



Item No. _____

C602

Heat Treatment Combination Shake and Soft Serve Freezer



C602



Features

Heat Treatment freezers address McDonalds system-wide concerns of labor, product waste, maintenance and repair costs. The Heat Treatment system provides a daily heating and cooling cycle to safely maintain dairy products up to 28 days before a complete disassembly and cleaning is required. Approved for use with Triple Thick Shake (TTS) syrups.

Shake Dispensing

Offer four separate shake flavors: chocolate, vanilla, strawberry and an optional flavor. Place the cup in the cup holder below the door spout and press the proper flavor button. Elimination of the draw handle prevents manual closing and reduces operator parts. The portion control automatically shuts off the syrup before the dispensing door closes to minimize carry over of flavor or color.

Shake Syrup System

Syrup delivery system allows syrups to be dispensed from the original packaging, located in the lower front compartment. Syrups may contain soft particulates, such as soft pulp and seeds up to 1/4" (6 mm), to serve premium quality shakes. Peristaltic pumps deliver the proper amount of syrup for the best flavor and consistency. For each new syrup container, the microprocessor control calibrates the proper syrup flow the first time, without additional adjustments.

Soft Serve Dispensing

Adjustable draw handle allows the operator to adjust the draw rate. Star design pattern is integrated into the dispensing door, reducing operator replacement parts.

Touch Screen Control

Microprocessor touch controls are embedded in durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to serve consistent quality shake and soft serve. LED displays the number of days to brush cleaning. Temperatures in the hoppers or freezing cylinders 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.

Syrup Rail, Cup and Cone Dispenser

Four compartment syrup rail for sundae toppings; two heated and two room temperature. (Syrup rail inserts and, cup, cone dispensers must be ordered from McD (KES) kitchen equipment suppliers)

Indicator Lights and Audible Alarms

Mix Low light and operator enabled audible alarm alert the operator to add mix. When the Mix Out light flashes, the unit automatically goes into Standby mode to prevent damage.

Freezing Cylinder

Shake side, 7 quart (6.6 liter). Soft Serve side, 3.4 quart (3.2 liter).

Mix Hopper

Two, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C). New, simplified air/mix pumps deliver the precise amount of air and mix to the freezing cylinder, and reduces operator parts.

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.

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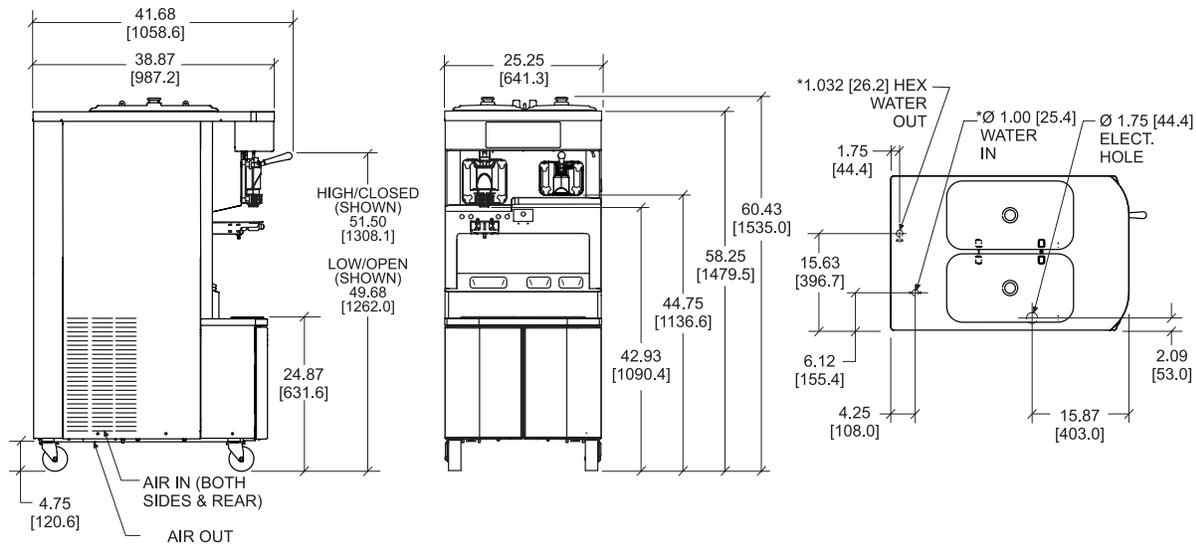
Standard 6



LISTED
SA2650



Selected 50
Hz. Models



FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO (PLUS OR MINUS 1/16 INCH [1,5mm] / *WATER COOLED ONLY).

TOP VIEW - OPERATOR END
ALL CONNECTIONS LOCATED UNDERSIDE OF BASE

Weights	lbs.	kgs.
Net	815	369.7
Crated	1022	463.6
Volume	cu. ft.	cu. m.
Volume	67.4	1.91
Dimensions	in.	mm.
Width	25-1/4	641
Depth	38-7/8	987
Height	60-7/16	1535
Floor Clearance	4-3/4	121

*Mounted on standard casters

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires(W)
208-230/60/3 Air	45	35	3P 3W
208-230/60/3 Water	45	35	3P 3W
220-240/50/3 Air	45	35	3P 3W
380-415/50/3N~ Air	35	31	4P 5W
380-415/50/3N~ Water	35	31	4P 5W

McDonald's specifies Hubbell A460P9 Plug for 208-230/60/3 equipment

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.

(For exact electrical information and approval marks, always refer to the data label of the unit.)

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

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____

Neutral: Yes No **Cooling:** Air Water NA

Options: _____

Authorized Taylor Distributor

Specifications

Electrical

One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

Beater Motor

Shake, 1.0 HP; Soft Serve, 1.5 HP

Refrigeration System

Shake, 11,000 BTU/hr.; Soft Serve, 9,500 BTU/hr. R404A (BTU's may vary depending on compressor used.)

Air Cooled

Minimum 3" (76 mm) around all sides. Install the deflector provided to prevent recirculation of warm air. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Water Cooled

Water inlet and drain connections under side of base 1/2" FPT.

Taylor Model C602 Combination Shake and Soft Serve Freezers may be installed only in McDonalds Corporation Restaurants.

Limited Warranty

Taylor Company warrants each freezer to be free of manufacturing defects for: (a) one (1) year on labor (see warranty/checkout card); (b) one (1) year on electrical and other parts designated as "103"; two (2) years on beater motor, electronic controls and gear drive units designated as "212"; (d) five (5) years on refrigeration compressors and freezing cylinders designated as "512"; and (e) no warranty on wear items designated as "000"; in the Taylor manual. This warranty is valid only if required service work is provided by an authorized service agency. For further details, please contact your local Taylor distributor.



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