

OPERATOR'S MANUAL



Model C303NP & C314NP Non-Pressurized Slush Freezer

Original Operating Instructions

066732NP

11/10/09 (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

© 2009 Taylor Company
066732NP

Any unauthorized reproduction, disclosure, or distribution of copies by any person of any portion of this work may be a violation of Copyright Law of the United States of America and other countries, could result in the awarding of Statutory Damages of up to \$250,000 (17 USC 504) for infringement, and may result in further civil and criminal penalties. All rights reserved.



Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072

Table of Contents

Section 1	To the Installer	1
Section 2	To the Operator	5
Section 3	Safety	7
Section 4	Operator Parts Identification	9
	Model C303NP	9
	Model C314NP	10
	Beater Door Assembly	11
	Accessories	12
Section 5	Important: To the Operator	13
	Control Switch	14
	Liquid Crystal Display	14
	Operational Mode Displays	14
	Operator Menu Display	15
	Syrup Out Indicator	21
	Water Out Indicator	22
	Audio Alarm Silencer	22
	Product Not Ready Light	22
	Sampling Valve	22
Section 6	Operating Procedures	23
	Assembly	23
	Sanitizing	28
	Priming/Brixing	30
	Daily Cleaning Procedures	32
	120 Day Closing Procedure	32
	Draining Product From the Freezing Cylinders	33
	Rinsing	33
	Cleaning	34

Disassembly	35
Brush Cleaning	35
Section 7 Important: Operator Checklist	37
During Cleaning and Sanitizing	37
Troubleshooting Bacterial Count	37
Regular Maintenance Checks	37
Winter Storage	38
Section 8 Troubleshooting Guide	39
Section 9 Parts Replacement Schedule	42
Section 10 Limited Warranty on Equipment	43
Section 11 Limited Warranty on Parts	45

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.

© 2009 Taylor Company (Original Publication)
(Updated July, 2015)
066732NP

Any unauthorized reproduction, disclosure, or distribution of copies by any person of any portion of this work may be a violation of Copyright Law of the United States of America and other countries, could result in the awarding of Statutory Damages of up to \$250,000 (17 USC 504) for infringement, and may result in further civil and criminal penalties. All rights reserved.



Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072

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.

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 the 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.



The main power supply(s) to the equipment must be disconnected prior to performing any repairs. Failure to follow this instruction may result in personal injury or death from electrical shock or hazardous moving parts as well as poor performance or damage to the equipment.

Note: All repairs must be performed by an authorized Taylor Service Technician.



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

Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure that all possible hazards to the user and the 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 in 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

DO NOT obstruct air intake and discharge openings:

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.

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 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.

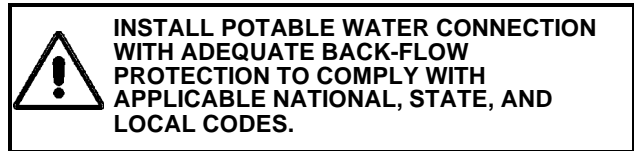
DO NOT INSTALL A HAND SHUT-OFF VALVE ON THE "OUT" LINE! Water cooled units are counter flow and the water should flow in this order: First through the automatic water valve. Second, through the inlet located at the bottom of the condenser. Third, through the outlet fitting located at the top of the condenser **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 unit, a 3/8" (9.5 mm) male flare water connection has been provided for easy hook-up. A flexible line is recommended, if local codes permit. A minimum of 25 psi (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.

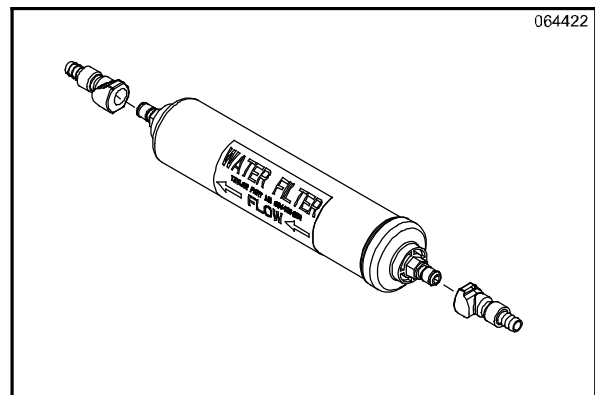


Figure 1

Electrical Connections

Each unit requires one power supply for each data label on the unit. Check the data label(s) on the freezer for branch circuit overcurrent protection or fuse, circuit ampacity, and other electrical specifications. Refer to the wiring diagram provided inside the electrical 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. Compliance therewith and proper maintenance will result in an installation essentially free from hazard! The NEC is a United States regulatory agency. International users must follow local electrical codes.



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



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!

Beater Rotation



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

If rotation is not correct, the individual beater motor wiring should be checked by an authorized Taylor service technician.

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 28.

Refrigerant



In consideration of our environment, Taylor uses only 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 aware of and in compliance with local government laws regarding refrigerant recovery, recycling, and reclaiming systems. For information regarding applicable local laws, please contact your local authorized Taylor distributor.



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

This unit, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, it will require cleaning and 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 the unit.

Your Taylor unit will NOT compensate for and/or correct any errors made during the set-up or filling operations. Thus, the initial assembly, set-up, and priming procedures are of extreme importance. It is strongly recommended that all personnel responsible for the unit's operation, including assembly and disassembly, go through these procedures together in order to be properly trained and to make sure that all understand their role in using and maintaining the unit.

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

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.

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



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 their 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.

We, at Taylor Company, are concerned about the safety of the operator at all times when they are coming in contact with the unit and its parts. Taylor makes every effort to design and manufacture built-in safety features to protect both operators and service technicians.

Installing and servicing refrigeration equipment can be hazardous due to system pressure and electrical components. Only trained and qualified service personnel should install, repair, or service refrigeration equipment. When working on refrigeration equipment, observe precautions noted in the literature, tags and labels attached to the unit, and other safety precautions that may apply. Follow all safety code requirements. Wear safety glasses and work gloves.



IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may also damage the unit and/or its components. Such damage may result in component replacement and service repair expenses.



DO NOT operate the unit without reading this entire Operator Manual first. Failure to follow all of these operating instructions may result in damage to the unit, poor performance, health hazards, personal injury, or death.



This unit 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. Where limited equipment operation is allowed for public use, such as a self-serve application, supervision or instruction concerning the use of the appliance by a person responsible for their safety is required. Children should be supervised to ensure that they do not play with the appliance.



- All repairs should be performed by an authorized Taylor service technician.
- The main power supplies to the unit must be disconnected prior to performing installation, repairs, or maintenance.
- **DO NOT** operate the unit unless it is properly grounded.
- **DO NOT** operate the unit with larger fuses than specified on the unit's data label.
- Cord Connected Units: Only Taylor authorized service technicians or licensed electricians may install a plug or replacement cord on these units.
- Units 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.
- Stationary units 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.
- 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 use a water jet to clean or rinse the unit. Failure to follow these instructions may result in serious electrical shock.



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

Failure to follow these instructions may result in severe personal injury, especially to fingers or hands, 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.



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



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



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 Operator Manual for the proper procedure to clean this unit.



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

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

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.

Failure to allow adequate clearance can reduce the refrigeration capacity of the unit and possibly cause permanent damage to the compressor.

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

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 unit and at a height of 1.6 meters from the floor.

Section 4

Operator Parts Identification

Model C303NP

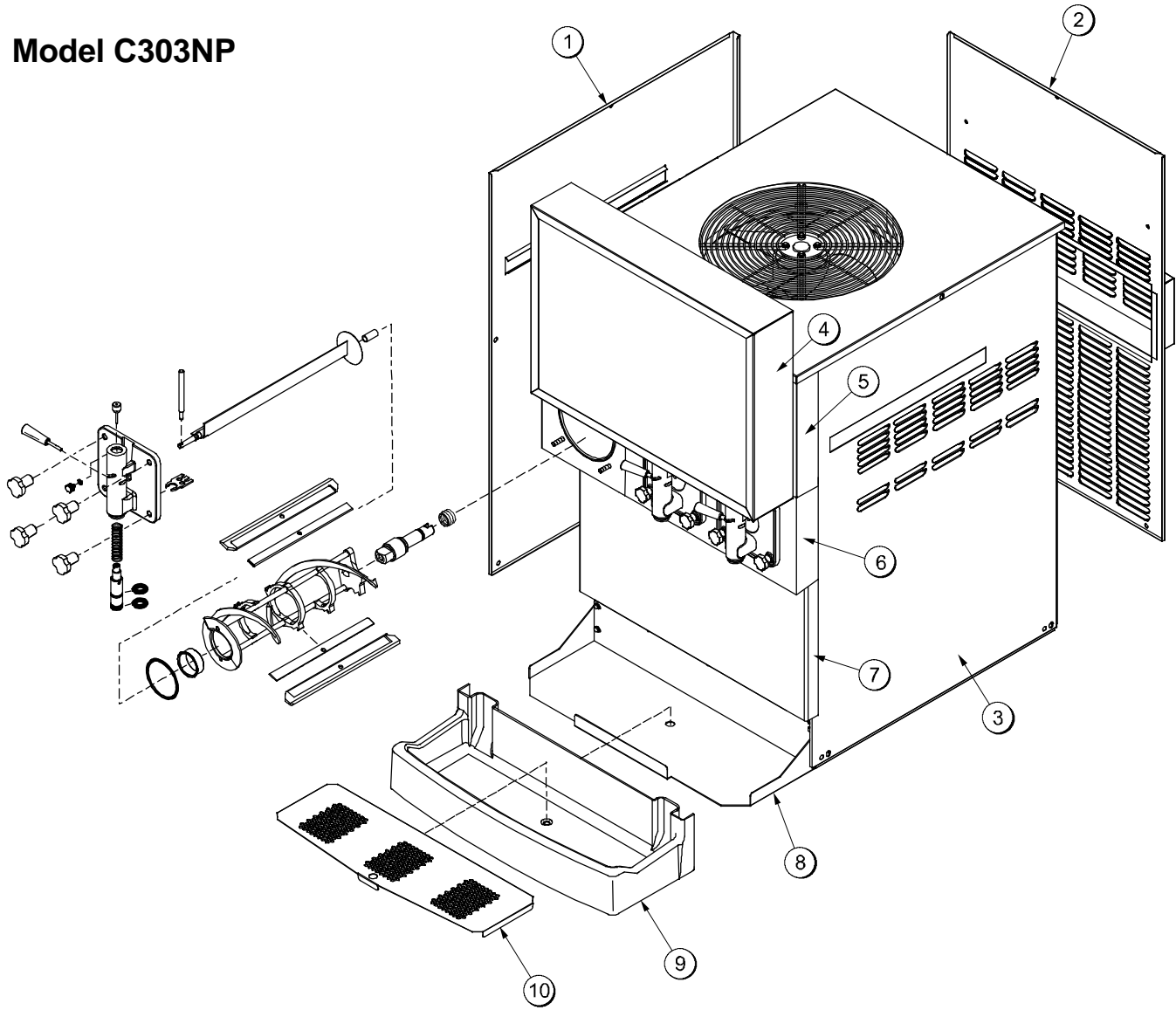


Figure 2

ITEM	DESCRIPTION	PART NO.
1	PANEL-SIDE-LEFT	059721
2	PANEL A.-REAR AC	X66671
3	PANEL-SIDE-RIGHT	059722
4	DISPLAY-LED *C303* 15.4"	066670
5	PANEL-FRONT-UPPER	066682

