Model C606

Combination Freezer

Operating Instructions

059714-M

8/1/05

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

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

059714-M

TAYLOR®

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

Table of Contents

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

Section 1 To the Installer

This machine is designed for indoor use only.

DO NOT install the machine in an area where a water jet could be used to clean or rinse the machine. Failure to follow this instruction may result in serious electrical shock.

Air Cooled Units

Air cooled units require a minimum of 3” (76 mm) of clearance around **all** sides of the freezer to allow for adequate air flow across the condensers. Install the deflector provided to prevent recirculation of warm air. Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressors.

Electrical Connections

Each freezer requires one power supply. Check the data label on the freezer for fuse, circuit ampacity and electrical specifications. Refer to the wiring diagram provided inside of 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. 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!

In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.

Stationary appliances which are not equipped with a power cord and a plug or other 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.

FOLLOW YOUR LOCAL ELECTRICAL CODES!

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

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

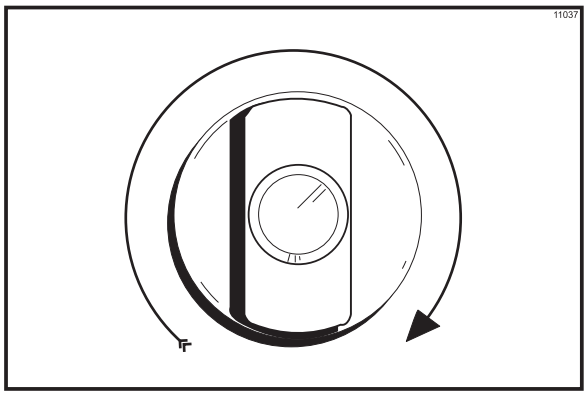


Figure 1

Note: The following procedures should be performed by a trained service technician.

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

To correct rotation on a single-phase unit, change the leads inside the beater motor. (Follow the diagram printed on the motor.)

Electrical connections are made directly to the terminal block. The terminal block is provided in the splice box located behind the right side panel.

Section 2 To the Operator

The freezer you have purchased has been carefully engineered and manufactured to give you dependable operation. The Taylor freezer, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, this machine 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 your equipment.

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

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

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

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

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

Compressor Warranty Disclaimer

The refrigeration compressor(s) on this machine are warranted for the term indicated on the warranty card accompanying this machine. 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 machine's refrigeration system, **only the refrigerant specified on the affixed data label should be used**. The unauthorized use of alternate refrigerants will void your compressor warranty. It will be the 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 machine, Taylor has no obligation to either supply or provide its replacement either at billable or unbillable terms. Taylor does have the obligation to recommend a suitable replacement if the original refrigerant is banned, obsoleted, or no longer available during the five year warranty of the compressor.

Taylor will continue to monitor the industry and test new alternates as they are being developed. Should a new alternate prove, through our testing, that it would be accepted as a drop-in replacement, then the above disclaimer would become null and void. To find out the current status of an alternate refrigerant as it relates to your compressor warranty, call the local Taylor Distributor or the Taylor Factory. Be prepared to provide the Model/Serial Number of the unit in question.

Section 3 Safety

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

All repairs must be performed by an authorized Taylor service technician. Contact your local authorized Taylor Distributor for service.

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

To Operate Safely:

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

- **DO NOT** operate the freezer unless it is properly grounded.
- **DO NOT** operate the freezer with larger fuses than specified on the freezer data label.
- **DO NOT** attempt any repairs unless the main power supply to the freezer has been disconnected.

Failure to follow these instructions may result in electrocution.

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

- **DO NOT** allow untrained personnel to operate this machine.
- **DO NOT** operate the freezer unless all service panels and access doors are restrained with screws.
- **DO NOT** remove the door, beater, scraper blades, drive shaft or air/mix pump unless all control switches are in the OFF position.

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

 **DO NOT** put objects or fingers in the door spout. Failure to follow this instruction may result in contaminated product or personal injury from blade contact.

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

 **DO NOT** attempt to draw product or disassemble the unit during the HEAT cycle. The product is hot and under extreme pressure.

