

C606

Combination Shake & Soft Serve Freezer HEAT TREATMENT



ITEM No. _____

Model options:

C606/3A Combination Freezer (three phase)

(AIR cooled as standard, water cooled units are available on request)

Standard equipment:

- Hopper agitators
- Up to 14 day cleaning cycle (standard)
- 1x Starter kit sanitiser sachets
- 1x White cleaning bucket
- 1x Tube Taylor HP foodsafe lubricant
- 1x Set Taylor cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

- Cup and cone holder
- 28 Day 'KEY' option (extends cleaning cycle to 28 days)
- Hopper locks
- Syrup tanks
- Extended service contract (call for details)

Features:

The Heat Treatment system provides a daily heating and cooling cycle to safely maintain dairy products up to 14 days or 28 days with the 'KEY' option before a complete disassembly and cleaning is required. Heat Treatment freezers address food safety, product waste, maintenance and repair cost concerns.

- ♦ **Freezing Cylinder** - Two, 6.6 litre - Thick shake
3.2 litre - Soft serve
- ♦ **Hourly Production**** - Thick Shake - 102.2 litres
Soft Serve - 51.1 litres (approximately)
- ♦ **Mix Hopper** - Two, 18.9 litre. Refrigerated to maintain mix below 5°C. Simplified Air/mix pumps deliver the precise amount of air and mix to the freezing cylinder ensuring even overrun.
- ♦ **Shake Dispensing** - Offer four separate shake flavours: chocolate, vanilla, strawberry and an optional flavor. Place the cup on the cup holder below the door spout and press the proper 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 dispensing 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 proper amount of syrup for the best flavour and consistency. For each new syrup container, the microprocessor control calibrates the proper 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 proper draw rate. Star design pattern is integrated into the dispensing door, reducing operator replacement parts.
- ♦ **Syrup Rail** - Four compartment syrup rail for sundae toppings; two heated with syrup pumps and two room temperature with lids and ladles.

- ♦ **Programmable Control** - Microprocessor touch controls are embedded in durable tempered glass panel. Viscosity is continually measured to serve consistent quality shake and soft serve. LED displays the number of days 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.
- ♦ **Indicator Lights and Audible Alarms** - Mix Low light and operator enabled audible alarm alert the operator to add mix. When the Mix Out light flashes, the unit automatically goes into Standby mode to prevent damage.
- ♦ **Two Locking Casters** - Front casters have a locking feature for operators to keep equipment in place. The lock can be released to move the equipment for cleaning.



Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - Jan 2020

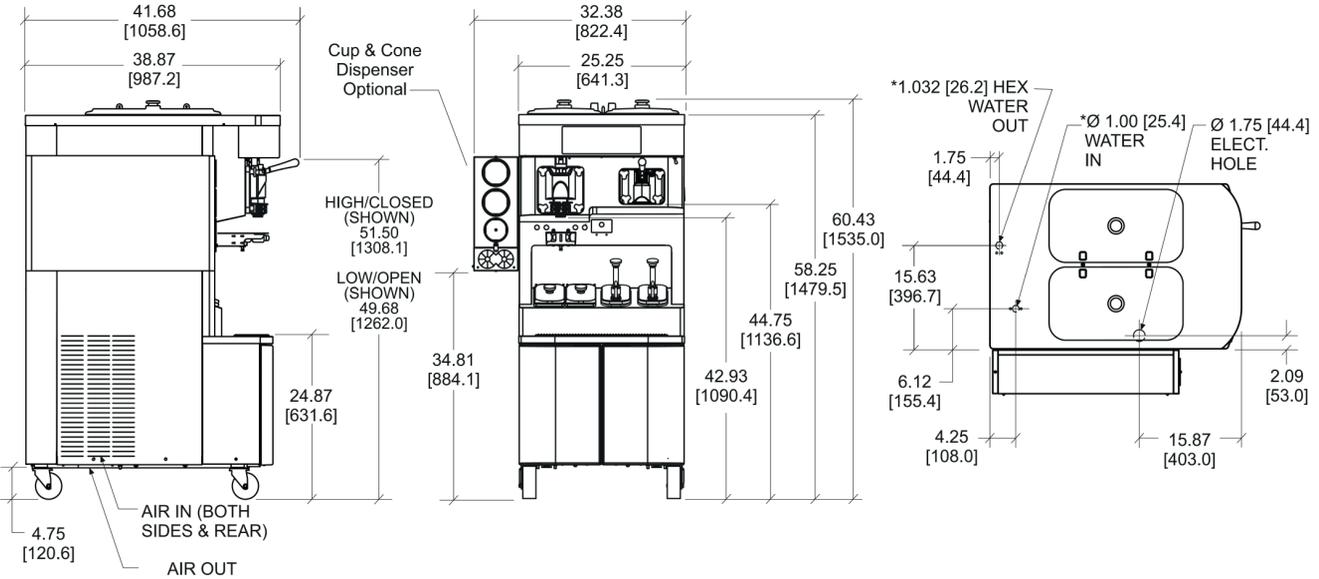
C606



Combination Shake & Soft Serve Freezer HEAT TREATMENT

ITEM No. _____

Section view: (Dimensions shown in brackets in mm)



Shown with optional cup and cone holder.

| Taylor C606 | THREE PHASE |
|---|--|
| External dimensions (WxDxH) | 642 x 1059 x 1535 mm |
| Net weight / crated weight (freezer only) | 370 Kg / 457 Kg |
| Wall clearance* (sides/back) | 100 mm / 0 mm |
| Soft serve & shake freezers are NOT designed for built-in installation | |
| Refrigeration system | Shake - 11,000 BTU/hr Soft serve - 9,500 BTU/hr |
| Beater motor | Shake - 1.0 HP Soft serve - 1.5 HP |
| Cooling | Air (water cooled available on request) |
| Approximate hourly production** | Shake - 102.20 ltr Soft serve - 51.10 ltr |
| Voltage | 400v / 50Hz / 3Ph |
| Minimum amp draw | 31 amps |
| Circuit breaker | 32 amp |
| Isolator socket | 32 amp (3P+N+E) |



*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines. Install the deflector provided and place the back of the unit against a wall to prevent recirculation of warm air.
 **Hourly production figures are approximate and based on optimum operating conditions. Product type, ambient air temperature and air flow will effect the production capacity.
 •A dedicated power supply is required for safe operation. Taylor equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.

C606 - Combination Shake & Soft Serve Freezer, HEAT TREATMENT



Data for air cooled units.



Taylor UK (a division of HTG Trading Ltd)
 106 Claydon Business Park, Gt. Blakenham,
 Ipswich, Suffolk, IP6 ONL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - Jan 2020