ITEM	DESCRIPTION	PART NO.
6	PANEL-FRONT-SHELL	066647
7	PANEL-FRONT-LOWER	066678
8	SHELF - DRIP TRAY	066677
9	TRAY-DRIP	066676
10	SHIELD-SPLASH	066680

Model C314NP

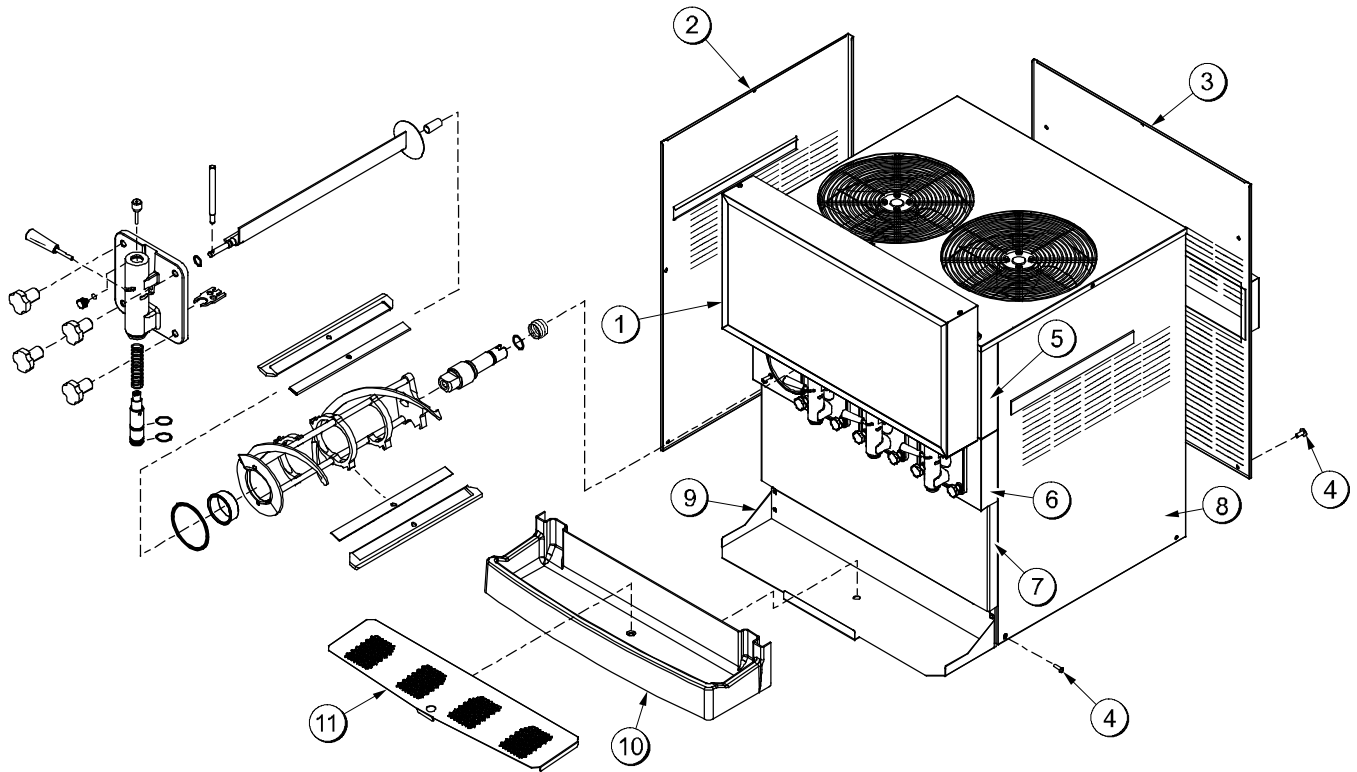


Figure 3

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	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

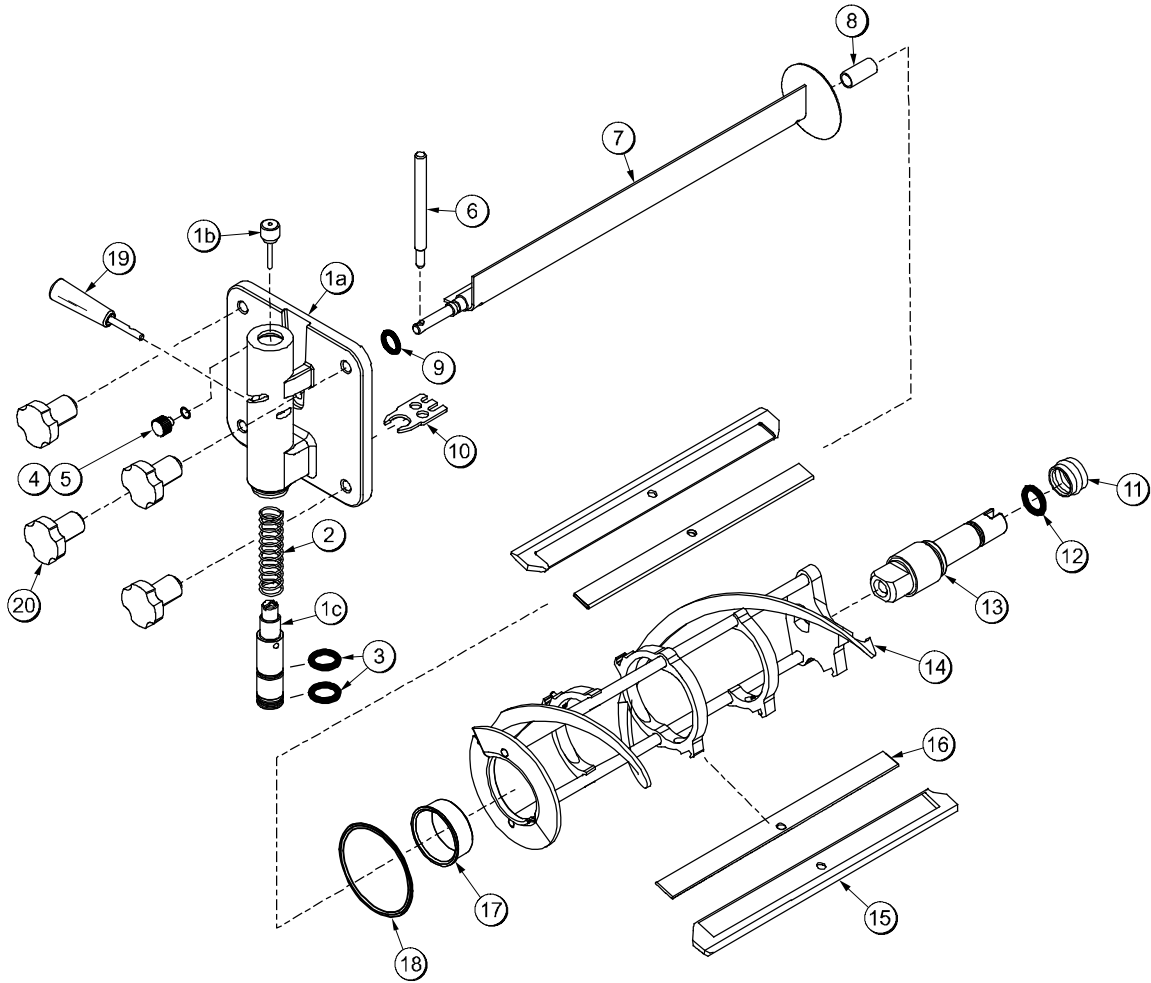


Figure 4

ITEM	DESCRIPTION	PART NO.
1	DOOR A.-SLUSH-PARTIAL-SLF	X83427SSP
1a	DOOR A.-SLUSH-PARTIAL-SLF	X83427-SER
1b	PIN A.-VALVE HANDLE	X83812
1c	VALVE-DRAW SELF CLOSE	080662
2	SPRING-COMP.970X.082X3.87	030344
3	O-RING-1"OD X .139W	032504
4	PLUG-PRIME	050405
5	O-RING-.563OD X .070W-#013	043758
6	ARM-BAFFLE	047729
7	BAFFLE A.	X47731
8	BEARING-GUIDE	014496

ITEM	DESCRIPTION	PART NO.
9	O-RING-.291"ID X .080"W	018550
10	BUSTER-ICE	047735
11	SEAL-DRIVE SHAFT	032560
12	NUT-STUD	043666
13	SHAFT-BEATER-SLUSH-NP	067533
14	BEATER A.-7QT-1 PIN	X46233
15	BLADE-SCRAPER-PLASTIC	046237
16	CLIP-SCRAPER BLADE 8.75"	046238
17	BEARING-FRONT	013116
18	GASKET-DOOR 5.109 X 5.630	014030
19	HANDLE A.-DRAW	X47384

Accessories

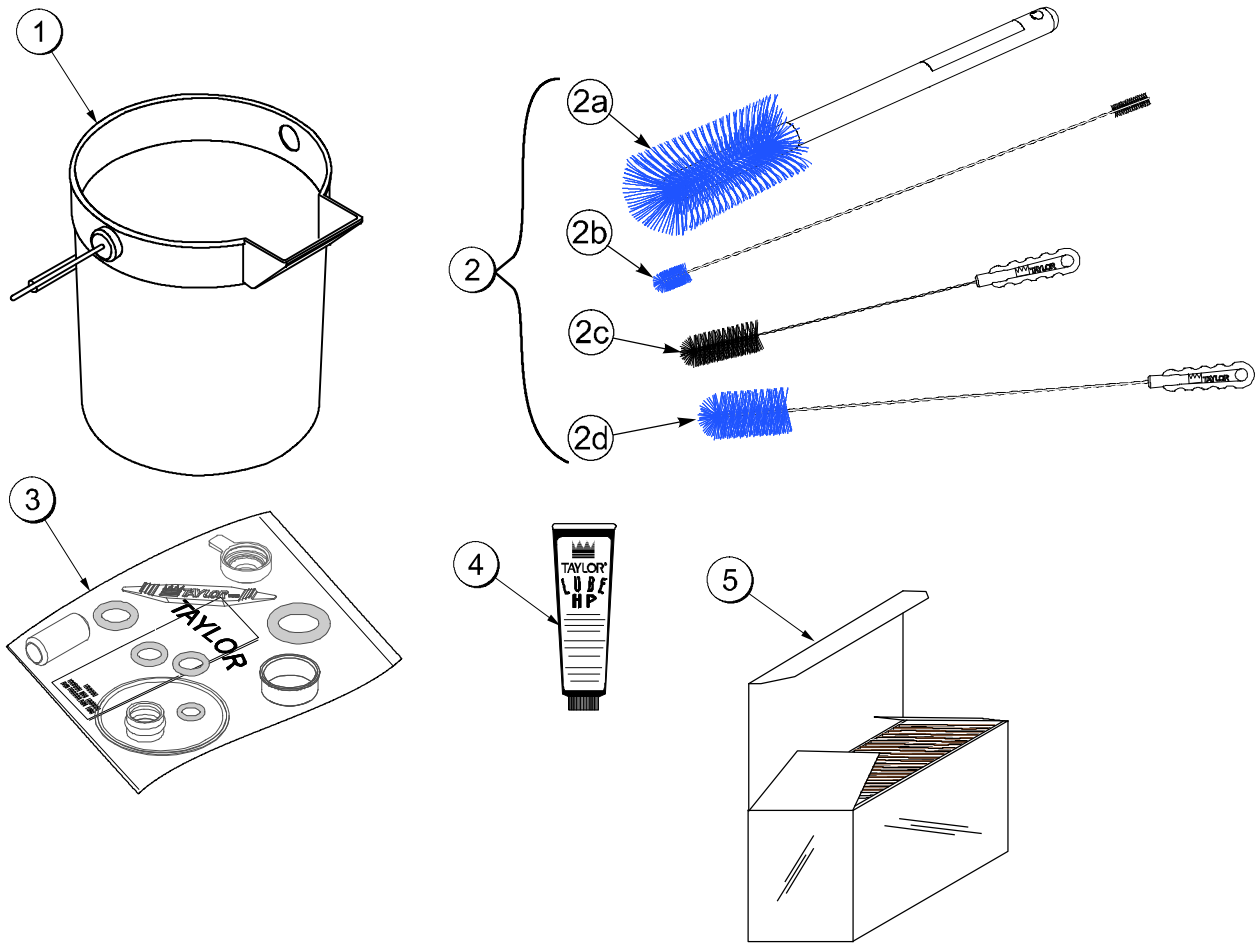


Figure 5

ITEM	DESCRIPTION	PART NO.
1	PAIL-10 QT	013163
2	BRUSH A.-PACKAGE	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	X56829
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 2 oz. packs) or Kay-5 part no. 041082 (200 packs).