 This freezer must be placed on a level surface. Failure to comply may result in personal injury or equipment damage.

This freezer 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°F (40°C) at reduced capacities.

DO NOT obstruct air intake and discharge openings: 3" (76 mm) minimum air space all sides is required. Install the deflector provided to prevent recirculation of warm air. Failure to follow this instruction may cause poor freezer performance and damage to the machine.

NOTICE all warning labels that have been attached to the freezer to further point out safety precautions to the operator.

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

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

Notes:

Section 4 Operator Parts Identification

Exploded View

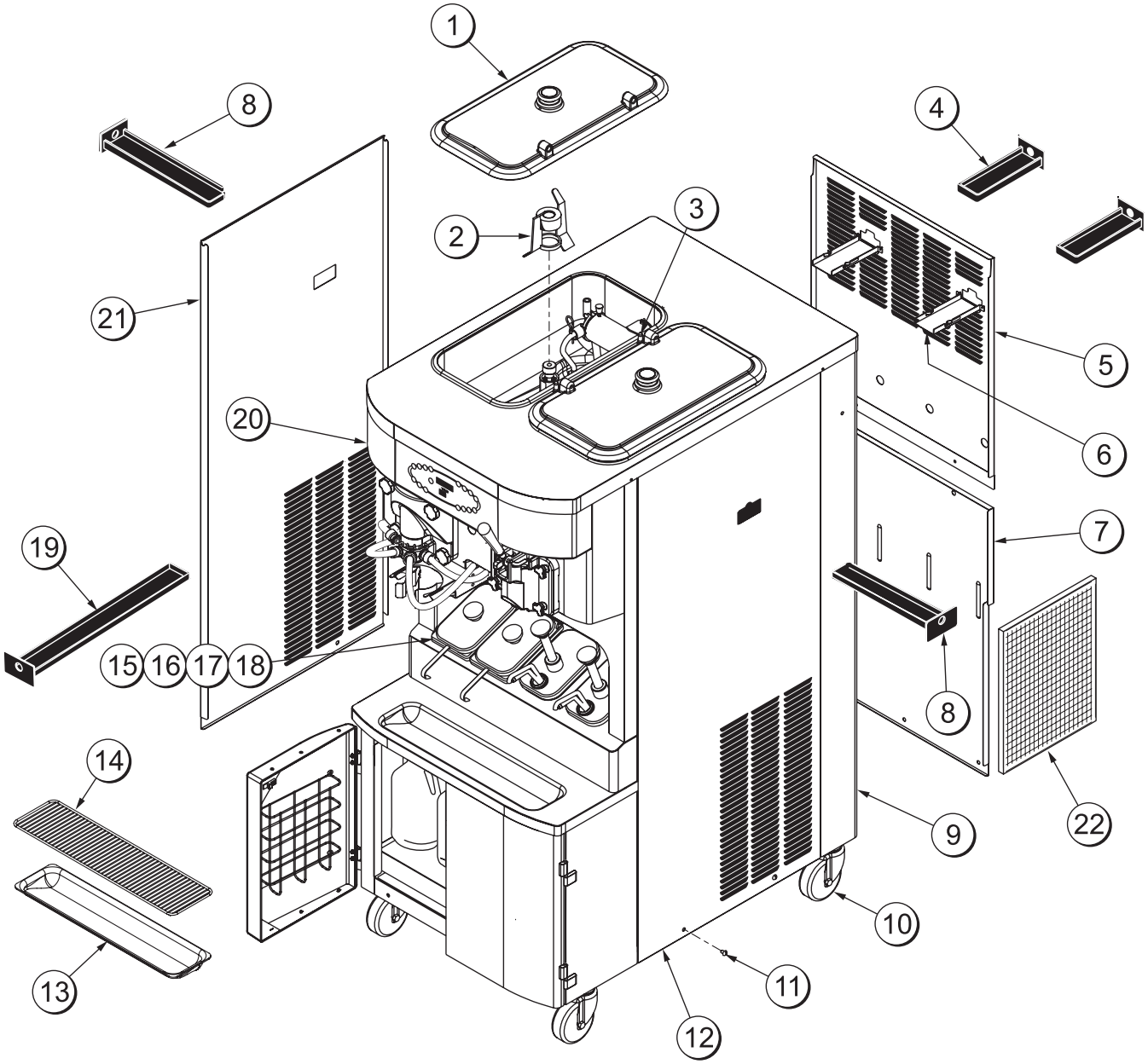


Figure 2

050112

Exploded View (See Figure 2)

