

# 342

## Frozen Uncarbonated Beverage Freezer

Two Flavor

### Features

Vary your menu by offering smoothies or frozen cocktails, fruit juices, coffees, cappuccino and tea slush beverages, all served at the desired thickness.

### Freezing Cylinder

Two, 7 quart (6.6 liter).

### Mix Hopper

Two, 20 quart (18.9 liter). Optional refrigerated hopper approved for dairy products.

### Indicator Light

Add Mix light alerts the operator to add mix.

### Automatic Consistency Control

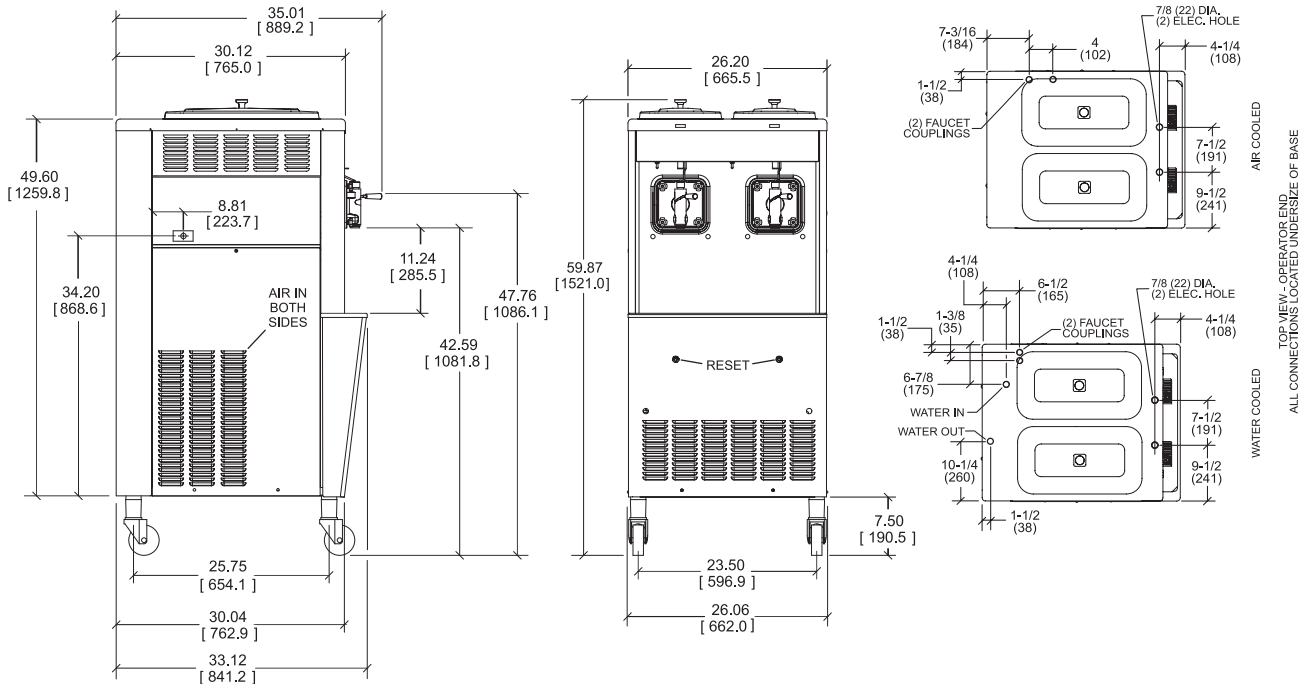
A specially designed viscosity control automatically maintains superior product quality. Adjustable control allows the operator to serve a wide variety of frozen beverages at the desired thickness.

### Two Locking Casters

Front casters have a locking feature for operators to keep equipment in place. The lock can be released to move the equipment for cleaning.



# 342 Frozen Uncarbonated Beverage Freezer



FIGURES IN BRACKETS INDICATE MILLIMETERS. FRACTIONAL DIMENSIONS EQUAL TO PLUS OR MINUS 1/64 INCH. ALL OTHER DIMENSIONS EQUAL TO PLUS OR MINUS 1/16.

| Weights | lbs.    | kgs.   |
|---------|---------|--------|
| Net     | 519     | 235.4  |
| Crated  | 593     | 268.9  |
|         | cu. ft. | cu. m. |
| Volume  | 48.9    | 1.38   |

| Dimensions      | in.     | mm.  |
|-----------------|---------|------|
| Width           | 26-1/16 | 662  |
| Depth           | 33-1/8  | 841  |
| Height          | 59-7/8  | 1521 |
| Floor Clearance | 7-1/2   | 190  |

\*Mounted on standard casters

| Electrical         | Maximum Fuse Size |       | Minimum Circuit Ampacity |       | Poles (P)<br>Wires (W) |
|--------------------|-------------------|-------|--------------------------|-------|------------------------|
|                    | Left              | Right | Left                     | Right |                        |
| 115/60/1 Air       | 30                | 25    | 25                       | 17    | 2P 3W                  |
| 208-230/60/1 Air   | 20                | 15    | 15                       | 11    | 2P 3W                  |
| 208-230/60/1 Water | 15                | 15    | 12                       | 11    | 2P 3W                  |
| 208-230/60/3 Air   | 15                | 15    | 12                       | 11    | 3P 4W                  |
| 220-240/50/1 Air   | 15                | 12    | 13                       | 9     | 2P 3W                  |
| 380-415/50/3N~ Air | 10                | 6     | 9                        | 5     | 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.)

## Bidding Specs

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ ph \_\_\_\_\_

Neutral:  Yes  No      Cooling:  Air  Water  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, 1/4 HP

### Refrigeration System

Two, 7,500 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

- Available as Model 342D, with Refrigerated Hopper, 1/2 HP Beater Motor, Beater Cycle Timer. Maintains mix below 41°F (5°C). Approved for dairy and non-dairy products.
- Remote Auto Fill System
- Syrup Jars and Brackets

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.