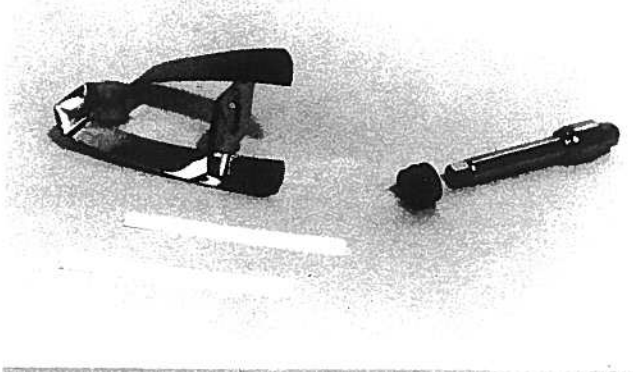
Step 1

Make sure the control switch is in the "OFF" position.

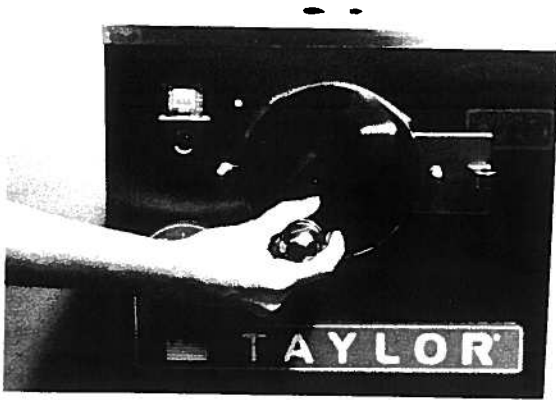


Step 2

Install drive shaft. Lubricate the groove and shaft portion that comes in contact with the bearing on the beater drive shaft. Slide the seal over the shaft and groove until it snaps into place. DO NOT lubricate the hex end of the drive shaft. Partially fill the inside portion of the seal with additional lubricant. Lubricate the flat side of the seal that comes in contact with the bearing.

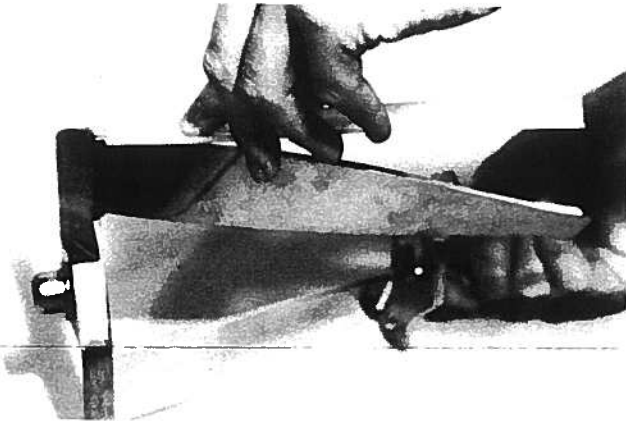


Insert drive shaft through the rear shell bearing and engage the hex end firmly into the gear box coupling. Be certain that the drive shaft fits into the coupling without binding.

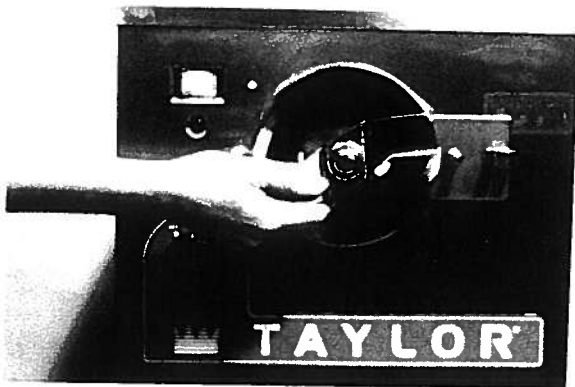


Step 3

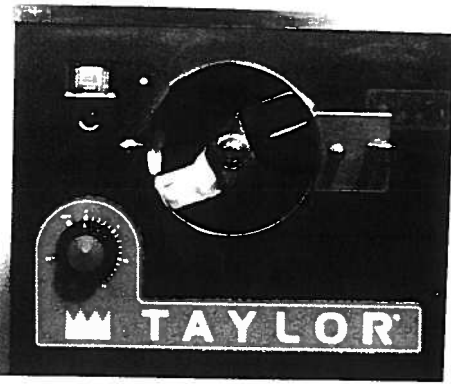
Place the plastic scraper blades on the beater, making sure one end of the blade is up against the notch at the front of the beater.



Holding the beater and blades securely, slide the beater into the freezing cylinder about one-third of the way in. Looking into the freezing cylinder, align the hole at the rear of the beater with the flats on the end of the drive shaft.

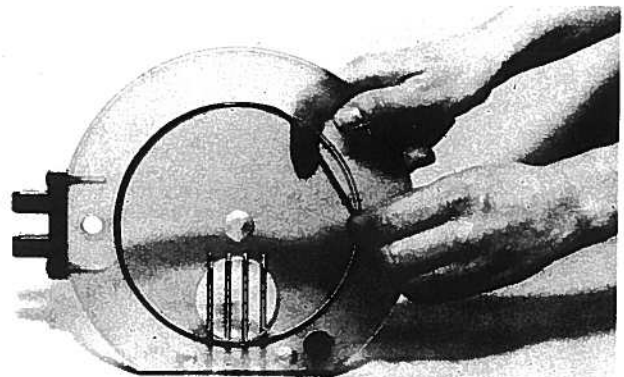


Slide the beater the remainder of the way into the freezing cylinder and over the drive shaft. The beater should fit snugly but not so tight that the beater cannot be turned to engage the drive shaft. When in position, the beater will not protrude beyond the front of the freezing cylinder.



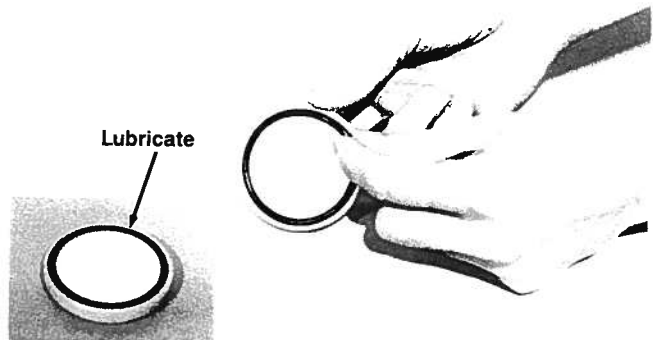
Step 4

Assemble freezer door. Place the large freezer door o-ring in the groove on the back of the freezer door.