Section 5

Important: To the Operator

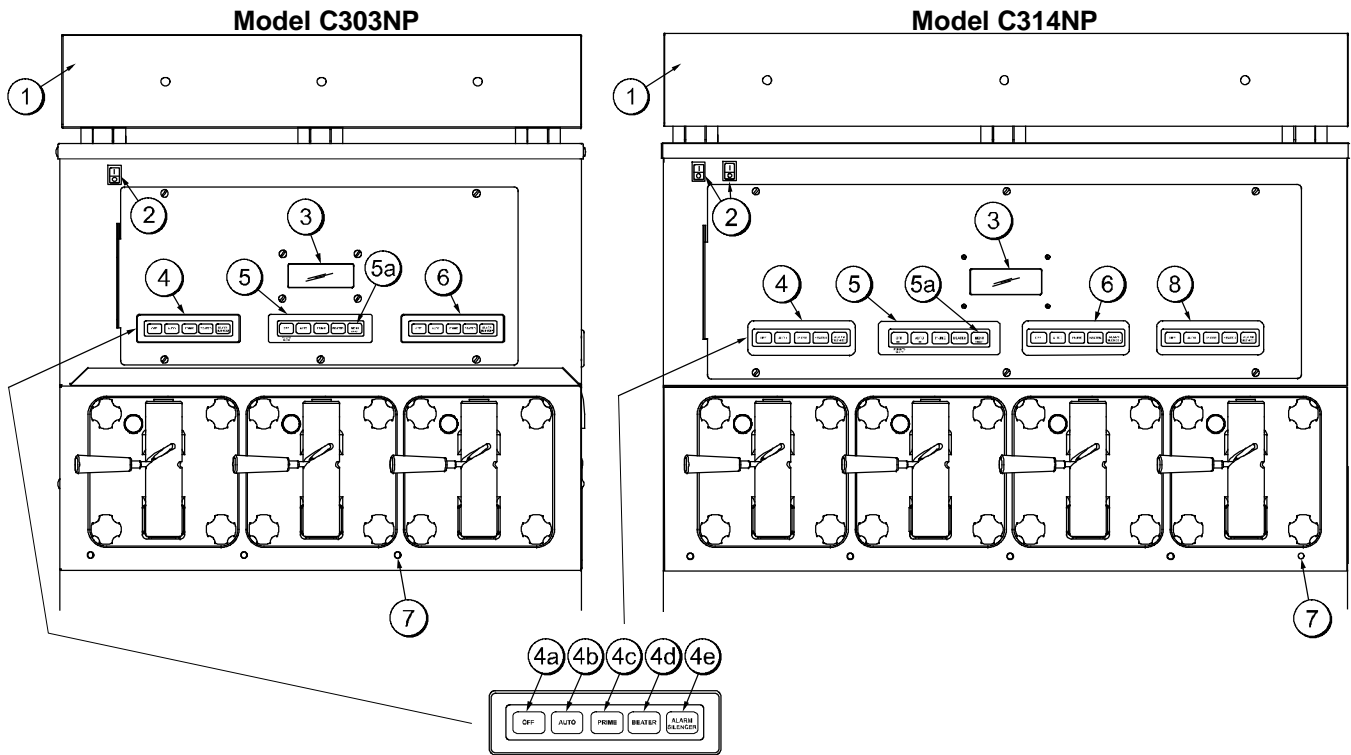


Figure 6

ITEM	DESCRIPTION
1	DISPLAY-LIGHTED
2	CONTROL-POWER SWITCH
3	LIQUID CRYSTAL DISPLAY
4	KEY PAD (BARREL #1)
4a	OFF KEY
4b	AUTO KEY
4c	PRIME KEY
4d	BEATER KEY
4e	ALARM SILENCER KEY
5	KEY PAD (BARREL #2)
5a	MENU SELECT KEY
6	KEY PAD (BARREL #3)
7	PRODUCT LIGHT
8	KEY PAD (BARREL #4)

Note: To identify the freezing cylinders on the C303NP and C314NP, they are counted from left to right as follows: barrel 1, barrel 2, barrel 3, and barrel 4. (**Note:** Barrel 4 is C314NP only.)

Control Switch

There is control switch 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 Slushtech operation.

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

Liquid Crystal Display

There are three Liquid Crystal Displays (LCD) located on the upper front panel behind the illuminated display. Each LCD displays information for the freezing cylinder located directly beneath it.

The LCD shows the current operating mode of the freezing cylinders. It also indicates whether there is enough syrup, CO₂, 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.

Note: Syrup, CO₂ and water are satisfied.

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

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

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.)**

The screens below illustrate the operational mode information displayed during normal operation. The LCD displays information corresponding to the three 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. This screen will remain on the LCD for 60 seconds unless a key is pressed.

Line 1 indicates the operating mode for each freezing cylinder.

Line 2 indicates the status of the syrup system 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 CO₂ and the H₂O.

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.

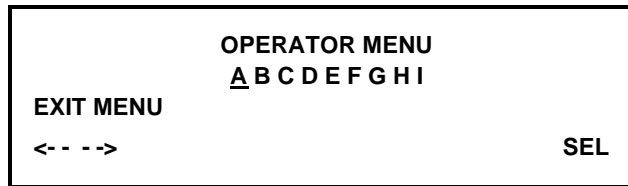
SAFETY TIMEOUT ANY KEY ABORT

If any key is pressed (or 60 seconds elapse) the following screen appears.

BEATER OUT	BEATER OUT --FAULT--	BEATER OUT
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/SELECT 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/SELECT key.



Operator Menu Options

- A - Exit From Menu
- B - Fault Description
- C - Set Clock
- D - Manual Defrost
- E - System Information
- F - Current Conditions
- G - Fault History
- H - Rinse / Sanitize
- I - Service Menu

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 keypress. The Current Conditions screen will be displayed until manually changed.

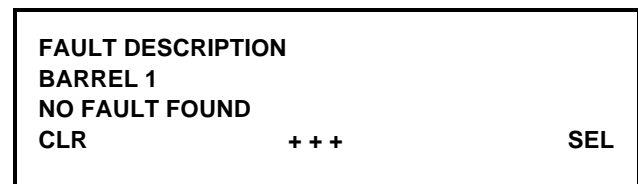
Fault Description (Option B)

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. (**Note:** “BRL NOT COOLING” is the only fault that requires pressing the OFF (<- -) key to clear the fault message and the warning tone.

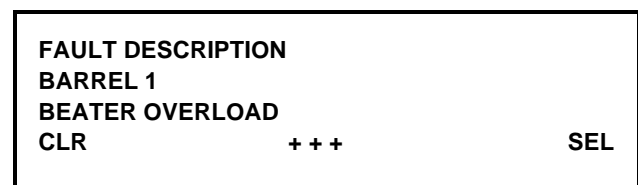
Fault Messages	
Beater Overload	Beater is out on overload.
Chk Refrig Sys Psi	Out on compressor high pressure cut-out.
Thermistor Short	Shorted thermistor probe.
Thermistor Open	Open thermistor probe.
H2O Pressure Low	Water pressure is low.
CO2 Pressure Low	CO ₂ pressure is low.
Syrup Pressure Low	Syrup is no longer present.
BRL Temp 2 High	Freezing cylinder temperature is above 120°F (49°C).
BRL Not Cooling	Freezing cylinder is not cooling after 5 minutes.
No Fault Found	No fault conditions are apparent.

The following are explanations of possible faults and display screens. Pressing the +++ key shows the faults for each freezing cylinder. The freezing cylinders are referred to as barrels. They are counted from left to right as follows: barrel 1, barrel 2, barrel 3, and barrel 4. (**Note:** Barrel 4 is C314NP only.)

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



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



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 freezing cylinder thermistor probes is faulty.

FAULT DESCRIPTION		
BARREL 1		
THERMISTOR SHORT		
CLR	+++	SEL

5. **THERMISTOR OPEN** - One of the 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 freezing cylinder enters the HOLD mode. No refrigeration or product flow from the flow control is allowed. The beater will continue to 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 21.)

7. **H₂O 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 60 seconds, all

freezing cylinders will shut down and the following fault message will appear. When the water is replenished, the fault message and warning tone will clear.

FAULT DESCRIPTION		
BARREL 1		
H2O PRESSURE LOW		
CLR	+++	SEL

8. **BRL NOT COOLING** - A freezing cylinder check has been established for the AUTO mode of operation. When a freezing cylinder enters the AUTO mode, the control checks the product temperature. After five minutes, it checks the product temperature again. If the product temperature did not drop in that five minute time span, the freezing cylinder will shut down and the following 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

9. **BRL TEMP 2 HIGH** - A maximum allowable product temperature has been established to prevent the 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

When faults are corrected, they are cleared from the fault description screen, with the exception of the "BRL NOT COOLING" fault. To clear the "BRL NOT COOLING" fault, press the OFF (<- -) key on the FAULT DESCRIPTION screen.

To see if there is more than one fault in the freezing cylinders, press the PRIME (+ + +) key. To return to the Operator Menu, press the MENU/SELECT key. To return to the Main Screen, use the AUTO (- ->) key to cycle to MENU ITEM A and then press the MENU/SELECT key.

Set Clock (Option C)

The Set Clock Option allows the operator to adjust the real time clock. Pressing the OFF/<-- or AUTO/--> keys moves the cursor left or right respectively. Pressing the PRIME/+++ key increases the selected time/date settings. Pressing the BEATER/--- key decreases the selected time/date settings.

SET CLOCK			
09:00		11/12/09	
--			
<-- -->	+++	---	SEL

If an invalid date is entered, the LCD will display the following screen. Press the MENU/SELECT key to return the controller to the previous LCD screen and correct the calendar entry.

SET CLOCK			
09:00		02/31/10	
	INVALID DATE		
			SEL

The controller will NOT advance to the next screen until a valid date has been entered. Once a valid date is entered, pressing the MENU/SELECT key will display the Daylight Saving Time screen. The cursor will initially appear under the selection that is currently in use.

DAYLIGHT SAVING TIME			
ENABLE	DISABLE		

<-- -->			SEL

Pressing the OFF/<-- or AUTO/--> keys moves the cursor left or right respectively.