ITEM	DESCRIPTION	PART NO.
1	Cover-Hopper*Black*	053809-1
2	Agitator Assembly	X44797
3	Pin-Retaining Hopper Cover	043934
4	Pan-Drip-Rear 8-3/4” L (22.2 cm)	X56003
5	Panel-Rear-Upper	055958
6	Guide A.-Drip Pan Mix Pump	X48228
7	Panel-Rear-Lower	055959
8	Pan-Drip-Side 12-3/4” L (32.4 cm)	X56005
9	Trim-Corner-Rear Right Side	056692
	Trim-Corner-Rear Left Side	056693
10	Caster-4”	044106
11	Screw-1/4 - 20 x 3/8	011694

ITEM	DESCRIPTION	PART NO.
12	Panel-Side Right	055950
13	Tray-Drip	033812
14	Shield-Splash	033813
15	Lid-Syrup Jar	042706
16	Jar-Syrup - Plastic Shallow	036573
17	Jar-Syrup - Stainless Shallow	036574
18	Ladle-1 oz. (30 ml.)	033637-1
19	Pan-Drip 19-3/4” Long (50.2 cm)	035034
20	Plate-Dec.	056131-1
21	Panel-Side Left	055957
22	Filter-Air 18.0 L x 13.5 H x .70 W	052779-3