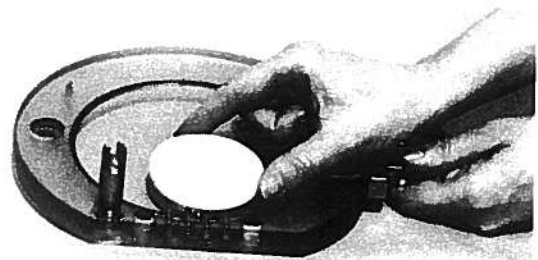


Step 5

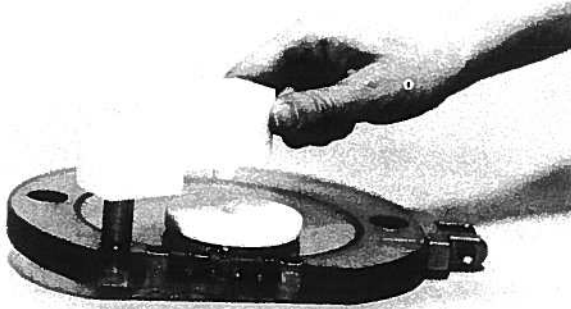
Press the o-ring into the groove on the back of the draw plate and lubricate lightly.



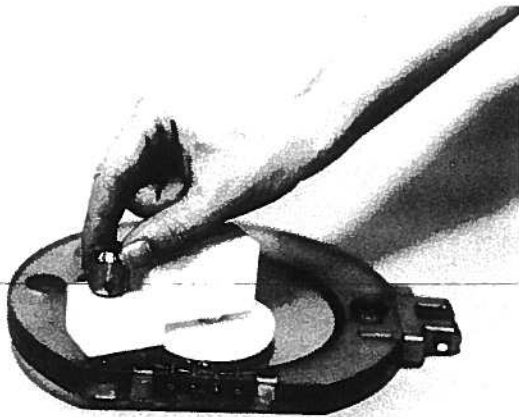
Lay the draw plate, o-ring face down, over the ejection port.



Align the hole in the draw arm over the stem on the freezer door and push down. **Make sure** the draw handle fits into the depression in the draw plate.



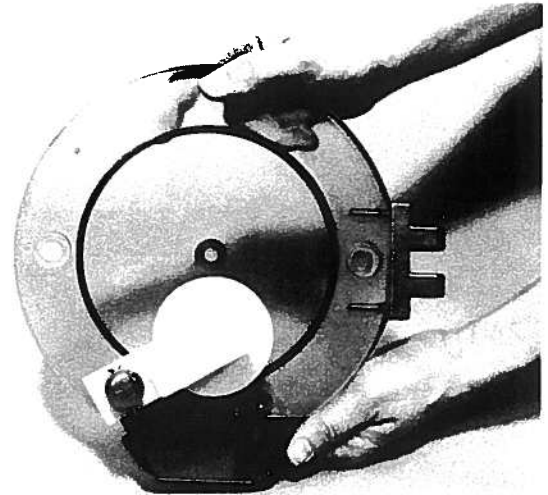
Screw the stem cap over the stem that protrudes from the draw arm. Once snug, tighten one step further to align the hole in the cap.



Secure the cap with the clevis pin.

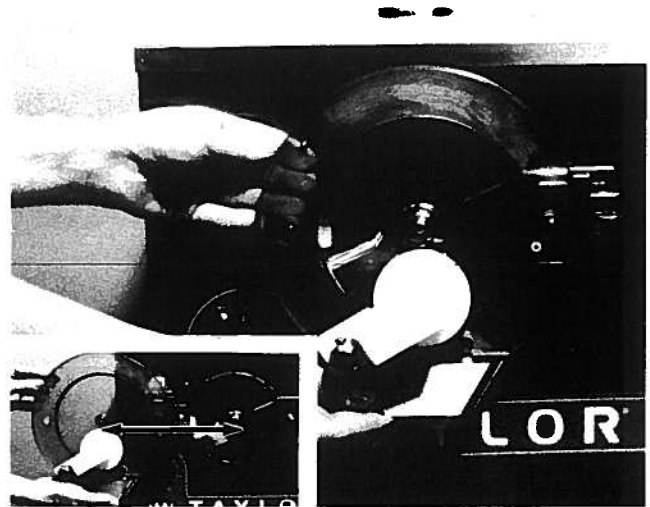


Engage drip spout pins with corresponding holes on the back side of the freezer door.

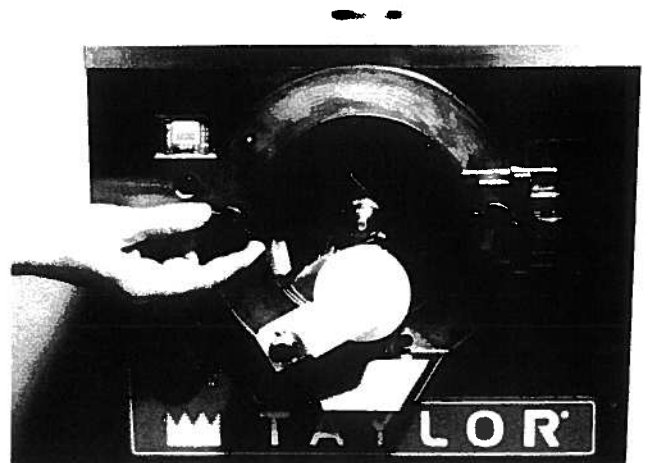


Step 6

Position the door onto the two studs on the front of the freezing cylinder. **Make sure** the hole in the back of the door is aligned with the bearing on the end of the beater.

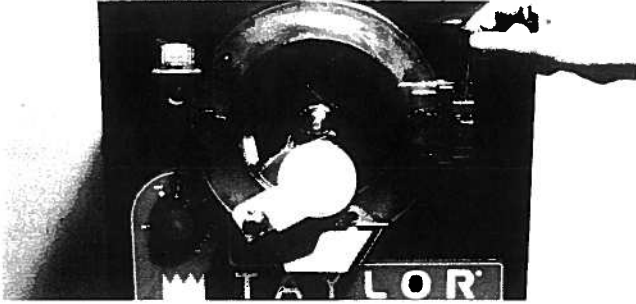


Install the two handscrews onto the studs and tighten equally.



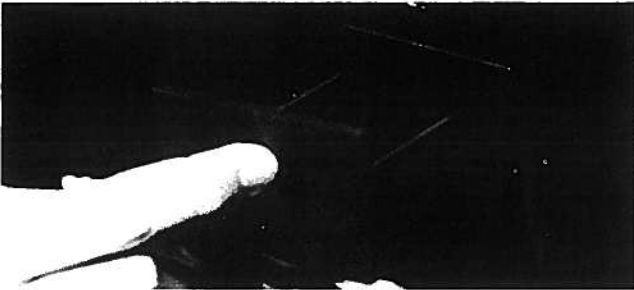
Step 7

Secure the freezer door hinge by installing the pivot pin.



