

C717

Soft Serve Freezer - Two Flavour 'Twist', Gravity HEAT TREATMENT



ITEM No. _____

Model options:

- ☐ C717/1A Soft Serve Freezer (single phase)
- ☐ C717/3A Soft Serve 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 food safe lubricant
- 1x Taylor cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

- ☐ Panel spinner for shakes
- ☐ 28 Day 'KEY' option (extends cleaning cycle to 28 days)
- ☐ Hopper locks
- ☐ Built-in syrup rail (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. Serve two separate soft serve flavours, or an equal combination of both in a twist.

- ♦ **Freezing Cylinder** - Two, 3.2 litre
- ♦ **Hourly Production**** - 68.22 litres combined (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** - Two, 18.9 litre. Refrigerated to maintain mix below 5°C in Auto and Standby modes.
- ♦ **Indicator Lights** - Digital readout displays hours since last brush cleaning to assure product safety. Mix Low light alerts operator to add mix. Audible alarm may be enabled to sound when mix is low. 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 consistent quality soft serve desserts. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation. Draw counter allows 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.
- ♦ **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.
- ♦ **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 thermoplastic door allows quick ejection of product with a simple movement of the draw handle. Self closing draw handles are standard.



Taylor UK
Catering Equipment Specialists

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

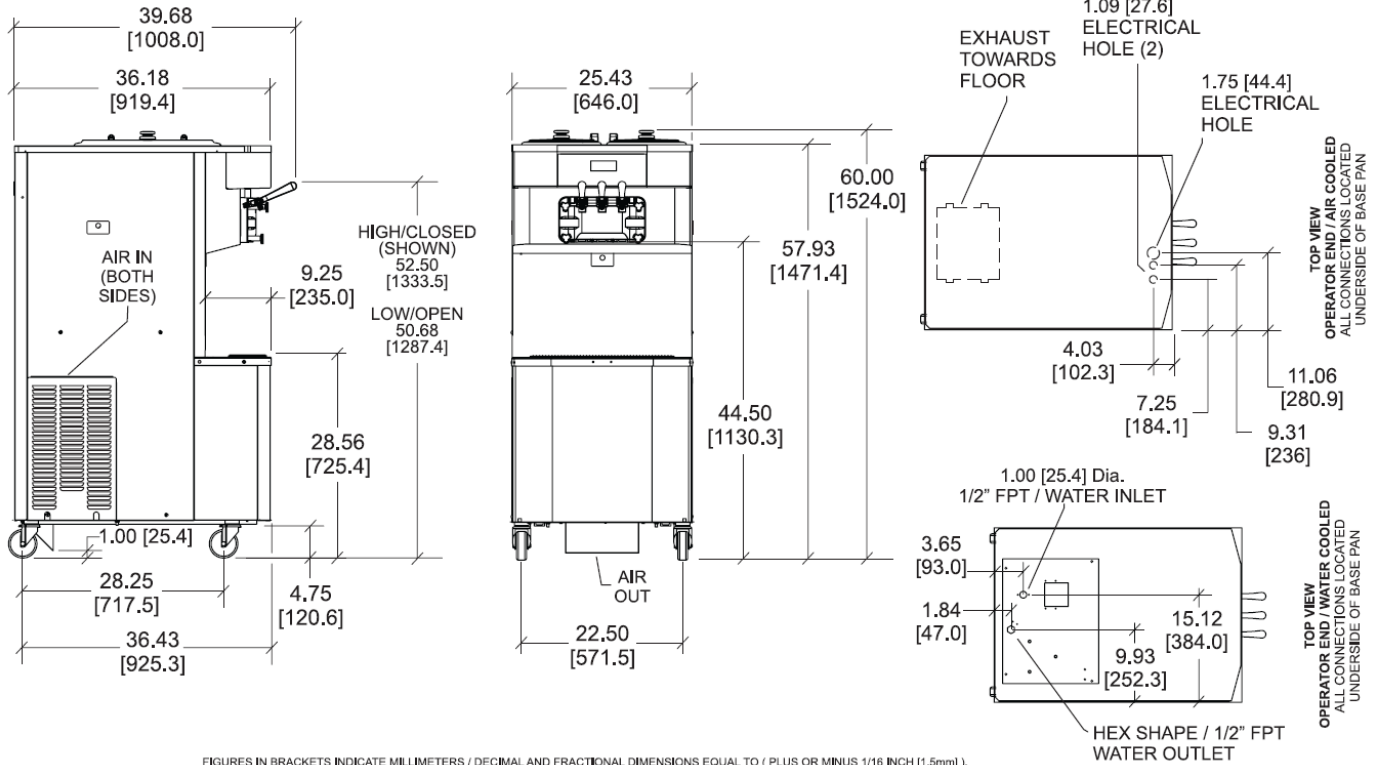
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Section view: (Dimensions shown in brackets in mm)



TAYLOR C717	SINGLE PHASE		THREE PHASE
External dimensions (WxDxH) inc. Handle	646 x 1008 x 1524 mm		
Net weight / crated weight (freezer only)	326.1 Kg / 373.8 Kg		
Wall clearance* (sides/back)	100 mm / 100 mm		
Soft serve freezers are NOT designed for built-in installation			
Refrigeration system - Main	2x 9,500 BTU/hr - R449A		
Refrigeration system - Hopper	400 BTU/hr R134A		
Beater motor (No./Power)	2 - 1.5 HP		
Noise Level	≤ 78 dB (A)		
Cooling	Air (water cooled available on request)		
Approximate hourly production**	68.22 ltr		
Voltage	230v / 50Hz / 1Ph	400v / 50Hz / 3Ph	
Minimum circuit ampacity (left/right circuit)	19 / 18 amps	12 amps per phase	
Circuit breaker / Type	2x 25 amp / C-Type	25 amp / C-Type	
Isolator socket	2x 32 amp (1P+N+E)	32 amp (3P+N+E)	
	2X 		

*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. 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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