

# OPERATOR'S MANUAL



## **Model C303 & C314 Slush Freezers**

**Original Operating Instructions**

**066732-M**

8/19/10 (Original Publication)  
(Updated 7/24/15)

**Complete this page for quick reference when service is required:**

Taylor Distributor: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

Service: \_\_\_\_\_

Parts: \_\_\_\_\_

Date of Installation: \_\_\_\_\_

**Information found on the data label:**

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Electrical Specs: Voltage \_\_\_\_\_ Cycle \_\_\_\_\_

Phase \_\_\_\_\_

Maximum Fuse Size: \_\_\_\_\_ A

Minimum Wire Ampacity: \_\_\_\_\_ A

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066732-M

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Taylor Company  
a division of Carrier Commercial Refrigeration, Inc.  
750 N. Blackhawk Blvd.  
Rockton, IL 61072

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**Note:** Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

**Note:** Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

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(Updated July, 2015)

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# Section 1

# To the Installer

The following information has been included in the manual as safety and regulatory guidelines. For complete installation instructions, please see the Installation Checklist.

**Note:** Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

## Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure all possible hazards to the user or equipment have been addressed.

**For Indoor Use Only:** This unit is designed to operate indoors, under normal ambient temperatures of 70° - 75°F (21° - 24°C). The freezer has successfully performed in high ambient temperatures of 104°(40°C) at reduced capacities.



This unit must **NOT** be installed in an area where a water jet or hose can be used. **NEVER** use a water jet or hose to rinse or clean the unit. Failure to follow this instruction may result in electrocution.



This unit must be installed on a level surface to avoid the hazard of tipping. Extreme care should be taken when moving this equipment for any reason. Two or more persons are required to safely move this unit. Failure to comply may result in personal injury or equipment damage.

Uncrate the unit and inspect it for damage. Report any damage to your Taylor Distributor.

This piece of equipment is made in the USA and has USA sizes of hardware. All metric conversions are approximate and vary in size.

## Air Cooled Units

Air cooled units require a minimum of 3" (76 mm) of air space both sides, 3" (76 mm) at the rear, and 12" (305 mm) on the top of the unit. Minimum air clearances must be met to assure adequate air flow for optimum performance.

## Installer Safety



In all areas of the world, equipment should be installed in accordance with existing local codes. Please contact your local authorities if you have any questions.

Care should be taken to ensure that all basic safety practices are followed during the installation and servicing activities related to the installation and service of Taylor equipment.

- Only authorized Taylor service personnel should perform installation and repairs on the equipment.
- Authorized service personnel should consult OSHA Standard 29CFR1910.147 or the applicable code of the local area for the industry standards on lockout/tagout procedures before beginning any installation or repairs.
- Authorized service personnel must ensure that proper PPE is available and worn when required during installation and service.
- Authorized service personnel must remove all metal jewelry, rings, and watches before working on electrical equipment.



This unit has many sharp edges that can cause severe injuries.

## Water Cooled Refrigeration Units (Water Cooled Units Only)

On the back of the unit, two additional 3/8" (9.5 mm) F.P.T. water connections for condenser inlet and outlet have been provided for easy hook-up. 3/8" (9.5 mm) inside diameter water lines should be connected to the machine. Flexible lines are recommended if local codes permit. Failure to use adequate size water lines may cause the unit to go out on high head pressure and shut down.

Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the automatic water valve.

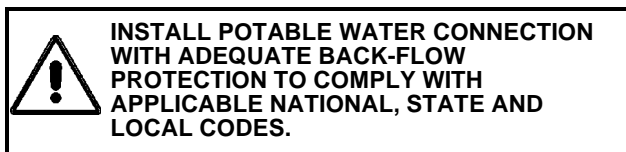
**DO NOT INSTALL A HAND SHUT-OFF VALVE ON THE "OUT" LINE!** Water cooled units are counter flow and the water should flow in this order: First, through the automatic water valve. Second, through the inlet located at the bottom of the condenser. Third, through the outlet fitting located at the top of the condenser **to an open trap drain**.

**IMPORTANT:** Water pressures are pre-set at the factory. **Do not adjust the water pressure.** Improper water adjustments may cause operation discrepancies.

## Water Connections

An adequate cold water supply must be provided with a hand shut-off valve. On the back of the remote carbonator, a 3/8" (9.5 mm) M.F.L. water connection has been provided for easy hook-up. A flexible line is recommended, if local codes permit. A minimum of 25 psi (1.7 bar/172 kPa) water pressure is required to avoid having the unit cut out the low water pressure switch. A booster pump must be provided if this pressure is not available.

**Note:** Water lines beyond 200 ft. (61 m) require 1/2" (13 mm) water lines.



It is always a good practice to have a filter system to improve the quality of the water and to avoid clogging the operating components.

**IMPORTANT:** The water filter (064422-SER) must be thoroughly flushed with water before connecting it to the machine. This removes any loose particles present from the manufacture of the filter that could clog the flow control. To flush the filter, connect the inlet end of the filter to the water supply. Position the outlet end of the filter over an empty pail. Open the water supply. Allow water to flow through the filter until the water exiting the filter is clear. Close the water supply. Attach the outlet end of the filter to the machine. Reopen the water supply.

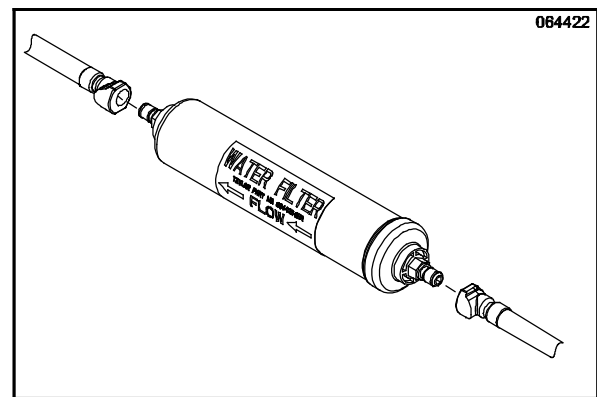


Figure 1

## Electrical Connections

Each freezer requires two power supplies. One for the main unit and one for the remote carbonator. Check the data label(s) on the freezer for branch circuit overcurrent protection or fuse, circuit ampacity and electrical specifications. Refer to the wiring diagram provided inside the control box for proper power connections.

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.

The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety.

The NEC is a United States regulatory agency. International users must follow local electrical codes.



DO NOT operate this freezer with larger fuses than specified on the unit data label. Failure to follow this instruction may result in electrocution or damage to the machine.



This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipment's frame.

Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.



Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.

Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.



**CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!**



**FOLLOW YOUR LOCAL ELECTRICAL CODES!**

## Beater Rotation



Beater rotation must be **clockwise** as viewed looking into the freezing cylinder.



**The following repairs must be performed by an authorized Taylor Service Technician.**

To correct rotation on a single-phase unit, change the leads on the capacitor in the watt-control electrical box. (See wiring diagram for details.)

To correct the rotation on a three-phase unit, interchange any two incoming power supply lines at the freezer main terminal block only.

## Initial Freezing Cylinder Cleaning

Due to the types of products used in FCB equipment, it is imperative that the freezing cylinder and the inlet tube be thoroughly brush cleaned, rinsed, and sanitized before running any product.

Prepare a cleaning solution, using 2 oz. of liquid detergent in 2 gallons of warm water. Using this solution, brush clean the freezing cylinder and the inlet tube. Rinse the freezing cylinder and the inlet tube with clean water. Sanitize, using the sanitizing procedures outlined in this Operator Manual, starting on page 27.

## Refrigerant



In consideration of our environment, Taylor uses only earth friendly HFC refrigerants. The HFC refrigerant used in this unit is R404A. This refrigerant is generally considered non-toxic and non-flammable, with an Ozone Depleting Potential (ODP) of zero (0).

However, any gas under pressure is potentially hazardous and must be handled with caution.

NEVER fill any refrigerant cylinder completely with liquid. Filling the cylinder to approximately 80% will allow for normal expansion.



Use only R404A refrigerant that conforms to the AHRI standard 700 specification. The use of any other refrigerant may expose users and operators to unexpected safety hazards.



Refrigerant liquid sprayed onto the skin may cause serious damage to tissue. Keep eyes and skin protected. If refrigerant burns should occur, flush immediately with cold water. If burns are severe, apply ice packs and contact a physician immediately.

Taylor reminds technicians to be cautious of government laws regarding refrigerant recovery, recycling, and reclaiming systems. If you have any questions regarding these laws, please contact the factory Service Department.



**WARNING:** R404A refrigerant used in conjunction with polyolester oils is extremely moisture absorbent. When opening a refrigeration system, the maximum time the system is open must not exceed 15 minutes. Cap all open tubing to prevent humid air or water from being absorbed by the oil.



## Section 2

## To the Operator

The freezer you have purchased has been carefully engineered and manufactured to give you dependable operation.

When properly operated and cared for, your freezer will produce a consistent quality product. Like all mechanical products, this machine will require cleaning and scheduled maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment.

Your freezer will NOT eventually compensate and correct for any errors during the set-up or filling operations. Thus, the initial assembly and priming procedures are of extreme importance. It is strongly recommended that all personnel responsible for the equipment's operation study these procedures together in order to be properly trained and to make sure that no misunderstandings exist.

In the event you should require technical assistance, please contact your local authorized Taylor Distributor for service.

**Note:** Your Taylor warranty is valid only if the parts are authorized Taylor parts, purchased from the local authorized Taylor Distributor, and only if all required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on units or parts if non-Taylor approved parts or incorrect refrigerant were installed in the unit, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by abuse, misuse, neglect, or failure to follow all operating instructions. For full details of your Taylor Warranty, please see the Limited Warranty section in this manual.



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste. The user is responsible

for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

### Compressor Warranty Disclaimer

The refrigeration compressor(s) on this unit are warranted for the term stated in the Limited Warranty section in this manual. However, due to the Montreal Protocol and the U.S. Clean Air Act Amendments of 1990, many new refrigerants are being tested and developed, thus seeking their way into the service industry. Some of these new refrigerants are being advertised as drop-in replacements for numerous applications. It should be noted that in the event of ordinary service to this unit's refrigeration system, **only the refrigerant specified on the affixed data label should be used**. The unauthorized use of alternate refrigerants will void your Taylor compressor warranty. It is the unit owner's responsibility to make this fact known to any technician he employs.

It should also be noted that Taylor does not warrant the refrigerant used in its equipment. For example, if the refrigerant is lost during the course of ordinary service to this unit, Taylor has no obligation to either supply or provide replacement refrigerant either at billable or unbillable terms. Taylor will recommend a suitable replacement if the original refrigerant is banned, obsoleted, or no longer available during the five (5) year Taylor warranty of the compressor.

From time-to-time Taylor may test new refrigerant alternates. Should a new refrigerant alternate prove, through Taylor's testing, that it would be accepted as a drop-in replacement for this unit, then the disclaimer in this "Compressor Warranty Disclaimer" section will not apply to the use of the alternate refrigerant approved by Taylor.

To find out the current status of an alternate refrigerant as it relates to your compressor warranty, call Taylor or your local authorized Taylor distributor. Be prepared to provide the Model/Serial Number of the unit in question.

**Note: Continuing research results in steady improvements; therefore, information in this Operator Manual is subject to change without notice.**

## Section 3

## Safety

We, at Taylor Company, are concerned about the safety of the operator when he or she comes in contact with the freezer and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both the operator and the service technician. As an example, warning labels have been attached to the freezer to further point out safety precautions.



**IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may damage the machine and its components. Component damage will result in part replacement expense and service repair expense.**



**DO NOT** operate the freezer without reading this Operator Manual. Failure to follow this instruction may result in equipment damage, poor freezer performance, health hazards, or personal injury.



This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipment's frame.



**DO NOT** use a water jet to clean or rinse the freezer. Failure to follow these instructions may result in serious electrical shock.



- **DO NOT** operate the freezer unless it is properly grounded.
- **DO NOT** operate the freezer with larger fuses than specified on the data label.
- All repairs must be performed by an authorized Taylor service technician.
- The main power supplies to the machine must be disconnected prior to performing any repairs.
- For Cord Connected Units: Only Taylor authorized service technicians or licensed electricians may install a plug or replacement cord on these units.
- Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source, must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices, such as a GFI, to protect against the leakage of current, installed by authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed, flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.

Failure to follow these instructions may result in electrocution. Contact your local authorized Taylor Distributor for service.



- **DO NOT** allow untrained personnel to operate this machine.
- **DO NOT** operate the freezer unless all service panels and access doors are restrained with screws.
- **DO NOT** remove any internal operating parts (example: freezer door, beater, scraper blades, etc.) unless all control switches are in the OFF position.

Failure to follow these instructions may result in severe personal injury from hazardous moving parts.



This unit has many sharp edges that can cause severe injuries.

- **DO NOT** put objects or fingers in the door spout. This may contaminate the product and cause severe personal injury from blade contact.
- **USE EXTREME CAUTION** when removing the beater assembly. The scraper blades are very sharp.



**CAUTION: This unit is pressurized when in operation.** The control switch must be in the OFF position until the unit is completely assembled. No part should ever be removed from the machine while it is in operation. No parts should be removed until the control switch has been turned to the OFF position and all pressure has been relieved by opening the draw valve. Failure to follow this instruction may result in severe personal injury from hazardous moving parts or from the impact of propelled parts.



Access to the service area of the unit is restricted to persons having knowledge and practical experience with the appliance, in particular as far as safety and hygiene are concerned.



This unit must be installed on a level surface to avoid the hazard of tipping. Extreme care should be taken in moving this equipment for any reason. Two or more persons are required to safely move this unit. Failure to comply may result in personnel injury or equipment damage.



Cleaning and sanitizing schedules are governed by your state or local regulatory agencies and must be followed accordingly. Please refer to the cleaning section of this manual for the proper procedure to clean this unit.



This machine is designed to maintain product temperature under 41°F (5°C). Any product being added to this machine must be below 41°F (5°C). Failure to follow this instruction may result in health hazards and poor freezer performance.

**DO NOT** obstruct air intake and discharge openings: Air cooled units require a minimum of 3" (76 mm) of air space on both sides, 3" (76 mm) at the rear, and 12" (305 mm) on the top of the unit. Minimum air clearances must be met to assure adequate air flow for optimum performance.

**For Indoor Use Only:** This unit is designed to operate indoors, under normal ambient temperatures of 70°-75°F (21°-24°C). The freezer has successfully performed in high ambient temperatures of 104° (40°C) at reduced capacities.