Front View

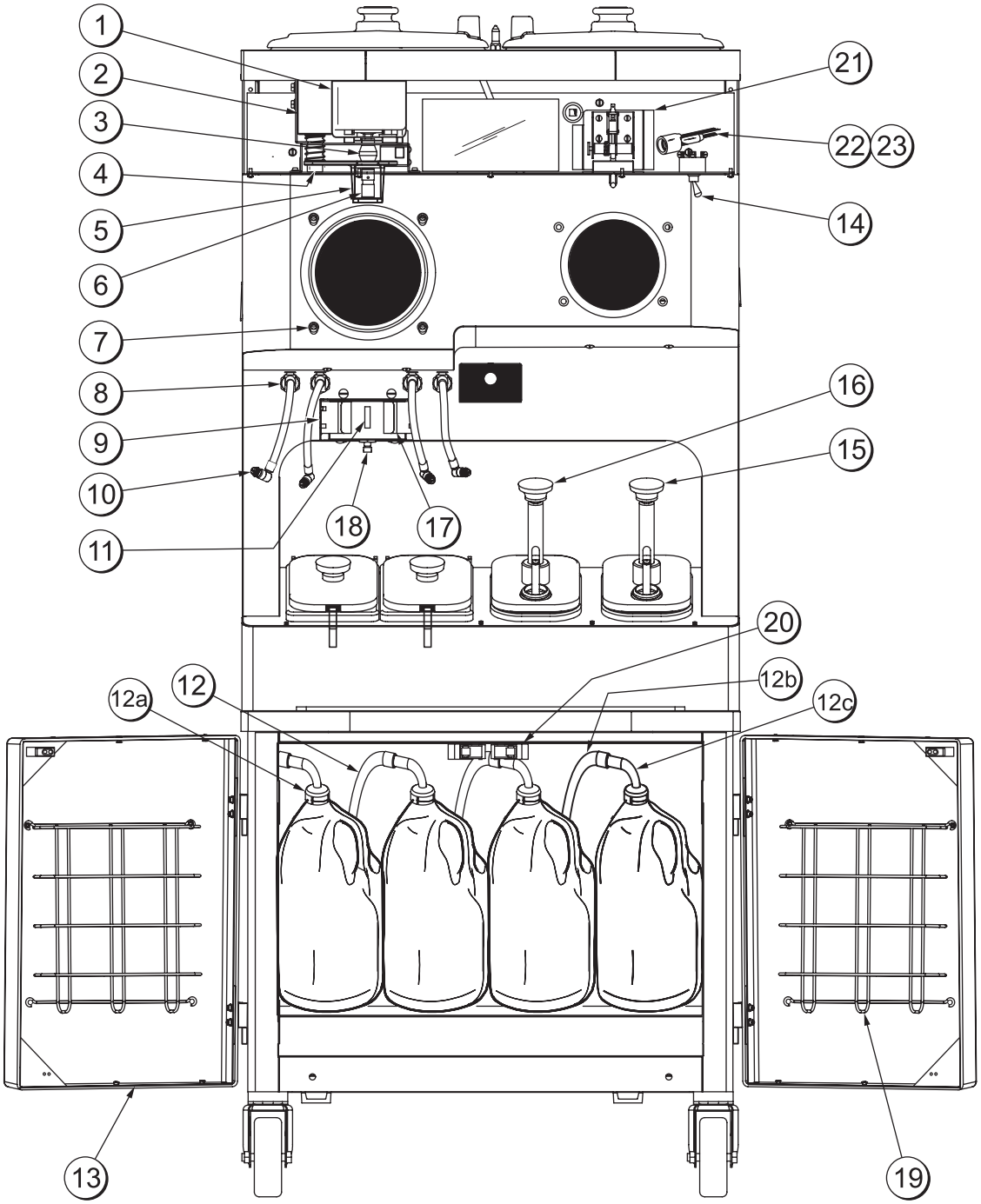


Figure 3

Front View (See Figure 3)

ITEM	DESCRIPTION	PART NO.
1	Motor A.-Spinner	X35584SER2
2	Solenoid-Draw Valve	059462
3	Coupling-Flexible W/Screws	020108
4	Bumper-Recessed	057910
4a	Screw-1/4-20 x 3/4	057911
5	Bracket-Coupling Actuator	056620
6	Coupling A.-Drive Spinner	X20329
7	Stud-Nose Cone	055987
8	Fitting-Panel Mount QD	056674
9	Clip-Spring Cup Holder	055192
10	Line A.-Syrup Door	X59304
	Line A.-Syrup Door (Optional - for thick viscosity syrup system)	X56652
11	Sensor A.-Pyroelectric 6” L	X59268
12	Fitting A.-Syrup Jug (pick up tube assembly)	X53353-BLU X53353-BRN X53353-RED X53353-WHT
*12	Line A.-Syrup (for bag syrup system)	X58450

ITEM	DESCRIPTION	PART NO.
12a	Cap-Ultimate Syrup	053040-BLU 053040-BRN 053040-RED 053040-WHT
12b	Hose-Beverage	053052-36
12c	Tube A.-Syrup Pick Up	X53175
*12d	Ferrule-.625 ID	053036
13	Door A.-Cabinet	X58607
14	Switch-Toggle-Power	054809
15	Pump A.-Syrup- Heated (Chocolate)	X53800-BRN
16	Pump A.-Syrup- Heated (Caramel)	X53800-TAN
17	Holder-Cup Shake	056008
18	Screw-Adjustment	051574
19	Rack-Syrup Cabinet Door	059144
20	Latch-Cabinet	062178
21	Switch-Lever-SPST-10A	028889
22	Holder-Fuse-In Line-Type HLR	045606
23	Fuse-12A In Line-Non Delay	062431
*	Pin-Roll- .094 x .562	015971