Step 8

Slide the rear drip pan into the hole in the side panel.



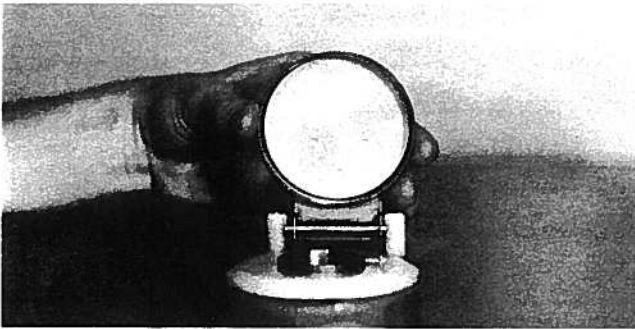
SANITIZING

Step 1

Prepare two quarts (1.9 liters) of an approved 100 PPM sanitizing solution (example: Kay-5) with **WARM WATER ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.**

Step 2

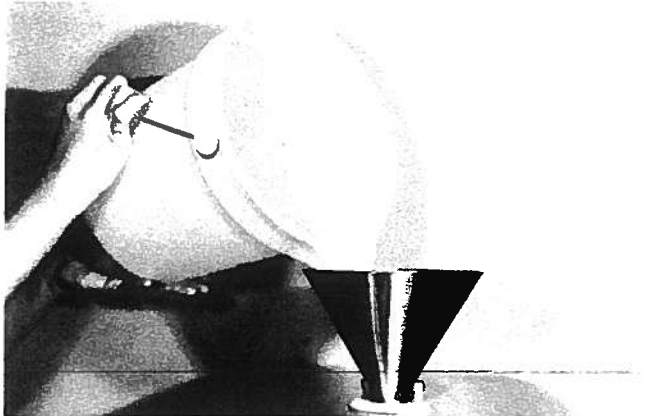
Open mix inlet cover on top of the freezer.



Sanitize your hands and the funnel. Install funnel into mix inlet hole on top of the freezer.



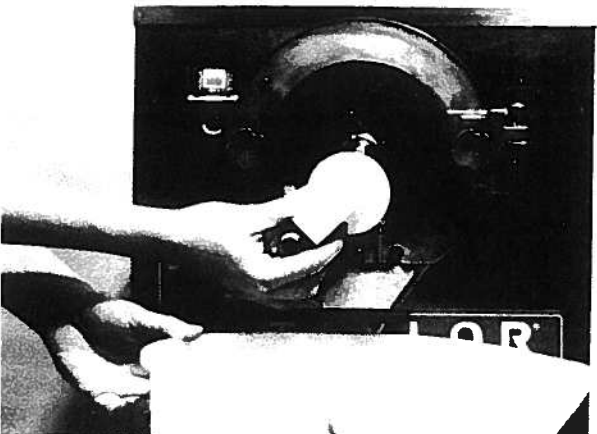
Pour the sanitizing solution into the funnel and allow to flow into the freezing cylinder.



Step 3

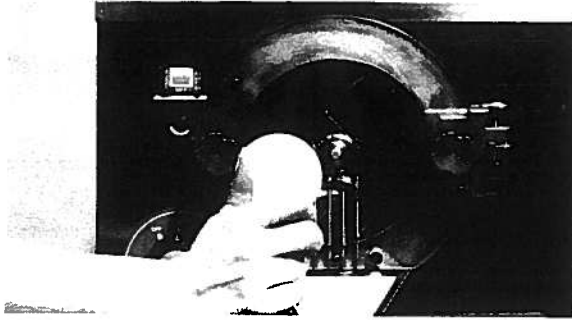
Put the control switch into the "EJECT" position. This will cause the sanitizing solution in the freezing cylinder to be agitated. Allow to agitate for five minutes.

KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!

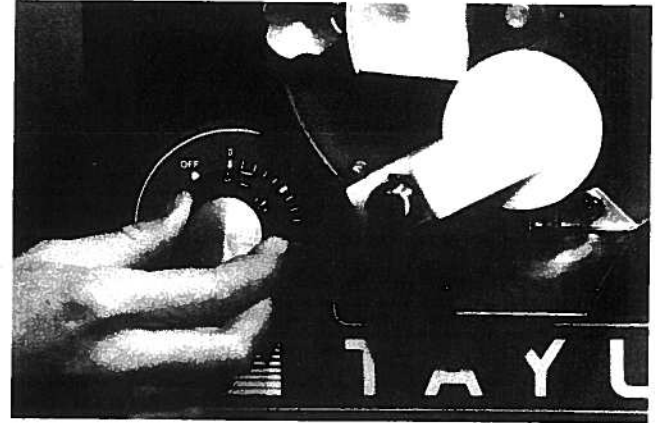


Step 4

Put the control switch into the "OFF" position. Holding a mix pail beneath the ejection port, open the draw arm and drain the sanitizing solution from the freezing cylinder. Close the draw arm.



Set the timer for the time required for the batch. Allow the unit to operate until the buzzer sounds and the refrigeration system automatically cycles off.



PRIMING

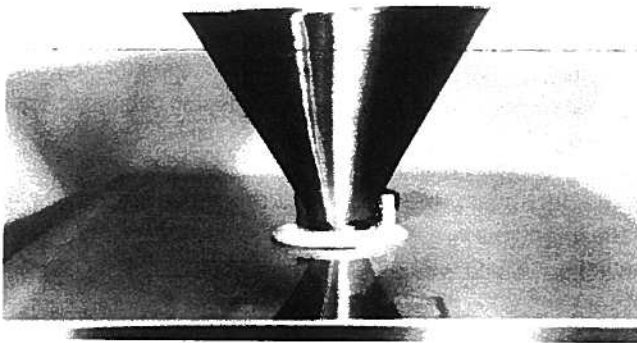
Step 1

With the control switch in the "OFF" position, hold an empty mix pail beneath the ejection port and open the draw arm.

KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!

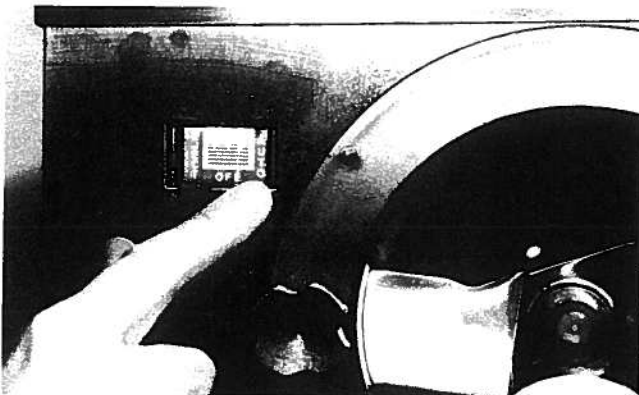
Step 2

Pour the desired amount of mix directly through the funnel. The mix in the freezing cylinder will force out any remaining sanitizing solution. When full strength mix is flowing from the ejection port, close the draw arm.



