



TOTALLY DIFFERENT.







SA2650



Standard 6

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Item No.

C717

Soft Serve Freezer

Twist, Heat Treatment

Features

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

Indicator Lights

Digital readout displays number of days until next brush cleaning is required to assure product safety. Mix Low light alerts operator to add mix. Audible alarm may be enabled to sound when mix is low. When the Mix Out light flashes, the unit shuts down automatically 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 consistent quality soft serve desserts. Soft lock out features improve reliability. Draw counter allows operator to view number of servings dispensed. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Fahrenheit or Celsius. History of temperatures and times during the last 366 heat cycles may be viewed from the fluorescent display.

Standby

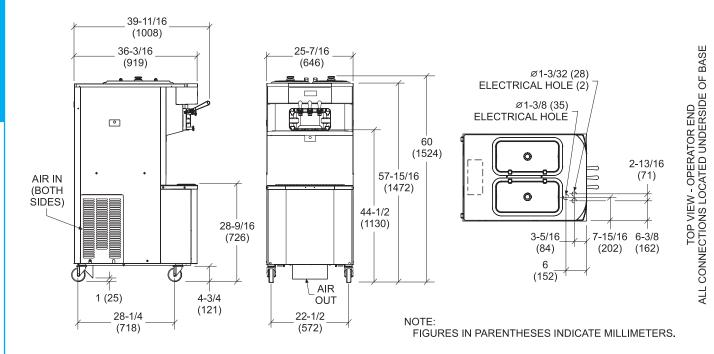
During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.



Integrated Syrup Rail Option - 2 room temperature with lids & ladles, 2 heated with syrup pumps

> ISO 9001:2000 Registered Firm

C717Soft Serve Freezer



Weights	lbs.	kgs.
Net	719	326.1
Crated	846	383.8
	cu. ft.	cu. m.
Volume	66.5	1.88

Dimensions	in.	mm.
Width	25-7/16	646
Depth	36-3/16	919
Height	60	1524
Floor Clearance	4-3/4121	

*Mounted on standard casters

Electrical	Maximum Fuse Size		Minimum Circuit Ampacity Left Right		Poles (P) Wires (W)
000 000/00/4 Air	Left	Right		Right	
208-230/60/1 Air	35	35	26	23	2P 3W
208-230/60/1 Air, Syrup	35	35	28	23	2P 3W
208-230/60/1 Water	35	35	24	23	2P 3W
208-230/60/3 Air	25	20	18	15	3P 4W
208-230/60/3 Water	20	20	16	15	3P 4W
220-240/50/1 Air	30	25	22	19	2P 3W
380-415/50/3N~ Air	12	10	10	8	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 Sp	ecs						
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, 1.5 HP.

Refrigeration System

Two, 9,500 BTU/hr. R404A.

(BTUs may vary depending on compressor used.)

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

- Drain Adaptor (for ease of rinsing & cleaning)
- Draw Valve Lock Kit
- Faucet
- Hopper Locks
- Panel Spinner
- Syrup Rail (Integrated)
- Syrup Rail Kit (side mount)

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



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