



PH61

Shake Freezer

Four Flavour, Pump

Features

Offer four separate shake flavours for example chocolate, vanilla, strawberry and an optional flavour. Portion controlled shake dispensing for high volume milkshake production.

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, 6.6 litre.

Mix Hopper

One, 18.9 litre. Refrigerated to maintain mix below 5°C.

Indicator Lights

Mix Low light flashes to alert the operator to add mix. When the Mix Out light flashes, the unit automatically goes into Standby mode to prevent damage.

Electronic Controls

Viscosity is continually measured to serve consistent quality shakes. The LCD (Liquid Crystal Display) readout will identify temperatures in the hopper or freezing cylinder at any point of operation. History of temperatures and times during the last 13 heat cycles may be viewed.

Standby

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

Syrup System

Shake flavours are selected from touch pads. Self-contained air compressor delivers shake syrup from three, 3.8 litre syrup tanks located in the lower front compartment. Frozen shake mix and syrup automatically blends to dispense the chosen flavour. Use only single strength syrup, free from pulp and seeds.

Automatic Dispensing

Press the desired flavour and raise the draw handle. Frozen shake mix and syrup automatically blends to dispense the chosen flavour.



Standard 6



LISTED
SA2650



Selected 50
Hz. Models

TaylorUK
Soft Serve & Frozen Beverage Equipment

Taylor Company UK

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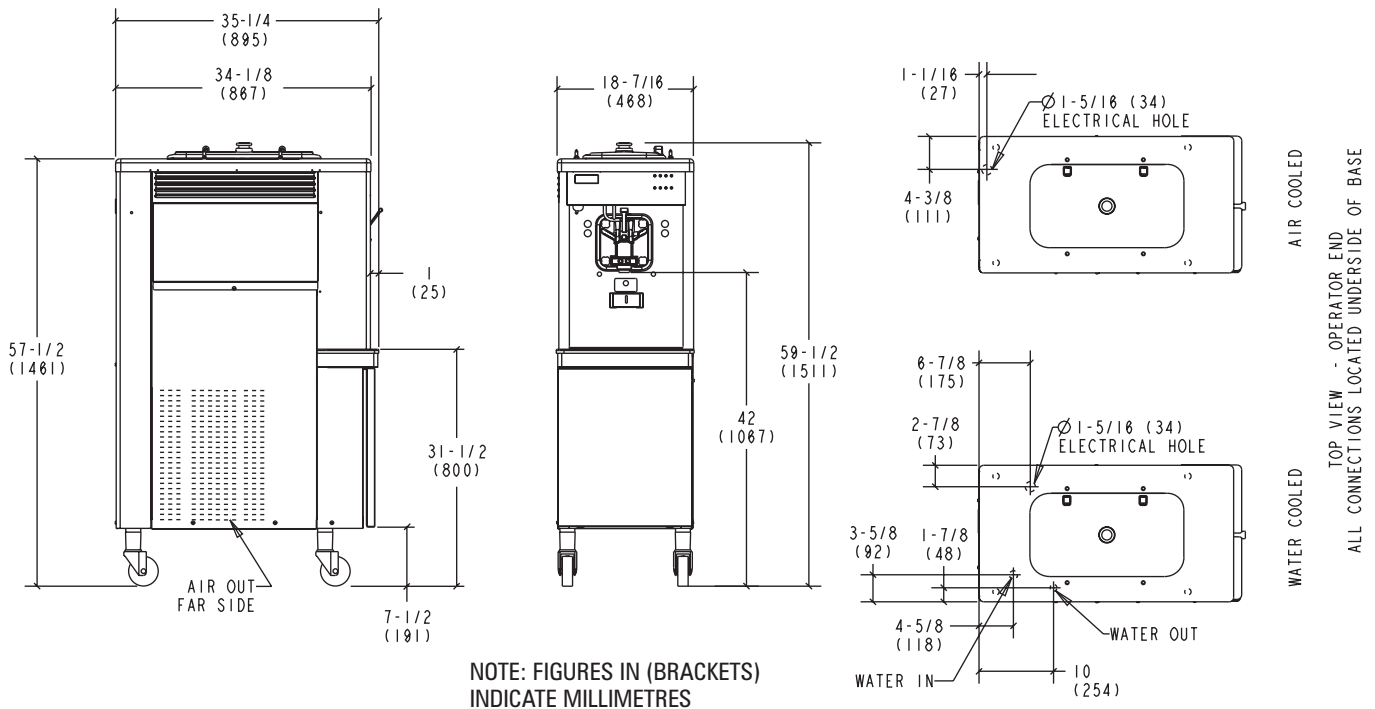
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The Taylor Company USA
are an:



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Weights	lbs.	kgs.
Net	608	275.8
Crated	650	294.8
	cu. ft.	cu. m.
Volume	66.5	1.88

Dimensions	in.	mm.
Width	18-7/16	468
Depth	35-1/4	895
Height	59-1/2	1511
Floor Clearance	7-1/2	191

*Mounted on standard casters

All the machines supplied air and water cooled

Electrical spec

220-240/50/1	2 pole 3 wire maximum fuse size 32 amp.
380-415/50/3N	4 pole 5 wire maximum fuse size 20 amp

Output

Approx 102.3 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, 1.0 HP

Refrigeration System

One, 11,000 BTU/hr. R404A.
(BTUs may vary depending on compressor used.)

Air Cooled

Minimum Clearance: 152 mm on all sides. 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 3/8" FPT.
- ▲ Tap
- ▲ Hopper Locks

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