*Not Shown

Syrup Cabinet View

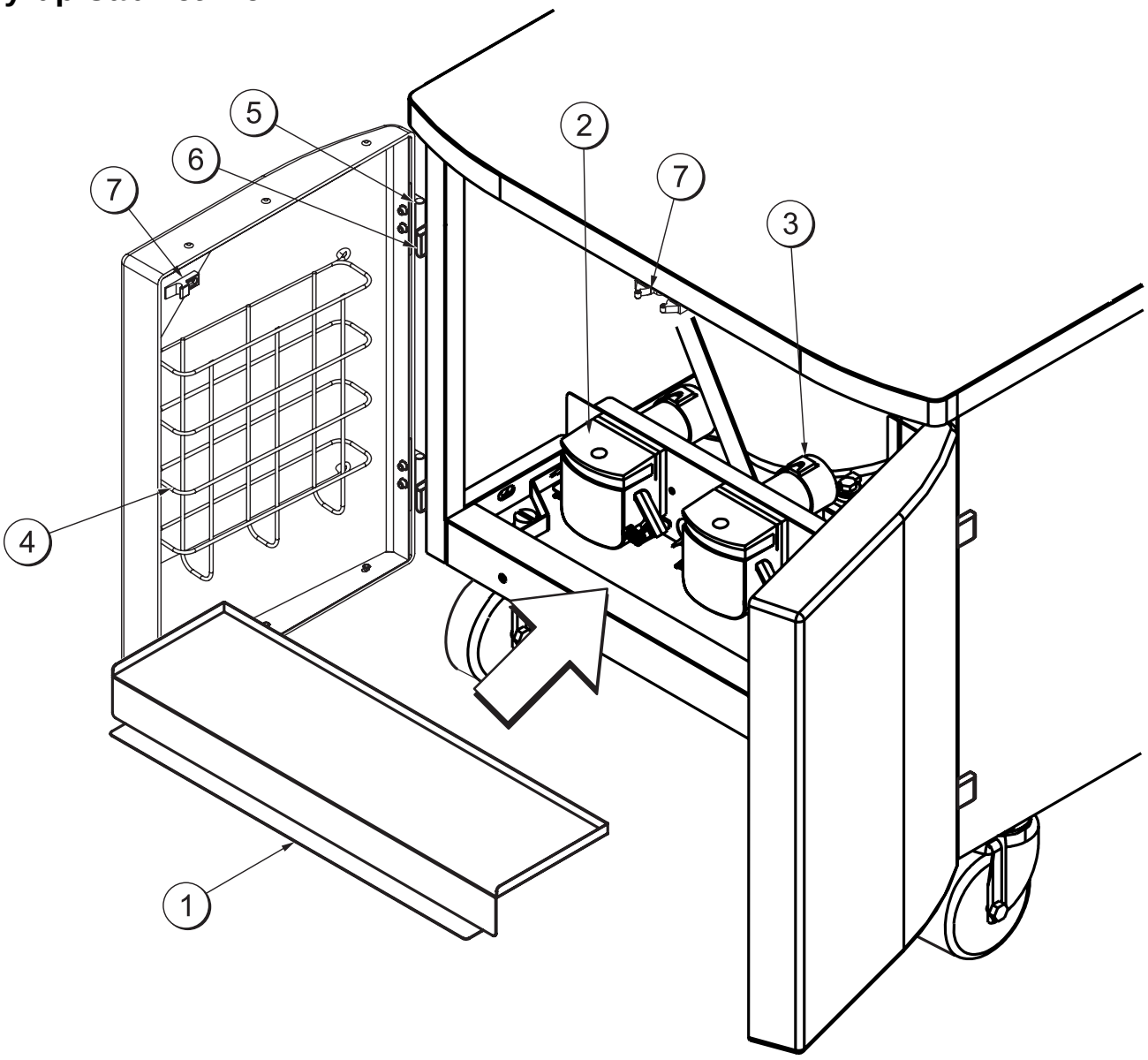


Figure 4

ITEM	DESCRIPTION	PART NO.
1	Shelf-Syrup	056016
2	Pump-Peristaltic	052916
3	Motor-Gear 161 RPM	058725
4	Rack-Syrup Cabinet Door	059144

ITEM	DESCRIPTION	PART NO.
5	Block-Hinge	058613
6	Block-Hinge	058614
7	Latch-Cabinet	062178
*	Pin-Hinge	058615

