

# C709

## Soft Serve Freezer - Single Flavour, Gravity HEAT TREATMENT



Taylor C708 with optional C201 cart

ITEM No. \_\_\_\_\_

### Model options:

C709/1A Soft Serve Freezer (single phase)

C709/3A Soft Serve Freezer (three phase)

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

### Standard equipment:

- Top air discharge chute
- Up to 14 day cleaning cycle (standard)
- Hopper agitator
- 1x Starter kit sanitiser sachets
- 1x White cleaning bucket
- 1x Tube Taylor HP food safe lubricant
- 1x Taylor cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

### Optional extras:

- C201 cart with castors (68.0Kg)
- 28 Day 'KEY' option (extends cleaning cycle to 28 days)
- Hopper locks
- Ice cream cone or Flavor Burst™ decal kit
- Built-in syrup rail (requires special cart & factory order)
- Extended service contract (call for details)

### Features:

Offer all the popular soft serve variations of 'Whippy style' low or non-fat ice creams and custards.

- ♦ **Freezing Cylinder** - One, 3.2 litre
- ♦ **Hourly Production\*\*** - 34.11 litres (approximately)
- ♦ **Heat Treatment System** - Provides a daily heating and cooling cycle to safely maintain dairy products up to 14 days (standard configuration) before a complete disassembly and cleaning is required. The cleaning interval can be extended up to 28 days with the 'KEY' option.
- ♦ **Mix Hopper** - One, 18.9 litre. Separate hopper refrigeration (SHR) maintains mix below 5°C during Auto and Standby modes.
- ♦ **Indicator Lights** - Mix Low light alerts operator to add mix. When the Mix Out light flashes, the unit shuts down automatically to prevent damage.
- ♦ **Touch Screen Controls** - Microprocessor touch controls are embedded in durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense soft serve desserts. Soft lock out features improve reliability. Temperatures in the hopper or freezing cylinder 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.
- ♦ **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.
- ♦ **Flavor Burst™ FB80 Compatible** (call for details)



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Due to continual research and development, these specifications are subject to change without notification - May 2024

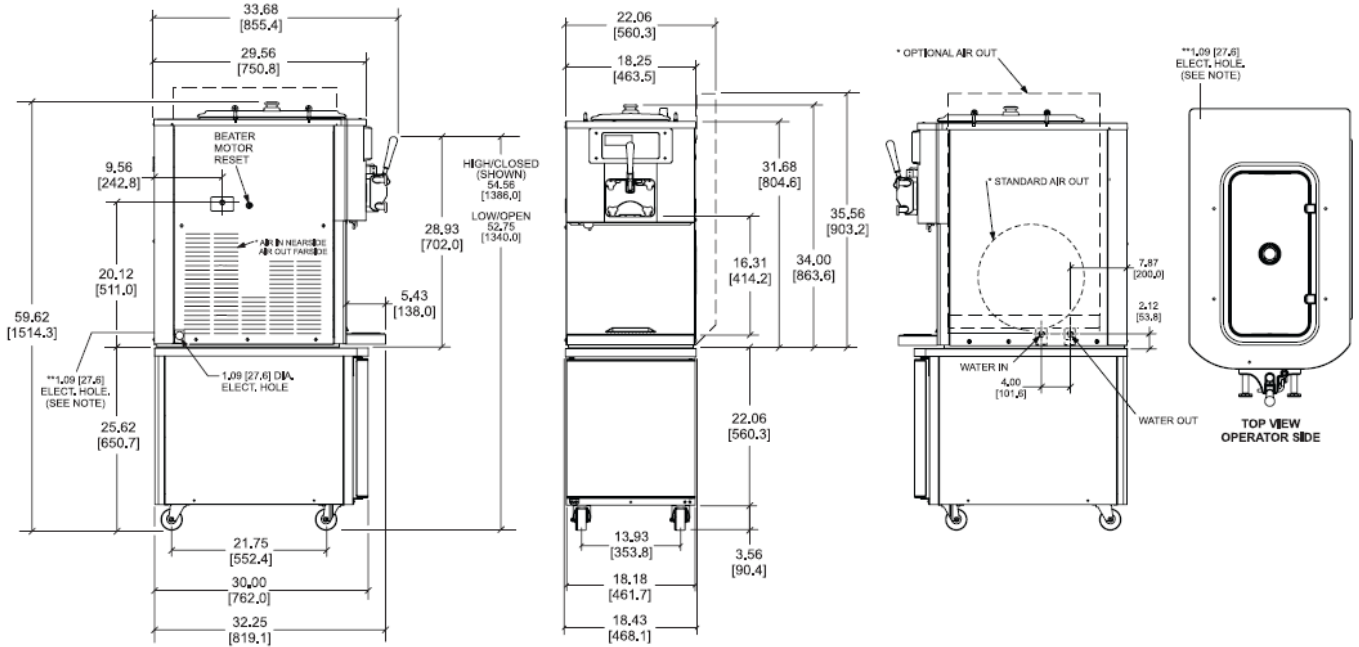
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ITEM No. \_\_\_\_\_

Section view: (Dimensions shown in brackets in mm)



NOTE: \* AIR COOLED ONLY / \*\*1.09 [27.6] ELECTRICAL HOLE AVAILABLE FOR TOP AIR DISCHARGE OR WATER COOLED UNITS ONLY.  
FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO ( PLUS OR MINUS 1/16 INCH [1.5mm] ).

Shown with optional C201 cart and top air discharge chute

TAYLOR C709	SINGLE PHASE	THREE PHASE
External dimensions (WxDxH) inc. Handle	561 x 856 x 903 mm	
External dimensions (WxDxH) on Cart	561 x 857 x 1554 mm	
Net weight / crated weight (freezer only)	187.8 Kg / 192.8 Kg	
Wall clearance* (sides/back)	150 mm / 0 mm	
Soft serve freezers are NOT designed for built-in installation		
Refrigeration system - Main	10,100 BTU/hr - R449A	
Refrigeration system - Hopper	N/A - single system cool/heat	
Beater motor (No./Power)	1 - 1.5 HP	
Noise Level	≤ 78 dB (A)	
Cooling	Air (water cooled available on request)	
Approximate hourly production**	34.11 ltr	
Voltage	230v / 50Hz / 1Ph	400v / 50Hz / 3Ph
Minimum circuit ampacity	17 amps	7 amps per phase
Circuit breaker / Type	20 amp / C-Type	16 amp / C-Type
Isolator socket	32 amp (1P+N+E)  BLUE	32 amp (3P+N+E)  RED



Shown with top air discharge chute.

\*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines. Place the back of the unit against a wall to prevent recirculation of warm air. Failure to allow adequate airflow will invalidate any warranty claim.

\*\*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 which can be completely disconnected is required for safe operation. Taylor equipment is not designed to be 'hard wired' and should never be operated on any form of extension lead. **Please consult a qualified electrician for correct installation advice.**

Data for air cooled units.



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