Step 3

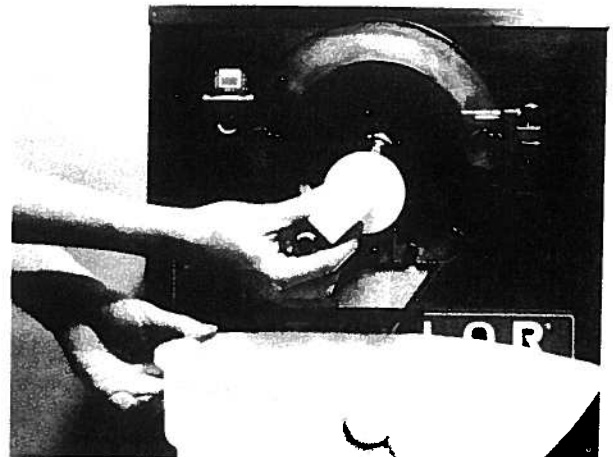
Place the control switch in the "AUTO" position. Remove funnel and close mix inlet cover.



OVERRUN

Depending on overrun desired, the amount of pre-charge can range from 1.5 to 3 quarts. This will give an overrun between 20% - 100%. Overrun which exceeds 100% must not be taken below 26° F. (-3.3° C.) or the product will not eject. Depending on the mix, product overrun below 100% may be taken as low as 18° F. (-7.7° C.) with no ejection problem. If ejection problems do exist, it would be apparent that the product has been taken too cold.

Place the control switch in the "EJECT" position and take a sample of the product to determine overrun. If the overrun is **not** at the desired level, leave the control switch in the "EJECT" position to agitate the product and blend more air into the mixture. Continue to take samples until the desired overrun is obtained.



Step 1

Use a standard overrun scale and a one pint measuring cup.

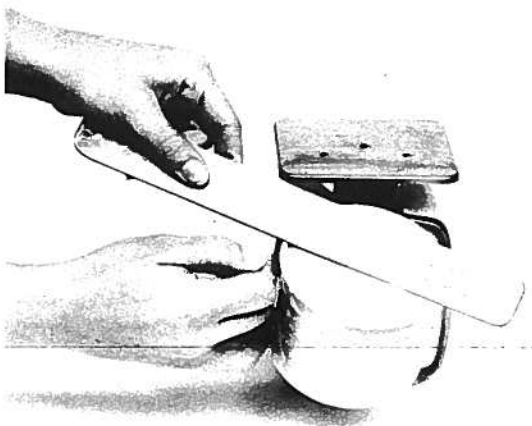
Step 2

Place the cup on the scale and adjust the scale pointer to the zero setting.



Step 3

Draw off one pint of product and with a straight edge, level off the top.



Step 4

Place the pint of product on the scale and read the overrun directly off the scale.



Step 5

If the scale does not have overrun graduations, then weigh one pint of mix before freezing. Draw a sample pint of frozen product and level off with a straight edge.

Step 6

Place the pint of product on the scale and read the weight. Divide the weight of the frozen product into the weight of the raw mix for your percent of increase. If the answer is 2, you have 100% overrun. If the answer is between 1 and 2, the decimal represents your overrun.

Example:		1.85
Raw Mix = 15.2 ounces		8.2 15.2
Frozen Mix = 8.2 ounces		Overrun = 85%

DRAWING PRODUCT

Step 1

When the desired temperature and overrun of the product has been achieved, the product may be drawn into packages or cans for hardening. Place the package or can directly beneath the ejection port of the freezer door.

Step 2

Put the control switch into the "EJECT" position and open the draw arm. As the product is being ejected into the container, ingredients such as fruits or nuts may be folded into the container at the same time.

Step 3

When the freezing cylinder is empty of product, close the draw arm and put the control switch into the "OFF" position. The container may now be placed in a hardening cabinet or flash freezer.

If the next batch to be run is not the same flavor, refer to "Rinsing" on page 19 to clear the freezing cylinder of mix residue. Then repeat Priming, Overrun, and Drawing Procedures.

After the necessary batches have been prepared, the machine should be cleaned. The following procedures will show you how to rinse the freezing cylinder of mix residue, clean, and disassemble the parts from the freezer. The machine should be sanitized at the beginning of each day.

RINSING

Step 1

BE SURE CONTROL SWITCH IS IN THE "OFF" POSITION

KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!

Step 2

Open mix inlet cover and install funnel. Pour two quarts (1.9 liters) of cool, clean water into the funnel and allow to flow into the freezing cylinder.

Step 3

Put the control switch into the "EJECT" position and allow the water to agitate for approximately one minute.

Step 4

Put the control switch into the "OFF" position. Holding a mix pail beneath the ejection port, open the draw arm and drain the water from the freezing cylinder. Close the draw arm.

Repeat these procedures until the rinse water being drawn from the freezing cylinder is clear.

CLEANING

Step 1

Prepare two quarts (1.9 liters) of an approved cleaning solution (example: Kay-5) with WARM WATER ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.

Step 2

Pour the cleaning solution into the funnel and allow to flow into the freezing cylinder.

Step 3

Put the control switch into the "EJECT" position. This will cause the cleaning solution in the freezing cylinder to be agitated. Allow to agitate for five minutes.

KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!

Step 4

Put the control switch into the "OFF" position. Holding a mix pail beneath the ejection port, open draw arm, and drain all the solution from the freezing cylinder. Close the draw arm.

DISASSEMBLY

Step 1

BE SURE THE CONTROL SWITCH IS IN THE "OFF" POSITION.

Step 2

Remove the handscrews from the front of the freezer door.

Remove pivot pin from hinge on freezer door. Then remove the freezer door, beater assembly, scraper blades, and drive shaft from the freezing cylinder.

Step 3

Remove the funnel from the top of the freezer and the rear drip pan from the side panel.

NOTE: If the drip pan is filled with an excessive amount of mix, it is an indication that the seal was installed incorrectly on the beater assembly or should be replaced.

BRUSH CLEANING

Step 1

Prepare a sink with an approved cleaning solution (example: Kay-5) in WARM WATER ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS. (If another approved cleaner is used, dilute according to label instructions.)

IMPORTANT: Follow label directions, as too STRONG of a solution may cause parts damage, while too MILD of a solution will not provide adequate cleaning. Make sure all brushes provided with the freezer are available for brush cleaning.

Step 2

Remove the seal from the drive shaft.