*Not Shown

Syrup Pump & Tubes

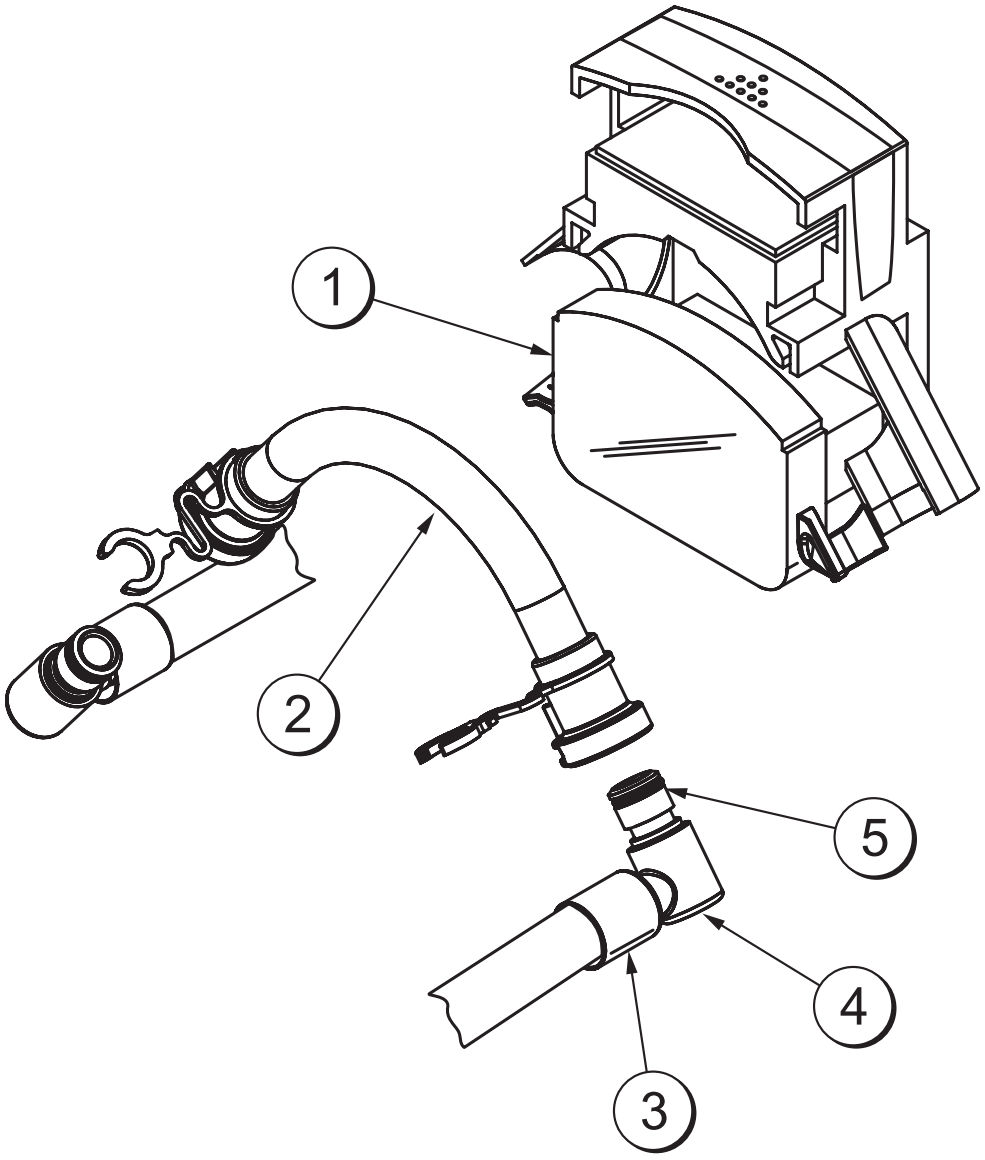


Figure 5

ITEM	DESCRIPTION	PART NO.
1	Pump-Peristaltic	052916
2	Kit A.-Peristaltic Pump Tube	X54978
3	Ferrule-.625 ID	053036

