

CROWN[®]
SERIES
TOTALLY DIFFERENT.

C708

Soft Serve Freezer

Single Flavour, Pump, Heat Treatment

Features

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

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

One, 3.2 litre.

Mix Hopper

One, 18.9 litre. Refrigerated to maintain mix below 5°C in Auto and Standby modes. New, 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 products. 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.



Optional Cart with front opening door



Optional Top Air Discharge Chute



Taylor^{UK}
Soft Serve & Frozen Beverage Equipment

Taylor Company UK

Hillview Otley Ipswich Suffolk IP6 9NP

Tel: +44 (0) 1473 892336

Fax: +44 (0) 1473 892337

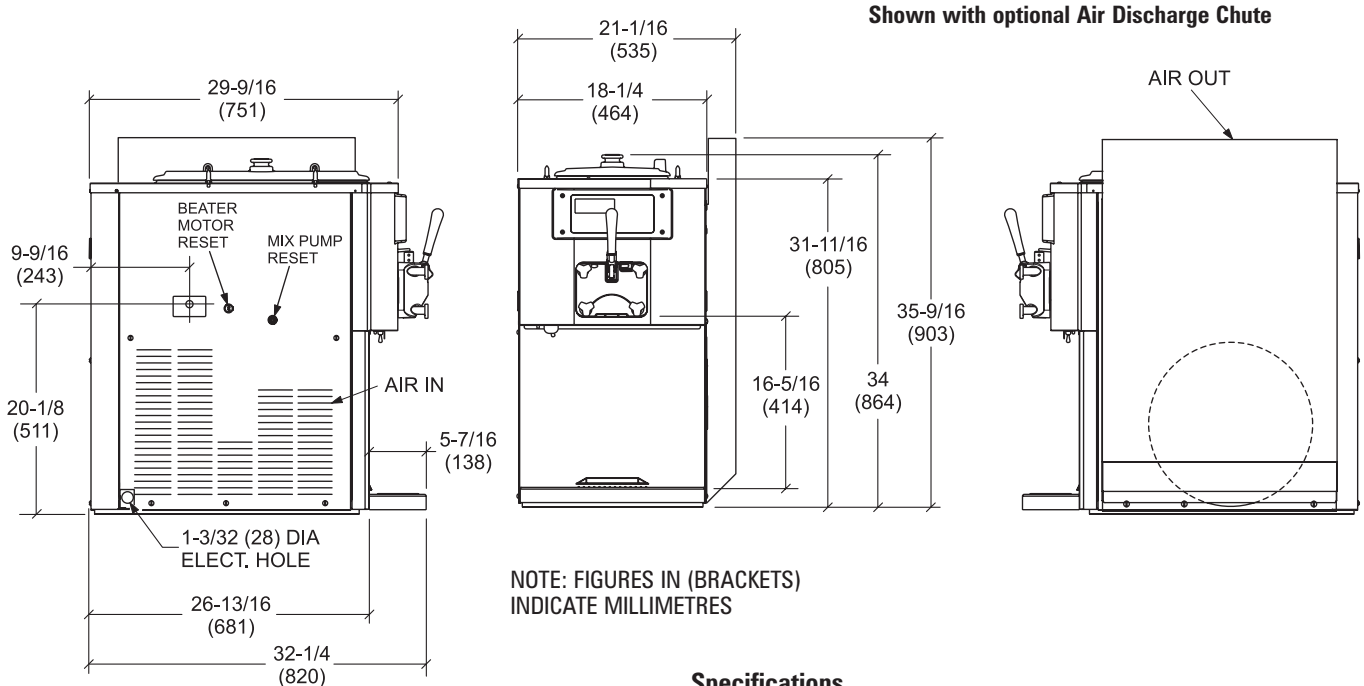
www.taylor-company.co.uk

The Taylor Company USA are an:



C708 Soft Serve Freezer

Single Flavour, Pump, Heat Treatment



NOTE: FIGURES IN (BRACKETS) INDICATE MILLIMETRES

| Weights | lbs. | kgs. |
|---------|---------|--------|
| Net | 454 | 205.9 |
| Crated | 494 | 224.1 |
| | 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, or use optional cart to convert to floor standing unit

All the machines can be supplied air or water cooled.

| Electrical spec | |
|-----------------|--|
| 220-240/50/1 | 2 pole, 3 wire. Maximum fuse size 32amp |
| 380-415/50/3N | 4 pole, 5 wire. Maximum fuse size 12amps per phase |

| Output | |
|-----------------------------|--|
| Approx 51.1 Litres per hour | |

Specifications

Electrical

One dedicated electrical connection is required. See the electrical chart for the proper electrical requirements. Manufactured to be permanently connected.

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.

Optional Extras

- ▲ Water Cooled
- ▲ Water inlet and drain connections on right side or under side of base, 3/8" FPT.
- ▲ Model C201 cart with casters-height to top of hopper cover: 59-1/8" (1502 mm)
- ▲ Decals - Vanilla or Flavorburst Cone
- ▲ Hopper Locks
- ▲ Legs - [increase height of unit by 4-1/4" (108 mm)]
- ▲ Top Air Discharge Chute (air cooled only)

C201 Cart Weights:

Net: 49.9 kg Crated: 64.9 kg 23.8 cu. ft. (0.67 cu.m)

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