

142

Soft Serve Freezer

Single Flavor, Taylormate®

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet.

Freezing Cylinder

One, 1.5 quart (1.4 liter).

Mix Hopper

One, 8 quart (7.6 liter). Refrigerated to maintain mix below 41°F (5°C) in Auto and Standby modes.

Indicator Lights

The Mix Low light alerts the operator to add mix.

Automatic Temperature Control

Precise temperature control automatically maintains high quality soft serve products.

Standby

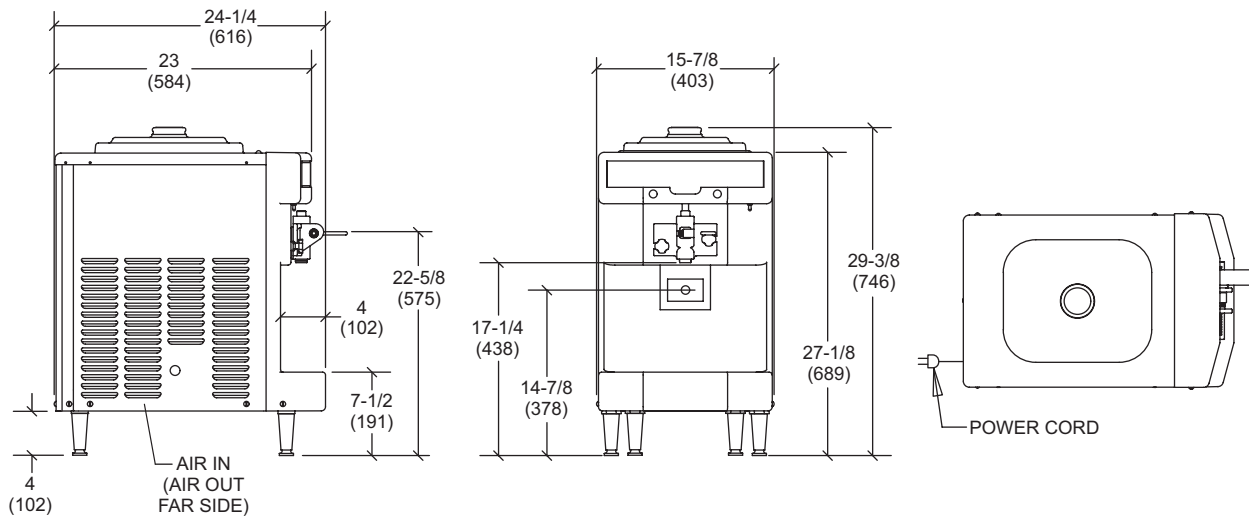
During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

Merchandising

Yogurt and Soft Serve magnetic decals with a set of 16 flavor pads.



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NOTE: FIGURES IN PARENTHESES INDICATE MILLIMETERS.

TOP VIEW - OPERATOR END
ALL CONNECTIONS LOCATED UNDERSIDE OF BASE

Weights	lbs.	kgs.
Net	180	81.6
Crated	191	86.6
	cu. ft.	cu. m.
Volume	10.1	0.29

Dimensions	in.	mm.
Width	15-7/8	403
Depth	24-1/4	616
Height	29-3/8	746
Counter Clearance	4	102

*Mounted on standard legs

Electrical	Total Amps	Supplied with NEMACord
115/60/1 Air	15.0	5-20P
208-230/60/1 Air	9.4	6-15P
220-240/50/1 Air	9.1	----

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

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be cord connected. Consult the international Taylor distributor for cord & receptacle specifications for 50 Hz. equipment.

Beater Motor

One, 0.5 HP

Refrigeration System

One, 3,000 BTU/hr. R404A.

(BTUs may vary depending on compressor used.)

Air Cooled

Minimum 6" (152 mm) on both sides. Install the skirt provided on the right side of the unit and place the back of the unit against a wall to prevent recirculation of warm air. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Options

- Cone Dispenser

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



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