ITEM	DESCRIPTION	PART NO.
4	Fitting-Peristaltic Pump	054526
5	O-Ring 1/2 OD x .070	024278

X57028-XX Pump A. - Mix Simplified - Shake

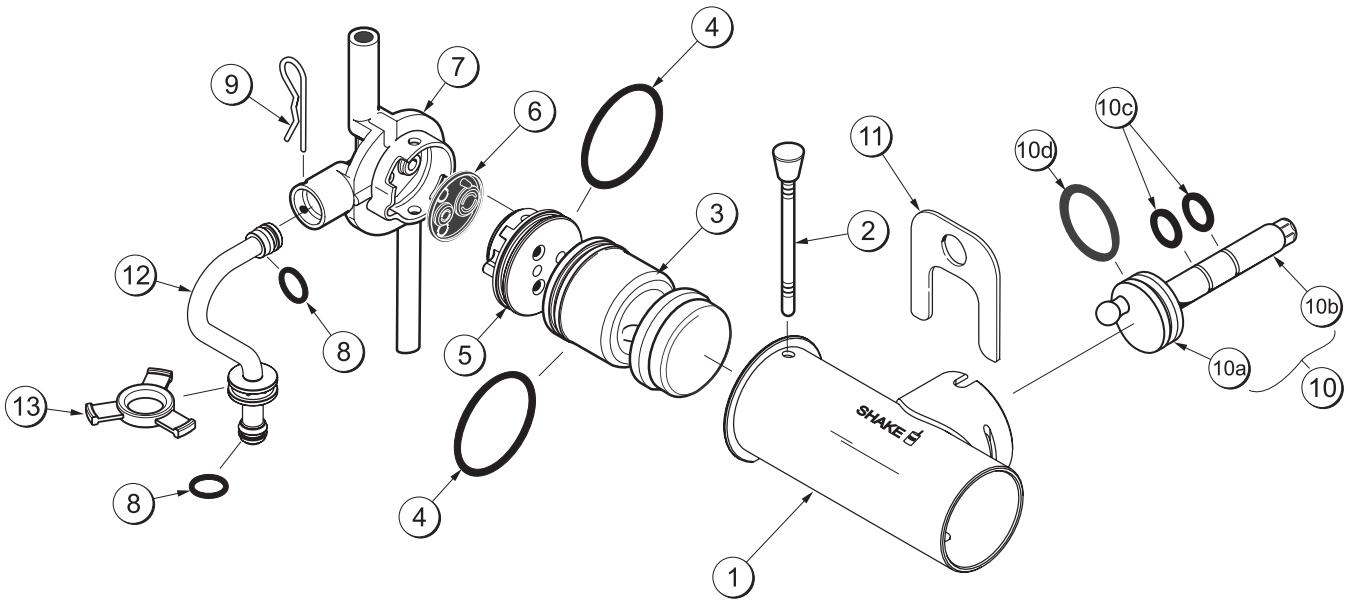


Figure 6

ITEM	DESCRIPTION	PART NO.
1 - 7	**Pump A.-Mix Simplified Shake**	**X57028-XX**
1	Cylinder-Pump-Hopper-Shake	057944
2	Pin A.-Retaining	X55450
3	Piston	053526
4	O-Ring 2-1/8" OD- Red	020051
5	Cap-Valve	056873-XX
6	Gasket-Simplified Pump	053527
7	Adaptor-Mix Inlet Shake-Blue	054944
8	O-Ring-11/16 OD - Red	016132

ITEM	DESCRIPTION	PART NO.
9	Pin-Cotter	044731
10	Shaft A.-Drive Mix Pump	X41947
10a	Crank-Drive	039235
10b	Shaft-Drive	041948
10c	O-Ring-Drive Shaft	048632
10d	O-Ring 1-3/4	008904
11	Clip-Mix Pump Retainer	044641
12	Tube A.-Feed-Hopper Shake	X55973
13	Ring-Check .120 OD	056524

*Note: Items 8 - 13 are not included in X57028-XX.

