

Soft Serve Freezer - Single Flavour, Pump HEAT TREATMENT



ITEM No. _____

Model options:

- ☐ 736/1A Soft Serve Freezer (single phase)
- ☐ 736/3A Soft Serve Freezer (three phase)

Standard equipment:

- Up to 14 day cleaning cycle (standard)
- Hopper agitator
- 1x Starter kit sanitiser sachets
- 1x White cleaning bucket
- 1x Bottle glycerine food safe lubricant
- 1x Cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

Optional extras:

- ☐ Extended service contract (call for details)

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**** - 30Kg or 45 litres per hour with 50% overrun (approximately)
- ♦ **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 & 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.



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 - May 2024

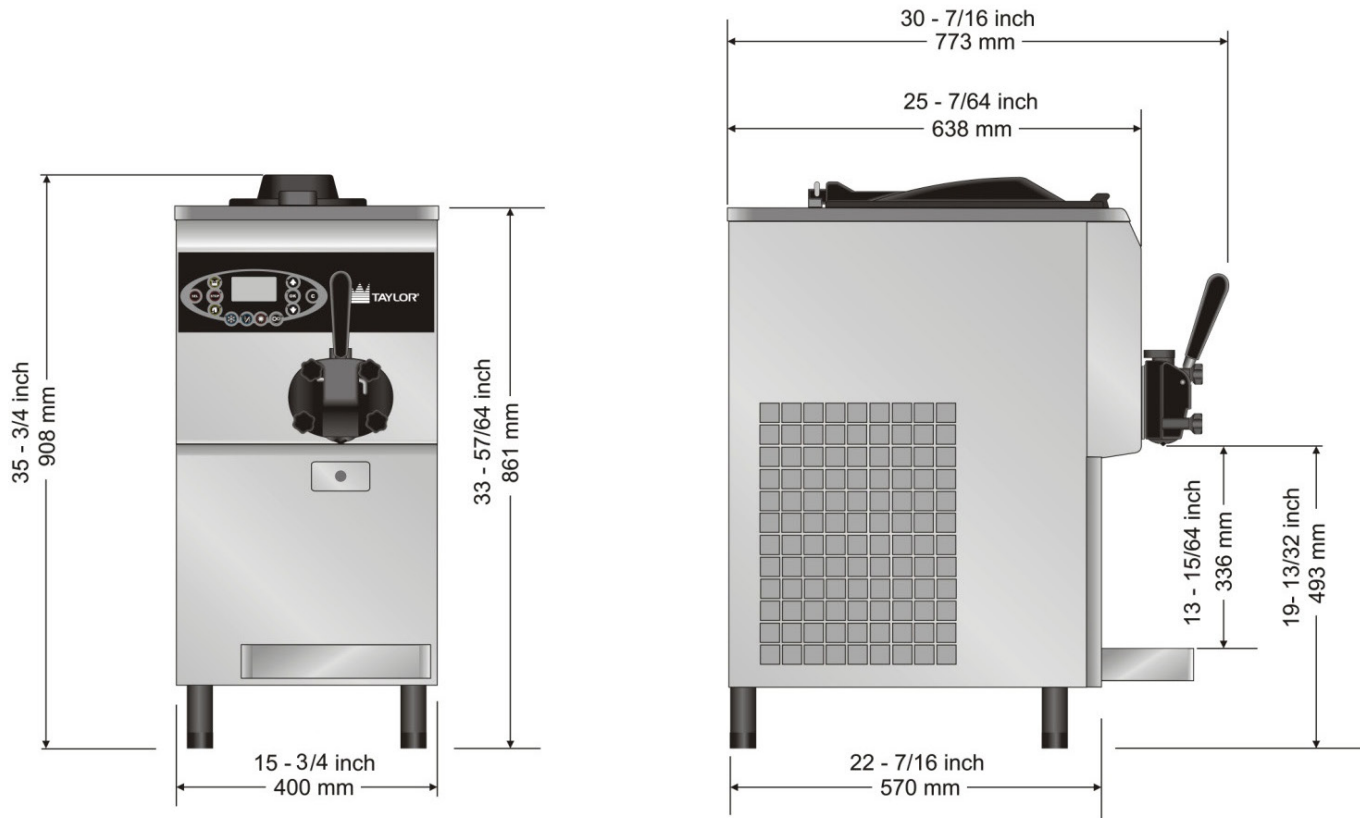
736





Soft Serve Freezer - Single Flavour, Pump HEAT TREATMENT

ITEM No. _____

Section view: (Dimensions shown in brackets in mm)



TAYLOR 736	SINGLE PHASE		THREE PHASE
External dimensions (WxDxH) inc. Handle	400 x 773 x 908 mm		
Net weight / crated weight (freezer only)	124.0 Kg / 154.0 Kg		
Wall clearance* (sides/back)	150 mm / 30 mm		
Soft serve freezers are NOT designed for built-in installation			
Refrigeration system - Main	35 LRA - R290		
Refrigeration system - Hopper	N/A - single system cool/heat		
Beater motor (No./Power)	1 - 2.0 HP		
Noise Level	≤ 78 dB (A)		
Cooling	Air ONLY		
Approximate hourly production**	30Kg / 45.0 ltr		
Voltage	230v / 50Hz / 1Ph	400v / 50Hz / 3Ph	
Minimum circuit ampacity	16 amps	11 amps per phase	
Circuit breaker / Type	25 amp / C-Type	16 amp / C-Type	
Isolator socket	32 amp (1P+N+E)  BLUE	32 amp (3P+N+E)  RED	

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



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 - May 2024