Pressing the MENU/SELECT key when the cursor is under "DISABLE" will disable the selection and return to the Operator Menu.

Pressing the MENU/SELECT key when the cursor is 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			
MAR	Second	Sunday	

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

Pressing the OFF/<-- or AUTO/--> keys moves the cursor left or right respectively. Pressing the PRIME /+++ or BEATER/--- keys increases or decreases the selected month when the cursor is under the month.

Pressing the PRIME /+++ or BEATER/--- keys increases or decreases the selected Sunday when the cursor is under the day. Pressing the MENU/SELECT 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			
JAN	First	Sunday	

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

Pressing the OFF/<-- or AUTO/--> keys moves the cursor left or right respectively. Pressing the PRIME /+++ or BEATER/--- keys increases or decreases the selected month when the cursor is under the month.

Pressing the PRIME /+++ or BEATER/--- keys increases or decreases the selected Sunday when the cursor is under the day.

Pressing the MENU/SELECT key accepts the selection and returns to the Operator Menu.

Manual Defrost (Option D)

This option allows the operator to start a Manual Defrost cycle. The following screen will be displayed upon entering this option.

MANUAL DEFROST			
BRL	1	2	3
			EXIT

<-- -->			SEL

Pressing the OFF/<-- key moves the cursor to the left, under the barrel number desired. Pressing the AUTO/--> key moves the cursor to the right.

Pressing the MENU/SELECT key with the cursor under EXIT will return the display to the Operator Menu. Pressing the MENU/SELECT key with the cursor under a barrel number will display the screen for that barrel.

MANUAL DEFROST			
YES	NO		
			EXIT

<-- -->			SEL

Note: The screen displayed is determined by the original selection.

Pressing the OFF/<-- key will place the cursor under "YES". Pressing the AUTO/--> key will place the cursor under "NO". Pressing the MENU/SELECT key accepts the selection and returns to the Operator Menu.

If any barrel is already in DEFROST when Manual Defrost is selected, the following screen will be displayed.

MANUAL DEFROST	
BARREL 1	
Already in DEFROST	
	SEL

Note: The screen displayed is determined by the original selection.

Pressing the MENU/SELECT key will return to the Operator Menu.

System Information (Option E)

This option displays all relevant information. The first screen displays the version of software the unit is running.

SYSTEM INFORMATION	
C303 Control UVC2	
Version 1.04	
	SEL

Pressing MENU/SELECT displays the B.O.M. and the serial number. This screen also indicates whether or not the unit is equipped with a water pressure switch. Line three will read "With or Without the H₂O Pressure Switch".

B.O.M.	C30327C000
S/N	K0000000
WITH H2O PRESS SW	
	SEL

Pressing the MENU/SELECT key displays the System Information Language screen. This screen displays the version number of the language.

SYSTEM INFORMATION			
Language			
V1 14r00	English	539	
			SEL

Pressing the MENU/SELECT key displays the Power Saver Mode status screen. If the Power Saver Mode is disabled (OFF), the following screen is displayed.

POWER SAVER MODE	
OFF	
	SEL

If the Power Saver Mode is enabled (ON), one of the following screens is displayed.

POWER SAVER REST			
CYCLE	1	SUN	00:30
	-	SUN	05:30
	+++	---	SEL

Note: The screen displayed is determined by the Power Saver Mode selection.

POWER SAVER STANDBY			
CYCLE	1	SUN	00:30
	-	SUN	05:30
	+++	---	SEL

Cycle 1 is displayed upon entry into this screen. The first line indicates the current Power Saver Type (Rest or Standby). The cursor is under the cycle number and cannot be moved.

Pressing the PRIME/+++ key increases the cycle number. Pressing the BEATER/--- key decreases the cycle number. As the cycle number changes, the time assigned to that cycle number is displayed. The Power Saver Start time is displayed on the second line. The third line shows the Power Saver Stop time.

If a given cycle is OFF, the following screen is displayed.

POWER SAVER		REST	
CYCLE	1	OFF	
	-		
	+++	---	SEL

Note: The screen displayed is determined by the Power Saver Mode selection.

POWER SAVER		STANDBY	
CYCLE	1	OFF	
	-		
	+++	---	SEL

Pressing the PRIME/+++ key increases the cycle number. Pressing the BEATER/--- key decreases the cycle number. Pressing the MENU/SELECT key at any time during this mode will advance the control to display one of the following screens.

DEFROST TIME		BRL 1	
CYCLE	1	ALL	05:00
	-		
	+++	---	SEL

DEFROST TIME		BRL 1	
CYCLE	1	SUN	05:00

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

If the time to a given cycle is the same for every day, the ALL screen will be displayed. The cursor is placed under the cycle number and cannot be moved. Pressing the PRIME/+++ key increases the cycle number. Pressing the BEATER/--- key decreases the cycle number. As the cycle number changes, the time assigned to that cycle number is displayed.

If the time to a given cycle is NOT the same for every day, the DAILY screen will be displayed. Pressing the OFF/<-- or AUTO/--> keys moves the cursor under the Cycle number or the Day of the week. Pressing the PRIME /+++ or BEATER/--- key increases or decreases the selected setting.

Pressing the MENU/SELECT key at any time during this mode accepts the settings and advances to the next barrel screen (barrel 2, barrel 3). Pressing the MENU/SELECT key after all 3 barrels have been displayed will accept the settings and return the control to the Operator Menu.

Current Conditions (Option F)

This option continuously updates the temperature (in °F or °C) for all barrels.

Note: 1 = barrel 1, 2 = barrel 2, 3 = barrel 3, 4 = barrel 4 (C314NP only)

An asterisk (*) will be displayed when the liquid line solenoid for the respective barrel is open. Pressing the MENU/SELECT key returns the display to the Operator Menu.

CURRENT CONDITIONS		
1*	27.5 F	
2	27.5 F	
3	27.5 F	
SEL		

Fault History (Option G)

This option allows the operator to display the last 20 recorded faults. When there is no fault, the following screen is displayed.

FAULT HISTORY			1
1	NO FAULT FOUND		
	+++	---	SEL

Possible Fault Descriptions

- No Fault Found
- Beater Overload
- Chk Refrig Sys PSI
- Thermistor Shorted
- Thermistor Open
- H₂O Pressure Low
- CO₂ Pressure Low
- Syrup Press Low
- Barrel Temp 2 High
- BRL Not Cooling

When a fault has occurred, the date and time of the fault is shown on the second line of the screen. The fault and the barrel code are shown on the third line of the screen. The barrel codes are 1, 2, 3, and 4. The barrels are counted from left to right as follows: barrel 1, barrel 2, barrel 3, and barrel 4. (**Note:** Barrel 4 is C314NP only.)

When the Fault History is displayed, the second screen is displayed. Pressing the PRIME/+++ key will increase the page number shown in the upper right hand corner of the screen. Pressing the BEATER/--- key will decrease the number. There are 20 pages of fault history. The most current recorded fault will appear on page one, the next oldest on page two, and so on until page 20.

FAULT HISTORY			1
11/12/09		16:33:31	
1	CHK REFRIG SYS PSI		
<-- -->	+++	---	SEL

Pressing the AUTO/--> key when a fault has been cleared displays a secondary page that shows when the fault was restored.

FAULT HISTORY			1
11/12/09		16:33:31	
	RESTORED FROM FAULT		
<-- -->	+++	---	SEL

Pressing the OFF/<-- key returns to the original fault screen. Pressing the PRIME/+++ key while in the secondary screen will advance the screen to the next fault page.

Pressing the AUTO/--> key when a fault is still present will display the following screen.

FAULT HISTORY			1
	STILL IN FAULT		
<-- -->	+++	---	SEL

Pressing the MENU/SELECT key will return the screen to the Operator Menu.

Rinse/Sanitize (Option H)

This option allows the operator to select the Rinse or Sanitize Mode. The following display will be shown:

RINSE / SANITIZE			
RINSE	SANITIZE	EXIT	

<-- -->			SEL

Press the OFF/<-- key once to place the cursor under the SANITIZE selection. Press the OFF/<-- key twice to place the cursor under the RINSE selection. Pressing the AUTO/--> key moves the cursor to the right. Press the MENU/SELECT key to accept the selection. When the MENU/SELECT key is pressed with the cursor under EXIT, the display will return to the Operator Menu.

If the cursor is under RINSE or SANITIZE, one of the following screen will appear.

RINSE				
BRL	1	2	3	EXIT

<-- -->				SEL

Note: The screen displayed is determined by the Rinse / Sanitize selection.

SANITIZE				
BRL	1	2	3	EXIT

<-- -->				SEL

Pressing the OFF/<-- key places the cursor under the BARREL NUMBER selection. Pressing the AUTO/--> key moves the cursor to the right. Pressing the MENU/SELECT key with the cursor under a barrel number accepts the selection and places the cursor under EXIT. Pressing the MENU/SELECT key with the cursor under EXIT will return the display to the Operator Menu.

Service Menu (Option I)

This screen allows authorized service technicians to access service information. Press the MENU/SELECT key to return to the Operator Menu.

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

Syrup Out Indicator

The word "OUT" will appear in one of the columns below the word "AUTO" to indicate a lack of syrup or syrup pressure to the indicated freezing cylinder.

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

When a syrup out condition occurs in one of the freezing cylinders, the corresponding product light illuminates, the warning tone sounds, and the freezing cylinder enters the HOLD mode.

During the HOLD mode, the refrigeration system automatically stops to prevent a freeze-up in the freezing cylinder. The beater will continue to run if the freezing cylinder temperature is less than 50°F (10°C). The CO₂ solenoid will be closed to prevent the dispensing of product. The other freezing cylinders are not affected.

After the product bag is replaced, the product light will extinguish and the warning tone will stop.

Water Out Indicator

AUTO OK	AUTO OK	AUTO 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 on the left side of the machine is pressed. (The ALARM SILENCE key on the right side is not functional.) 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 or water.

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.

Section 6

Operating Procedures

The Model C303NP 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 C303NP contains three 7 quart (6.6 liter) freezing cylinders. The Model C314 contains four 7 quart (6.6 liter) freezing cylinders.

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 pageNO TAG, "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

Lubricate the area where the boot seal snaps onto the drive shaft and the shaft portion that comes in contact with the bearing on the beater drive shaft. **DO NOT lubricate the slotted end of the drive shaft.**

Slide the seal over the shaft and groove until it snaps into place. Pinch the boot seal and fill the inside portion of the seal with 1/4" more lubricant.

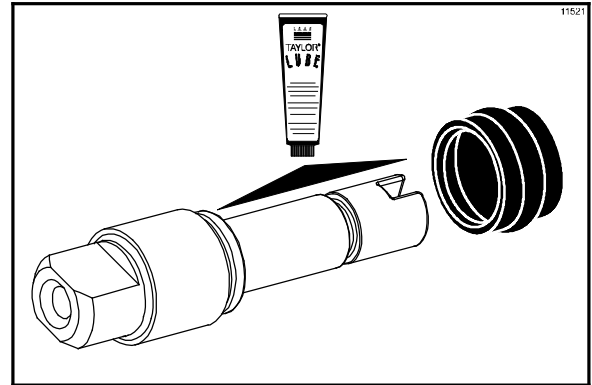


Figure 7

Step 2

Insert the 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 drive coupling without binding.

