

TOTALLY DIFFERENT.





Optional cart with front opening door







C723

Soft serve freezer

Twin twist

Features

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

Freezing cylinder

Two, 2.7 litre

Hourly production* (approximately)

47.7 litres per hour - combined

Mix hopper

Two, 13.2 litre. Separate hopper refrigeration maintains the mix below 5°C during Auto and Standby modes. Hopper agitators gently stir the mix to ensure optimum product quality - especially useful for frozen yogurt products.

Indicator lights

Digital readout displays hours since last brush cleaning to assure product safety, 'Mix Low' light alerts the operator to add mix. Audible alarm may be enabled to sound when mix is low. When 'Mix Out' light flashes, the unit shuts down automatically to prevent damage.

Touch screen controls

Microprocessor touch controls are embedded in a durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense soft serve desserts. Temperatures in the hoppers and freezing cylinder may be displayed at any point of operation. Draw counter allows the 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.

Door interlock system

Protects the operator from injury as the beater will not operate without the dispensing door in place.

Freezer door

A specially designed thermo-plastic door allows quick ejection of product with a simple movement of the draw handle. Self closing draw handles are as standard.

*Hourly output figures are based on machines operating in the optimum working environment and may vary depending on your operational circumstances.

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

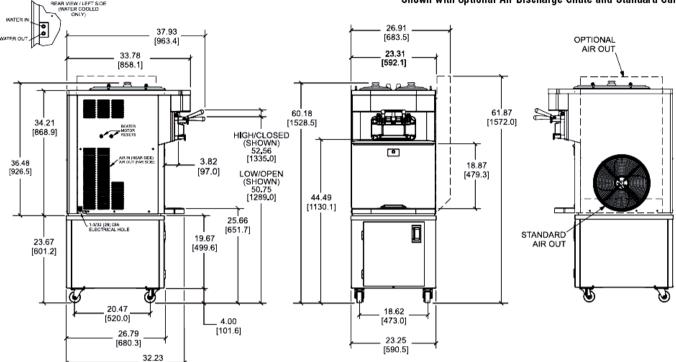
May 2014



Taylor Company UK

C723 Soft serve freezer

Shown with optional Air Discharge Chute and Standard Cart



Figures in brackets indicate millimetres

DIMENSIONS		
Height	36.50"	927 mm
Width	23.31"	592 mm
Depth	33.81"	858 mm
Floor clearance*	-	-
*Unit sits flush on counter top on plastic pad		
Weight	500 lbs.	227 Kg
Wall air clearance (minimum)*		
Back	-	-
Sides	6"	152 mm
Technical specification		
Beater motor	Two	1.0Hp
Refrigeration (freezer)	9,500 BTU/hr	R404A
Refrigeration (hopper)	400 BTU/hr	R134a

The Taylor C723 is available AIR or WATER cooled.

Optional extras

- •Standard cart with casters and door
- •Cone dispenser
- Hopper locks
- Hopper agitator
- Decals Vanilla or FlavorBurst™ cone
- Draw valve lock kit
- •Top air discharge chute (air cooled only)

ELECTRICAL SPECIFICATION - SINGLE PHASE			
Taylor C723			
Voltage	230 VAC	(00)	
Frequency	50 Hz		
Circuit breaker	32 amp		
Plug/Socket	IEC 309, 32 amp	IEC 309, 32 amp 3 -pin socket	
ELECTRICAL SPECIFICATION - THREE PHASE			
Taylor C723			
Voltage	380 - 415 VAC		
Frequency	50 Hz		
Circuit breaker	16 amp	9	
Plug/Socket	IEC 309, 16 amp	IEC 309, 16 amp 5 -pin socket	

WATER CONNECTIONS*		
Cold water supply		
Fitting (on machine)	3/4" (22mm) Ø	
Supply temperature	13 - 20 °C (55 - 68 °F)	
Supply pressure	1 - 3 Bar (14.5 - 43.5 PSI)	
Waste pipe		
Fitting (on machine)	3/4" (22mm) Ø	

^{*}Water connections are only required for water cooled machines.

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





Fax: +44 (0) 1473 350001 www.taylor-company.co.uk

^{*}Minimum air clearances <u>MUST</u> be met to assure adequate airflow for optimum performance of air cooled machines. Optional air discharge chute directs heated air exhaust upwards. No clearance is required on right side if discharge chute is used.