



Item No. _____

H60

Shake Freezer

Four Flavor

Features

Offer four separate shake flavors: chocolate, strawberry, vanilla (unflavored shake mix) and an optional flavor.

Heat Treatment System

Provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks before a complete disassembly and cleaning is required.

Freezing Cylinder

One, 7 quart (6.6 liter).

Mix Hopper

One, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C).

Indicator Lights

Mix Low light alerts the operator to add mix. When the Mix Out light flashes, the unit automatically goes into Standby mode to prevent damage.

Electronic Controls

Viscosity is continually measured to serve consistent quality shakes. The LCD (Liquid Crystal Display) readout will identify temperatures in the hopper or freezing cylinder at any point of operation. History of temperatures and times during the last 13 heat cycles may be viewed.

Standby

During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

Shake Syrup System

Shake flavors are selected from touch pads. Self-contained air compressor delivers shake syrup from three, 1 gallon (3.8 liter) syrup tanks located in the lower front compartment. Use only single strength syrup, free from pulp and seeds.

Automatic Dispensing

Press the desired flavor and raise the draw handle. Frozen shake mix and syrup automatically blends to dispense the chosen flavor. After the shake is drawn, press the Rinse touch pad to eliminate flavor carryover. Rinse water connection under side of base is 3/8" FPT.



Standard 6



SA2650



Selected 50 Hz. Models

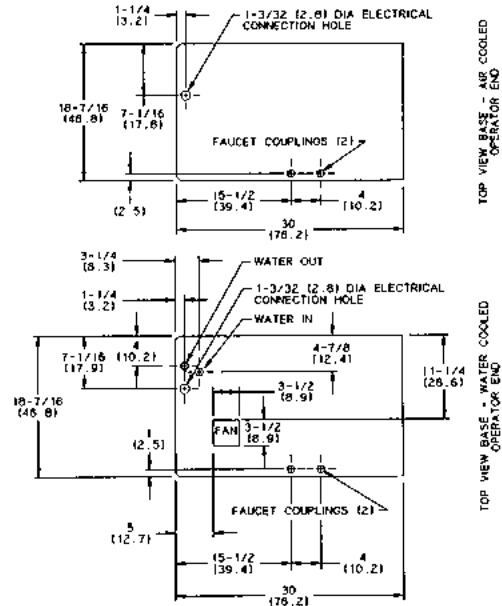
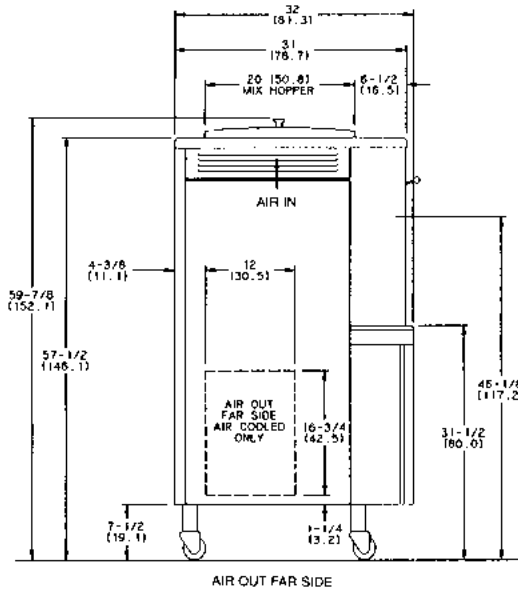
Rockton, Illinois 61072
800-255-0626
Phone 815-624-8333 Fax 815-624-8000
www.taylor-company.com
e-mail: info@taylor-company.com

International Office
Taylor Company S.r.l.
Roma, Italy
Tel: **+39-06-420-12002** Fax: +39-06-420-12034
e-mail: romeoff@taylor-company.com

ISO 9001:2000
Registered Firm

H60 Shake Freezer

H60



TOP VIEW BASE - AIR COOLED OPERATION END

TOP VIEW BASE - WATER COOLED OPERATION END

Weights	lbs.	kgs.
Net	544	246.7
Crated	557	252.7
	cu. ft.	cu. m.
Volume	35.4	1.0

Dimensions	in.	cm.
Width	18-7/16	468
Depth	32	813
Height	59-7/8	1521
Floor Clearance	7-1/2	191

*Mounted on standard casters

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/1 Air	30	22	2P 3W
208-230/60/1 Water	30	22	2P 3W
208-230/60/3 Air	25	17	3P 4W
208-230/60/3 Water	25	17	3P 4W
220-240/50/1 Air	30	20	2P 3W
380-415/50/3N~ Air	15	15	4P 5W

This unit may be manufactured in other electrical characteristics. Refer to the local Taylor Distributor for availability. (For exact electrical information, always refer to the data label of the unit.)

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____
 Neutral: Yes No **Cooling:** Air Water NA

Options: _____

Specifications

Electrical

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

Beater Motor

One, 1.0 HP

Refrigeration System

One, 11,000 BTU/hr. R404A.
 (BTUs may vary depending on compressor used.)

Air Cooled

Minimum Clearance: 6" (152 mm) on all sides. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Water Cooled

Water inlet and drain connections under side of base 3/8" FPT.

Options

- Faucet
- Hopper Locks

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



Taylor Company,
 A Division of Carrier Commercial Refrigeration, Inc.
 Rockton, Illinois 61072
 815-624-8333 **800-255-0626** Fax 815-624-8000
www.taylor-company.com

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