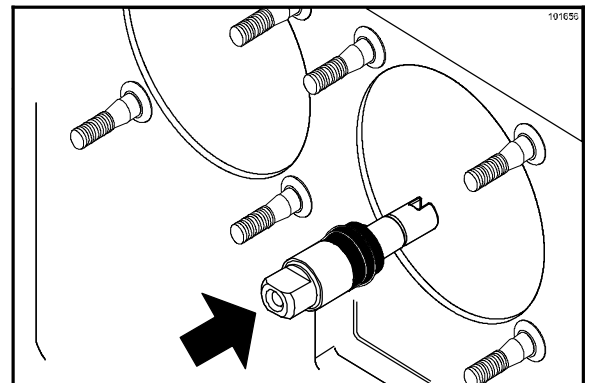


Figure 8



USE EXTREME CAUTION when handling the beater assembly. The scraper blades are very sharp and may cause injury.

Step 3

Before installing the beater assembly, check the scraper blades for any signs of wear or damage. If a scraper blade is nicked or worn, replace both blades.

Check the scraper blade clips to make sure they are not bent and the slot is even for the entire length of the clip. Replace any damaged clips.

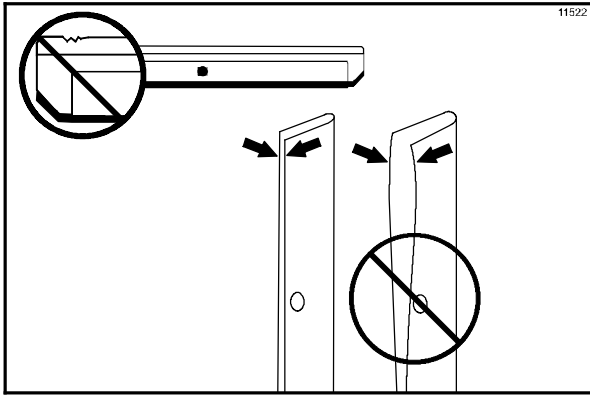


Figure 9

Step 4

If the blades and clips are in good condition, place the clip over the blade. Place the rear scraper blade and clip over the single holding pin on the beater (knife edge to the outside). Holding the blade on the beater, turn it over and install the front blade the same way.

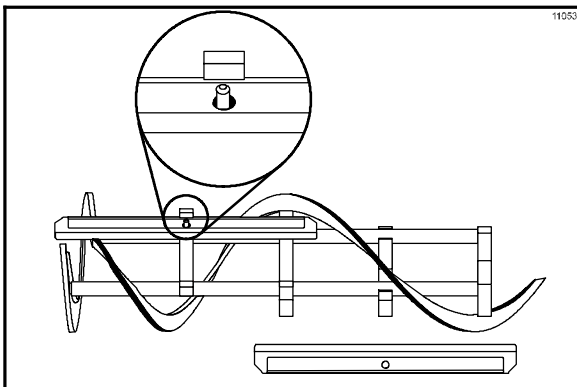


Figure 10

Step 5

Holding the blades in position, insert the beater assembly into the freezing cylinder and slide it into position over the drive shaft. Turn the beater slightly to be certain that the beater is properly seated. When in position, the beater will not protrude beyond the front of the freezing cylinder.

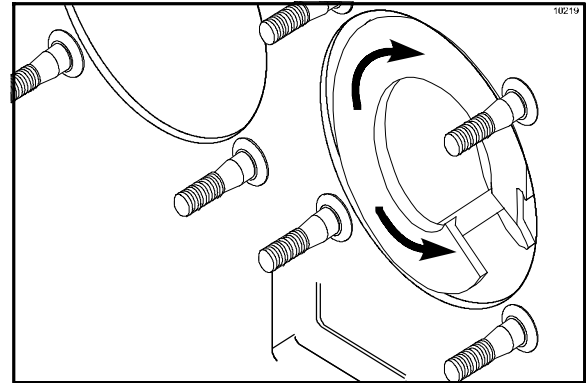


Figure 11

Step 6

Install the white, plastic guide bearing on the short end of the baffle assembly. Slide the o-ring into the groove on the long end of the baffle assembly and lubricate the o-ring. Do not lubricate the guide bearing.

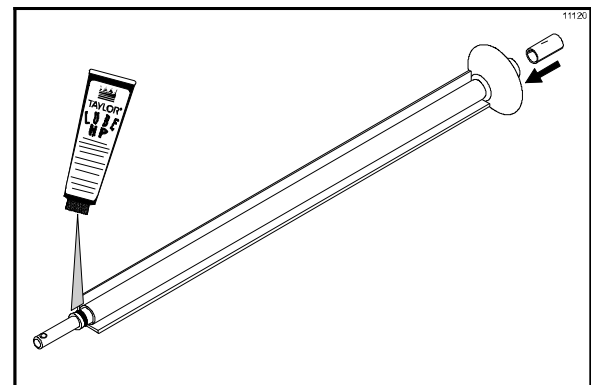


Figure 12

Step 7

Insert the short end of the baffle assembly into the pilot hole in the center of the drive shaft. The hole in the baffle assembly shaft should be rotated to the 12 o'clock position.

Step 8

Before assembling the freezer door, check the following for any nicks, cracks, or signs of wear: front bearing, door gasket, draw valve, o-rings, and all sides of the door assembly, including the inside of the draw valve bore. Replace any damaged parts.

Step 9

Install the o-rings on the draw valve and lubricate.

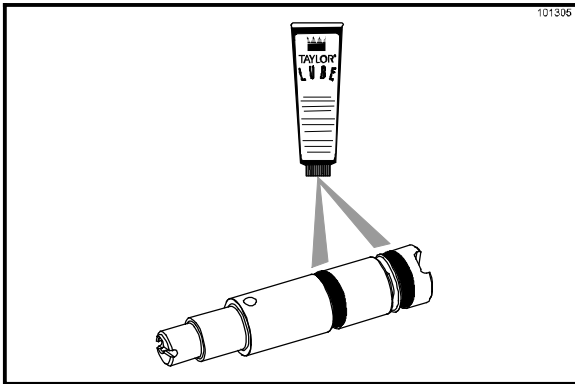


Figure 13

Step 10

Turn the door upside down. Insert the draw valve spring.

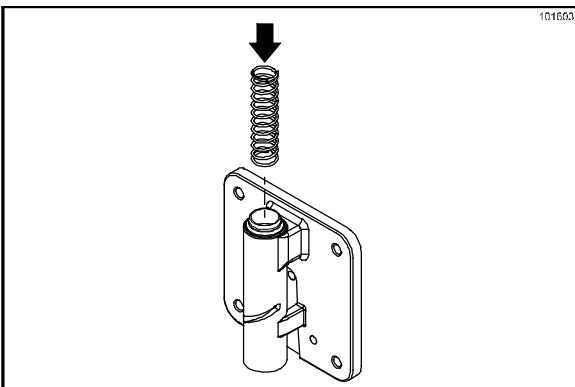


Figure 14

Step 11

Insert the draw valve into the door. Line up the small hole on each side of the draw valve with the slot on each side of the door spout.

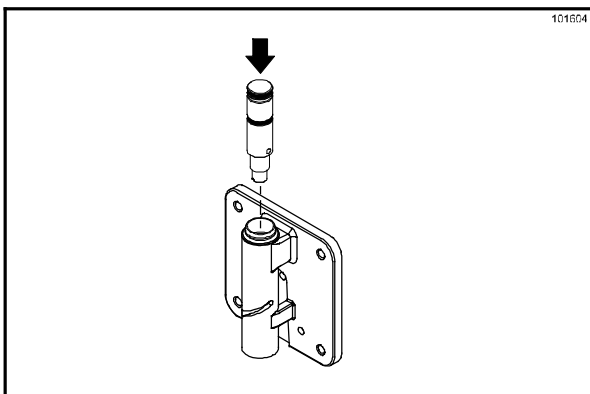


Figure 15

Step 12

Apply firm downward pressure on the draw valve and center the draw valve hole in the small slot on the left side of the spout. Insert the draw valve handle through the slot and into the draw valve hole.

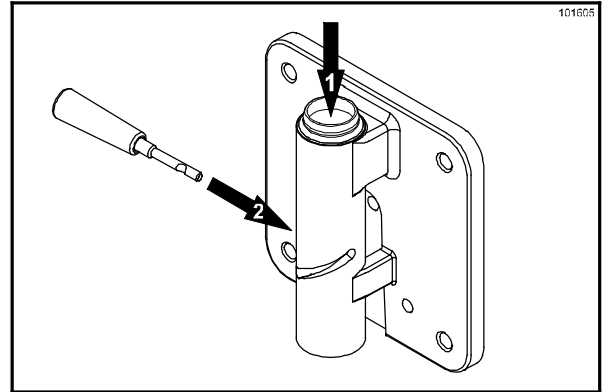


Figure 16

Step 13

Move the draw handle to the forward position to allow installation of ice buster.

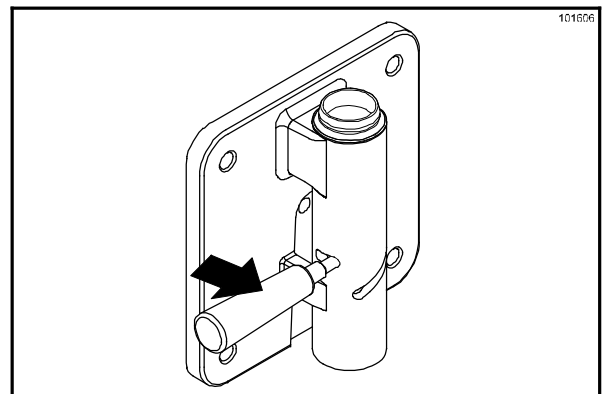


Figure 17

Step 14

From the back of the door, install the ice buster through the door spout and into the slot located just above the lower o-ring.

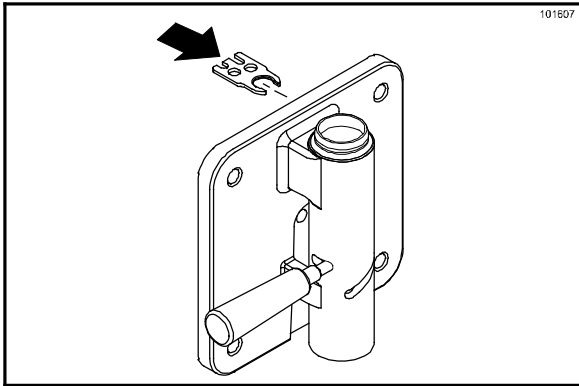


Figure 18

Step 15

Move the draw handle to the back position to lock the ice buster in place.

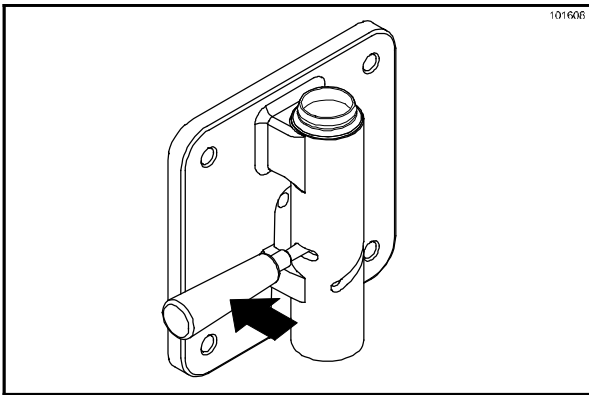


Figure 19

Step 16

Turn the door right side up. Remove the draw valve handle. Install it on the other side, through the longer slot and into the draw valve hole.