**DO NOT** run the machine without product. Failure to follow this instruction can result in damage to the machine.

**NOISE LEVEL:** Airborne noise emission does not exceed 78 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

# Section 4 Operator Parts Identification

## Model C303

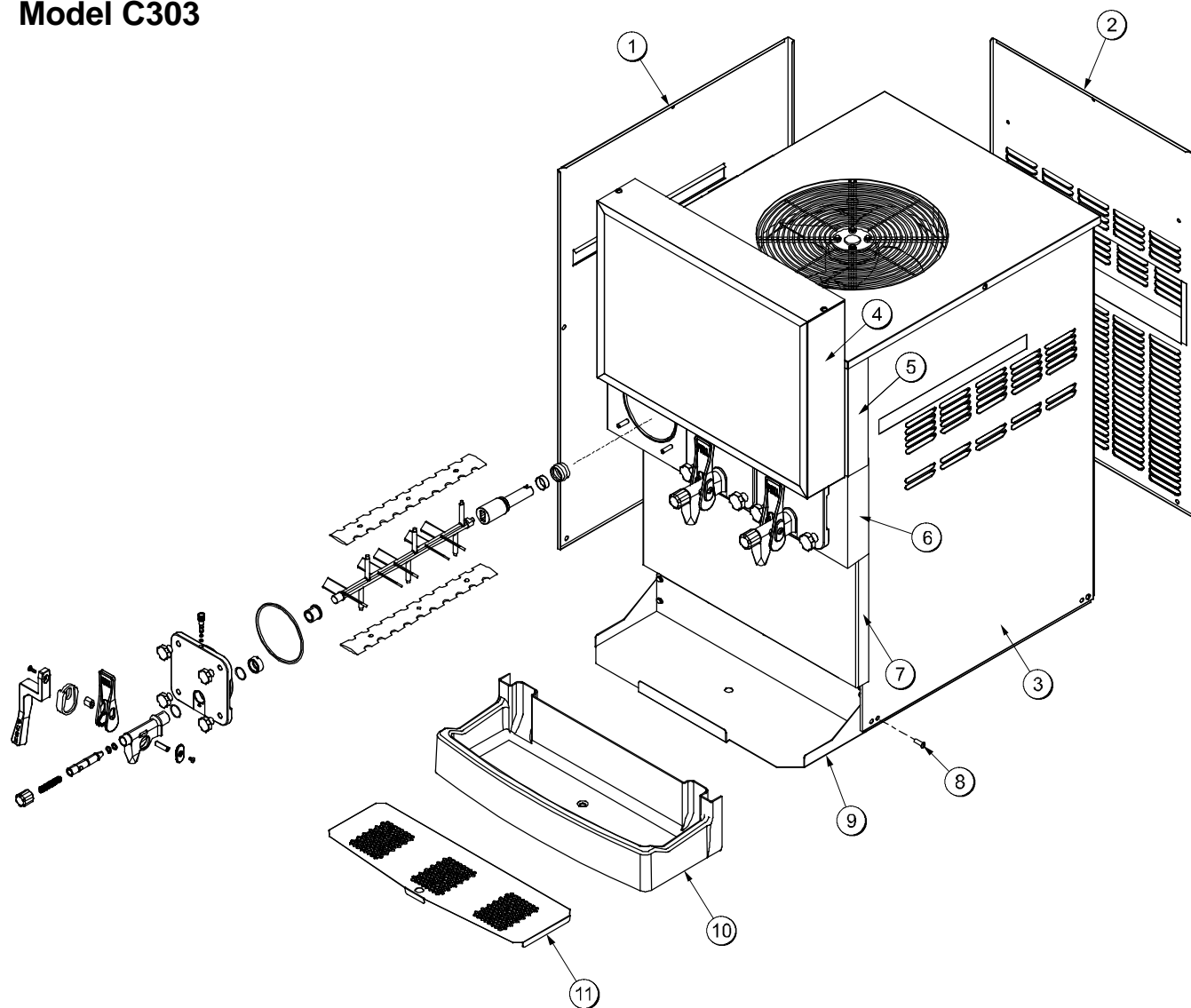


Figure 2

ITEM	DESCRIPTION	PART NO.
1	PANEL-SIDE-LEFT	059721
2	PANEL A.-REAR	X66671
3	PANEL-SIDE-RIGHT	059722
4	DISPLAY-LED *C303 P.O.P.	066670
5	PANEL-FRONT-UPPER	066682
6	PANEL-FRONT-SHELL	066647

ITEM	DESCRIPTION	PART NO.
7	PANEL-FRONT-LOWER	066678
8	SCREW-10-32 X 1/2 SLTD TRUS	037734
9	SHELF-DRIP TRAY	066677
10	TRAY-DRIP	066676
11	SHIELD-SPLASH	066680

# **Model C314**

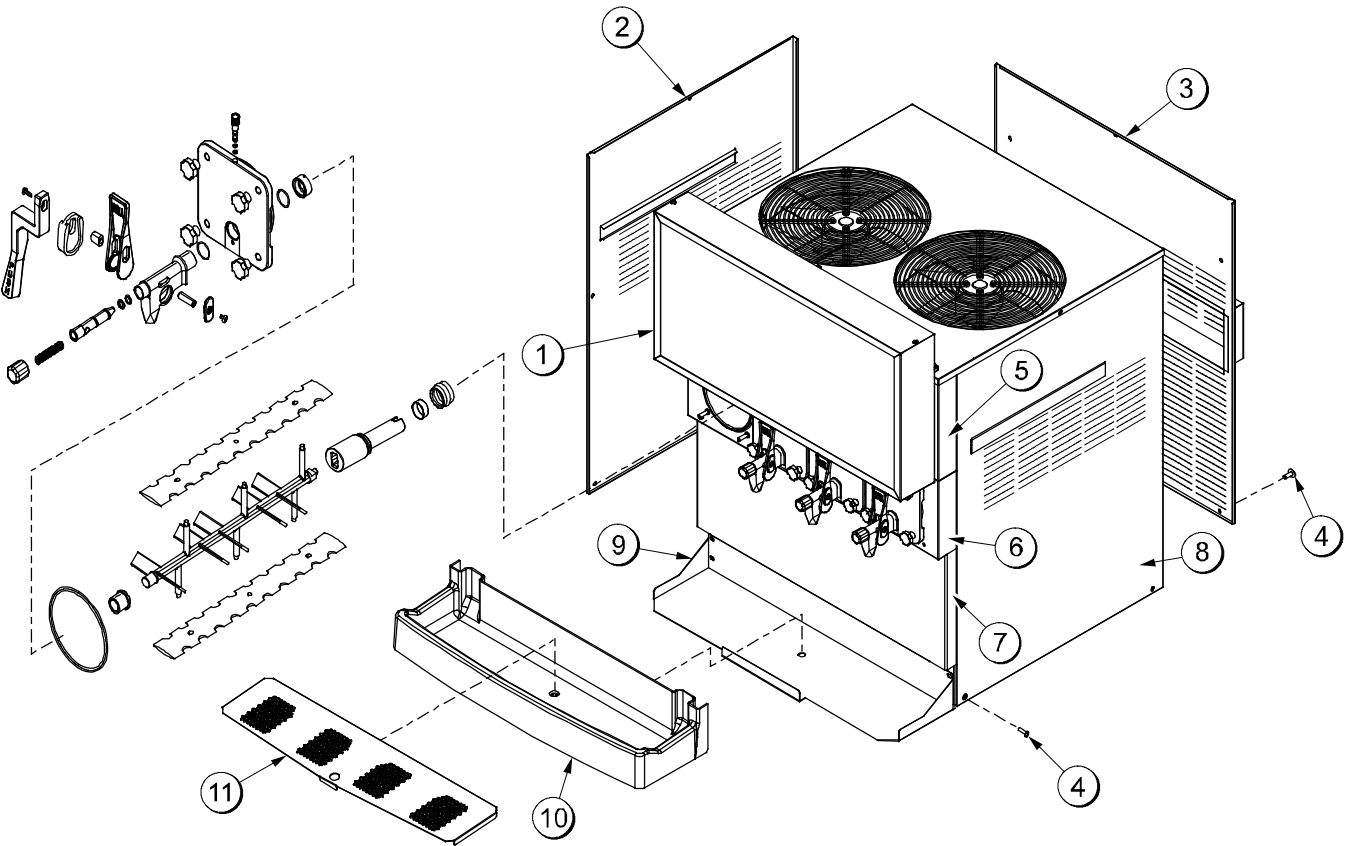


Figure 3

ITEM	DESCRIPTION	PART NO.
1	DISPLAY-LED-15.4" TALL	068575
2	PANEL-SIDE-LEFT	059721
3	PANEL A.-REAR	X68182
4	SCREW-10-32X1/2 SLTD TRUS	037734
5	PANEL-FRONT-UPPER	068496
6	PANEL-FRONT-SHELL	059576-SPN

ITEM	DESCRIPTION	PART NO.
7	PANEL-FRONT-LOWER	059652
8	PANEL-SIDE-RIGHT	059722
9	SHELF-DRIP-TRAY	059653
10	TRAY-DRIP	059654
11	SHIELD-SPLASH	059659

## Beater Door Assembly

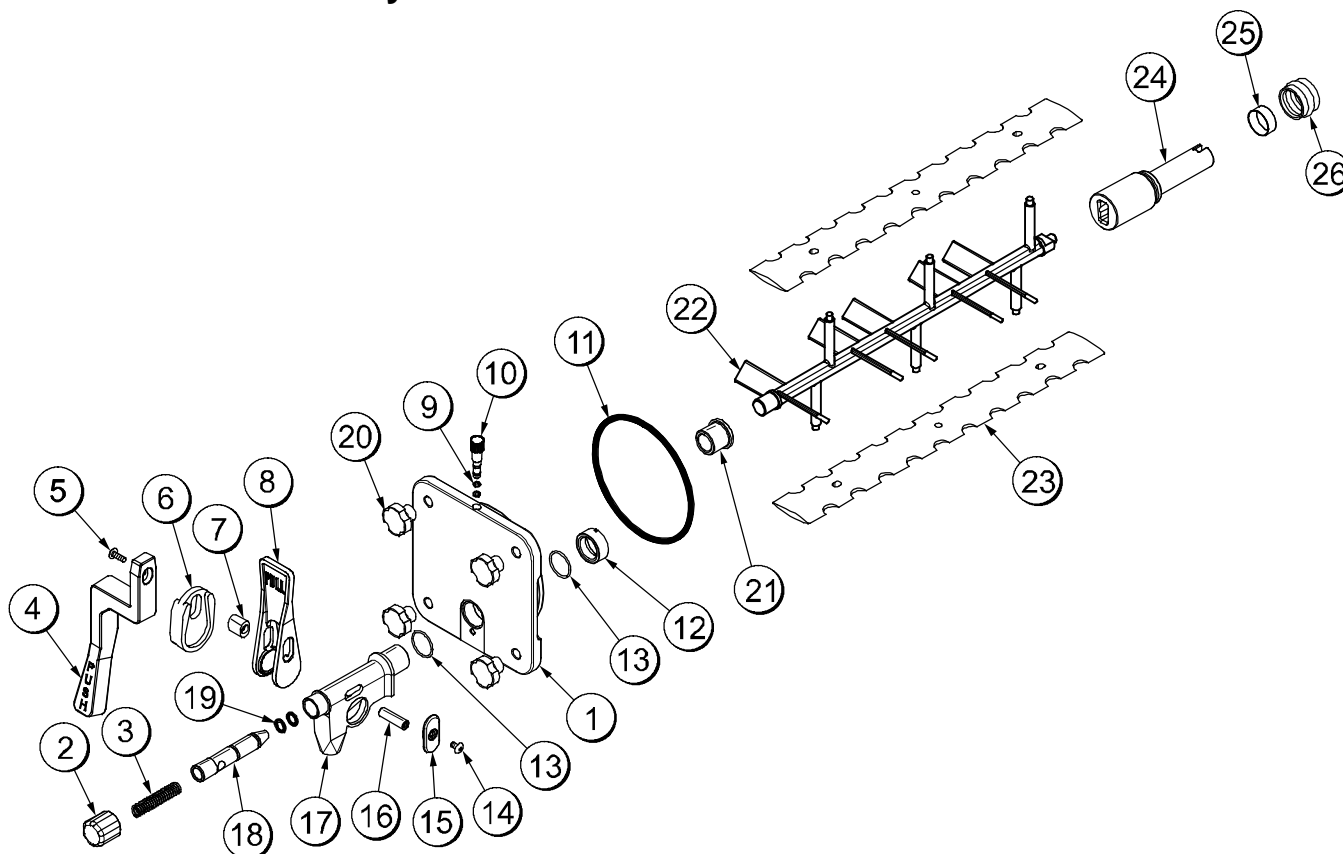


Figure 4

ITEM	DESCRIPTION	PART NO.
1	DOOR A.-FREEZER-SLUSH	X80599
2	CAP-SPOUT-DOOR-FCB-BLK	046191-BLA
3	SPRING-COMP.480X.072X3.0	039320
4	HANDLE-ADA-FCB	068580
5	SCREW-10/32X1" PHIL TRUSS	069069
6	ADAPTOR-MOUNTING-ADA	068579
7	PIN-HANDLE-ADA-FCB	068601
8	HANDLE-DRAW-FCB-BLACK	046192-BLA
9	O-RING-9/32 OD X 1/16 WALL	029751
10	PLUG-PRIME-SLUSH-PRESS	039568
11	O-RING-5-1/40.D. X .210W	017003
12	NUT-SPOUT-DOOR-SLUSH	039323
13	O-RING-1.129 ODX.989IDX.070	039219
14	SCREW-10-32X3/8 PHIL TRUSS	053869

ITEM	DESCRIPTION	PART NO.
15	SLIDE-HANDLE-DOOR-FCB	046193-BLA
16	PIN-PIVOT-SPOUT-DOOR	039321
17	SPOUT-DOOR-FCB-BLACK	046190-BLA
18	VALVE-DRAW-DOOR-SLUSH	039324
19	O-RING-9/16 OD X .103W	016369
20	NUT-STUD *345-346-349-355*	043666
21	BEARING-FRONT-SLUSH	039349
22	BEATER-PLASTIC-FCB-PRESS	041182
23	BLADE-SCRAPER-FCB 16L	041103
24	SHAFT-BEATER-SLUSH-POCKET	083143
25	BUSHING-BEATER SHAFT/BOOT SEAL	042278
26	SEAL-DRIVE SHAFT	032560