Step 3

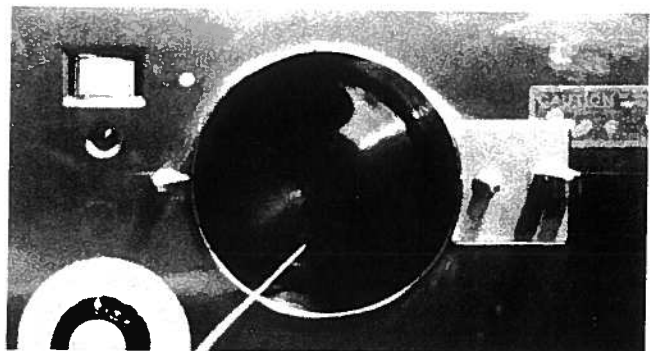
From the freezer door, remove the clevis pin from the stem cap, unscrew the stem cap from the stem, pull the draw arm from the stem, remove the o-ring from the draw plate, remove the o-ring from the back of the freezer door, and remove the drip spout. Take these parts to the sink for cleaning.

Step 4

Thoroughly brush clean all disassembled parts in the cleaning solution, making sure all lubricant and mix film is removed. Place the cleaned parts on a clean dry surface to air dry.

Step 5

Return to the freezer with a small amount of cleaning solution. With the black bristle brush, brush clean the rear shell bearing at the back of the freezing cylinder.



Step 6

Wipe clean the exterior surfaces of the freezer.



Important: Operator Checklist

DURING CLEANING AND SANITIZING:

Cleaning and sanitizing schedules are governed by your State or local regulatory agencies and must be followed accordingly. The following check points should be stressed during the cleaning and sanitizing operations. **We recommend that after the necessary batches have been prepared for the day, the machine should be cleaned. At the beginning of each day the machine should be sanitized.**

ALWAYS FOLLOW LOCAL HEALTH CODES.

TROUBLESHOOTING BACTERIA COUNT:

- 1. Thoroughly clean and sanitize machine regularly, including complete disassembly and brush cleaning.
- 2. Use all the brushes supplied for thorough cleaning. The brushes are specially designed to reach all mix passageways.
- 3. Use the white bristle brush to clean the mix inlet hole which extends from the top down to the rear of the freezing cylinder.
- 4. Use the black bristle brush to thoroughly clean the rear shell bearing located at the rear of the freezing cylinder. Be sure to have a generous amount of cleaning solution on the brush.
- 5. Using a screwdriver and cloth towel, keep the female hex drive socket and rear shell bearing clean and free of lubricant and mix deposits.
- 6. Properly prepare the cleaning or sanitizing solution. Read and follow label directions carefully. **TOO STRONG** of a solution may damage the parts and **TOO WEAK** of a solution will not do an adequate job of cleaning or sanitizing.
- 7. Temperature of liquid mix should not exceed 40° F. (4.4° C.).
- 8. Follow your local health codes when using flavorings, fruits, or nuts in this machine.

REGULAR MAINTENANCE CHECKS:

- 1. Check rear shell bearing for signs of wear. (Excessive mix leakage in rear drip pan).

- 2. Dispose of seals if they are worn, torn, or fit too loosely, and replace with new ones.
- 3. Follow all lubricating procedures as outlined in "Assembly."
- 4. Replace scraper blades that are damaged or nicked. Before installing beater assembly, be certain that scraper blades are properly attached to the beater assembly.
- 5. If your machine is air cooled, check the condenser for accumulation of dirt and lint. Dirty condensers will reduce the efficiency and capacity of the machine. Condensers should be cleaned **monthly** with a soft brush. **Never** use screwdrivers or other metal probes to clean between the fins.
- 6. On water cooled units, check the water lines for kinks or leaks. Kinks can occur when the machine is moved back and forth for cleaning or maintenance purposes. Deteriorated or cracked water lines should be replaced only by an authorized Taylor Company mechanic.

WINTER STORAGE

If the place of business is to be closed during the winter months, it is important to protect the freezer by following certain precautions, particularly if the building is to be left unheated and subject to freezing conditions.

On water cooled freezers, disconnect the water supply. Relieve pressure on spring in water valve. Use air pressure on the outlet side to blow out any remaining water in the condenser, and then add a liberal amount of permanent type auto anti-freeze. **This is extremely important.** Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

Disconnect the freezer from the main power source to prevent possible electrical damage.

Wrap detachable parts of the freezer such as beater and blades, drive shaft and freezer door, and place in a protected dry place. Rubber trim parts and gaskets can be protected by wrapping with moisture-proof paper. All parts should be thoroughly cleaned of dried mix or lubrication accumulations which attract mice and other vermin.



Operator's Troubleshooting Guide

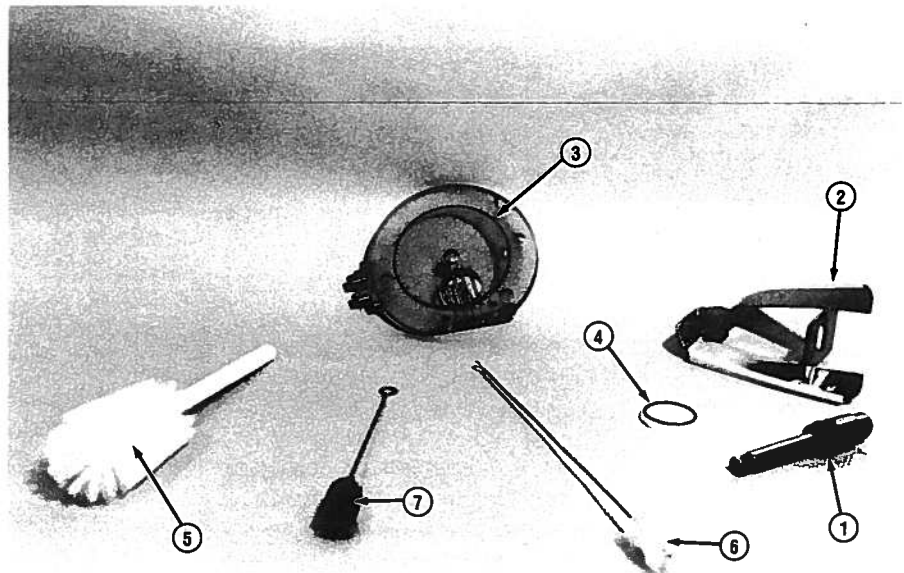
PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REFER.
1. Poor ejection.	<ul style="list-style-type: none"> a. Over refrigeration. b. Inadequate pre-charge. c. Beater rotating counter-clockwise. 	<ul style="list-style-type: none"> a. Use less time to run the batch. b. Increase pre-charge. c. Contact service technician to correct beater rotation to clockwise. 	<ul style="list-style-type: none"> — — —
2. No beater operation with control switch in "AUTO."	<ul style="list-style-type: none"> a. Unit unplugged. b. Circuit breaker off or blown fuse. c. Unit out on reset. d. Freezer door open. 	<ul style="list-style-type: none"> a. Plug into wall receptacle. b. Turn breaker on or replace fuse. c. Put freezer in the "OFF" position. Allow unit to cool. Resume normal operation, but use less time to run the batch. d. Secure door for freezer operation. 	<ul style="list-style-type: none"> — — 11 15
3. Product not freezing.	<ul style="list-style-type: none"> a. Timer control not set or bad. b. Dirty condensers on air cooled units. c. Inadequate water supply on water cooled units. d. Control switch is not in "AUTO" position. 	<ul style="list-style-type: none"> a. Set time for required batch or contact service technician to replace timer. b. Clean condensers monthly. c. Check to be sure water is on. Check hoses for leaks or kinks. d. Put control switch into "AUTO" for compressor operation. 	<ul style="list-style-type: none"> 11 20 20 12
4. Excessive mix leakage in rear drip tray.	<ul style="list-style-type: none"> a. Missing or worn seal on beater drive shaft. b. Worn rear shell bearing. c. Improper lubrication on beater drive shaft. 	<ul style="list-style-type: none"> a. Install or replace seal on beater drive shaft. b. Contact service technician to replace bearing. c. Lubricate properly. 	<ul style="list-style-type: none"> 13/22 — 13
5. Buzzer does not sound when unit cycles off.	<ul style="list-style-type: none"> a. Buzzer malfunctioning. 	<ul style="list-style-type: none"> a. Contact service technician to replace buzzer. 	<ul style="list-style-type: none"> —



