# SB25 MAGNABLEND



### Blended Frozen Beverage Station



#### ITEM No.

Model options: SB25 Blended Frozen Beverage Station (AIR cooled as standard)

Standard equipment: 2x Blending jugs 1x Standard hopper 12 Months parts & labour warranty

Optional extras: 'Milk Whip' blending jugs Extra-large ice hopper Water pressure boost pump

#### Features:

Experience the Revolution Faster, smarter and better — the quick service blender of tomorrow has arrived. Designed to increase speed of service in every way, MagnaBlend redefines efficiency as we know it.

- **Speed of Service** Designed to increase speed of service in every way, a stunning 9-second blend time helps to consistently deliver delicious blended frozen beverages throughout all day parts.
- Integrated Design The integrated shaved ice dispenser and rinse station remove the need for employees to move back and forth between separate prep areas. Simply blend, rinse and repeat.
- •Simple Operation User friendly keypad allows for 5 beverage profiles using 4 sizes and up to 2 16 oz. (473 ml) drinks per blending cycle.
- •Ice Hopper Standard ice bin holds approximately 13 lbs (5.9 kgs) of ice. The optional extra large bin holds approximately 28 lbs (12.7 kgs) of ice.
- •Blender Pitchers/Jugs BPA-free. Blends up to 2 16 oz. (473 ml) drinks at once. The MagnaBlend comes with two blending pitchers to maximizes throughput.
- Breakthrough Magnetic Technology Instead of relying on direct contact gear mechanisms that can wear down, MagnaBlend eliminates friction by utilizing magnetic force. A sealed design locks out damaging moisture

•Customisable Menu - Connect to a laptop to use the recipe software to create signature drinks and easily share recipes with your entire franchise network.

Please Note: The SB25 MagnaBlend is best used with Commercial Drop Ice AKA dice ice. Commercial drop ice's softer texture allows for maximum performance and drink consistency.

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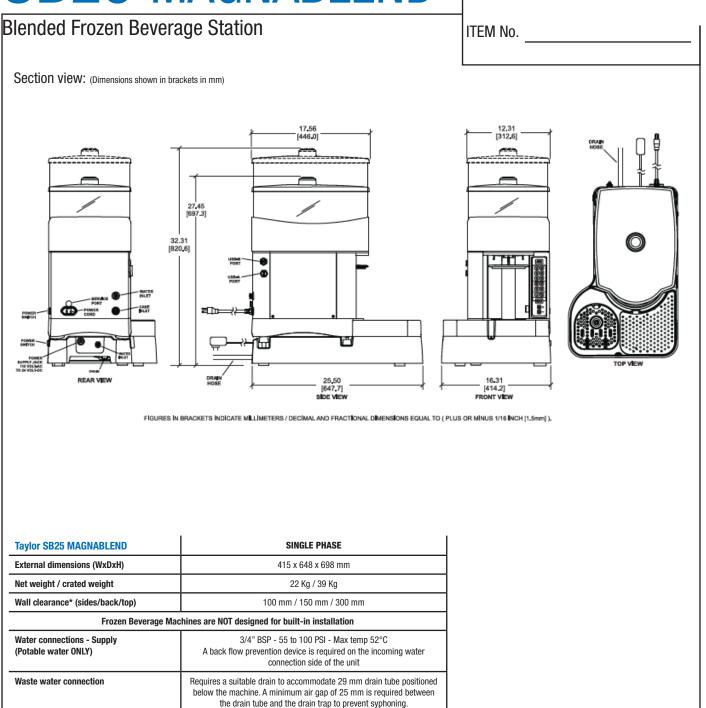
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Water connections - Supply (Potable water ONLY) Waste water connection Recommended ice Voltage Minimum amp draw (blend Circuit breaker/fuse Isolator socket

uon	below the machine. A minimum air gap of 25 mm is required the drain tube and the drain trap to prevent syphonic
	Commercial Drop or Dice Ice
	230v / 50Hz / 1Ph
(blender/rinse station)	10 / 1 amps
	1x 13 amp / 1x 5 amp
	2x 13amp (1P+N+E) <b>2X</b>

\*A minimum of 4" (100 mm) of clearance is required behind the unit to allow for proper routing of the drainage hardware. 12" (304 mm) of air clearance is required above the unit to allow for proper loading of ice into the ice hopper.

 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.

IMPORTANT: The blender must be installed on a level surface

The customer is responsible for any modifications which need to be made to counters to accommodate water and drain hoses prior to installation.



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