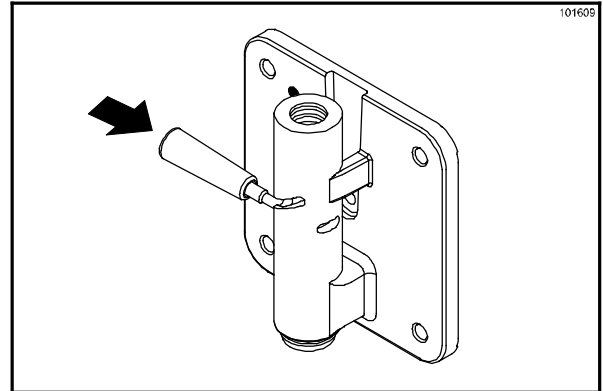


Figure 20

Step 17

Insert the valve handle pin. Turn the pin and the draw valve handle until the pin drops completely into place.

Note: While turning the draw valve handle, it may be necessary to pull the draw valve handle back slightly to allow the pin to fall in place.

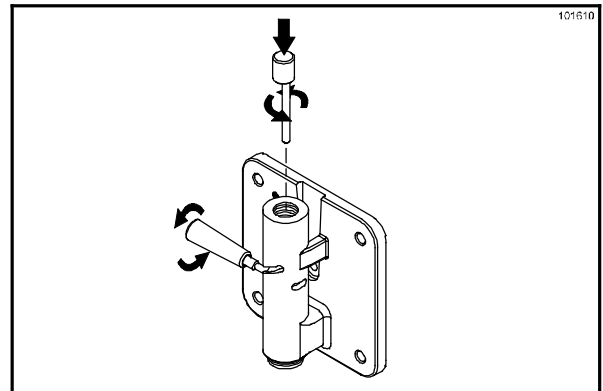


Figure 21

Step 18

Place the o-ring onto the prime plug and lubricate.

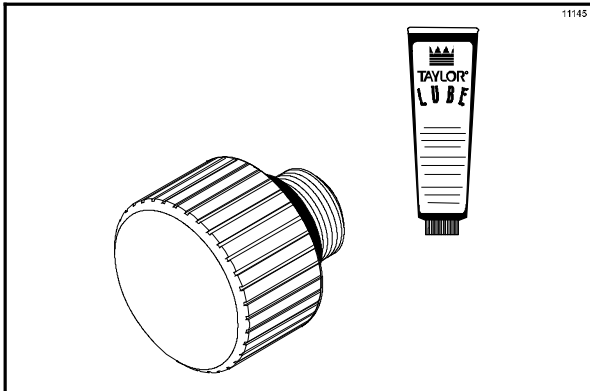


Figure 22

Step 19

Screw the prime plug into position on the front of the door.

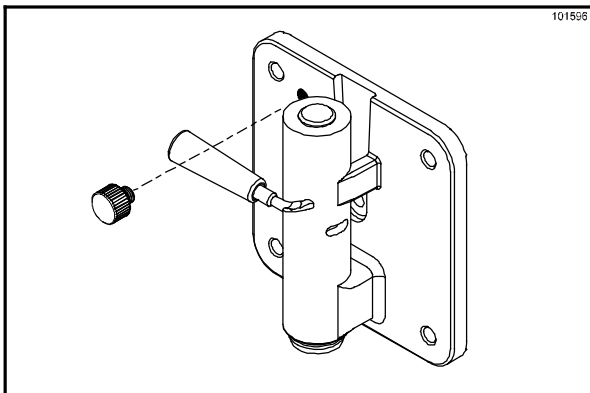


Figure 23

Step 20

Place the large rubber gasket into the groove on the back side of the freezer door.

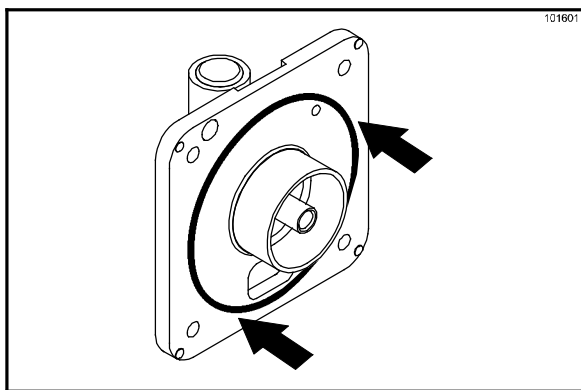


Figure 24

Step 21

Slide the white, plastic front bearing onto the bearing hub, making certain that the flanged end of the bearing is resting against the freezer door. **DO NOT lubricate** the door gasket or front bearing.

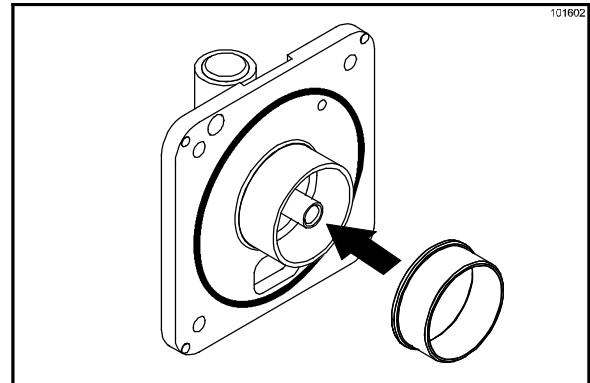


Figure 25

Step 22

Position the freezer door onto the four studs on the front of the freezing cylinder and push the door into place. Install the four handscrews onto the studs and tighten them equally in a crisscross pattern to insure that the door is snug. **DO NOT over-tighten** the handscrews.

Note: If the freezer door does not fit into place easily, position the open end of the beater assembly in the 11 o'clock position.

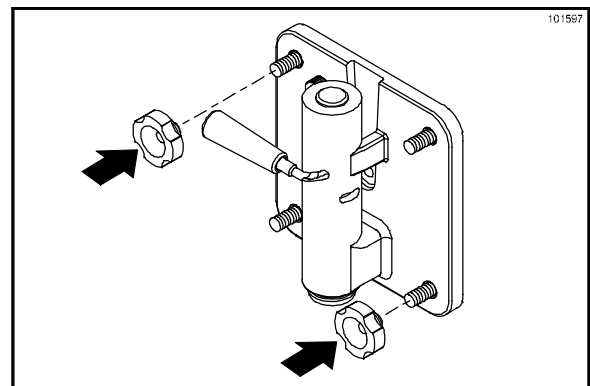


Figure 26

Step 23

Position the baffle arm by inserting it down into the hole on the baffle assembly which protrudes from the door. Verify proper installation by moving the baffle assembly back and forth to be sure it moves freely.

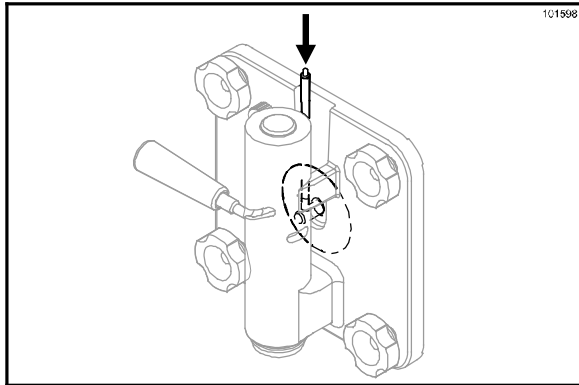


Figure 27

Repeat Steps 1 through 23 for the remaining freezing cylinder(s).

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 operation, the unit must be sanitized prior to use.

Step 1

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

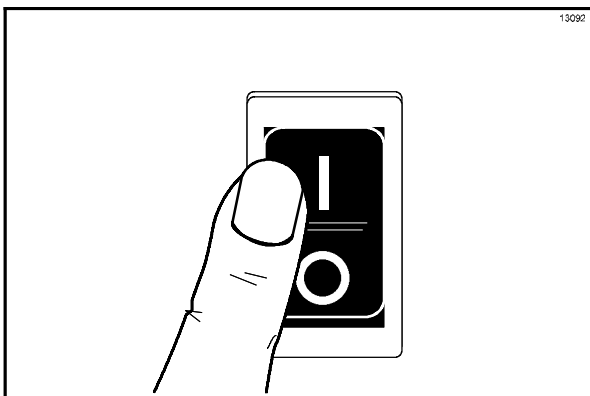


Figure 28

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.

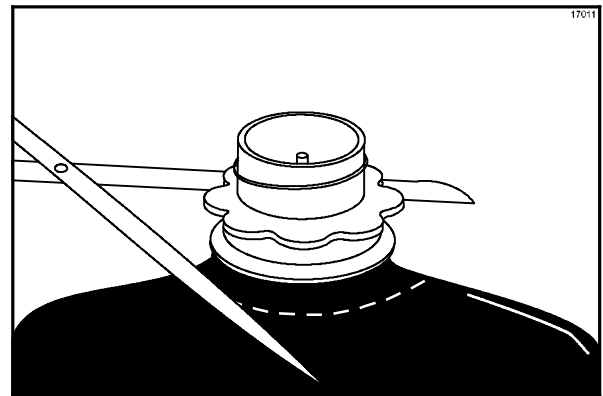


Figure 29

Step 4

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

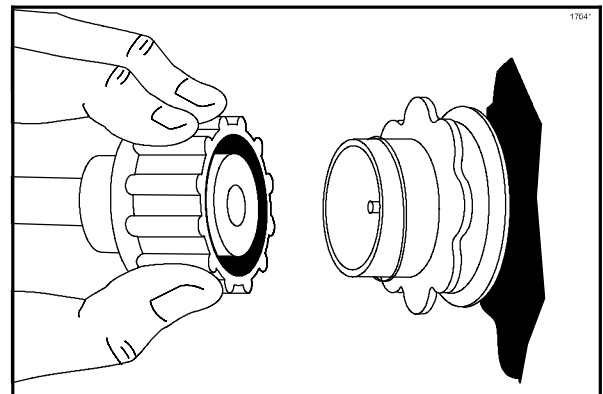


Figure 30

Step 5

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

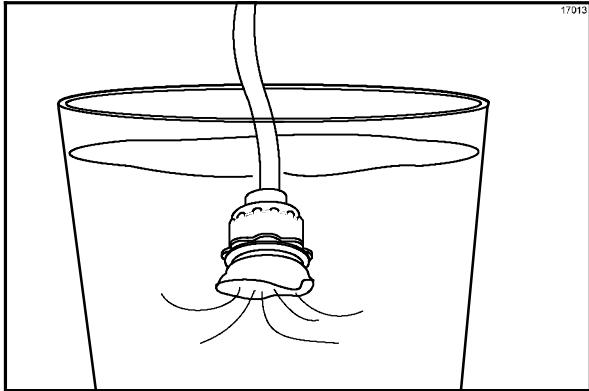
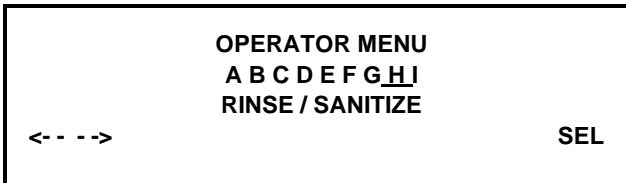


Figure 31

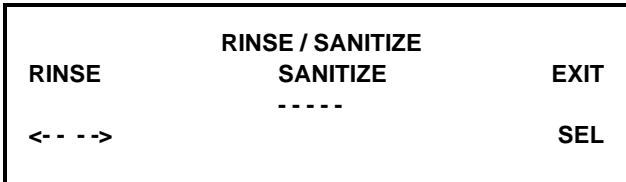
Step 6

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.



