

**CROWN**<sup>®</sup>  
SERIES  
TOTALLY DIFFERENT.



## C712

### Soft Serve Freezer

Twist, Pump

#### Features

Offer all the popular soft serve variations from low, non-fat or rich dairy ice creams to frozen yogurt and sorbet. Serve two separate soft serve flavours, or an equal combination of both in a twist.

#### Freezing Cylinder

Two, 3.2 litre.

#### Mix Hopper

Two, 18.9 litre. Simplified air/mix pumps deliver the precise amount of air and mix to the freezing cylinders, and reduces operator parts. Separate hopper refrigeration (SHR) maintains mix below 5°C during Auto and Standby modes.

#### Indicator Lights

Digital readout displays hours since last brush cleaning 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 a tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense consistent quality soft serve products. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Fahrenheit or Celsius. Draw counter allows operator to view number of servings dispensed.

#### Standby

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



Standard 6



LISTED  
SA2650



Selected 50  
Hz. Models

**Taylor**<sup>UK</sup>  
Soft Serve & Frozen Beverage Equipment

#### Taylor Company UK

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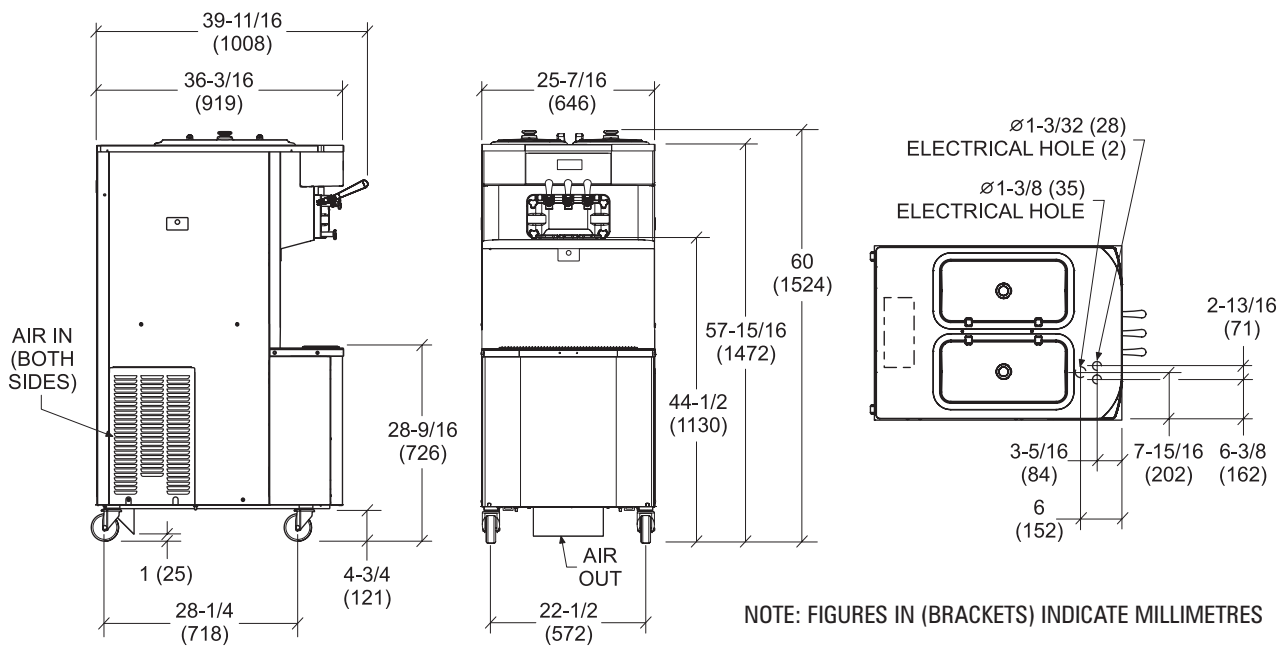
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The Taylor Company USA  
are an:



# C712 Soft Serve Freezer Twist, Pump



TOP VIEW - OPERATOR END  
ALL CONNECTIONS LOCATED UNDERSIDE OF BASE

Weights	lbs.	kgs.
Net	748	339.3
Crated	875	396.9
	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	4-3/4	121

\*Mounted on standard casters

All the machines can be supplied air or water cooled.

Electrical spec	
220-240/50/1	2 pole 3 wire 2 supply cables required. Maximum fuse size 32 amps on each cable
380-415/50/3N	4 pole 5 wire 1 supply cable required Maximum fuse size 32 amp.

Output	
Approx	51.1 (each side) Litres per hour

## Specifications

### Electrical

Two dedicated electrical connections are required. See the electrical chart for the proper electrical requirements. Manufactured to be permanently connected.

### Beater Motor

Two, 1.5 HP.

### Refrigeration System

Two, 9,500 BTU/hr. R404A.  
Separate Hopper Refrigeration (SHR), One, 400 BTU/hr. R134a.  
(BTUs may vary depending on compressor used.)

### Air Cooled

Minimum 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.

## Optional Extras

- ▲ Water Cooled
- ▲ Water inlet and drain connections under side of base 1/2" FPT.
- ▲ Drain Adaptor (for ease of rinsing & cleaning)
- ▲ Draw Valve Lock Kit
- ▲ Tap
- ▲ 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.