



TAYLOR® COMPANY

a Specialty Equipment company

Item No. _____

H84

Soft Serve Freezer

Twin Twist

Features

Offer all the popular soft serve variations from low or non-fat ice creams or yogurt. Serve two separate soft serve flavors, or an equal combination of both in a twist.

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

Two, 3.4 quart (3.2 liter).

Mix Hopper

Two, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C) in Auto and Standby modes.

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.

Electronic Control

Viscosity is continually measured to serve consistent quality soft serve. The LCD (Liquid Crystal Display) readout will identify temperatures in the hopper or freezing cylinder at any point of operation. History of temperatures and times during the last 13 heat cycles may be viewed.

Standby

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



Standard 6



SA2650



Selected 50
Hz. Models

Taylor Company has actively pursued all issues relating to the Year 2000 to assure compliance. This includes all internal business systems, the entire equipment line manufactured by Taylor, and readiness of our suppliers.

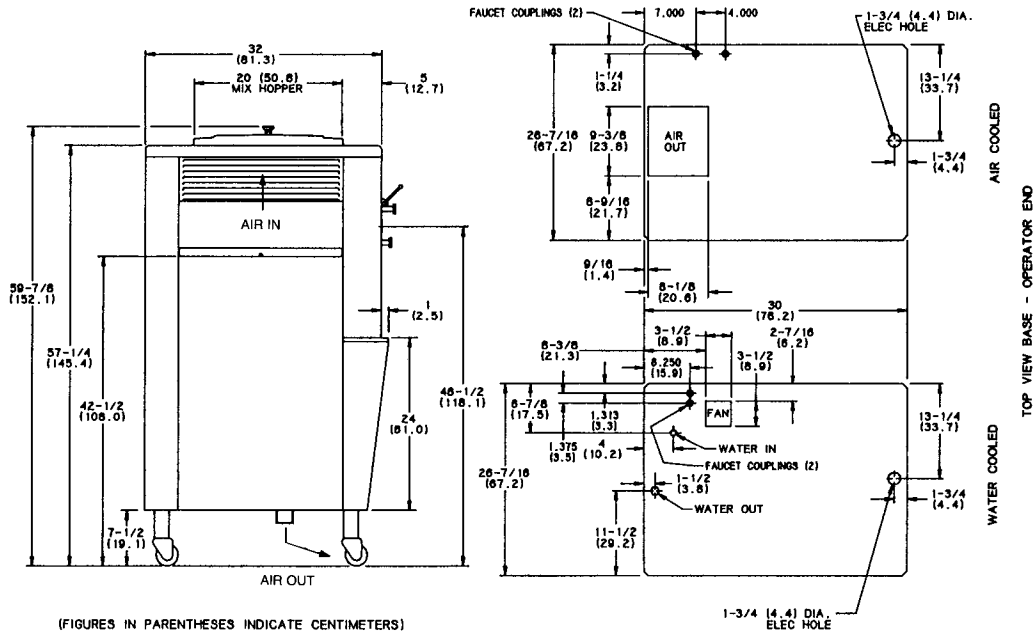
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Taylor Company

H84 Soft Serve Freezer



Weights	lbs.	kgs.
Net	780	353.8
Crated	870	394.8
	cu. ft.	cu. m.
Volume	48.1	1.3

Dimensions	in.	mm.
Width	26-7/16	672
Depth	33	838
Height	59-7/8	1521
Floor Clearance	7-1/2	191

*Mounted on standard casters

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	50	47	2P 3W
208-230/60/1 Water	50	44	2P 3W
208-230/60/3 Air	40	33	3P 4W
208-230/60/3 Water	40	31	3P 4W
220-240/50/1 Air	50	43	2P 3W
220-240/380-415/50/3 Air	30	26	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

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, 1.5 HP

Refrigeration System

Two, 9,500 BTU/hr. R404A. (BTUs may vary depending on compressor used.)

Air Cooled

Minimum 3" (7.6 cm) 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

- Cone Dispenser
- Draw Valve Lock
- Faucet
- Hopper Locks
- Magnetic Self Service Decal and Flavor Pads
- Panel Spinner
- Sneeze Guard
- Syrup Rail Kit (side mount)

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

