



Item No. _____

C708

Soft Serve Freezer



C708 Yum!

Single Flavor, Pump, Heat Treatment



Features

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

Heat Treatment System

Provides a daily heating and cooling cycle to safely maintain dairy products up to 28 days 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. 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

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.



Optional Cart with front opening door

Optional Cart with rear door for front mount syrup rail

Optional Top Air Discharge Chute

750 N. Blackhawk Blvd. Rockton, Illinois 61072
800-255-0626
Phone 815-624-8333 Fax 815-624-8000
www.taylor-company.com
info@taylor-company.com

ISO 9001:2015
Registered Firm



Standard 6

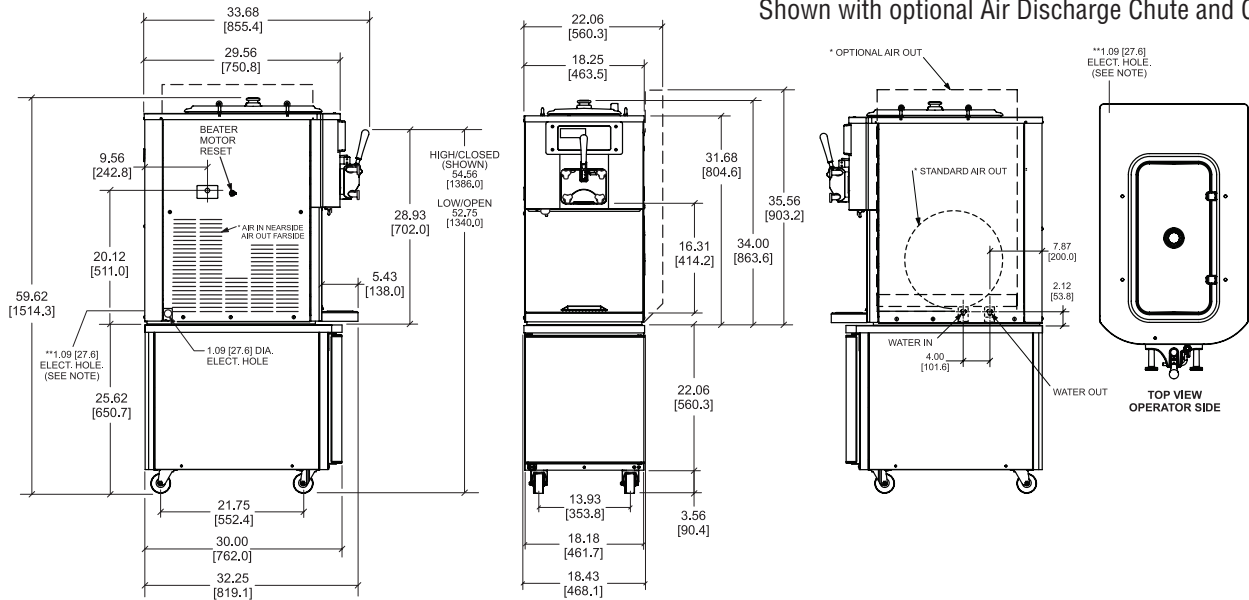


LISTED
SA2650



Selected 50
Hz. Models

Shown with optional Air Discharge Chute and Cart



NOTE: * AIR COOLED ONLY / **1.09 (27.6) ELECTRICAL HOLE AVAILABLE FOR TOP AIR DISCHARGE OR WATER COOLED UNITS ONLY. FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO (PLUS OR MINUS 1/16 INCH [1.5mm]).

Weights	lbs.	kgs.
Net	425	192.8
Crated	471	213.6
Volume	cu. ft.	cu. m.
	35.0	0.99
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 the counter top or optional cart.

Electrical	Maximum	Minimum	Poles (P)
	Fuse Size	Circuit Ampacity	
208-230/60/1 Air	35	26	2P 3W
208-230/60/1 Water	35	25	2P 3W
208-230/60/3 Air	25	18	3P 4W
208-230/60/3 Water	20	17	3P 4W
220-240/50/1 Air	25	21	2P 3W
380-415/50/3N~ Air	12	10	4P 5W

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.
(For exact electrical information and approval marks, 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 NA

Options: _____

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

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 out rear panel 3/8" FPT.

Options

- Cart with casters-height to top of hopper cover: 59-5/8" (1515 mm)
- Cone Dispenser
- Decals - Vanilla or Flavor Burst Cone
- Hopper Locks
- Legs - [increase height of unit by 4-1/4" (108 mm)]
- Syrup Rail (front mount requires special cart with rear door)
- Syrup Rail Kit (side mount)
- Top Air Discharge Chute (air cooled only)

C201 Cart Weights:

Net: 150 lbs. (68.0 kg) Crated: 171 lbs. (77.6 kg) 14.5 cu. ft. (0.41 cu. m.)

Authorized Taylor Distributor

REFLEX SERVICES
 IRIDIS-GROUPE
 ☎ 01.30.13.96.04
 ✉ equipe.commercial@iridis-groupe.com
 Consommables & Pièces détachées : www.iridis-groupe.com



TAYLOR®
 750 N. Blackhawk Blvd.
 Rockton, Illinois 61072
www.taylor-company.com