## Accessories

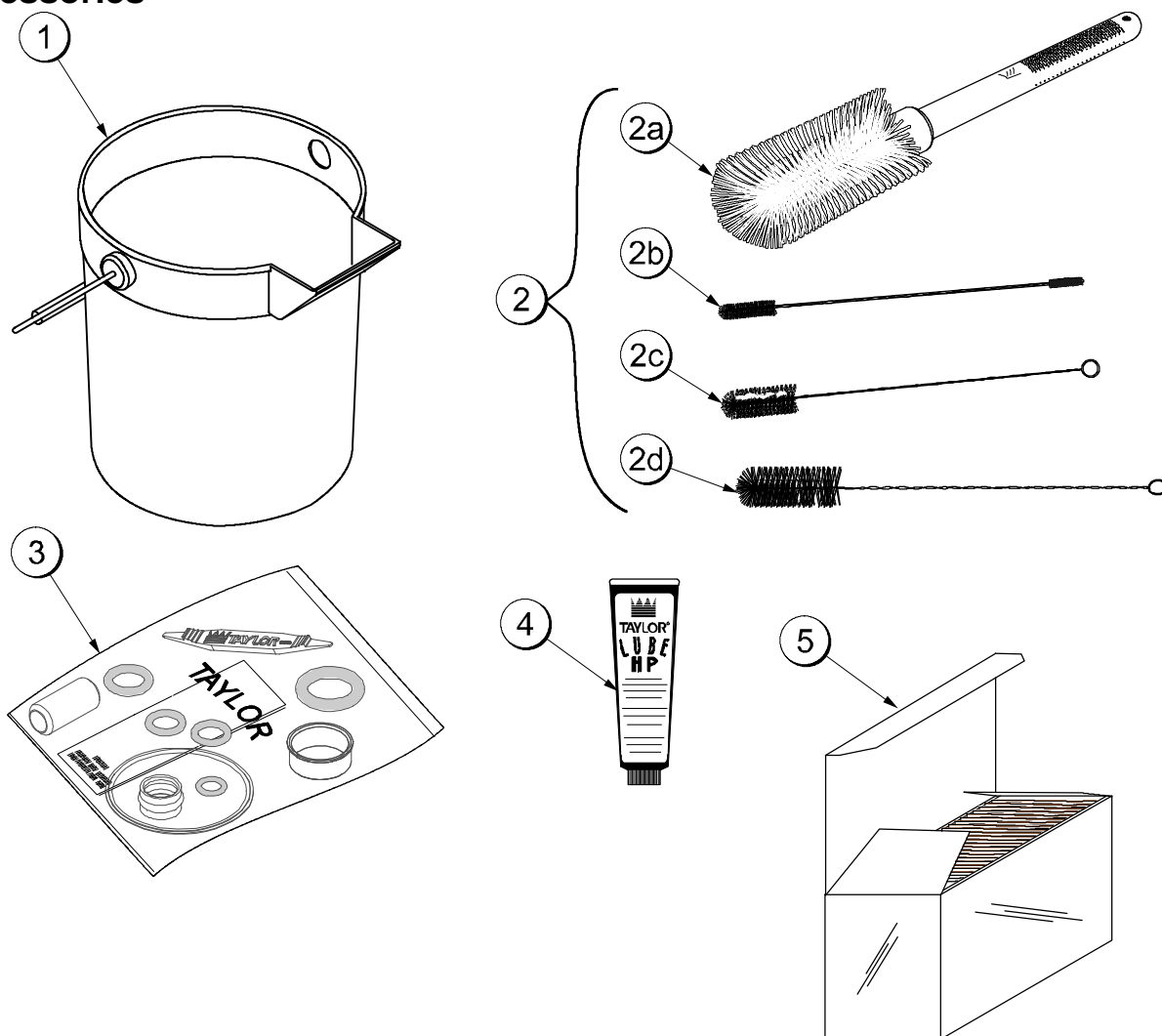


Figure 5

ITEM	DESCRIPTION	PART NO.
1	PAIL-10 QT	013163
2	BRUSH A. (INCLUDES 2a-2d)	X64275
2a	BRUSH-MIX PUMP BODY-3"x7"	023316
2b	BRUSH-DOUBLE ENDED	013072
2c	BRUSH-REAR BRG 1"DX2"L	013071

ITEM	DESCRIPTION	PART NO.
2d	BRUSH-DRAW VALVE 1-1/2"OD	014753
3	KIT A.-TUNE UP	X59121
4	LUBRICANT-TAYLOR HI PERF	048232
5	SANITIZER-STERA SHEEN	SEE NOTE

**\*Note:** A sample container of sanitizer is sent with the unit. For reorders, order Stera Sheen part no. 055492 (100 packs) or Kay-5 part no. 041082 (125 packs).

# Section 5

## Important: To the Operator

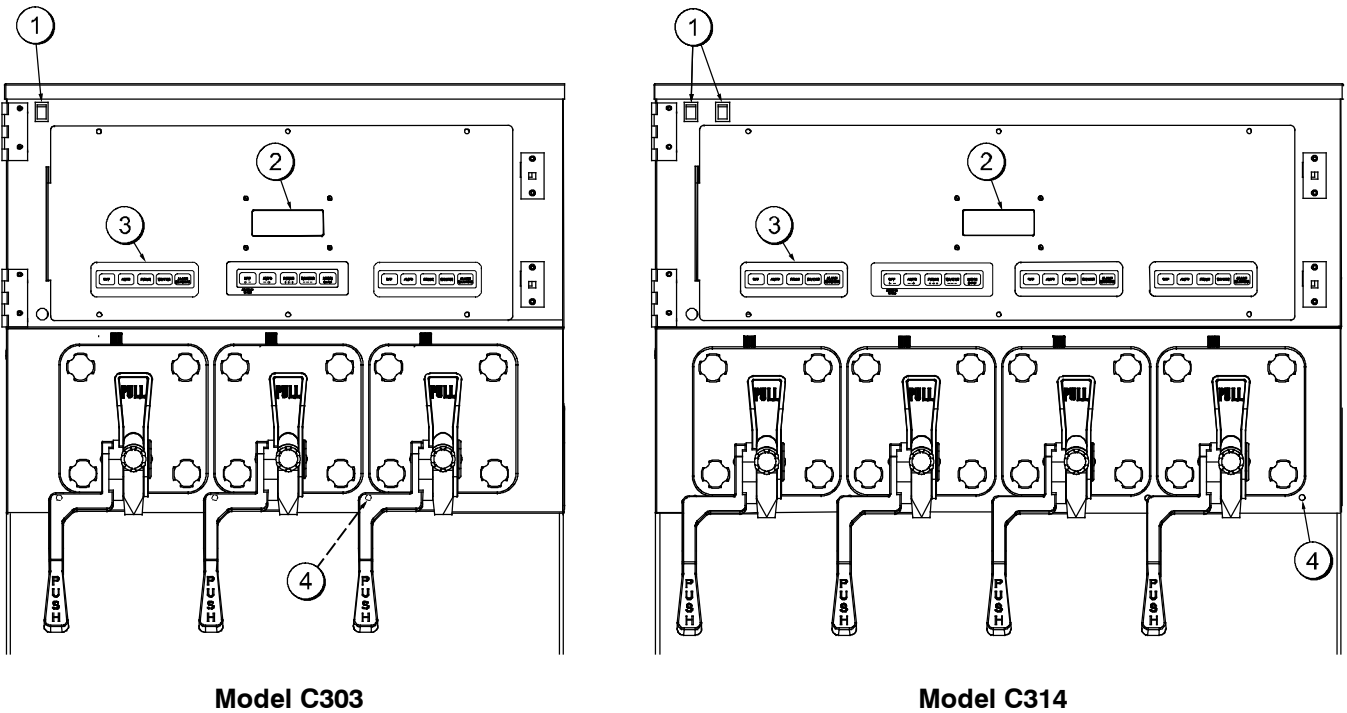


Figure 6

ITEM	DESCRIPTION
1	CONTROL SWITCH
2	LIQUID CRYSTAL DISPLAY
3	KEYPADS
4	PRODUCT LIGHT

To identify the freezing cylinders in these units, the barrels are referred to as follows:

Starting from left to right: barrel 1, barrel 2, barrel 3, and for the C314 only, barrel 4.

### Control Switch

The control switch(s) is located at the top left corner of the upper front panel, behind the illuminated display. When placed in the ON position, this control switch allows machine operation.

### Liquid Crystal Display

There is one Liquid Crystal Display (LCD) located on the upper front panel behind the illuminated display.

The LCD shows the current operating mode of the freezing cylinders. It also indicates whether there is enough syrup, CO<sub>2</sub>, and water being supplied to the freezer. If an error in the machine operation occurs, a warning tone will sound and the word "FAULT" will flash on the third line of the display.



## Operational Mode Displays

The screens illustrated in this section are those seen on the Model C303.  
(The Model C314 screens vary slightly to include the fourth barrel information.)

These screens illustrate the operational mode information displayed during normal operation. The LCD displays information corresponding to the freezing cylinders located directly beneath them.

When the unit is plugged into the wall receptacle and the control switch is in the ON position, the following screen appears.

SAFETY TIMEOUT  
ANY KEY ABORT

The display will remain on the LCD for 60 seconds unless a key is pressed. If any key is pressed (or 60 seconds passes) the following screen appears.

OFF OK	OFF OK	OFF OK
CO2-OK		WATER-OK

**Note:** Syrup, CO<sub>2</sub> and water are satisfied.

Pressing the AUTO (- ->) keys for each freezing cylinder will display the following screen.

AUTO OK	AUTO OK	AUTO OK
CO2-OK		WATER-OK

Line 1 indicates the operating mode for each freezing cylinder.

Line 2 indicates the status of the syrup systems in each freezing cylinder. As long as syrup is available, the word "OK" will appear on the LCD. When the syrup supply is insufficient, the word "OUT" will flash on the LCD. The same rules apply to the fourth line which indicates the status of the CO<sub>2</sub> and the H<sub>2</sub>O.

The third line of this display is a fault indicator. If an error in machine operation occurs, the word "FAULT" will be displayed on the LCD. See the example screen below.

BEATER OUT	BEATER OUT	BEATER OUT
	- -FAULT- -	
CO2-OUT		H2O-OUT

## Operator Menu Display

The **OPERATOR MENU** is used to enter the operating screens. To access the OPERATOR MENU, press the MENU (SEL) key. The cursor will flash under the letter "A", indicating that this is screen A. To select a different screen, use the AUTO (- ->) and OFF (< -) keys to move the cursor to the desired screen selection and press the MENU (SEL) key.

OPERATOR MENU		
A B C D E F G H I		
EXIT MENU		
< - - ->		SEL

## Beater Recovery Display

The Beater Recovery screen only displays when the unit is in the Beater Recovery Mode. If the screen information for the barrel in the Beater Recovery Mode is flashing, it means the barrel is awaiting Defrost. If it is not flashing, the barrel is in the Beater Recovery Mode. The following screen shows barrel 2 in the Beater Recovery Mode.

AUTO OK	DEFR OK	AUTO OK
CO2-OK		WATER-OK

## Operator Menu Timeout

If the display is left in the operator menu or in any of the operator menu selections except "Current Conditions," the display will return to the system mode screen 60 seconds after the last key press. The Current Conditions screen will be displayed until manually changed.

## Finding Current Fault Conditions

Faults, when corrected, are cleared from the fault description screen, with the following exception: BRL NOT COOLING. This fault requires the operator to press the OFF (<- -) key (when in the FAULT DESCRIPTION screen) to clear the fault message and the warning tone.

To see if there is more than one fault in either freezing cylinder, press the PRIME (+ + +) key. To return to the OPERATOR MENU, press the MENU (SEL) key once. To return to the Main Screen, use the AUTO (- ->) key to cycle to MENU ITEM A, then press the MENU (SEL) key.

**Screen B is FAULT DESCRIPTION.** The fault description screen will indicate if there is a fault in one of the freezing cylinders. Upon correction of the fault, the warning tone will stop.

Fault Messages	
Beater Overload	Beater is out on overload.
Chk Refrig Sys Psi	Out on compressor high pressure cut-out.
Thermistor Short	Shorted thermistor probe.
Thermistor Open	Open thermistor probe.
H2O Pressure Low	Water pressure is low.
CO2 Pressure Low	CO <sub>2</sub> pressure is low.
Syrup Pressure Low	Syrup is no longer present.
BRL Temp 2 High	Barrel temperature is above 120°F (49°C).
BRL Not Cooling	Barrel is not cooling after 5 minutes.
No Fault Found	No fault apparent condition.
Beater Over Current	Unit performed Beater Overload Recovery process.

The following are explanations of possible faults and the display screens. Pressing the +++ key shows the faults for each freezing cylinder. The freezing cylinders are referred to as barrel 1 (left barrel), barrel 2 (center barrel), and barrel 3 (right barrel).

1. **NO FAULT FOUND** - No fault conditions are apparent.

FAULT DESCRIPTION		
BARREL 1		
NO FAULT FOUND		
CLR	+++	SEL

2. **BEATER OVERLOAD** - Beater motor is out on overload. When this fault occurs, the affected barrel automatically turns off. The fault clears when the condition is corrected.

FAULT DESCRIPTION		
BARREL 1		
BEATER OVERLOAD		
CLR	+++	SEL

3. **CHK REFRIG SYS PSI** - The compressor is out on high head pressure. When this fault occurs, the machine automatically turns off. The fault clears when the condition is corrected.

FAULT DESCRIPTION		
BARREL 1		
CHK REFRIG SYS PSI		
CLR	+++	SEL

4. **THERMISTOR SHORT** - One of the barrel (freezing cylinder) thermistor probes is faulty.

FAULT DESCRIPTION		
BARREL 1		
THERMISTOR SHORT		
CLR	+++	SEL

5. **THERMISTOR OPEN** - One of the barrel (freezing cylinder) thermistor probes is faulty.

FAULT DESCRIPTION		
BARREL 1		
THERMISTOR OPEN		
CLR	+++	SEL

6. **SYRUP PRESS LOW** - When the syrup out indicator displays a lack of syrup, the barrel enters the HOLD mode. No refrigeration or product flow from the flow control is allowed. The beater will operate as long as the barrel temperature is below 50°F (10°C).

**FAULT DESCRIPTION**

**BARREL 1**

**SYRUP PRESS LOW**

**CLR**

**+++**

**SEL**

When the syrup is satisfied, the barrel will refill the product tank and automatically return to the AUTO mode. The fault message and warning tone will clear. (See "Syrup Out Indicator" on page 20.)

7. **CO<sub>2</sub> PRESSURE LOW** - When the CO<sub>2</sub> out indicator displays a lack of CO<sub>2</sub>, a 60 second internal timer will start. If CO<sub>2</sub> is not replenished at the end of 60 seconds, the freezing cylinders shut down and the fault message below will appear. Replenish the CO<sub>2</sub> and the fault message and the warning tone will clear.

**FAULT DESCRIPTION**

**BARREL 1**

**CO<sub>2</sub> PRESSURE LOW**

**CLR**

**+++**

**SEL**

8. **H<sub>2</sub>O PRESSURE LOW** - When the water out indicator displays a lack of water, a 60 second internal timer will start. If the water is not replenished at the end of the 60 seconds, all freezing cylinders will shut down and this fault message will appear. Replenish the water and the fault message and warning tone will clear.

**FAULT DESCRIPTION**

**BARREL 1**

**H<sub>2</sub>O PRESSURE LOW**

**CLR**

**+++**

**SEL**

9. **BRL NOT COOLING** - A freezing cylinder check has been established for the AUTO mode of operation. If a freezing cylinder enters the AUTO mode, the control will check product temperature. After five minutes, it will again check product temperature. If product temperature does not drop in that five minute time span, the freezing cylinder will shut down and this message will appear on the fault screen. For this check to be valid, the product temperature must be above 40°F (4.4°C).

**FAULT DESCRIPTION**

**BARREL 1**

**BARREL NOT COOLING**

**CLR**

**+++**

**SEL**

10. **BRL TEMP 2 HIGH** - A maximum allowable product temperature has been established to prevent product from excessive heating. If the product exceeds 120°F (49°C) temperature for any reason (in any mode of operation), the affected barrel shuts down.