Parts Replacement Schedule

ITEM	EVERY 3 MONTHS	EVERY 6 MONTHS	ANNUALLY	*QUANTITIES TO BE REPLACED
1. Drive Shaft Seal	X			1
2. Scraper Blades		Inspect for Nicks or Wear	Minimum	2
3. Freezer Door O-Ring	X			1
4. Draw Plate O-Ring	X			1
5. White Bristle Brush, 3" X 7"		Inspect & Replace if Necessary	Minimum	1
6. White Bristle Brush, 1½" X 2"		Inspect & Replace if Necessary	Minimum	1
7. Black Bristle Brush, 1" X 2"		Inspect & Replace if Necessary	Minimum	1

*Refer to "Parts List" on page 23 when ordering above parts.



"Mr. Taylor" Tune-Up Kits are available from your Taylor Distributor. Keep your freezer in top condition with the above replacement parts in a "Tune-Up Kit" for the Model 103. Ask your Taylor Distributor about automatic 3-Month Tune-Up Kit Mailing Program.



Parts List Model 103

SPECIFY MODEL AND SERIAL NUMBERS WHEN ORDERING PARTS.

DESCRIPTION	PART NUMBER	103 QTY.	WARR. CLASS
Bearing-Rear Shell	031324	1	C
+Guide-Drip Seal	028992	1	C
+Nut-Brass Bearing	028991	1	C
+Washer-Bearing Lock	012864	1	C
Beater Assembly	X33417	1	B
+Blade-Scraper	033277	2	C
Belt	007530	1	C
Bezel	033406	1	B
Brush-Black Bristle (1" x 2")	013071	1	C
Brush-White Bristle (1-1/2" x 3")	014753	1	C
Brush-White Bristle (3" x 7")	023316	1	C
Buzzer	022758-	1	B
Capacitor-Run	034222	1	B
Capacitor-Start	033041	1	B
Card-"Eject-Off-Auto"	027910	1	C
Compressor	033984-	1	*
Condenser	032770	1	B
Cord-Power	025340-	1	B
Cover A-Mix Inlet	X24948	1	B
+Pin-Mix Inlet Cover	027464	1	B
Decal-"Clean & Sanitize"	030582	1	C
Decal-Taylor Decorative	034360-60	1	C
Decal-Troubleshooting	038374	1	C
Decal-Warning	036529	3	C
Diagram-Wiring	033256-	1	C
Door A-Freezer	X37710	1	B
+Arm-Draw	030042	1	B
+Cap-Stem	027812	1	B
+O-Ring (for Freezer Door)	033276	1	C
+Pin-Clevis	027813	1	B
+Pin A-Pivot	X37705	1	B
+Plate-Draw	027811	1	B

*See Taylor Warranty Card
+Sold Separately

**SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER
WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.**

DESCRIPTION	PART NUMBER	103 QTY.	WARR. CLASS
+O-Ring (for Draw Plate)	030890	1	C
+Stem-Freezer Door	034661	1	B
Dryer-Filter	007497	1	C
E-Ring	032190	1	C
Funnel	034252	1	B
Gear-Reducer	012235	1	*
Guide A-Drip Pan	X33411	1	B
Handscrew (Stud Nut)	008614	2	B
Hood	033405	1	B
Hub (for Gear)	027815	1	B
Kit A-Tune-Up	X33275	1	C
+O-Ring (for Draw Plate)	030890	1	C
+O-Ring (for Freezer Door)	033276	1	C
+Seal (for Drive Shaft)	032560	1	C
Knob-Timer	030343	1	B
Leg	033339	4	B
Light-Red Dial	014118	1	B
Lubricant-Taylor	019680	1	C
Motor-Beater (1.0 hp)	034097-	1	*
Motor-Fan	015184-	1	B
+Blade-Fan (8" Push)	034098	1	B
Pail-6 Quart	023348	1	C
Pan-Drip	027503	1	B
Panel-Front	034346	1	B
Panel-Left Side	033453	1	B
Panel-Rear	033403	1	B
Panel-Right Side	033404	1	B
Plug-Bumper (for Mix Inlet Cover)	031667	1	C
Plug-Drip Tray Hole	029595	1	C
Pulley (for Beater Motor)	033559	1	B
Pulley (for Gear)	009443	1	B
Relay (for Beater & Compressor)	032607-	2	B