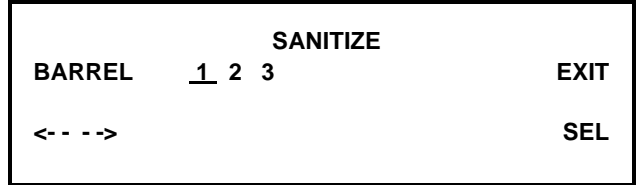
Step 7

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.

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.

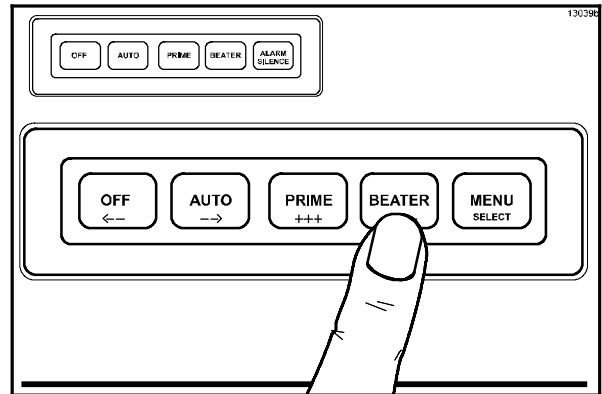


Figure 32

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.

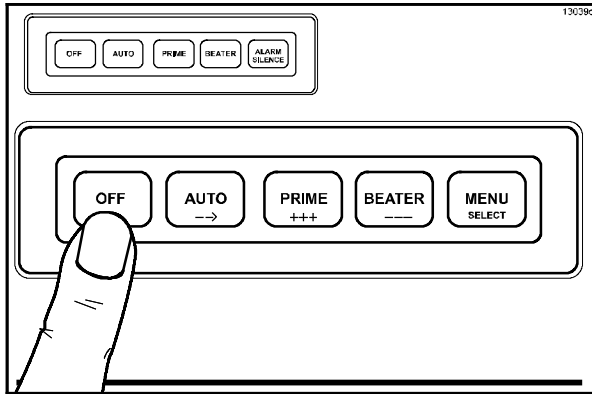


Figure 33

IMPORTANT! The unit must NOT be placed in AUTO until all sanitizing solution has been removed from the freezing cylinder and proper priming procedures have been completed. Failure to follow this instruction may result in damage to the freezing cylinder.

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 by rotating it counter-clockwise.

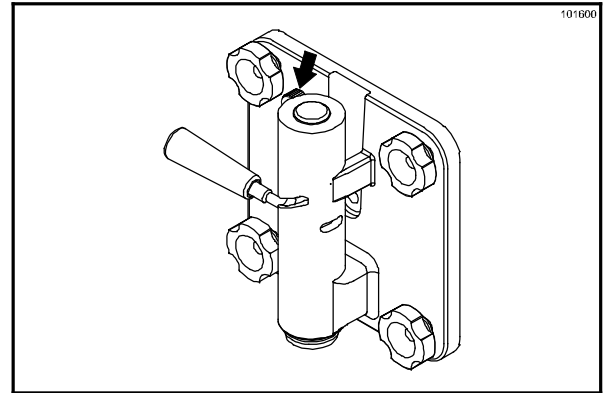


Figure 34

Step 4

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

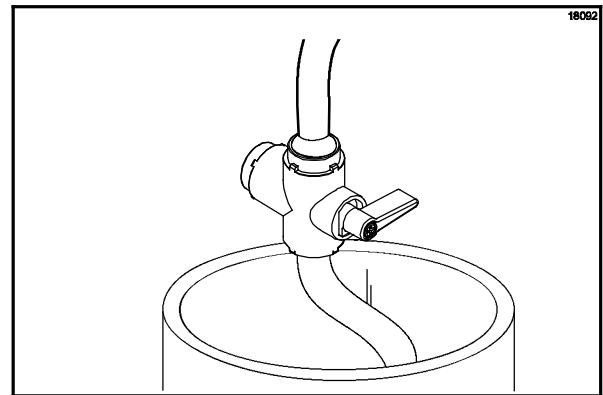


Figure 35

Step 5

Press the PRIME (+ + +) key.

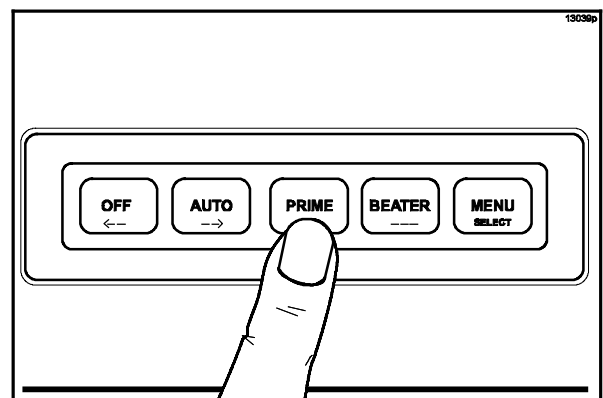


Figure 36

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.

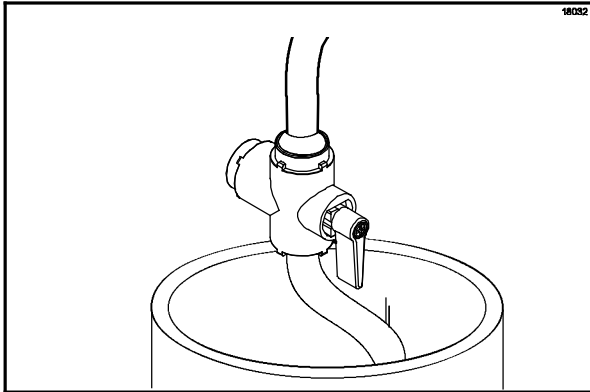


Figure 37

IMPORTANT! Failure to remove all sanitizing solution may result in damage to the freezing cylinder.

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.

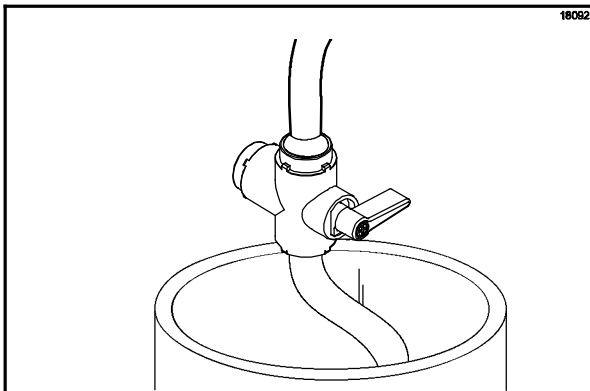


Figure 38

Step 9

Stir the finished product. Pour a small amount of product over the refractometer. The brix reading should register 13 to 14. 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.

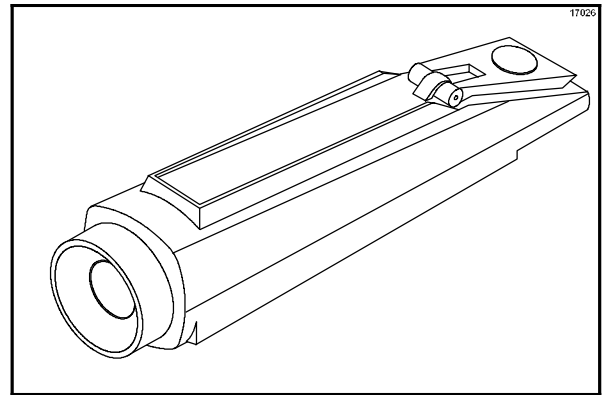


Figure 39

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.

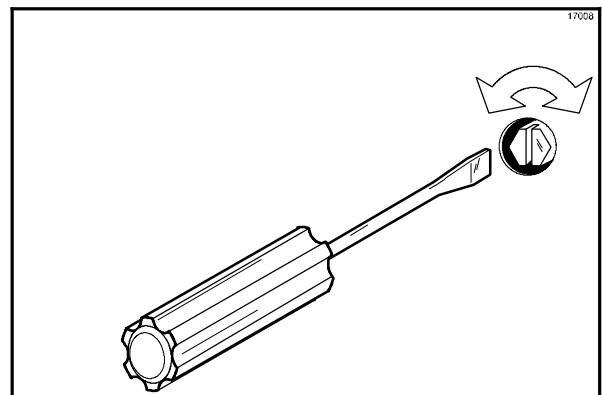


Figure 40

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.

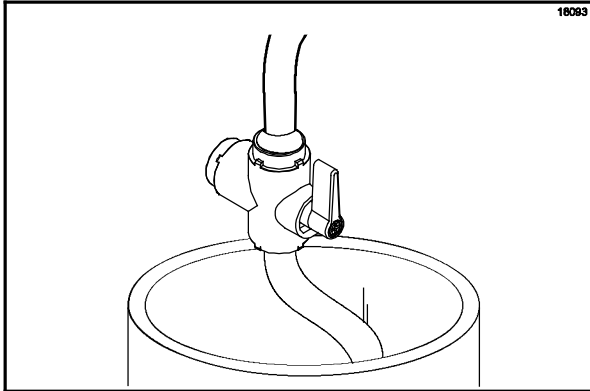


Figure 41

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. Close the prime plug.

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.

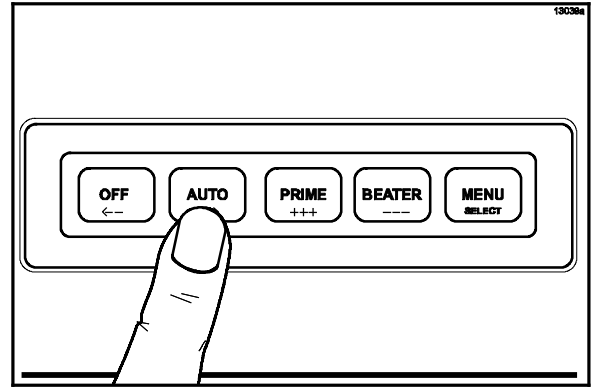


Figure 42

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.

Daily Cleaning 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.

120 Day Closing Procedure

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



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

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

Draining Product From the Freezing Cylinders

Step 1

Press the BEATER (- - -) key. This will allow the beater to operate to push the product from the freezing cylinder. Open the draw valve and drain the product from the machine.

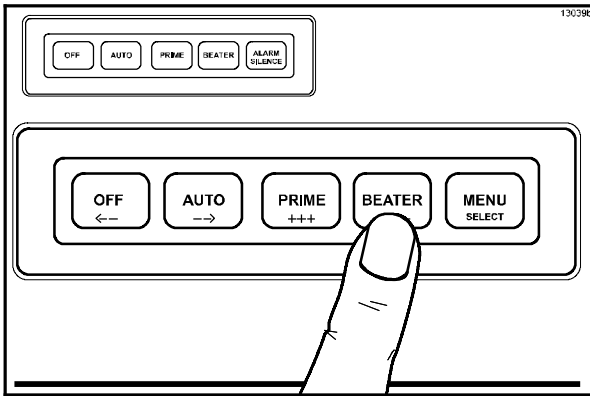


Figure 43

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.