**FAULT DESCRIPTION**

**BARREL 1**

**BARREL TEMP 2 HIGH**

**CLR**

**+++**

**SEL**

11. **BEATER OVER CURRENT** – When the unit experiences a Beater Over Current fault, one of the following two events will occur.

- If the barrel temperature is above 40°F (4.4°C) the software will generate a Beater Overload fault, i.e. the overload is not the result of a frozen barrel. The fault will be placed in the Fault History, and the barrel will be placed into the OFF mode. Pressing the AUTO key will clear the fault and attempt to operate the barrel in the AUTO mode. The fault may also be cleared in the Fault Description menu. If the overload still exists, another Beater Overload fault will be generated.
- If the barrel temperature is at or below 40°F (4.4°C) the software will enter the Beater Overload Recovery process, i.e., the overload may be the result of a frozen barrel.

### Beater Overload Recovery Process

The barrel will be placed in the DEFROST PENDING mode. This is indicated as a flashing “DEF” mode on the display. If the opposing barrel is refrigerating or defrosting, the barrel in recovery will remain in the DEFROST PENDING mode. If the opposing barrel is not refrigerating and is not defrosting, the barrel in recovery will switch from DEFROST PENDING mode into the DEFROST mode.

Once the recovery barrel is in the DEFROST mode, the barrel will begin heating, but the software will not attempt to run the beater for 10 minutes. This gives the beater motor time to cool down from its internal overload. If the barrel reaches 50°F (10°C) before the 10 minute cooling time expires, the software will stop heating the barrel. If the barrel temperature falls to 35°F (1.7°C), heating will resume.

When the barrel temperature exceeds 40°F (4.4°C) and the 10 minute cooling time has expired, the software will attempt to run the beater.

If the current sensor senses current flowing through the beater motor, the software will wait for 30 seconds (even if the barrel temperature has reached 50°F/10°C) in case the barrel temperature falls due to the beater stirring the product. After the 30 seconds, the DEFROST mode operation will continue until the barrel temperature reaches 50°F (10°C), at which time it will switch to the AUTO mode and resume normal operation.

**Note: If the beater fails to start, or if another internal overload occurs, the recovery process will be repeated from the beginning. If a third internal overload occurs, a Beater Overload fault will be generated, and the barrel will be placed into the OFF mode.**

**Screen C is SET CLOCK.** Use the AUTO (- ->) and OFF (<- -) keys to place the cursor under the element to be set (hour, minute, month, day, or year). Use the PRIME (+++) and BEATER (- - -) keys to increase or decrease the time/date settings.

<b>SET CLOCK</b>	
<u>14:30</u>	7/25/10
<- - -> + + +      - - -	<b>SEL</b>

**Note:** The clock is programmed with military time.

If an invalid date is entered, (example: if the date entered exceeds the days of the month) the LCD will display the following screen.

<b>SET CLOCK</b>	
<u>09:00</u>	02/30/11
<b>INVALID DATE</b>	
	<b>SEL</b>

Pressing the MENU (SEL) key will return to the previous screen to allow correction of the calendar entry.

Once a valid date is entered, pressing the MENU (SEL) key will display the Daylight Saving Time screen. The cursor will initially appear under the selection that is currently in use.

<b>DAYLIGHT SAVING TIME</b>	
<u>ENABLE</u>	DISABLE
<- - ->	<b>SEL</b>

Press the AUTO (- ->) and OFF (<- -) keys to move the cursor under the desired option. Pressing the MENU (SEL) key with the cursor under “DISABLE” will disable the selection and return to the Operator Menu.

Pressing the MENU (SEL) key with the cursor under "ENABLE" accepts the selection and displays a screen similar to the following. This screen will initially show the setting that is currently in use.

DST START

MARSecond Sunday

<- - -> + + + - - - SEL

Pressing the AUTO (- ->) and OFF (<- -) keys moves the cursor right or left. Pressing the PRIME (+++) and BEATER (- - -) keys increases or decreases the selected month when the cursor is under the month. Pressing the PRIME (+++) and BEATER (- - -) keys increases or decreases the selected Sunday when the cursor is under the day.

Pressing the MENU (SEL) key accepts the selection and displays a screen similar to the following. This screen will initially show the setting that is currently in use.

DST END

JANFirst Sunday

<- - -> + + + - - - SEL

Pressing the AUTO (- ->) and OFF (<- -) keys moves the cursor right or left. Pressing the PRIME (+++) and BEATER (- - -) keys increases or decreases the selected month when the cursor is under the month. Pressing the PRIME (+++) and BEATER (- - -) keys increases or decreases the selected Sunday when the cursor is under the day. Pressing the MENU (SEL) key accepts the selection and returns to the Operator Menu.

**Screen D is MANUAL DEFROST.** This screen allows the operator to **manually defrost** the freezing cylinders.

To defrost the freezing cylinders, place the cursor under the barrel number and press the MENU (SEL) key.

MANUAL DEFROST

BARREL123EXIT

<- - ->SEL

Move the cursor to "YES". Press the MENU (SEL) key and the command will be executed.

MANUAL DEFROST

YESNOEXIT

<- - ->SEL

**Note:** Only one freezing cylinder may be placed in the DEFROST mode at a given time. Attempting to place more than one freezing cylinder into DEFROST will result in the following screen:

ALREADY IN DEFROST

Press the MENU (SEL) key to return the unit to the OPERATOR MENU.

Screen E is **SYSTEM INFORMATION**. It consists of 6 display features.

The first feature indicates the **software version**.

<b>SYSTEM INFORMATION</b> <b>C303 CONTROL UVC2</b> <b>VERSION 1.00</b>	<b>SEL</b>
--	------------

The second feature indicates the bill of material number and the serial number.

It also indicates if the unit is equipped with a water pressure switch.

<b>B.O.M. C30327C000</b> <b>S/N K0000000</b> <b>WITH H2O PRESS SW</b>	<b>SEL</b>
---	------------

The third feature indicates the version number of the language and text.

<b>SYSTEM INFORMATION</b> <b>LANGUAGE</b> <b>VERSION 1.09      ENGLISH 446</b>	<b>SEL</b>
--	------------

The fourth feature will display the **Power Saver Mode, OFF, REST, or STANDBY** status.

If the Power Saver Mode is OFF, the following screen will be displayed.

<b>POWER SAVER MODE</b> <b>OFF</b>	<b>SEL</b>
---------------------------------------	------------

If a Power Saver Mode is programmed, one of the following screens will appear.

<b>POWER SAVER REST</b>		
<b>CYCLE 1</b>	<b>SUN</b>	<b>01:00</b>
	<b>SUN</b>	<b>08:30</b>
<b>+++</b>	<b>---</b>	<b>SEL</b>

<b>POWER SAVER STANDBY</b>		
<b>CYCLE 1</b>	<b>SUN</b>	<b>01:00</b>
	<b>SUN</b>	<b>08:30</b>
<b>+++</b>	<b>---</b>	<b>SEL</b>

The next feature will indicate the defrost time and which day(s) the defrost will occur for each barrel.

```

DEFROST TIME BARREL 1
CYCLE 1          ALL          09:00
      + + +      - - -      SEL
  
```

```

DEFROST TIME BARREL 1
CYCLE 1          SUN          09:00
<- - ->      + + +      - - -      SEL
  
```

```

DEFROST TIME BARREL 2
CYCLE 1          ALL          09:00
      + + +      - - -      SEL
  
```

```

DEFROST TIME BARREL 2
CYCLE 1          SUN          09:00
<- - ->      + + +      - - -      SEL
  
```

```

DEFROST TIME BARREL 3
CYCLE 1          ALL          09:00
      + + +      - - -      SEL
  
```

```

DEFROST TIME BARREL 3
CYCLE 1          SUN          09:00
<- - ->      + + +      - - -      SEL
  
```

There are 8 possible settings (cycles) per weekday. The settings may overlap.

Press the MENU (SEL) key to return to the OPERATOR MENU.

**Screen F is CURRENT CONDITIONS.** This screen displays the product temperature for each freezing cylinder. An **asterisk** will indicate which barrel is refrigerating. Press the MENU (SEL) key to return to the OPERATOR MENU.

```

CURRENT CONDITIONS
1*          27.3F
2*          27.3F
3*          27.3F          SEL
  
```

**Screen G is FAULT HISTORY.** This option provides a record of the last 20 faults. The display also indicates the date and time each fault occurs.

```

FAULT HISTORY                                     1
07/25/10                                         08:34
NO FAULT FOUND
<- - -> + + +      - - -      SEL
  
```

Press the AUTO (- ->) and OFF (<- -) keys to increase or decrease the **fault page**.

Page numbers are located in the upper right hand corner of the display. The most recently recorded fault will appear on page 1. The fault **description** is listed on the third line of the fault page.

```

FAULT HISTORY                                     2
07/25/10                                         08:33
BRL 1 SYRUP PRESS LOW
<- - -> + + +      - - -      SEL
  
```

Press the AUTO (- ->) key to move to the next screen. The next screen will indicate when the fault was satisfied.

```

FAULT HISTORY                                     2
07/25/10                                         14:06:19
RESTORED FROM FAULT
PAGE 2          + + +      - - -      SEL
  
```

Press the MENU (SEL) key to return to the OPERATOR MENU.

**Screen H is RINSE/SANITIZE.** This screen allows the operator to rinse or sanitize the freezing cylinders.

RINSE / SANITIZE		
RINSE	SANITIZE	EXIT
---		
SEL		
<- - ->		

Use the AUTO (- ->) and OFF (<- -) keys to select either RINSE or SANITIZE, and then press the MENU (SEL) key.

SANITIZE		
BARREL	1 2 3	EXIT
---		
SEL		
<- - ->		

Use the AUTO (- ->) or OFF (<- -) keys to select barrel 1, 2, or 3. Push the MENU (SEL) key to start the sanitize mode.

**Screen I is SERVICE MENU.** This screen allows the authorized service technician to access service information. Press the MENU (SEL) key to return to the OPERATOR MENU.

OPERATOR MENU		
A B C D E F G H I		
SERVICE MENU		
---		
SEL		
<- - ->		

### Syrup Out Indicator

AUTO	AUTO	AUTO
OUT	OK	OK
---		
CO2-OK		WATER-OK

If the word “OUT” appears in one of the columns below the word “AUTO”, it indicates a lack of syrup or syrup pressure being supplied for the indicated freezing cylinder. If the unit is out of syrup, the product light will illuminate and a warning tone will sound for that freezing cylinder. At this time, replace the appropriate Bag-in-Box (BIB). As a safety

feature, the refrigeration system automatically stops to prevent a freeze-up in the freezing cylinder (barrel).

If a syrup out condition occurs on one barrel, that barrel will enter the HOLD mode. During the HOLD mode, refrigeration remains off, the beater continues to run if the barrel is less than 50°F (10°C) and the CO<sub>2</sub> solenoid for that barrel is closed to prevent the dispensing of product. The other barrels will not be affected.

### CO<sub>2</sub> Out Indicator

AUTO	AUTO	AUTO
OK	OK	OK
---		
CO2-OUT		WATER-OK

On the LCD, if the word “OUT” appears next to the word “CO<sub>2</sub>” it indicates a lack of CO<sub>2</sub> being supplied to the freezer. The product light will also illuminate and a warning tone will sound. This will continue until the CO<sub>2</sub> is replaced. If the CO<sub>2</sub> is not replaced within one minute, the machine will shut down.

### Water Out Indicator

AUTO	AUTO	AUTO
OK	OK	OK
---		
CO2-OK		WATER-OUT

On the LCD, if the word “OUT” appears next to the word “WATER”, it indicates a lack of water being supplied to the freezer. In addition, the product light will illuminate and a warning tone will sound. This will continue until the proper amount of water is supplied to the freezer. If the water is not supplied within one minute, the machine will shut down.



## Audio Alarm Silencer

The audio alarm will be disabled if the ALARM SILENCE key is pressed. If a fault condition occurs or the system mode changes, the audio alarm will be re-enabled automatically. If the audio alarm is silenced for greater than 30 minutes without correcting the fault, it will be re-enabled automatically.

## Product Not Ready Light

When the light is continuously illuminated (not flashing) it indicates that there is a fault or an “OUT” condition for syrup, water, or CO<sub>2</sub>.

When the light is flashing, it indicates that the product is not at serving viscosity. This will occur during the initial freeze down, a defrost cycle, and during power saver modes.

## Sampling Valve

The sampling valve is located behind the lower front panel. The sampling valve is used to obtain a brix reading.

## Daily Procedures

The following procedure should be performed **daily**.

Remove the splash shield and front drip tray. Take these parts to the sink and brush-clean them. Re-install the parts onto the freezer. Use a clean, sanitized towel and wipe down the front of the machine, including the doors and spouts.

# Section 6

# Operating Procedures

The Model C303 has been selected to illustrate the pictured step-by-step operating procedures for both models contained in this manual. These models, for practical purposes of operation, are the same.

The Model C303 contains three 7 quart (6.6 liter) freezing cylinders. The Model C314 contains four 7 quart (6.6 liter) freezing cylinders.



**CAUTION: These units are pressurized when in operation.** The control switches must be in the OFF position until the unit is completely assembled. No part should ever be removed from the machine while it is in operation. No parts should be removed until the control switch has been turned to the OFF position and all pressure has been relieved by opening the draw valves. Failure to follow this instruction may result in severe personal injury from hazardous moving parts or from the impact of propelled parts.

The syrup flow control combines the two ingredients of carbonated water and syrup and sends this combination to the freezing cylinder. As product is drawn, new product will flow from the flow control into the freezing cylinder.

We begin our instructions at the point where the parts are disassembled and laid out to air dry.

The following procedures will show you how to assemble the parts into the freezer, sanitize them, and prime the freezer with fresh product.

Duplicate the following procedures, where they apply, for the other freezing cylinders.

If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, turn to page 34, "Disassembly" and start there.

## Assembly



**MAKE SURE THE CONTROL SWITCHES ARE IN THE "OFF" POSITION.** Failure to do so may result in personal injury or component damage.

**Note:** When lubricating parts, use an approved food grade lubricant (example: Taylor Lube HP).

### Step 1

Before installing the beater drive shaft, lubricate the portion of the shaft that comes in contact with the bearing on the beater drive shaft. **DO NOT lubricate the slotted end of the drive shaft.**

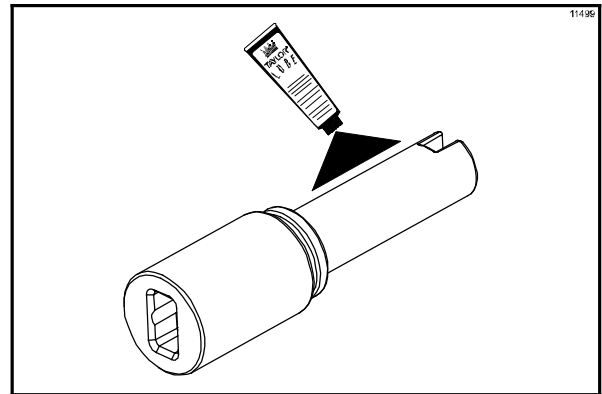


Figure 7

**Note:** To ensure that the mix does not leak out of the back of the freezing cylinder, the middle section of the boot seal should be convex or extend out from the seal. If the middle section of the boot seal is concave or extending into the middle of the seal, invert the seal.

