

736

Soft serve freezer

Single flavour, pump, heat treatment

Features

Countertop unit heat treatment machine with manually adjustable overrun pump provides great performance to meet the daily peaks of demand.

Freezing cylinder

One, 2.0 litre

Hourly production* (approximately)

30Kg or 45 litres per hour with 50% overrun

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.

Mix hopper and pump

One, 8 litre. Separate hopper refrigeration maintains the mix below 5°C during Auto and Standby modes. Simplified gear driven pump allows for easy overrun regulation, improving the ice cream texture and reducing operator parts.

Indicator signals

Double Mix Low signals alert the operator to add mix. At the minimum level alert, the unit automatically goes into standby mode to prevent damage.

LCD controls

Viscosity is continually measured to dispense soft serve desserts. Temperatures in the hopper or freezing cylinder may be displayed at any point of operation. History of temperatures and times during the last 400 heat cycles maybe viewed from the display.

Electronic control

Two automatic programs; one for the production of soft ice cream, the other (patented) for the production of sorbet, frozen desserts and natural fruit-based ice cream, both with the ability to set the ideal consistency level.

Technology assistant

The CTS system (patented) is a real electronic assistant which prevents malfunctions, intervening in case of possible misuse by the operator.

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 dispense door in place



Beater

Stainless steel agitator with counter beater and removable scrapers.

Easy installation

Its compact size and the condenser being on the side make it ideal for back counter installation in most locations.

Serving counts

A specific counter function keeps track of the number of serves made.

Dispense flow control

The handle features an adjustable system for regulating the ice cream dispense flow.

*Hourly output figures are based on machines operating in the optimum working environment and may vary depending on your operational circumstances. Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

October 2018

TaylorUK
Soft Serve & Frozen Beverage Equipment

Taylor UK

106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL

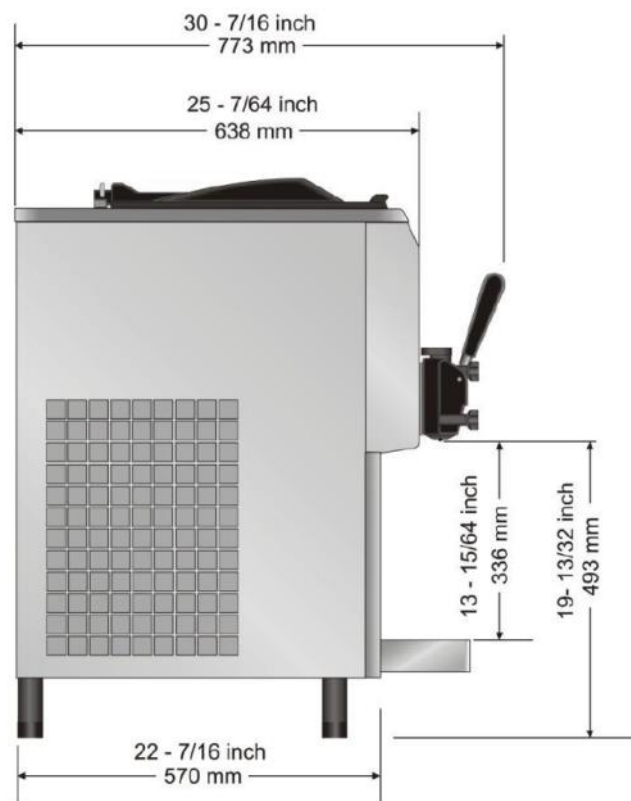
Tel: +44 (0) 1473 350046

Fax: +44 (0) 1473 350001

www.taylor-company.co.uk

sales@taylor-company.co.uk

736 *Heat treatment, pump, soft serve freezer*

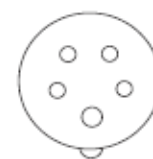


DIMENSIONS		
Height	35.75"	908 mm
Width	15.75"	400 mm
Depth	30.44"	773 mm
Counter clearance*	4.00"	100 mm
*Mounted on legs to allow adequate airflow		
Weight	274 lbs.	124 Kg
Wall air clearance (minimum)*		
Back	2"	50 mm
Sides	6"	152 mm
Technical specification		
Beater motor	2 HP	1,500 W
Fan motor	1/8 HP	100 W
Refrigeration	5,040 BTU/hr	R404A
Hopper agitator	1/40 HP	20 W
Heater	One	2,000 W

The Taylor 736 is AIR cooled ONLY

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

ELECTRICAL SPECIFICATION - THREE PHASE	
Taylor 736	
Voltage	400 VAC
Frequency	50 Hz
Circuit breaker	10 amp
Nominal power	2,600 W
Plug/Socket	IEC 309, 16 amp 5 -pin socket



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



October 2018



Taylor UK
 106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL
 Tel: +44 (0) 1473 350046
 Fax: +44 (0) 1473 350001
www.taylor-company.co.uk
sales@taylor-company.co.uk