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Standard 6





Item No.

C706

Soft Serve Freezer

Single Flavor, Pump

Features

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

Freezing Cylinder

One, 3.4 quart (3.2 liter).

Mix Hopper

One, 20 quart (18.9 liter). Simplified air/mix pump delivers the precise amount of mix and air to the freezing cylinder for consistent overrun. Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.

Indicator Lights

Mix Low light alerts operator to add mix. When the Mix Out light flashes, the unit shuts down automatically to prevent damage.

Electronic Controls

Softech™ is our exclusive microprocessor based master control that regulates refrigeration by measuring product viscosity to maintain consistent quality.

Standby

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

Digital Temperature Indicator

Hopper temperature is displayed to assure safe product temperatures. Indicator may be switched from Fahrenheit to Celsius temperature display.











Optional Top Air Discharge Chute

Rockton, Illinois 61072 800-255-0626

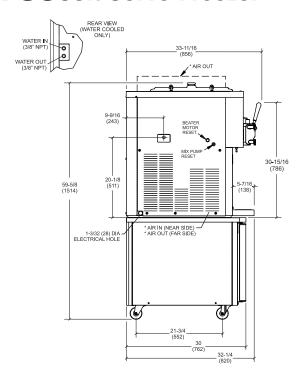
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ISO 9001:2000 Registered Firm

C706Soft Serve Freezer



Weights	lbs.	kgs.
Net	440	199.6
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.

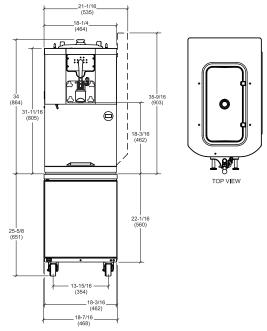
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	35	26	2P 3W
208-230/60/1 Water	35	26	2P 3W
208-230/60/3 Air	25	19	3P 4W
208-230/60/3 Water	25	18	3P 4W
220-240/50/1 Air	30	24	2P 3W
380-415/50/3N~ Air	12	10	4P 5W

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
Ontional						

Shown with optional Air Discharge Chute



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. Separate Hopper Refrigeration (SHR), One, 400 BTU/hr. R134a. (BTUs may vary depending on compressor used.)

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: 59-1/8" (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 (front mount requires special cart with rear door)
- Syrup Rail Kit (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)

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