*See Taylor Warranty Card
+Sold Separately

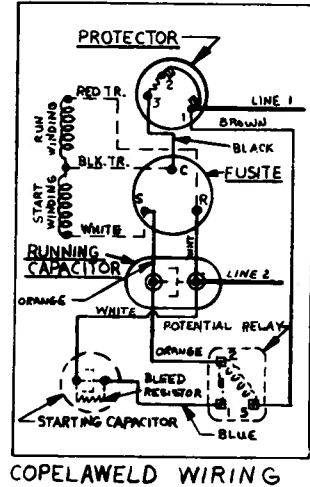
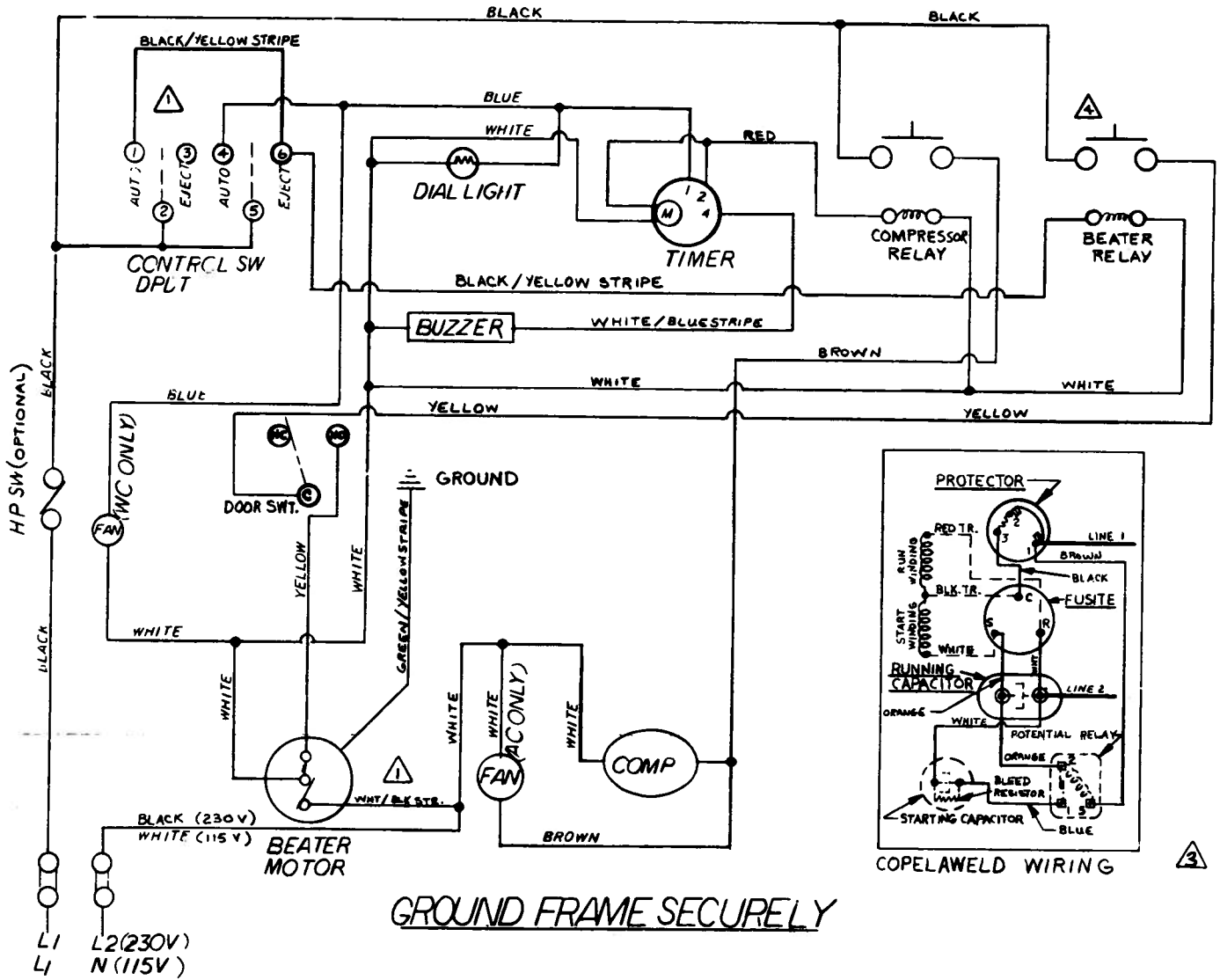
**SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER
WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.**

DESCRIPTION	PART NUMBER	103 QTY.	WARR. CLASS
Relay-Start (for Compressor)	024989-	1	B
Sanitizer-Kay 5	041082	1	C
Shaft-Beater Drive	033498	1	B
+Seal-Drive Shaft	032560	1	C
Shell A-Insulated	X33380	1	*
Shield-Mix	013356	1	B
Spout A-Drip	X33422	1	B
Stud-Freezer Door	023057	2	B
Switch-Control	014237	1	B
Switch-Micro	025444	1	B
Timer (30 Min.)	030324-	1	B
Valve-Access	029406	1	B
Valve-Automatic Expansion	011704	1	B
+Boot-Expansion Valve	027137	1	C
OPTIONAL FEATURES			
WATER COOLED			
Condenser	033915	1	B
Guide A-Drip Pan	X33413	1	B
Motor-Fan	028534-	1	B
+Guard-Fan	028534-1	1	B
Panel-Rear	033402	1	B
Switch-Pressure	030886	1	B
+Boot-Pressure Switch	034682	1	C
Valve-Water	008363	1	B
50 CYCLE			
Belt	003951	1	C
Decal-Taylor Decorative	034360-50	1	C
Pulley (for Beater Motor)	007471	1	B
Pulley (for Gear)	007538	1	B
Relay-Start (for Compressor)	034221	1	B

*See Taylor Warranty Card
 +Sold Separately

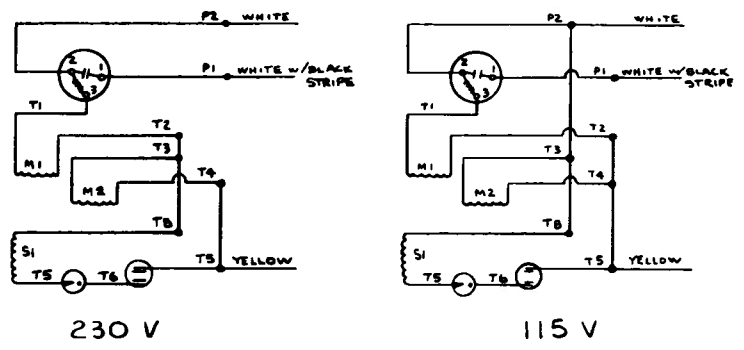
**SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER
 WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.**

