







Rockton, Illinois 61072 800-255-0626 Phone 815-624-8333 Fax 815-624-8000 www.taylor-company.com e-mail: info@taylor-company.com Item No. \_\_\_\_\_

# **C708** Soft Serve Freezer

Single Flavor, Pump, Heat Treatment

# **Features**

Offer all the popular soft serve variations from low- to nonfat ice creams or yogurt.

# Heat Treatment System

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, 3.4 quart (3.2 liter).

# **Mix Hopper**

One, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C) in Auto and Standby modes. New, simplified air/mix pump delivers the precise amount of air and mix to the freezing cylinder, and reduces operator parts.

# **Indicator Lights**

Mix Low light alerts the operator to add mix. When the Mix Out light flashes, the unit automatically goes into Standby mode to prevent damage.

# **Touch Screen Controls**

Microprocessor touch controls are embedded in durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense soft serve desserts. Soft lock out features improve reliability. Temperatures in the hopper or freezing cylinder may be displayed at any point of operation. History of temperatures and times during the last 366 heat cycles may be viewed from the fluorescent display.

# Standby

International Office

Roma, Italy

Taylor Company S.r.l.

Tel: +39-06-420-12002 Fax: +39-06-420-12034

e-mail: romeoff@taylor-company.com

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

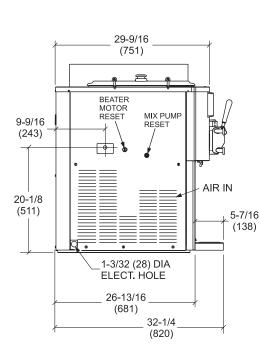


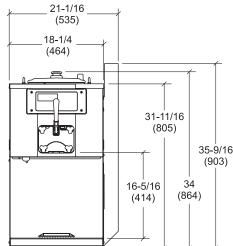


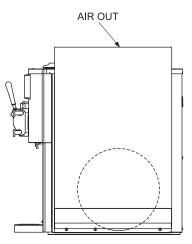
Optional Top Air Discharge Chute

ISO 9001:2000 Registered Firm

# C708Soft Serve Freezer







NOTE: FIGURES IN PARENTHESES INDICATE MILLIMETERS

# **Specifications**

## Electrical

Weights lbs. kgs. Net 369 167.4 Crated 470 213.2 cu. ft. cu. m. Volume 30.6 0.86

Dimensions	in.	mm.
Width	18-1/4	464
Depth	32-1/4	820
Height	34	864
Counter Clearance		

\*Designed to rest on a plastic pad directly on counter top.

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W
208-230/60/1 Air	30	23	2P 3W
208-230/60/1 Water	30	23	2P 3W
208-230/60/3 Air	25	18	3P 4W
208-230/60/3 Water	25	18	3P 4W
220-240/50/1 Air	25	21	2P 3W
380-415/50/3N~ Air	12	9	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 Ηz ph Yes □No **Cooling:** $\Box$ Air □Water □NA Neutral: 🗆

### Options:



# Taylor Company,

A Division of Carrier Commercial Refrigeration, Inc. Rockton, Illinois 61072 815-624-8333 800-255-0626 Fax 815-624-8000 www.taylor-company.com

# Shown with optional Air Discharge Chute



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**

One, 1.5 HP.

# **Refrigeration System**

One, 9,500 BTU/hr. R404A.

## Air Cooled

Minimum 6" (152 mm) on both sides 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.

Optional air discharge chute directs heated air exhaust upwards. No clearance required on right side if air discharge chute is used.

## Water Cooled

Water inlet and drain connections on right side or under side of base, 3/8" FPT.

# Options

- Cart with casters-height to top of hopper cover: 59-1/8" (1502 mm)
- Cone Dispenser
- Decals Vanilla or Flavor Burst Cone
- Hopper Locks
- Legs [increase height of unit by 4-1/4" (108 mm)] Syrup Rail Kit (two flavor, side mount)
- Top Air Discharge Chute (air cooled only)

### C201 Cart Weights:

Net: 110 lbs. (49.9 kg) Crated: 143 lbs. (64.9 kg) 23.8 cu. ft. (0.67 cu.m)

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