

0738

Soft Serve Freezer, Twin Twist flavor, Pump, Heat Treatment

Description

Countertop unit. Two freezing cylinders 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

Two, 2.1 quart (2 liter)

Mix Hopper and Pump

Two, 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

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.

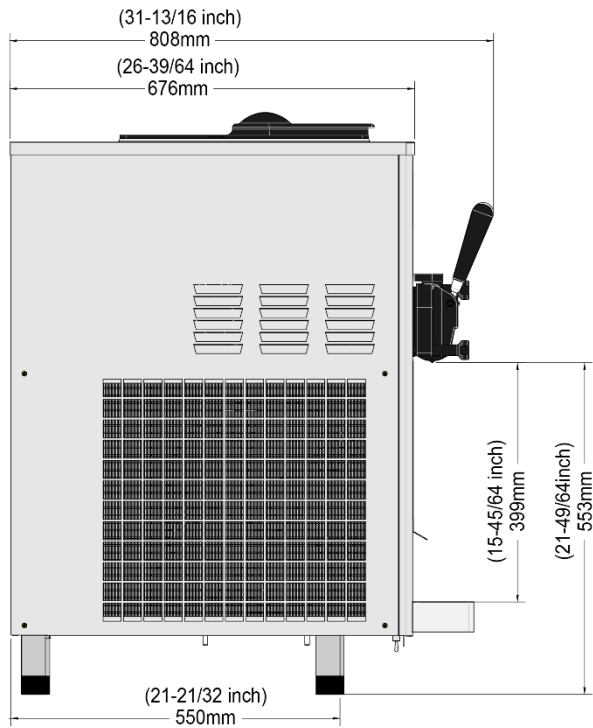
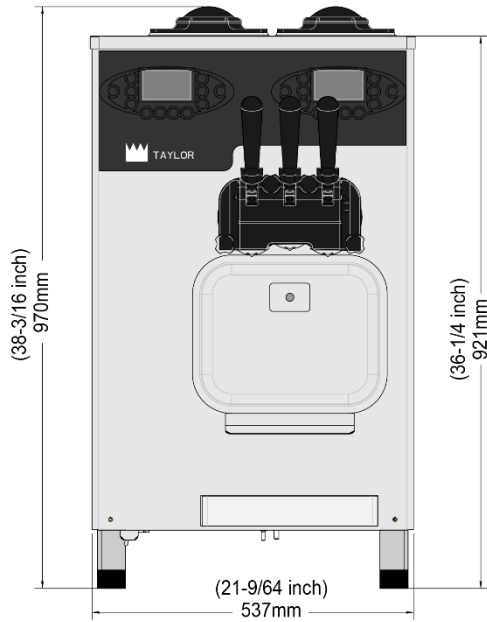
Serving Counts

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	485	220
Cardboard Box	551	250
Crated	573	260
Shipping Volume	cu.ft.	cu. m.
Cardboard Box	22.9	0.65
Crated	23.6	0.67

Dimensions	in.	mm.
Width	21-9/64	537
Depth MAX	31-13/16	808
Height MAX	38-3/16	970

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

Electrical	Maximum Fuse Size	A	kW
380-415/50/3+N	25	18	4.4

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

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

Two, 2 HP. (1500 W)

Refrigeration / hot gas System

One, 8,190 BTU/hr. R452A.
(Evap. -25°C, cond. +45°C)

Fan Motor (air cooled)

One, 1/5 hp (165 W)

Hopper Agitator

Two, 1/40 hp (20W)

Air Cooled

Minimum 6" (150 mm) on left side, 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.

Water Cooled

Water inlet and output connections on back panel 1/2" MPT.

Authorized Taylor Distributor



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