WIRING DIAGRAM MODEL 103



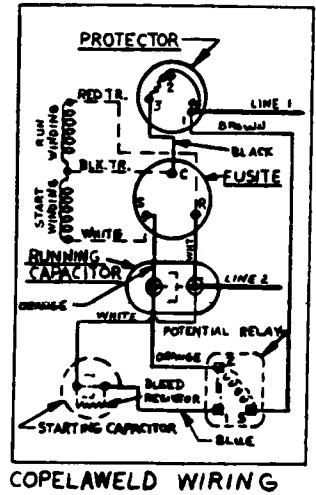
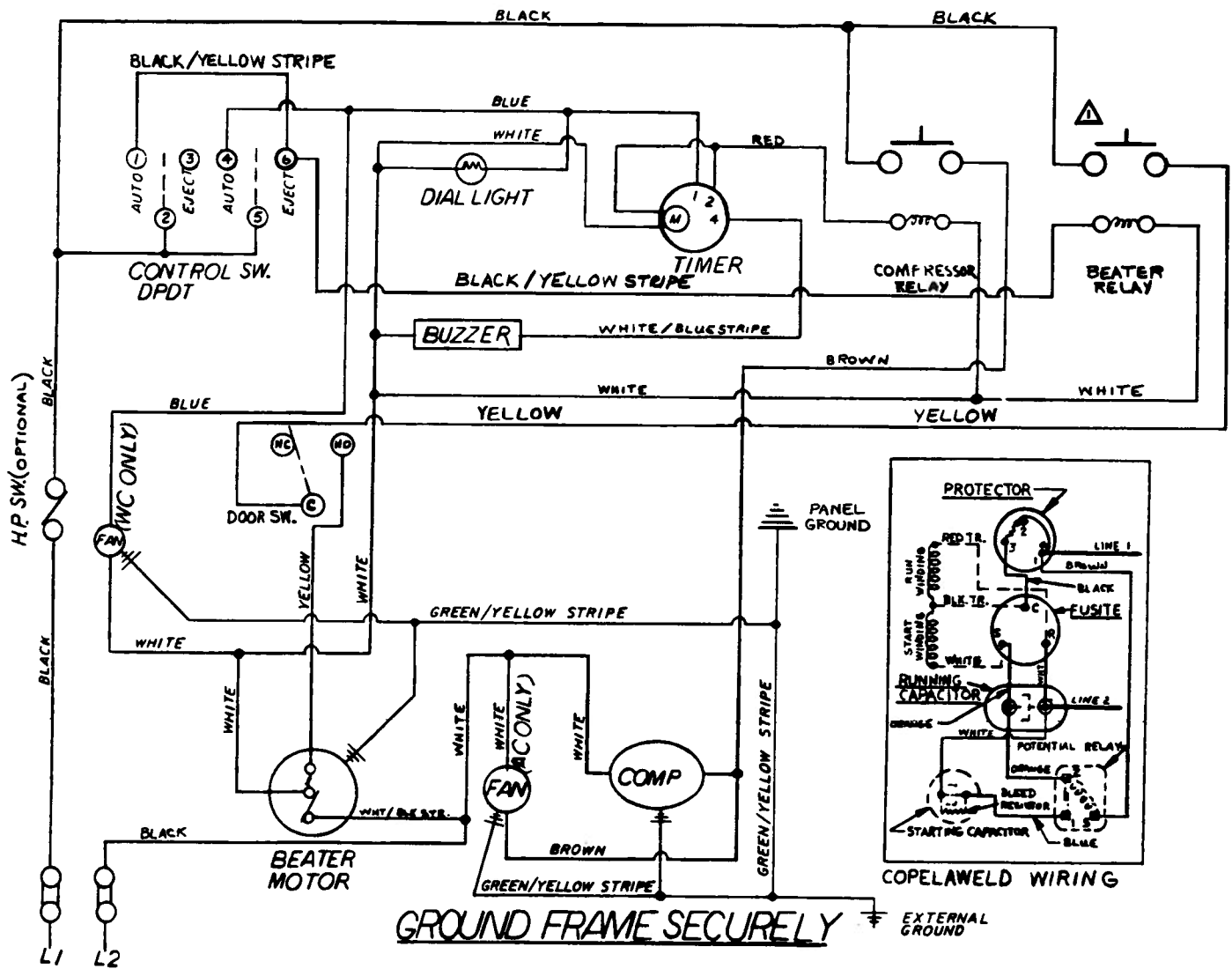
BEATER MOTOR CONNECTIONS

**033256
1 PH.**



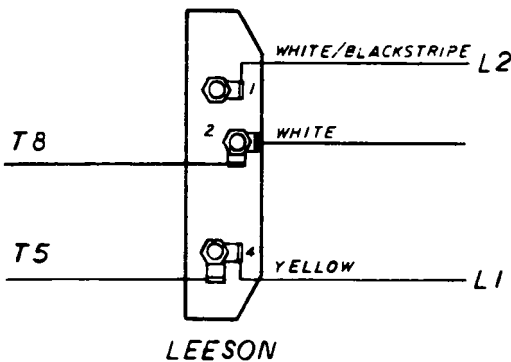
LEESON

WIRING DIAGRAM MODEL 103



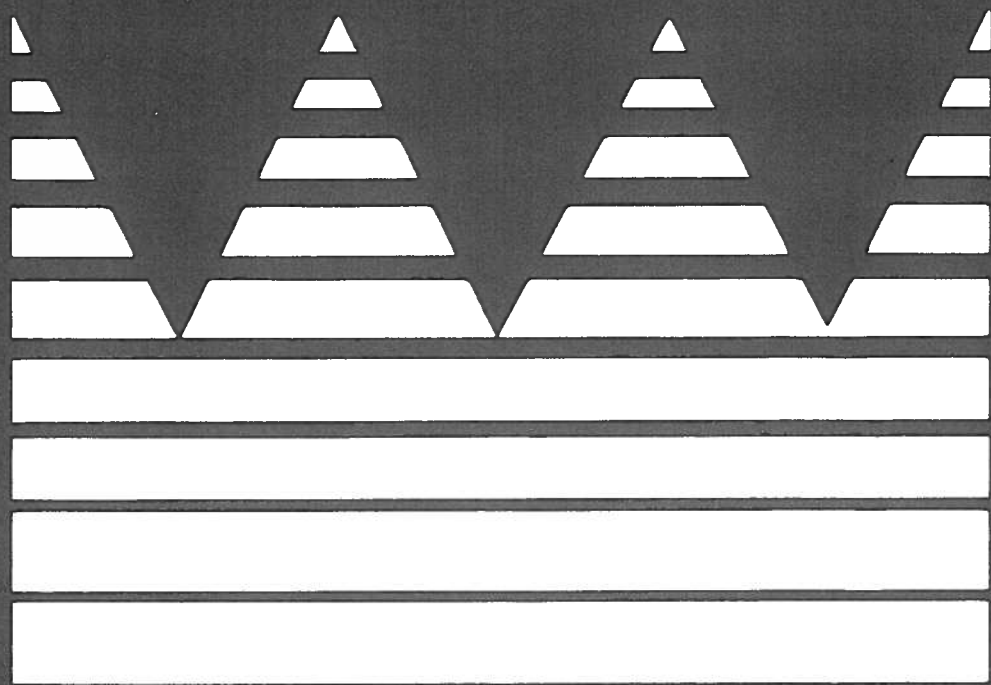
BEATER MOTOR CONNECTIONS

033256-34
1 PH., 50 CYCLE





Notes



TAYLOR[®]