

# PH61

## *Thick shake freezer*

*Four flavour, pump, heat treatment*



### Features

Offer five separate shake flavours; chocolate, banana, strawberry, vanilla and an optional 'seasonal' flavour. Portion controlled shake dispensing for high volume milkshake production with "magic eye" portion control.

### Freezing cylinder

One, 6.6 litre.

### Hourly production\* (approximately)

102.2 litres per hour

### Mix hopper

One, 18.9 litre. Fully refrigerated to maintain the mix below 5°C.

### 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.

### 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

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

### Standby

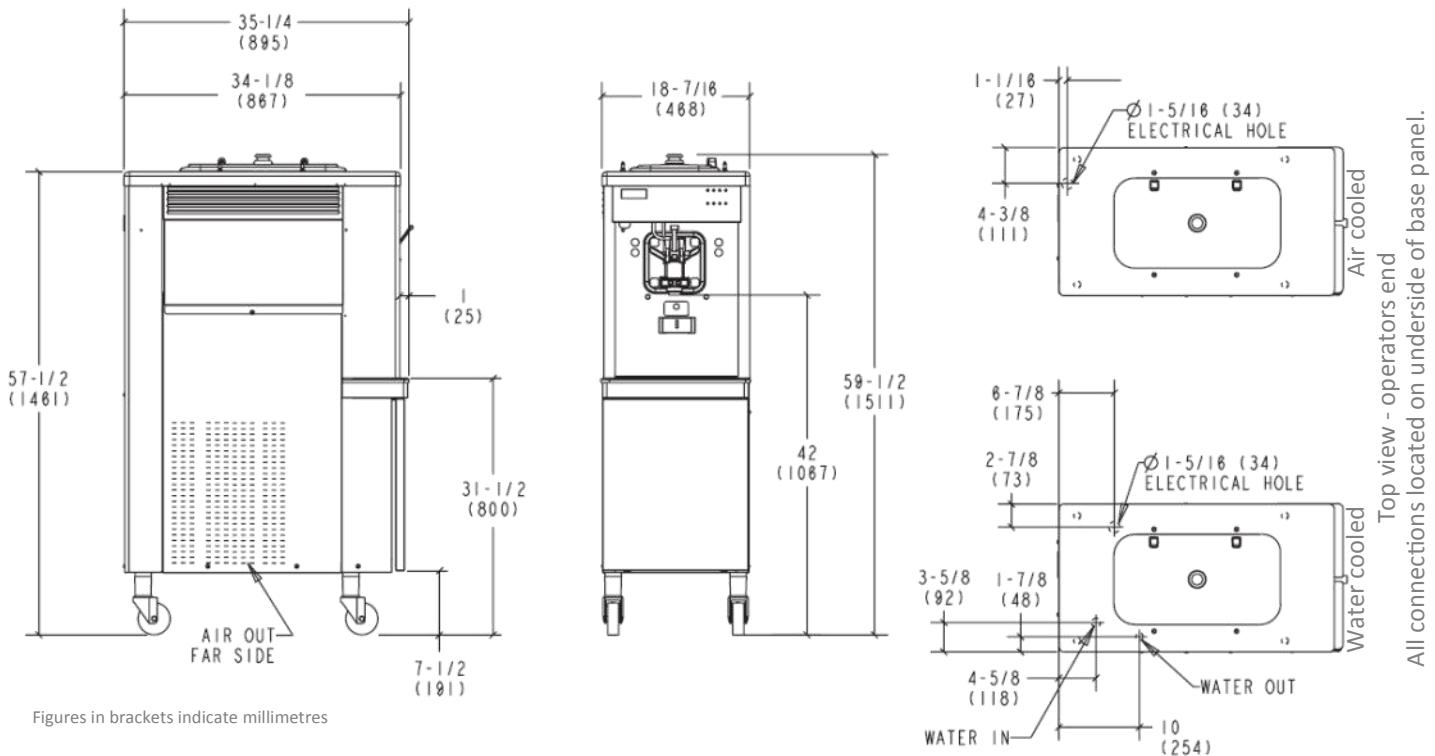
During long no use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

### Syrup system

Shake flavours are selected from the touch pad. A self-contained air compressor delivers shake syrup from three, 1 U.S. gallon (3.8 ltr) syrup cans 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.

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

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Figures in brackets indicate millimetres

DIMENSIONS		
Height	59.50"	1511 mm
Width	18.44"	468 mm
Depth	35.25"	895 mm
Floor clearance*	7.50"	191 mm
*Unit mounted on standard castors		
Weight	608 lbs.	276 Kg
<b>Wall air clearance (minimum)*</b>		
Back	6"	152 mm
Sides	6"	152 mm
<b>Technical specification</b>		
Beater motor	1 HP	-
Refrigeration system	11,000 BTU/hr	R404A

\*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines.

The Taylor PH61 thick shake freezer is available AIR or WATER cooled.

## Optional extras

- Hopper locks
- Wash tap
- Shake cup dispenser

ELECTRICAL SPECIFICATION - THREE PHASE ONLY		
<b>Taylor PH61</b>		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	20 amp	
Plug/Socket	IEC 309, 32 amp 5 -pin socket	

WATER CONNECTIONS*		
<b>Cold water supply</b>		
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)	
<b>Waste pipe</b>		
Fitting (on machine)	3/4" (22mm) Ø	

\*Water connections are only required for water cooled machines.



Standard 6



LISTED  
SA2650



Selected 50  
Hz. Models

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

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