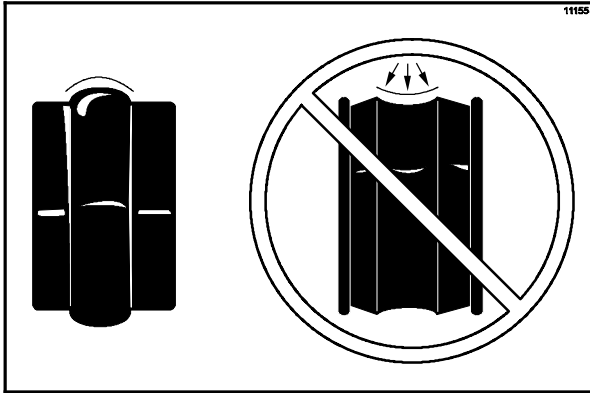


Figure 8

### Step 2

Lightly lubricate the inside diameter of the drive shaft seal. Install the drive shaft seal bushing in the drive shaft seal.

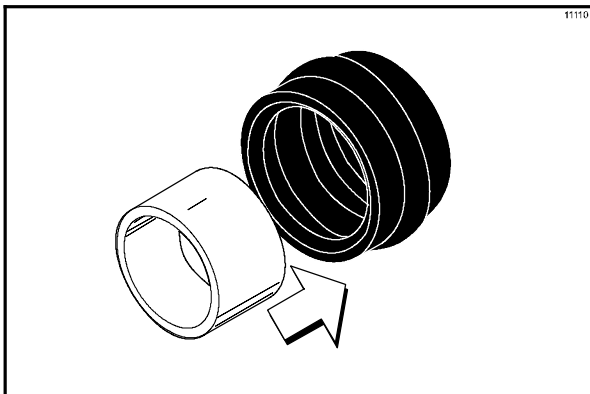


Figure 9

**Note:** The drive shaft bushing must be positioned in the center of the drive shaft seal.

### Step 3

Slide the seal and bushing over the shaft until it snaps into place.

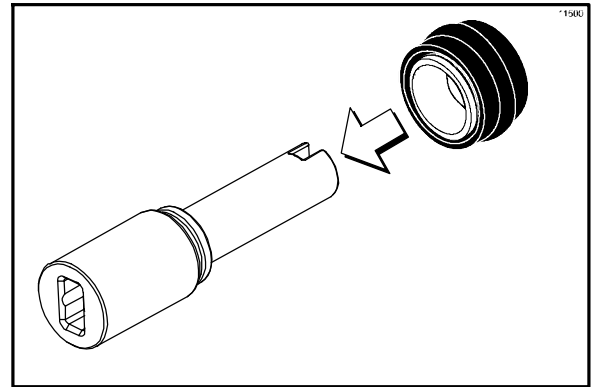


Figure 10

### Step 4

Fill the inside portion of the seal with 1/4" more lubricant and evenly lubricate the end of the seal that fits onto the rear shell bearing.

### Step 5

Insert the beater drive shaft into the freezing cylinder, slotted end first, and into the rear shell bearing until the seal fits securely over the rear shell bearing. Be certain the drive shaft fits into the motor shaft without binding.

**IMPORTANT:** Remove any excess lubricant from the seal.

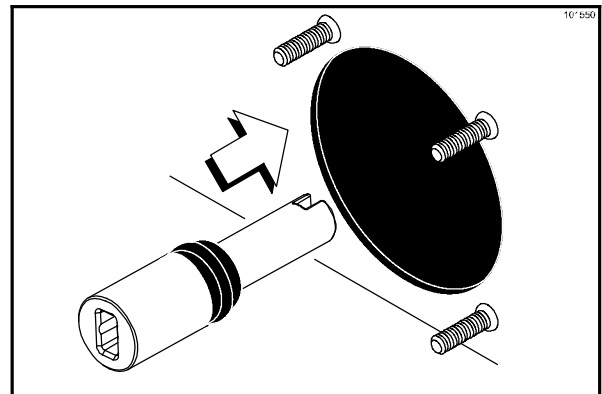


Figure 11

### Step 6

Before installing the beater assembly, check the scraper blades for any nicks or signs of wear. If any nicks are present or if the blade is worn, replace both blades. If the blades are in good condition, place the scraper blades over the holding pins on the beater.

**Note:** Each hole on the scraper blade must fit securely over each pin.

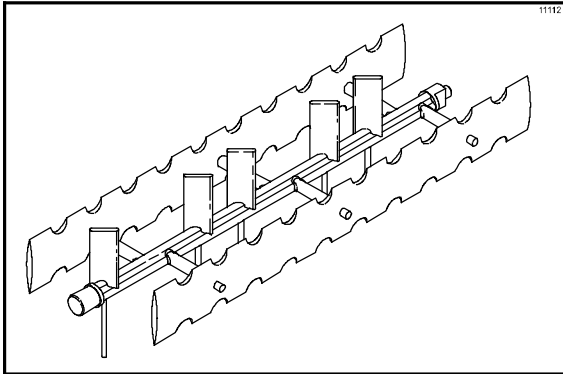


Figure 12

### Step 7

Align the flats on the end of the beater assembly with the drive shaft. Make sure the beater assembly locating pin is in position in the locating hole of the drive shaft. Turn the beater slightly to be certain that the beater is properly seated. When in position, the beater will be approximately 3/8" inside the front of the freezing cylinder.

**Important:** Failure to properly seat the beater may cause damage to the beater and the door.

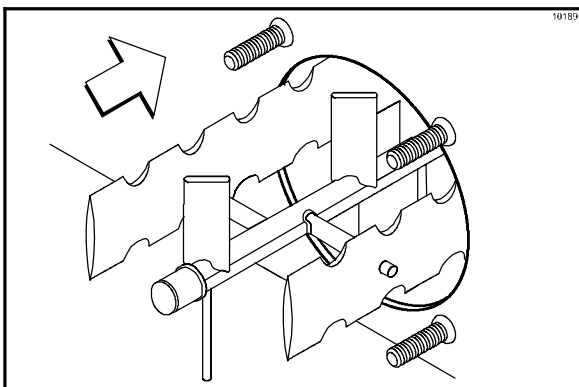


Figure 13

**Note:** The scraper blades on the beater assembly should be in the 6 and 12 o'clock positions. This will enable freezer door installation.

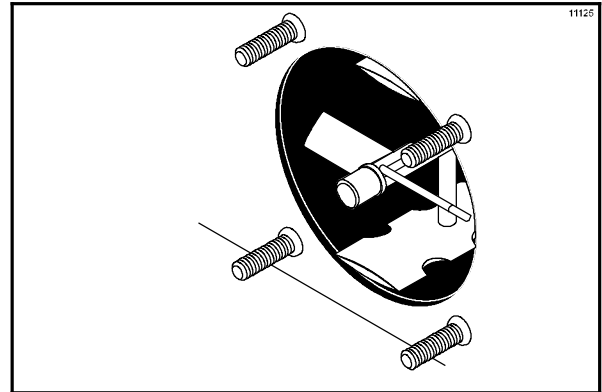


Figure 14

### Step 8

Before installing the draw valve, slide the two o-rings into the grooves on the draw valve. Lubricate the o-rings and the valve as illustrated below.

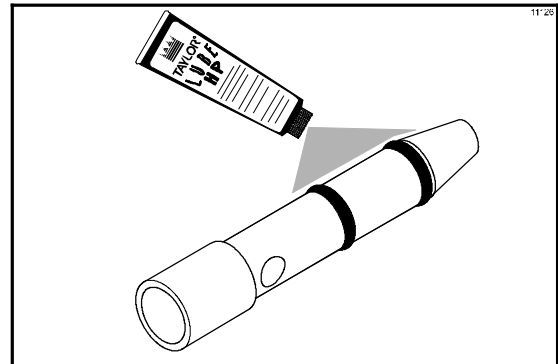


Figure 15

### Step 9

Insert the draw valve into the freezer door spout from the front of the unit. The valve is properly installed when the hole in the draw valve is visible in the slot of the freezer door spout.

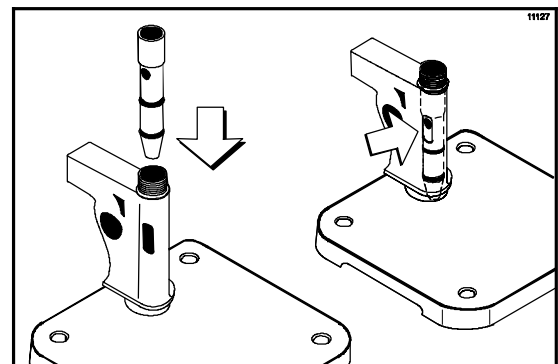


Figure 16

**Step 10**

Snap the draw valve handle onto the door spout. Align the hole in the draw valve with the slot in the draw handle.

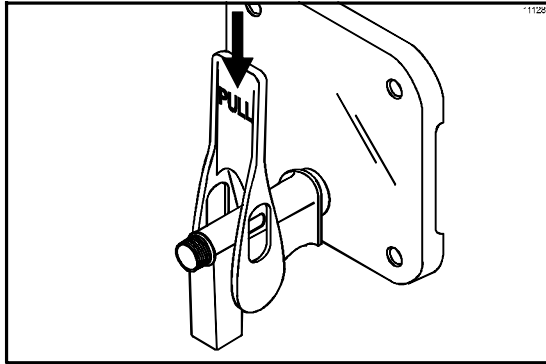


Figure 17

**Step 11**

Slide the pivot pin through the draw handle, the draw valve, and into the door handle slide. Secure the assembly with the 3/8" (9.5 mm) screw.

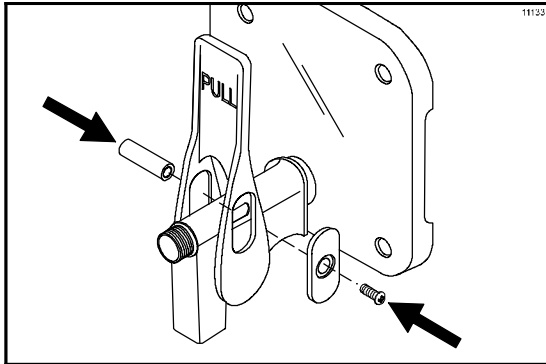


Figure 18

**Step 12**

Install the ADA handle pin, ADA mounting adaptor, and the ADA handle. Secure the draw handle assembly with the 1" (25 mm) screw.

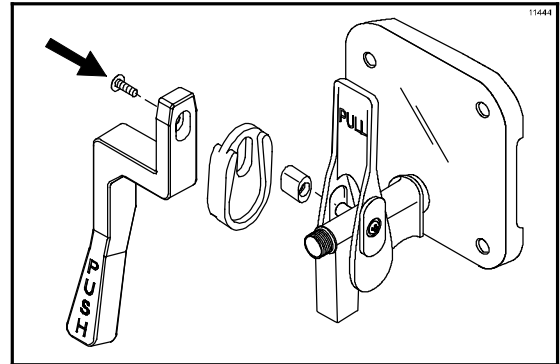


Figure 19

**Step 13**

Insert the spring into the front of the door spout.

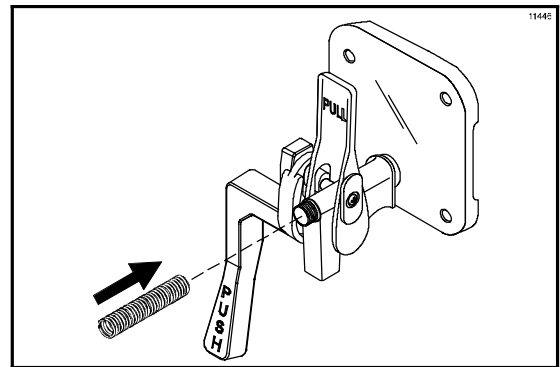


Figure 20

**Step 14**

Place the threaded cap on the end of the draw valve cavity. Turn the cap clockwise until it is secure.

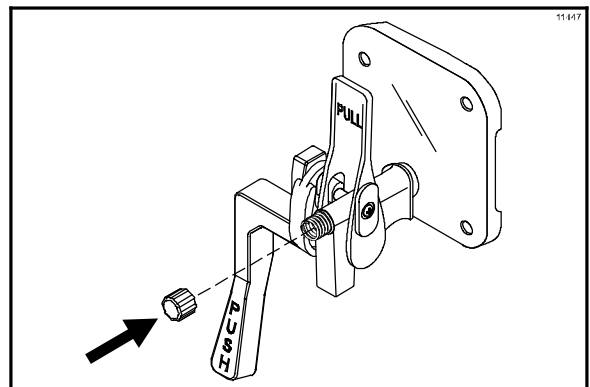


Figure 21

**Step 15**

Place the two o-rings on the prime plug and lightly lubricate.

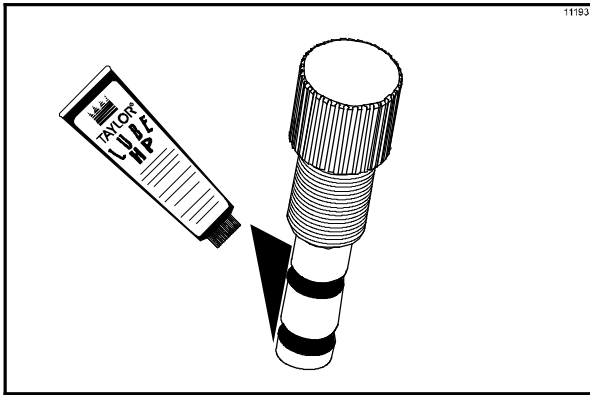


Figure 22

**Step 16**

Install the prime plug.

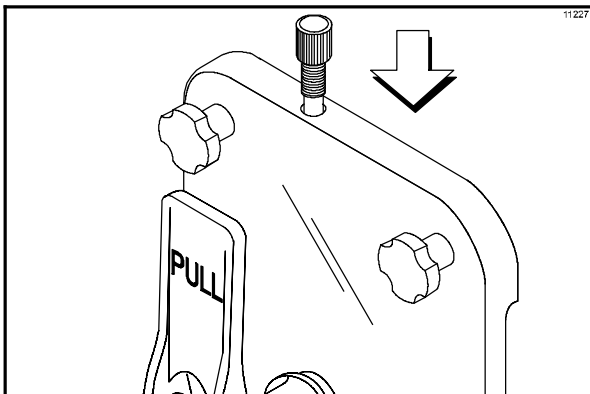


Figure 23

**Step 17**

Place the large o-ring into the door groove and lightly lubricate.

