

CROWN[®]
SERIES
TOTALLY DIFFERENT.



C606

Shake & soft serve freezer

Four flavour shake, pump, heat treatment

Features

The 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. Heat treatment freezers address food safety, product waste, maintenance and repair cost concerns.

Freezing cylinder

One, 6.6 litre - Thick shake

One, 3.2 litre - Soft serve

Hourly production* (approximately)

Thick Shake - 102.2 litres per hour

Soft Serve - 51.1 litres per hour

Mix hopper

Two, 18.9 litre. Fully refrigerated to maintain the mix below 5°C. Air/mix pumps deliver the precise amount of air and mix to the freezing cylinder.

Shake dispensing

Offer four different shake flavours; chocolate, banana, vanilla, strawberry and an optional 'seasonal' flavour. Place the cup on the cup holder below the door spout and press the desired flavour button. Frozen shake mix and syrup are automatically blended and dispensed into the cup. When the cup is properly filled, the portion control shuts the syrup off just before the dispense door closes to assure no carry over of flavour or colour.

Shake syrup system

Syrup delivery system allows syrups to be dispensed from the original packaging, located in the lower front compartment. Syrups may contain small, soft particulates such as pulp and seeds, to serve premium quality shakes. Peristaltic pumps deliver the correct amount of syrup for the best flavour and consistency. For each new syrup container, the microprocessor control calibrates the correct syrup flow accurately the first time, without additional adjustments.

Soft serve dispensing

Ergonomic draw handle with hidden adjustment screw allows the operator to set the draw rate. The start pattern is integrated into the dispensing door, reducing operator replacement parts.

Programmable controls

Microprocessor touch controls are embedded in durable tempered glass panel. The viscosity is continually measured to serve consistent quality shakes and soft serve. LED displays the number of days left to brush cleaning. Temperatures in the hoppers or freezing cylinders 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.

Syrup rail

Four compartment syrup rail for sundae toppings; two heated with syrup pumps and two ambient with lids and ladles.

Indicator lights and audible alarms

Mix Low light and operator enabled audible alarm alerts the operator to add mix. When the "Mix Out" light flashes, the unit automatically goes into Standby Mode to prevent damage.

*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.

September 2016

Taylor^{UK}
Soft Serve & Frozen Beverage Equipment

Taylor Company UK

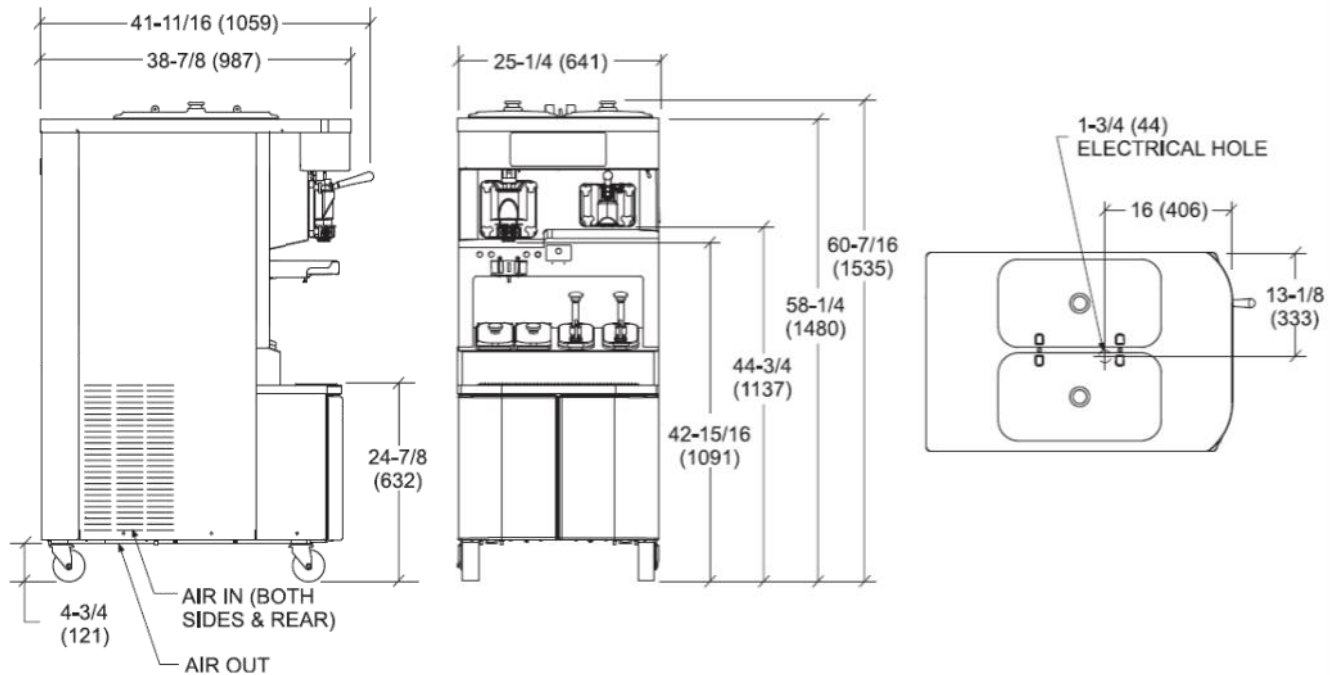
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C606 Shake & soft serve freezer



Figures in brackets indicate millimetres

DIMENSIONS		
Height	60.44"	1535 mm
Width	25.25"	641 mm
Depth	38.88"	987 mm
Floor clearance*	4.75"	121 mm
*Unit mounted on standard castors		
Weight	615 lbs.	370 Kg
Wall air clearance (minimum)*		
Back	3"	76 mm
Sides	3"	76 mm
Technical specification		
Beater motor	Shake, 1 HP	Soft serve, 1.5 HP
Refrigeration system	20,500 BTU/hr	R404A

*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines. Install the deflector provided to prevent recirculation of warm air.

The Taylor C606 combination freezer is available AIR or WATER cooled.

Optional extras

- Shake cup & cone dispenser
- Hopper locks
- Syrup tanks

ELECTRICAL SPECIFICATION - THREE PHASE ONLY		
Taylor C606		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	32 amp	
Plug/Socket	IEC 309, 32 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.



Standard 6



LISTED
SA2650



Selected 50
Hz. Models

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