

736

Soft Serve Freezer - Single Flavour, Pump HEAT TREATMENT



ITEM No. _____

Model options:

- 736/1A Soft Serve Freezer (single phase)
- 736/3A Soft Serve Freezer (three phase)

Standard equipment:

- Up to 14 day cleaning cycle (standard)
- Hopper agitator
- 1x Starter kit sanitiser sachets
- 1x White cleaning bucket
- 1x Bottle glycerine food safe lubricant
- 1x Set Taylor cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

- Extended service contract (call for details)

Features:

Countertop unit heat treatment machine with manually adjustable overrun pump provides great performance to meet the daily peaks of demand.

- ◆ **Freezing Cylinder** - One, 2.0 litre
- ◆ **Hourly Production**** - 30Kg or 45 litres per hour with 50% overrun (approximately)
- ◆ **Heat Treatment System** - Provides a daily heating and cooling cycle to safely maintain dairy products for up to two weeks before a complete disassembly and cleaning is required.
- ◆ **Mix Hopper & Pump** - One, 8 litre. Separate hopper refrigeration maintains the mix below 5°C during Auto and Standby modes. Simplified gear driven pump allows for easy overrun regulation, improving the ice cream texture and reducing operator parts.
- ◆ **Indicator Signals** - Double Mix Low signals alert the operator to add mix. At the minimum level alert, the unit automatically goes into standby mode to prevent damage.
- ◆ **LCD Controls** - Viscosity is continually measured to dispense soft serve desserts. Temperatures in the hopper or freezing cylinder may be displayed at any point of operation. History of temperatures and times during the last 400 heat cycles maybe viewed from the display.
- ◆ **Electronic Control** - Two automatic programs; one for the production of soft ice cream, the other (patented) for the production of sorbet, frozen desserts and natural fruit-based ice cream, both with the ability to set the ideal consistency level.
- ◆ **Technology Assistant** - The CTS system (patented) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.
- ◆ **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 dispense door in place.
- ◆ **Beater** - Stainless steel agitator with counter beater and removable scrapers.

- ◆ **Easy Installation** - Its compact size and the condenser being on the side make it ideal for back counter installation in most locations.
- ◆ **Serving Counts** - A specific counter function keeps track of the number of serves made.
- ◆ **Dispense Flow Control** - The handle features an adjustable system for regulating the ice cream dispense flow.



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Due to continual research and development, these specifications are subject to change without notification - July 2020

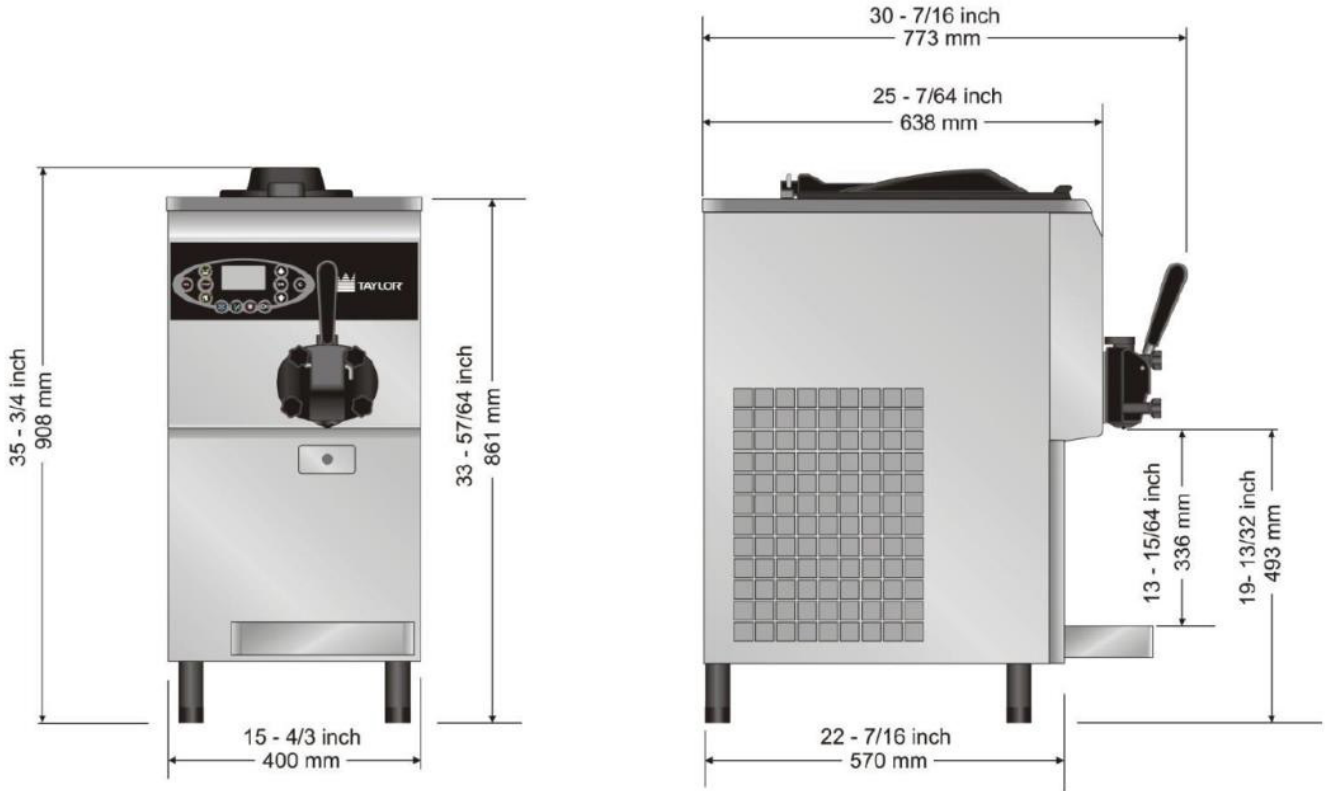
736





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Section view: (Dimensions shown in brackets in mm)



Taylor 736	SINGLE PHASE	THREE PHASE
External dimensions (WxDxH)	400 x 773 x 908 mm	
Net weight	124 Kg	
Wall clearance* (sides/back)	150 mm / 50 mm	
Soft serve freezers are NOT designed for built-in installation		
Refrigeration system - refrigerant	5,050 BTU/hr - R452A	
Beater motor (No./Power)	1 - 2.0 HP	
Cooling	Air ONLY	
Approximate hourly production**	30Kg / 45 ltr	
Voltage	230v / 50hz / 1Ph	400v / 50Hz / 3Ph
Nominal power	2.6 Kw	2.3 Kw
Circuit breaker	32 amp	10 amp
Isolator socket	32 amp (1P+N+E) 	16 amp (3P+N+E) 

*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines. Place the back of the unit against a wall to prevent recirculation of warm air. No air gap is required on right of machine when discharge chute is fitted.

**Hourly production figures are approximate and based on optimum operating conditions. Product type, ambient air temperature and air flow will effect the production capacity.

•A dedicated power supply is required for safe operation. Taylor equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.



Data for air cooled units.



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