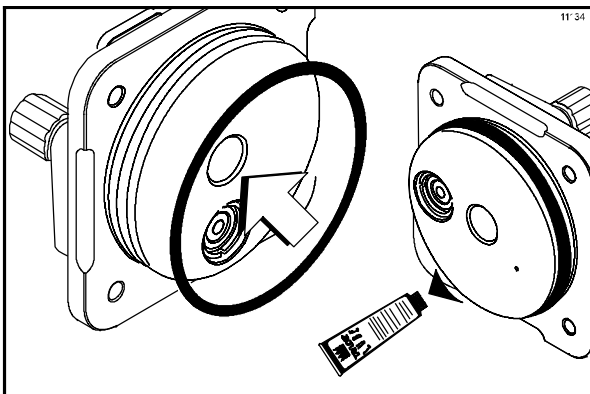


Figure 24

**Note:** Every four months or less, discard the o-rings and install new o-rings.

**Step 18**

Install the front bearing. **Do not** lubricate the front bearing.

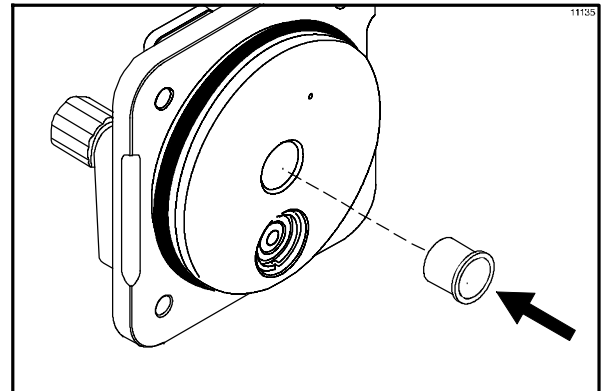


Figure 25

**Step 19**

Install the freezer door. Position the door on the four studs on the front of the freezing cylinder. Firmly push the door into place. Install the four handscrews on the studs and finger-tighten them equally in a criss-cross pattern to insure that the door is snug. **Do not over-tighten the handscrews.**

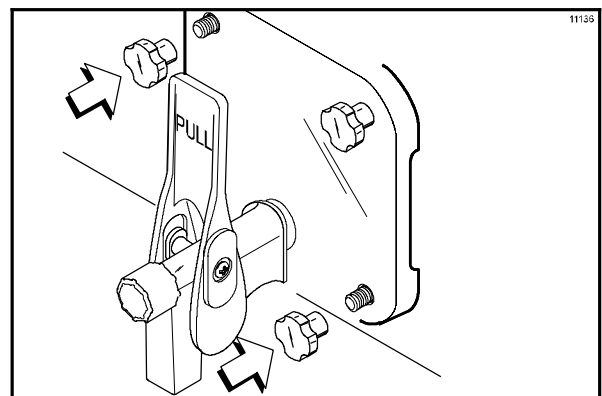


Figure 26

**Step 20**

Repeat Steps 1 through 19 for the other freezing cylinders.

## Sanitizing

**IMPORTANT:** If a unit is sanitized and will not be used for an extended period of time, clean water should be used to flush all sanitizer from the lines. Remove the water from all the lines and components prior to storage of the unit. Upon return to service, the unit must be sanitized prior to use.

### Step 1

Open the lighted display door. Place the control switch in the ON position.

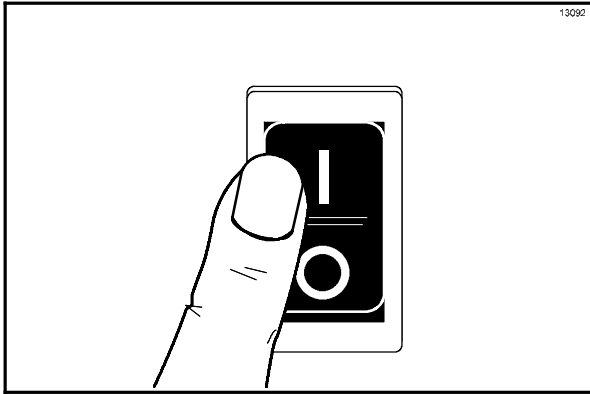


Figure 27

### Step 2

Prepare an approved 100 PPM sanitizing solution (examples: 2-1/2 gal. [9.5 liters] of Kay-5® or 2 gal. [7.6 liters] of Stera-Sheen®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

**Important:** Make sure the sanitizer is completely dissolved.

### Step 3

Using an empty bag of syrup, cut the syrup line connector from the end of the bag.

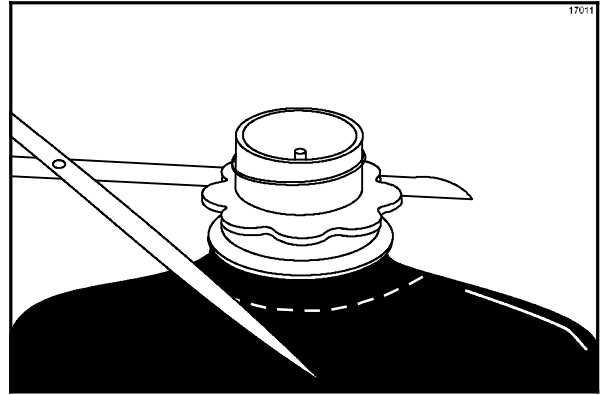


Figure 28

### Step 4

Connect the syrup line to the syrup line connector that was cut from the syrup bag.

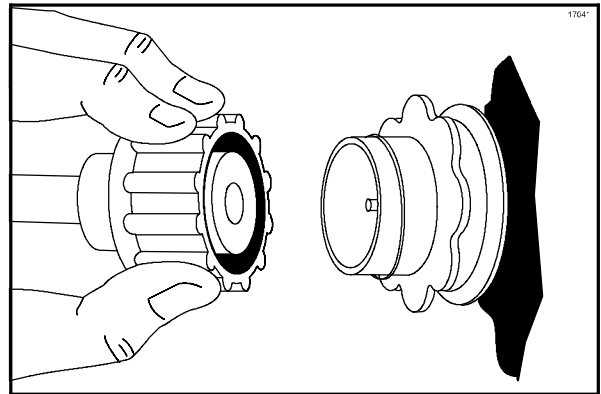


Figure 29

### Step 5

With the bag connector attached to the syrup line, place the syrup line into the pail of sanitizing solution.

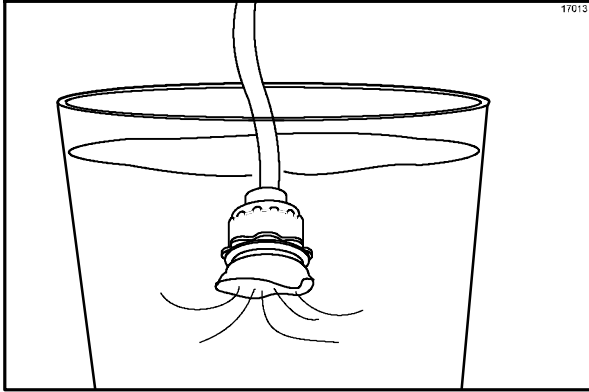
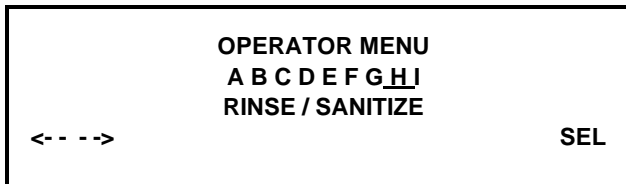


Figure 30

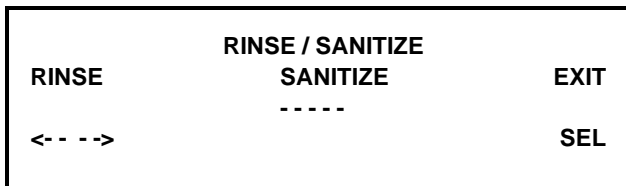
### Step 6

To place a freezing cylinder in the SANITIZE mode, press the MENU (SEL) key. Move the cursor by pressing the AUTO (- ->) key until the third line indicates RINSE / SANITIZE.



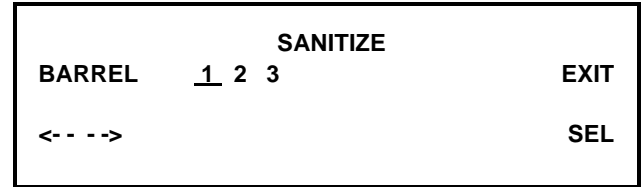
### Step 7

Press the MENU (SEL) key. Move the cursor under the word "SANITIZE" by pressing the OFF (<- -) key.



### Step 8

Pressing the MENU (SEL) key will give you the option for sanitizing a freezing cylinder. Move the cursor under the desired barrel.



### Step 9

Press the MENU (SEL) key to start the sanitize mode.

### Step 10

Repeat Steps 6 - 9 for the remaining freezing cylinders.

### Step 11

Open the prime plugs. Place an empty pail under the door spouts. When sanitizing solution fills the freezing cylinders approximately 2/3 full, close the prime plugs.

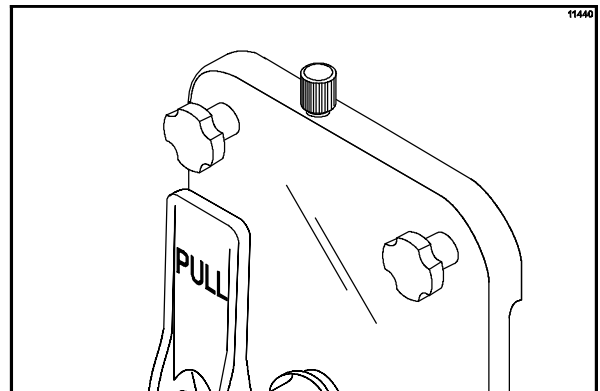


Figure 31

### Step 12

Continue filling the freezing cylinders with sanitizing solution until the solution purges out of the relief valve at the top of the mix tank, and begins draining into the front drip tray. Press the OFF (<- -) key.



### Step 13

Press the BEATER (- - -) key. Agitate the solution in the freezing cylinders for five minutes.

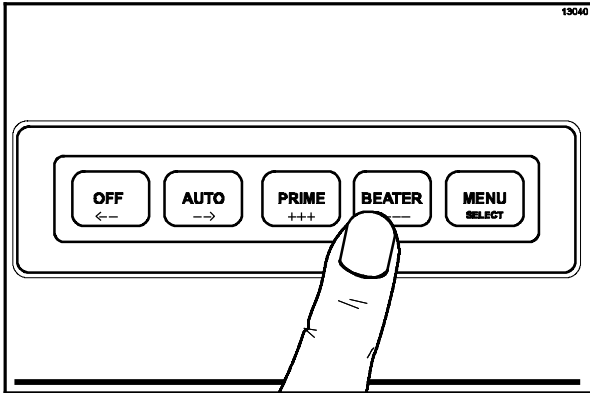


Figure 32

### Step 14

With a pail beneath the door spouts, open the draw valves and drain all the solution from the freezing cylinders. Press the OFF (< - -) key and close the draw valves.

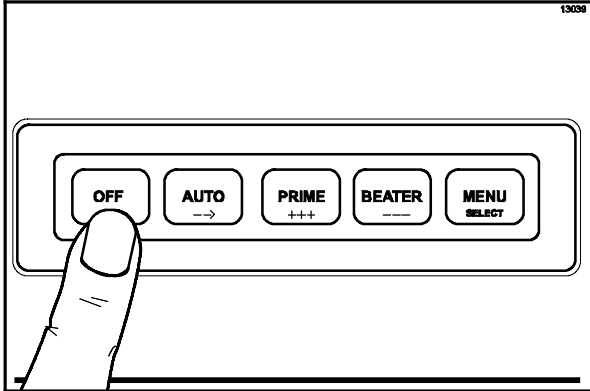


Figure 33

### Step 15

Disconnect the syrup connectors in the sanitizing solution.

## Priming/Brixing

### Step 1

Connect the syrup line to the Bag-in-Box (BIB) syrup.

### Step 2

Remove the drip tray, splash shield and the lower front panel to gain access to the syrup sampling valves.

### Step 3

Open the prime plug.

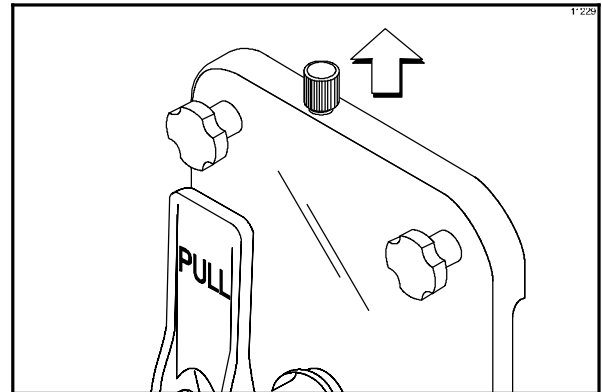


Figure 34

### Step 4

Place the sampling valve in the OFF (center) position.

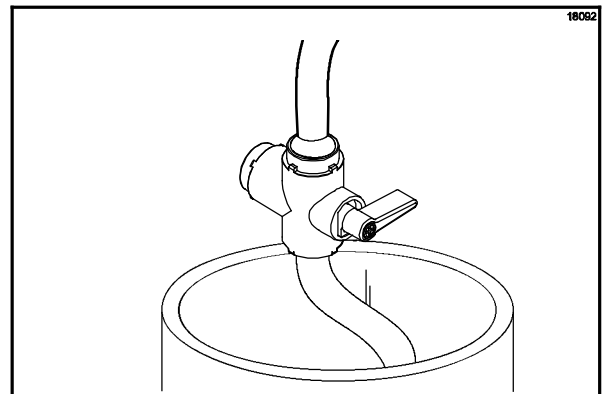


Figure 35

### Step 5

Press the PRIME (+ + +) key.

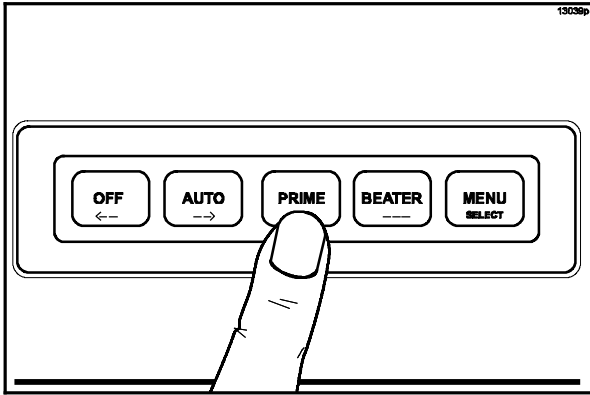


Figure 36

### Step 6

Slowly move the syrup sampling valve to the fully open position by turning the handle “down” toward the sampling line. Allow the liquid to run into a pail until all the sanitizer is removed and full strength product is flowing.