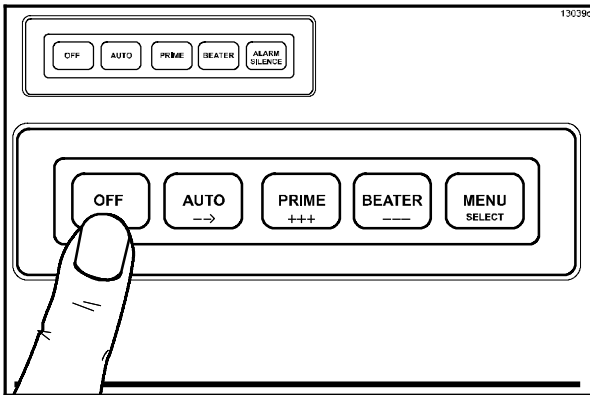


Figure 44

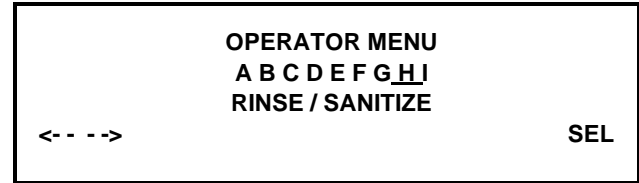
Step 3

Repeat Steps 1 and 2 for the other freezing cylinders.

Rinsing

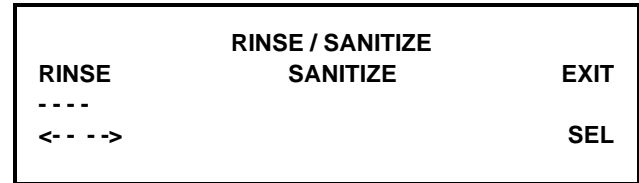
Step 1

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.



Step 2

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



Step 3

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



Step 4

Pressing the MENU (SEL) key at this time will start the beater motor and deliver water 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 all of the rinse water has been drained, 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.

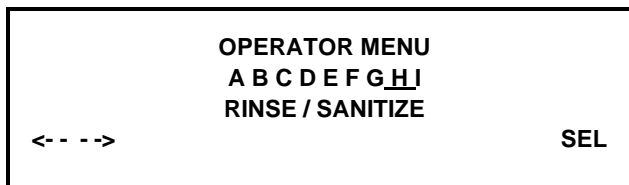
Important: Make sure the cleaner is completely dissolved.

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.

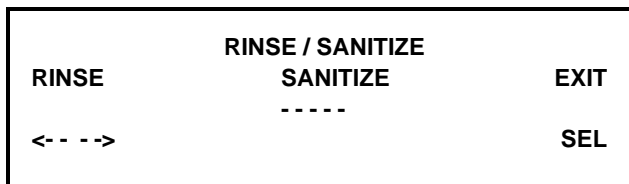
Step 3

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.



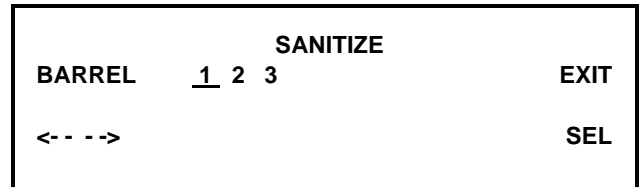
Step 4

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



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.

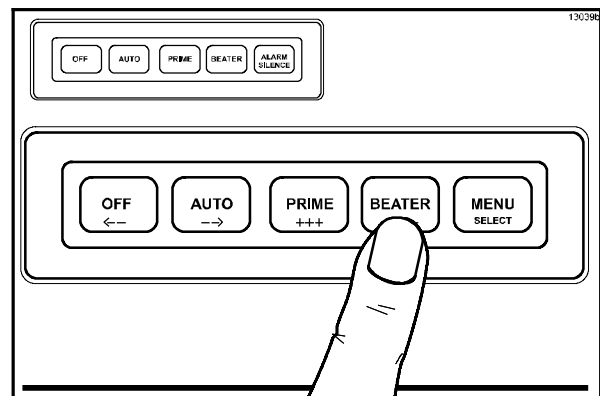


Figure 45

Step 11

With a pail beneath the door spouts, open the draw valves and drain all the solution from the 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

Remove the baffle arms, handscrews, freezer doors, baffle assemblies, beater assemblies, scraper blades and drive shafts from the freezing cylinders. Take these parts to the sink for cleaning.

Note: Hold freezer doors upright to prevent pin from falling out.

Step 2

Remove the front drip tray and splash shield. Take these parts to the sink for cleaning.

Brush Cleaning

Step 1

Prepare a sink of cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Make sure all brushes provided with the unit are available for brush cleaning.

IMPORTANT: Follow label directions. Too STRONG of a solution can cause parts damage, while too MILD of a solution will not provide adequate cleaning.

Step 2

Remove the seal from each drive shaft. Remove the o-ring and bearing from each baffle assembly.

Step 3

From each freezer door, remove the draw valve handle pin.

Step 4

Turn each door upside down and install the draw handle on the other side of the door. Move the draw handle to the forward position to allow removal of the ice buster.

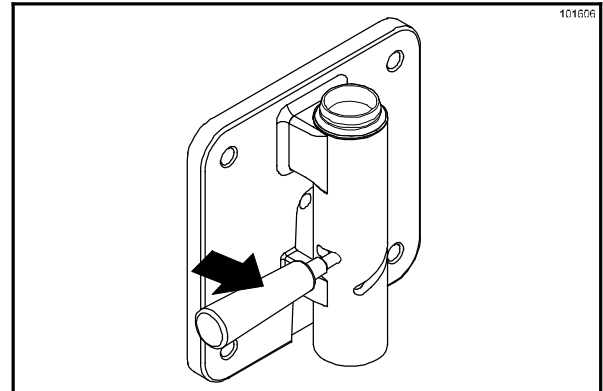


Figure 46

Step 5

Remove the ice buster from each door and prepare to remove the draw handle.

Step 6

IMPORTANT: The draw valve is under pressure from the spring. Apply downward pressure on the draw valve while removing the draw handle. After the draw handle is removed, slowly release the pressure on the draw valve.

Step 7

Remove the draw valve, spring, front bearing, gasket, and prime plug. Remove all o-rings.

Note: To remove o-rings, use a single service towel to grasp the o-ring, and 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 until it rolls out of the groove and can be removed easily.

Step 8

Thoroughly brush clean all disassembled parts in the cleaning/sanitizing solution, making sure all lubricant and mix film is removed. Place all the cleaned parts on a clean, dry surface to air dry.

Step 9

Return to the unit with a small amount of cleaning/sanitizing solution. Brush clean the rear shell bearing at the back of each freezing cylinder with the black bristle brush.

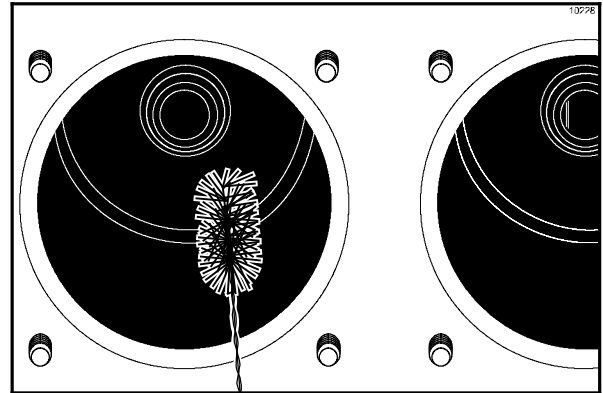


Figure 47

Step 10

Wipe clean all exterior surfaces of the unit.

Section 7 Important: Operator Checklist

During Cleaning and Sanitizing



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.	31
	b. Consistency control needs adjustment.	b. Contact a service technician.	---
	c. Torque coupling bound in WARM position.	c. Contact a service technician.	---
2. Product is too soft.	a. Freezer in a defrost cycle.	a. Wait for defrost cycle to end.	---
	b. Consistency control needs adjustment.	b. Contact a service technician.	---
	c. Torque coupling bound in COLD position.	c. Contact a service technician.	---
	d. Broken springs in torque coupling.	d. Contact a 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. Call a service technician if the beater motor goes out on overload again.	15
5. No compressor operation in the AUTO mode.	a. Beater motor is out on overload. Check the fault description screen.	a. Allow the motor to cool. Press the AUTO (- ->) key. Call a service technician if the beater motor goes out on overload again.	15
	b. Condenser dirty, A/C.	b. Clean condenser monthly.	37
	c. The torque coupling is bound in the COLD position.	c. Contact a service technician.	---
	d. Water supply off, W/C.	d. Turn the water on.	---

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
6. Unable to remove the drive shaft from the rear shell bearing.	a. Rounded corners of hex end of drive shaft, drive coupling, or both.	a. Replace the drive shaft, or call a service technician to replace the direct drive unit.	---
	b. Lubrication of hex end of drive shaft.	b. Do not lubricate the hex end. If necessary, contact a service technician for removal.	23
7. The freezing cylinder walls are scored.	a. The scraper blades and/or blade clips are damaged.	a. Replace the scraper blades and/or clips.	24
	b. The front bearing is missing or worn.	b. Install or replace the front bearing.	27
	c. Unit was placed in AUTO before all sanitizing solution was removed from freezing cylinder.	c. Place unit in AUTO only after priming is complete and all sanitizing solution is removed.	30/ 31
	d. Broken pins on beater assembly.	d. Repair or replace the beater assembly. Be sure the scraper blades are properly seated on pins.	24
	e. The beater assembly is bent.	e. Call service technician to repair or replace the beater and to correct the cause of insufficient mix in the freezing cylinder.	---
8. Excessive loss of CO ₂ .	a. Leak in the CO ₂ system.	a. Contact a service technician.	---
9. 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.	23
	b. Worn rear shell bearing.	b. Contact a service technician to replace rear shell bearing.	---
10. Excessive mix leakage from door spout.	a. Inadequate lubrication of draw valve o-rings.	a. Lubricate properly.	25
	b. Wrong type lubricant on draw valve o-rings.	b. Use food grade lubricant (example: Taylor Lube HP).	23
	c. Worn or missing draw valve o-rings.	c. Replace or install o-rings on draw valve.	25/ 42
11. Unable to adjust brix.	a. Syrup lines need to be cleaned and sanitized.	a. Clean and sanitize syrup lines.	---
	b. Blocked flow control.	b. Contact a service technician.	---

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
12. Lack of syrup being supplied to machine.	<ul style="list-style-type: none"> a. Loss of CO₂ to propel syrup. b. Clogged or kinked syrup lines. 	<ul style="list-style-type: none"> a. Contact a service technician. b. Sanitize syrup lines regularly. If kinked, repair or replace. 	<p style="text-align: center;">- - -</p> <p style="text-align: center;">- - -</p>

Section 9

Parts Replacement Schedule

PART DESCRIPTION	EVERY 4 MONTHS	EVERY 8 MONTHS	ANNUALLY
Scraper Blade		X	
Drive Shaft Seal	X		
Drive Shaft O-Ring	X		
Freezer Door Gasket	X		
Draw Valve 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 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
750 N. Blackhawk Blvd.
Rockton, IL 61072, USA

Section 11

Limited Warranty on Parts

TAYLOR COMPANY LIMITED WARRANTY ON TAYLOR GENUINE PARTS

Taylor Company 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 ¹	Three (3) months
Class 212 Parts ²	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.

^{1, 2} 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.

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 PARTS 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 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
750 N. Blackhawk Blvd.
Rockton, IL 61072, USA