

# C722

## Soft Serve Freezer - Two Flavour 'Twist', Pump



Taylor C722 with optional C206 cart



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

### Model options:

- C722/1A Soft Serve Freezer (single phase)
- C722/3A Soft Serve Freezer (three phase)

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

### Standard equipment:

- Hopper agitators
- 1x Starter kit sanitiser sachets
- 1x White cleaning bucket
- 1x Tube Taylor foodsafe lubricant
- 1x Set Taylor cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

### Optional extras:

- C206 cart with castors
- Top air discharge chute
- Hopper locks
- Draw valve lock kit
- Extended service contract (call for details)

### Features:

Offer all the popular soft serve variations from 'Whippy style' low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

- ◆ **Freezing Cylinder** - Two, 2.7 litre
- ◆ **Hourly Production\*\*** - 51.12 litres combined (approximately)
- ◆ **Mix Hopper** - Two, 13.2 litre. Simplified air/mix pump delivers the precise amount of mix and air to the freezing cylinder for consistent overrun. Separate hopper refrigeration (SHR) maintains mix below 5°C during 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.
- ◆ **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 thermo-plastic door allows quick ejection of product with a simple movement of the draw handle. Self closing draw handles are standard.
- ◆ **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 - Jan 2020

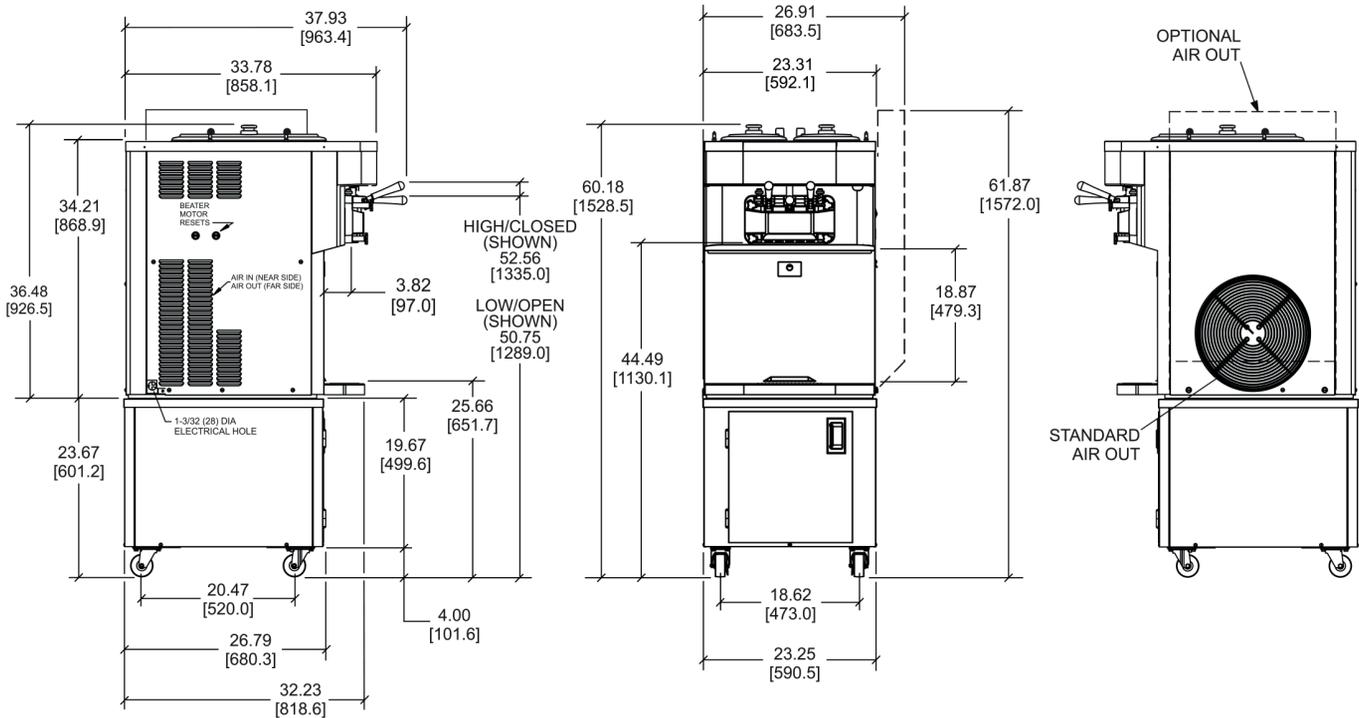
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Section view: (Dimensions shown in brackets in mm)



Shown with optional C206 cart.

Taylor C722	SINGLE PHASE	THREE PHASE
External dimensions (WxDxH)	684 x 964 x 970 mm	
External dimensions (WxDxH) on Cart	646 x 1008 x 1572 mm	
Net weight / crated weight (freezer only)	249 Kg / 276 Kg	
Wall clearance* (sides/back)	150 mm / 150 mm	
Soft serve freezers are <b>NOT</b> designed for built-in installation		
Refrigeration system - Main	9,500 BTU/hr	
Refrigeration system - Hopper	400 BTU/hr	
Beater motor (No./Power)	2 - 1.5 HP	
Cooling	Air (water cooled available on request)	
Approximate hourly production**	51.12 ltr	
Voltage	230v / 50Hz / 1Ph	400v / 50Hz / 3Ph
Minimum amp draw	24 amps	9 amps per phase
Circuit breaker	32 amp	16 amp
Isolator socket	32 amp (1P+N+E) 	32 amp (3P+N+E) 



Shown with optional top air discharge chute.

\*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines. It is recommended to place the rear of the unit against a wall, or allow 150mm clearance at the rear. Optional air discharge chute directs heated air exhaust upwards; minimum clearance above top air discharge chute is 305 mm. No clearance required on right side if air discharge chute is used.  
 \*\*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.

Data for air cooled units.



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