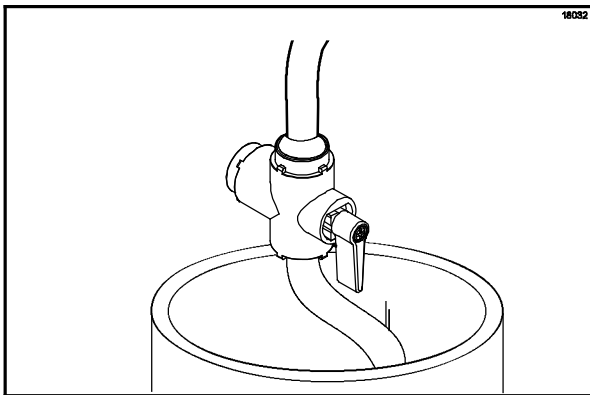


Figure 37

### Step 7

Close the syrup sampling valve (center position). Remove the pail and place a cup under the valve.

### Step 8

Open the syrup sampling valve and allow the product to flow into the cup. Close the syrup sampling valve by turning the handle to the center position.

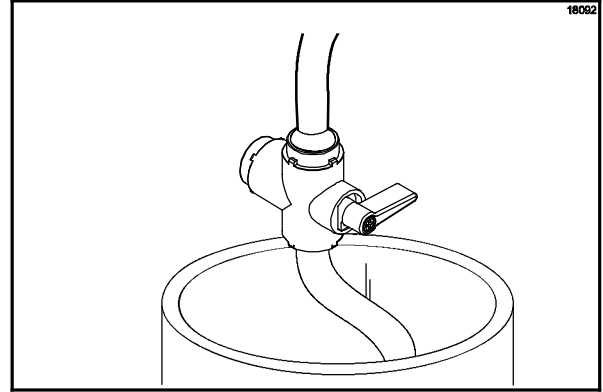


Figure 38

### Step 9

Stir the finished product. Pour a small amount of product over the refractometer. The brix reading should register  $13 \pm 1$ . A reading higher than this would cause a darker, richer product. The refrigeration system would have to run longer to freeze this excess syrup. A reading lower than this could cause a freeze-up in the freezing cylinder because of the excess water.

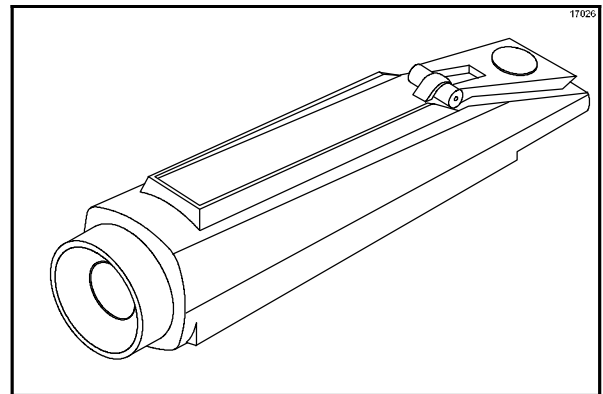


Figure 39

**Note:** Brix is the ratio of syrup to water which will directly affect the quality and taste of the product. Brixing should be done before priming the freezer and when a change in syrup flavor has been made.

### Step 10

To adjust the brix, turn the adjustment screw located behind the drip tray shelf. Clockwise adjustments increase the amount of syrup to water, and counterclockwise adjustments decrease the amount of syrup to water. Adjust the screw in small increments and check the brix again.

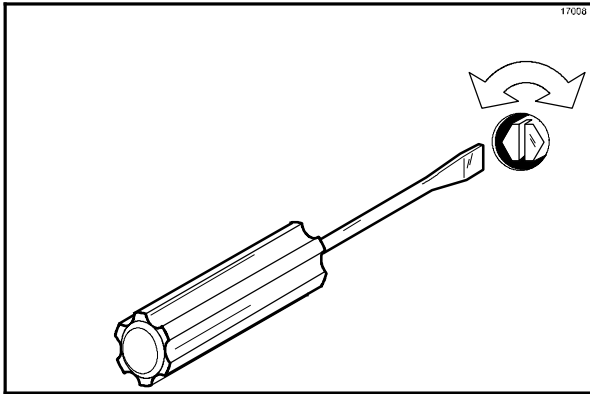


Figure 40

**Repeat this step** until a correct brix reading is registered.

### Step 11

Once the proper brix has been achieved, turn the handle “up” to allow product to flow to the mix tank.

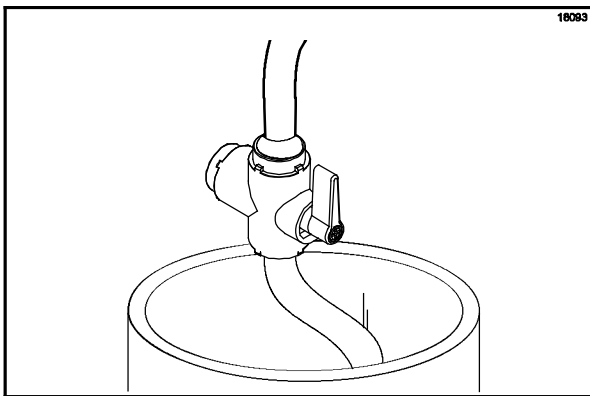


Figure 41

**Note:** The position of the handle on the syrup sampling valve determines the direction of product flow. The down position opens the syrup sampling valve for collecting brix samples. The center position shuts off the product flow. The up position directs the flow of product to the freezing cylinder.

### Step 12

Place a pail beneath the door spout. Open the draw valve and drain the freezing cylinder to remove any incorrectly brixed product. Close the draw valve.

### Step 13

Press the PRIME (+ + +) key. Allow the liquid level to fill to the prime plug hole.

### Step 14

**Repeat these steps for the other freezing cylinders.**

### Step 15

To place the freezing cylinders in the AUTO mode, press the AUTO (- ->) key for each freezing cylinder. When the “Product Not Ready” light extinguishes, the product will be at serving viscosity.

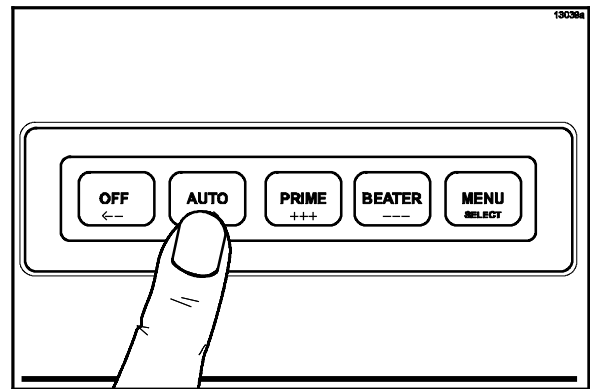


Figure 42

### Step 16

Close the illuminated display when complete. Replace the panels and the hood, and attach with screws. Install the front drip tray and the splash shield on the front of the freezer.

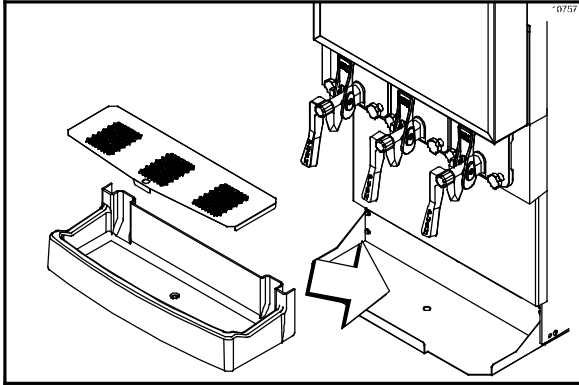


Figure 43

## 120 Day Closing Procedure

We recommend that the machine be completely disassembled and cleaned at least every 120 days using the following procedures.



**ALWAYS FOLLOW LOCAL HEALTH CODES**

To disassemble the machine, the following items will be needed:

- Two cleaning pails
- Necessary brushes (provided with machine)
- Cleaner
- Single service towels

## Draining Product From the Freezing Cylinders

### Step 1

Press the BEATER (- - -) key. This will allow the beater to operate and CO<sub>2</sub> pressure will be maintained to push the product from the freezing cylinder. Open the draw valve and drain all the product from the machine.

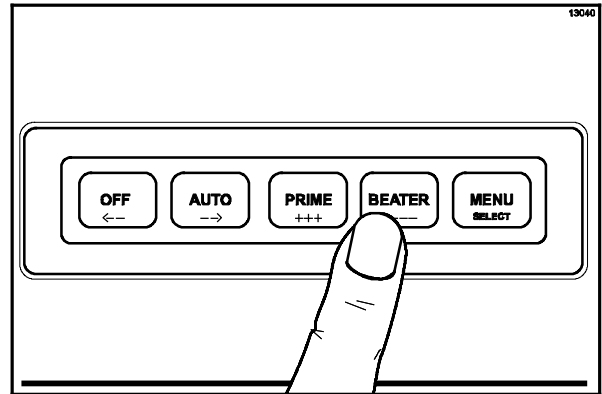


Figure 44

### Step 2

When all the product has been drained from the freezing cylinder, close the draw valve and press the OFF (<- -) key. Discard this product.

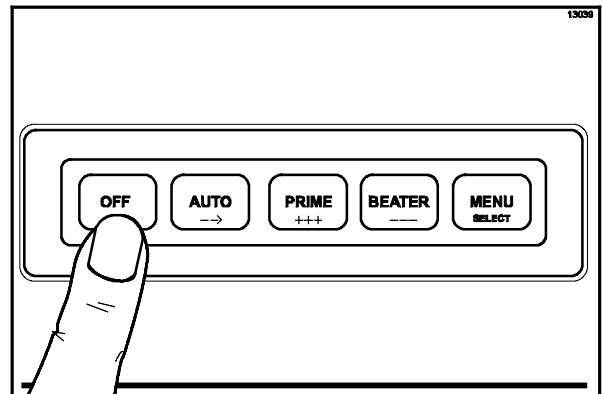


Figure 45

### Step 3

Repeat Steps 1 and 2 for the other freezing cylinders.

# Rinsing

## Step 1

To place a freezing cylinder in the RINSE mode, press the MENU (SEL) key. Move the cursor by pressing the AUTO (- ->) key until the third line indicates RINSE / SANITIZE.

OPERATOR MENU		
A B C D E F G <u>H</u> I		
RINSE / SANITIZE		
<- - ->		SEL

## Step 2

Press the MENU (SEL) key. Move the cursor under "RINSE" by pressing the OFF (<- -) key twice.

RINSE / SANITIZE		
SANITIZE		
RINSE		EXIT
----		
<- - ->		SEL

## Step 3

Pressing the MENU (SEL) key will give you the option for rinsing a freezing cylinder. Move the cursor under the desired barrel.

RINSE		
BRL	<u>1</u> 2 3	EXIT
<- - ->		SEL

## Step 4

Pressing the MENU (SEL) key at this time will start the beater motor and deliver water and CO<sub>2</sub> to the freezing cylinder.

## Step 5

Allow the rinse water to flow into the cylinder until it is approximately 2/3 full. With a pail under the door spout, open the draw valve and drain the rinse water. **Repeat this procedure** until the rinse water being drawn is clear.

## Step 6

**Repeat Steps 1 - 5 for the remaining freezing cylinders.**

## Step 7

When draining is complete, press the OFF (<- -) key.

# Cleaning

## Step 1

Prepare an approved 100 PPM cleaning solution. (Examples: 2-1/2 gal. [9.5 liters] of Kay-5® or 2 gal. [7.6 liters] of Stera-Sheen®). **USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.**

**Important: Make sure the cleaner is completely dissolved.**

## Step 2

Pour the cleaning/sanitizing solution into a clean, empty pail. Place the syrup line with the old syrup connector into the pail of cleaner.

## Step 3

To place a freezing cylinder in the SANITIZE mode, press the MENU (SEL) key. Move the cursor by pressing the AUTO (- ->) key until the third line indicates RINSE / SANITIZE.

OPERATOR MENU		
A B C D E F G <u>H</u> I		
RINSE / SANITIZE		
<- - ->		SEL

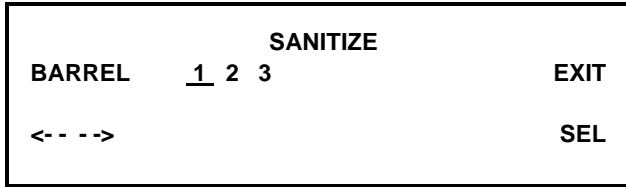
## Step 4

Press the MENU (SEL) key. Move the cursor under the word "SANITIZE" by pressing the OFF (<- -) key.

RINSE / SANITIZE		
SANITIZE		
RINSE		EXIT
----		
<- - ->		SEL

### Step 5

Pressing the MENU (SEL) key will give you the option for sanitizing a freezing cylinder. Move the cursor under the desired barrel.



### Step 6

Press the MENU (SEL) key to start the sanitize mode.

### Step 7

Repeat Steps 3 - 6 for the remaining freezing cylinders.

### Step 8

Open the prime plugs. Allow each cylinder to fill approximately 2/3 full. Close each prime plug.

### Step 9

Continue filling the freezing cylinders with sanitizing solution until the solution purges out of each relief valve, and begins draining into the front drip tray. The relief valves are located at the top of each mix tank. Press the OFF (<- -) key.

### Step 10

Press the BEATER (- - -) key to agitate the solution in each freezing cylinder for five minutes.

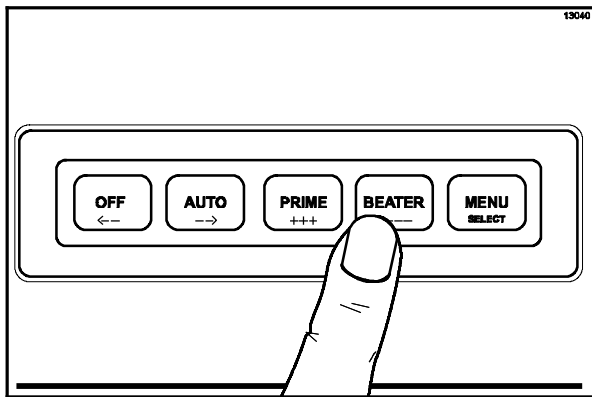


Figure 46

### Step 11

With a pail beneath the door spouts, open the draw valves and drain all the solution from the freezing cylinders. Press the OFF (<- -) key and close the draw valves.

## Disassembly



**MAKE SURE THE CONTROL SWITCHES ARE IN THE "OFF" POSITION. Failure to do so may result in personal injury or component damage.**

### Step 1

Open the draw valves to make sure all pressure has been relieved.

### Step 2

Open the prime plugs. Leave the prime plugs open when removing the freezer doors to insure that all pressure is relieved from the freezing cylinders.

### Step 3

Remove the following parts from the freezer and take them to the sink for brush cleaning.

- handscrews
- freezer doors
- beater assemblies and scraper blades
- drive shafts and boot seals
- front drip tray
- splash shield

## Brush Cleaning

### Step 1

Prepare a sink or a pail with an approved 100 PPM cleaning solution (examples: Kay-5® or Stera-Sheen®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

**IMPORTANT:** Follow the label directions. Too STRONG of a solution can cause parts damage, while too MILD of a solution will not provide adequate cleaning. Make sure all brushes provided with the freezer are available for brush cleaning.

### Step 2

Return to the freezer with a small amount of cleaning solution. With a single service towel, wipe clean the rear shell bearing surface. Brush-clean the rear shell bearings at the back of the freezing cylinders with the black bristle brush.

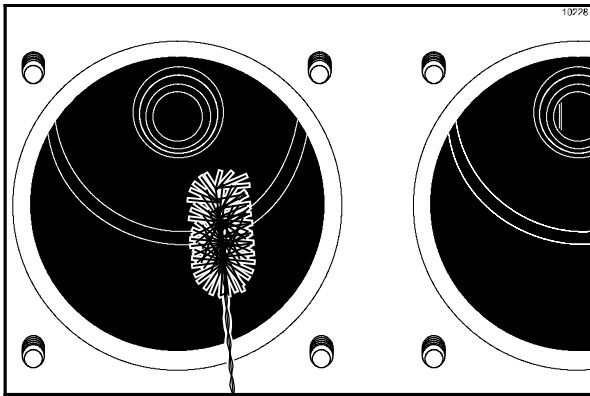


Figure 47

### Step 3

Remove the:

- seals from the drive shafts
- drive shaft seal bushings from drive shaft seals
- caps and springs from freezer doors
- screws and draw handle slides from freezer doors
- pivot pins from draw valves
- draw valve handles from freezer doors
- draw valves from freezer doors
- o-rings from draw valves
- prime plugs from freezer doors
- o-rings from prime plugs
- o-rings and front bearings from freezer doors

Discard all o-rings and replace them with new ones.

**Note:** To remove o-rings, use a single service towel to grasp the o-ring. Apply pressure in an upward direction until the o-ring pops out of its groove. With the other hand, push the top of the o-ring forward. It will roll out of the groove and can be easily removed. If there is more than one o-ring to be removed, always remove the rear o-ring first. This will allow the o-ring to slide over the forward rings without falling into the open grooves.

### Step 4

Using a single-service towel, wipe the lubricant off the parts. Brush-clean all disassembled parts in the cleaning solution. Make sure all lubricant and syrup is removed. Place all the cleaned parts on a clean, dry surface to air-dry.

### Step 5

Wipe clean all the exterior surfaces of the freezer.

# Section 7      Important: Operator Checklist

---

## During Cleaning and Sanitizing



**ALWAYS FOLLOW LOCAL HEALTH CODES**

Cleaning and sanitizing schedules are governed by your State or local regulatory agencies and must be followed accordingly. The following check points should be stressed during the cleaning and sanitizing operations.

**WE RECOMMEND CLEANING AND SANITIZING EVERY 120 DAYS.**

## Troubleshooting Bacterial Count

- ☐ 1. Thoroughly clean and sanitize the machine regularly, including complete disassembly and brush cleaning.
- ☐ 2. Use all brushes supplied for thorough cleaning. The brushes are specially designed to reach all product passageways.
- ☐ 3. Use the black bristle brush to thoroughly clean the rear shell bearing located at the rear of the freezing cylinder. Be sure there is a generous amount of cleaning solution on the brush.
- ☐ 4. Using a screwdriver and a cloth towel, keep the rear shell bearing and the female hex drive socket clean and free of lubricant and product deposits.
- ☐ 5. Properly prepare the cleaning and sanitizing solutions. Read and follow the label directions carefully. Too strong of a solution may damage the parts and too weak of a solution will not do an adequate job of cleaning or sanitizing.

- ☐ 6. Clean and sanitize the syrup lines regularly to prevent syrup residue build-up that would restrict the proper flow of syrup.
- ☐ 7. On a regular basis, take a brix reading to assure a consistent quality product.

## Regular Maintenance Checks

- ☐ 1. Replace scraper blades that are nicked, damaged or worn down.
- ☐ 2. Before installing the beater, be certain that the scraper blades are properly attached over the pins.
- ☐ 3. Check the rear shell bearing for signs of wear (excessive product leakage from the rear drip pans to the front drip tray).
- ☐ 4. Dispose of o-rings or seals if they are worn, torn, or fit too loosely, and replace with new ones.
- ☐ 5. Follow all lubricating procedures as outlined in "Assembly".
- ☐ 6. Check the condenser for an accumulation of dirt and lint. A dirty condenser will reduce the efficiency and capacity of the machine. The condenser should be cleaned **monthly** by removing the poly-flo filter and cleaning it.



## Winter Storage

If the place of business is to be closed during the winter months, it is important to protect the freezer by following certain precautions, particularly if the building is subject to freezing conditions.

Disconnect the freezer from the main power source to prevent possible electrical damage.

Your local Taylor Distributor can perform this service for you.

Wrap detachable parts of the freezer such as the beater, the scraper blades, the drive shaft, and the freezer door. Place these parts in a protected, dry place. Rubber trim parts and gaskets can be protected by wrapping them with moisture-proof paper. All parts should be thoroughly cleaned of dried mix or lubrication which attract mice and other vermin.

**Note:** It is recommended that an authorized service technician perform winter storage draining to insure all water has been removed. This will guard against freezing and rupturing of the components.

## Section 8

## Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
1. Product is too stiff.	a. Too much water to syrup ratio. Improper brix adjustment.	a. Adjust the brix accordingly.	30
	b. Consistency control needs adjustment.	b. Contact an authorized service technician.	---
	c. Watt control board set too high.	c. Contact an authorized service technician.	---
2. Product is too soft.	a. Freezer in a defrost cycle.	a. Wait for defrost cycle to end.	17
	b. Too much water to syrup ratio. Improper brix adjustment.	b. Adjust the brix accordingly.	30
	c. Consistency control needs adjustment.	c. Contact an authorized service technician.	---
	d. Watt control board is set too low.	d. Contact an authorized service technician.	---
3. No product is being dispensed.	a. Product frozen-up in freezing cylinder.	a. See problem No. 1.	---
4. Freezer will not operate in the BEATER or AUTO mode.	a. Unit is unplugged.	a. Check the plug at wall receptacle.	---
	b. Blown fuse, or the circuit breaker is off.	b. Replace the fuse or turn the breaker on.	---
	c. Beater motor is out on overload. Check fault description screen.	c. Allow the motor to cool. Press the AUTO (- ->) key. Contact an authorized service technician if the beater motor goes out on overload again.	14
	d. Unit is in Beater Overload Recovery process.	d. Allow unit to complete the recovery process.	15

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>REMEDY</b>	<b>PAGE REF.</b>
5. No compressor operation in the AUTO mode.	a. Condenser dirty, A/C.	a. Clean condenser monthly.	36
	b. Water supply turned off (water-cooled units).	b. Turn the water on.	2
	c. Beater motor is out on overload. Check the fault description screen.	c. Allow the motor to cool. Press the AUTO (- ->) key. Contact an authorized service technician if the beater motor goes out on overload again.	14
	d. Unit is in Beater Overload Recovery process.	d. Allow unit to complete the recovery process.	15
	e. Watt control board failure.	e. Contact an authorized service technician.	---
6. Unable to remove the drive shaft from the rear shell bearing.	a. Lubrication is on the slotted end of drive shaft.	a. Do not lubricate the slotted end of the drive shaft. If necessary, contact an authorized service technician for removal.	22
7. Excessive loss of CO <sub>2</sub> .	a. Leak in the CO <sub>2</sub> system.	a. Contact an authorized service technician.	---
8. Leakage from rear drip pan(s) into front drip tray.	a. Seal or o-ring on drive shaft is worn, missing, or incorrectly installed.	a. Replace or install correctly on drive shaft.	22
	b. Worn rear shell bearing.	b. Contact an authorized service technician to replace rear shell bearing.	---
9. Excessive mix leakage from door spout.	a. Inadequate lubrication of draw valve o-rings.	a. Lubricate properly.	24
	b. Wrong type lubricant on draw valve o-rings.	b. Use food grade lubricant (example: Taylor Lube HP).	22
	c. Worn or missing draw valve o-rings.	c. Replace or install o-rings on draw valve.	24/ 41
10. Unable to adjust brix.	a. Syrup lines need to be cleaned and sanitized.	a. Clean and sanitize syrup lines.	27
	b. Blocked flow control.	b. Contact an authorized service technician.	---

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>REMEDY</b>	<b>PAGE REF.</b>
11. Lack of syrup being supplied to machine.	a. Clogged or kinked syrup lines.	a. Sanitize syrup lines regularly. If kinked, repair or replace.	27
	b. Loss of CO <sub>2</sub> to propel syrup.	b. Contact an authorized service technician.	- - -

## Section 9                      Parts Replacement Schedule

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PART DESCRIPTION	EVERY 4 MONTHS	EVERY 8 MONTHS	ANNUALLY
Scraper Blade		X	
Drive Shaft Seal	X		
Freezer Door O-Ring	X		
Draw Valve O-Ring	X		
Door Spout O-Ring	X		
Front Bearing	X		
Prime Plug O-Ring	X		
Black Bristle Brush, 1" x 2"		Inspect & Replace if Necessary	Minimum
Double Ended Brush		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 1-1/2" x 2"		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 3" x 7"		Inspect & Replace if Necessary	Minimum

# Section 10 Limited Warranty on Equipment

## TAYLOR COMPANY LIMITED WARRANTY ON FREEZERS

Taylor Company, a division of Carrier Commercial Refrigeration, Inc. ("Taylor") is pleased to provide this limited warranty on new Taylor-branded freezer equipment available from Taylor to the market generally (the "Product") to the original purchaser only.

### LIMITED WARRANTY

Taylor warrants the Product against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original Product installation. If a part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured part, at Taylor's option, to replace the failed defective part at no charge for the part. Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Product failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

Product	Part	Limited Warranty Period
Soft Serve	Insulated shell assembly	Five (5) years
Frozen Yogurt	Refrigeration compressor	Five (5) years
Shakes	(except service valve)	
Smoothies	Beater motors	Two (2) years
Frozen Beverage	Beater drive gear	Two (2) years
Batch Desserts	Printed circuit boards and Softech controls beginning with serial number H8024200	Two (2) years
	Parts not otherwise listed in this table or excluded below	One (1) year

### LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Product cannot be verified, then the limited warranty period begins ninety (90) days from the date of Product manufacture (as indicated by the Product serial number). Proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Product is installed and all required service work on the Product is performed by an authorized Taylor distributor or service agency, and only if genuine, new Taylor parts are used.
3. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
4. Defective parts must be returned to the authorized Taylor distributor or service agency for credit.
5. The use of any refrigerant other than that specified on the Product's data label will void this limited warranty.

### LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective parts, replacement parts, or new Products.
2. Normal maintenance, cleaning and lubrication as outlined in the Taylor Operator's Manual, including cleaning of condensers.

3. Replacement of wear items designated as Class "000" parts in the Taylor Operator's Manual.
4. External hoses, electrical power supplies, and machine grounding.
5. Parts not supplied or designated by Taylor, or damages resulting from their use.
6. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
7. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Taylor Operator's Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies.
8. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the electrical or water supply specification of the Product; or components repaired or altered in any way so as, in the judgment of the Manufacturer, to adversely affect performance, or normal wear or deterioration.
9. Any Product purchased over the Internet.
10. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
11. Electricity or fuel costs, or increases in electricity or fuel costs from any reason whatsoever.
12. Damages resulting from the use of any refrigerant other than that specified on the Product's data label will void this limited warranty.
13. Any cost to replace, refill or dispose of refrigerant, including the cost of refrigerant.
14. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from jurisdiction to jurisdiction.

#### **LIMITATION OF WARRANTY**

**THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE COMPONENTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.**

#### **LEGAL REMEDIES**

The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Product, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Product under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company  
a division of Carrier Commercial Refrigeration, Inc.  
750 N. Blackhawk Blvd.  
Rockton, IL 61072, USA

# Section 11

# Limited Warranty on Parts

## TAYLOR COMPANY LIMITED WARRANTY ON TAYLOR GENUINE PARTS

Taylor Company, a division of Carrier Commercial Refrigeration, Inc. ("Taylor") is pleased to provide this limited warranty on new Taylor genuine replacement components and parts available from Taylor to the market generally (the "Parts") to the original purchaser only.

### LIMITED WARRANTY

Taylor warrants the Parts against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original installation of the Part in the Taylor unit. If a Part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured Part, at Taylor's option, to replace the failed defective Part at no charge for the Part. Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Part failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

Part's Warranty Class Code or Part	Limited Warranty Period
Class 103 Parts <sup>1</sup>	Three (3) months
Class 212 Parts <sup>2</sup>	Twelve (12) months
Class 512 Parts	Twelve (12) months
Class 000 Parts	No warranty
Taylor Part #072454 (Motor-24VDC *C832/C842*)	Four (4) years

### LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Part cannot be otherwise verified, proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Part is installed and all required service work in connection with the Part is performed by an authorized Taylor distributor or service agency.
3. The limited warranty applies only to Parts remaining in use by their original owner at their original installation location in the unit of original installation.
4. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
5. Defective Parts must be returned to the authorized Taylor distributor or service agency for credit.
6. This warranty is not intended to shorten the length of any warranty coverage provided pursuant to a separate Taylor Limited Warranty on freezer or grill equipment.
7. The use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.

<sup>1, 2</sup> Except that Taylor Part #032129SER2 (Compressor-Air-230V SERV) and Taylor Part #075506SER1 (Compressor-Air-115V 60HZ) shall have a limited warranty period of twelve (12) months when used in Taylor freezer equipment and a limited warranty period of two (2) years when used in Taylor grill equipment.



## LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective Parts, replacement Parts, or new Parts.
2. Normal maintenance, cleaning and lubrication as outlined in the Taylor Operator's Manual, including cleaning of condensers or carbon and grease buildup.
3. Required service, whether cleaning or general repairs, to return the cooking surface assemblies, including the upper platen and lower plate, to an operational condition to achieve proper cooking or allow proper assembly of release sheets and clips as a result of grease build-up on the cooking surfaces, including but not limited to the platen and plate, sides of the shroud or top of the shroud.
4. Replacement of cooking surfaces, including the upper platen and lower plate, due to pitting or corrosion (or in the case of the upper platen, due to loss of plating) as a result of damage due to the impact of spatulas or other small wares used during the cooking process or as a result of the use of cleaners, cleaning materials or cleaning processes not approved for use by Taylor.
5. Replacement of wear items designated as Class "000" Parts in the Taylor Operator's Manual, as well as any release sheets and clips for the Product's upper platen assembly.
6. External hoses, electrical power supplies, and machine grounding.
7. Parts not supplied or designated by Taylor, or damages resulting from their use.
8. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
9. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Taylor Operator's Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies.
10. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the gas, electrical or water supply specification of the unit in which a part is installed; or Parts or the units in which they are installed repaired or altered in any way so as, in the judgment of Taylor, to adversely affect performance, or normal wear or deterioration.
11. Any Part purchased over the Internet.
12. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
13. Electricity, gas or other fuel costs, or increases in electricity or fuel costs from any reason whatsoever.
14. Damages resulting from the use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.
15. Any cost to replace, refill or dispose of refrigerant, including the cost of refrigerant.
16. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

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### **LEGAL REMEDIES**

The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Part, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Part under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company  
a division of Carrier Commercial Refrigeration, Inc.  
750 N. Blackhawk Blvd.  
Rockton, IL 61072, USA