X57029-XX Pump A. - Mix Simplified - Soft Serve

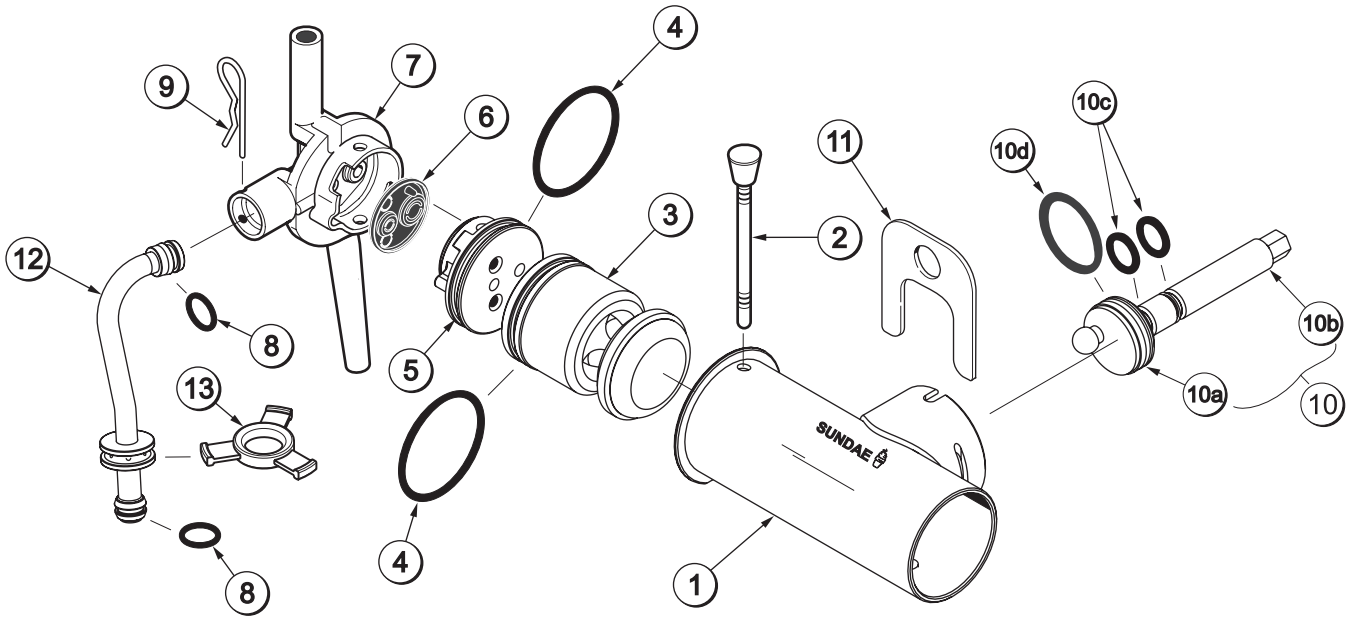


Figure 7

ITEM	DESCRIPTION	PART NO.
1 - 7	**Pump A.-Mix Simplified Soft Srv**	**X57029-XX**
1	Cylinder-Pump- Hopper-Soft Srv	057943
2	Pin A.-Retaining	X55450
3	Piston	053526
4	O-Ring 2-1/8” OD - Red	020051
5	Cap-Valve	056874-XX
6	Gasket-Simplified Pump Valve	053527
7	Adaptor-Mix Inlet Soft Serve-Red	054825
8	O-Ring - 11/16 OD - Red	016132

ITEM	DESCRIPTION	PART NO.
9	Pin-Cotter	044731
10	Shaft A.-Drive-Mix Pump-Hopper	X41947
10a	Crank-Drive	039235
10b	Shaft-Drive	041948
10c	O-Ring - Drive Shaft	048632
10d	O-Ring 1-3/4	008904
11	Clip-Mix Pump Retainer	044641
12	Tube A.-Feed Hopper - Soft Srv	X55974
13	Ring-Check .120 OD	056524

*Note: Items 8 - 13 are not included in X57029-XX.

X59304 Syrup Line Assembly - Thin Viscosity Syrup

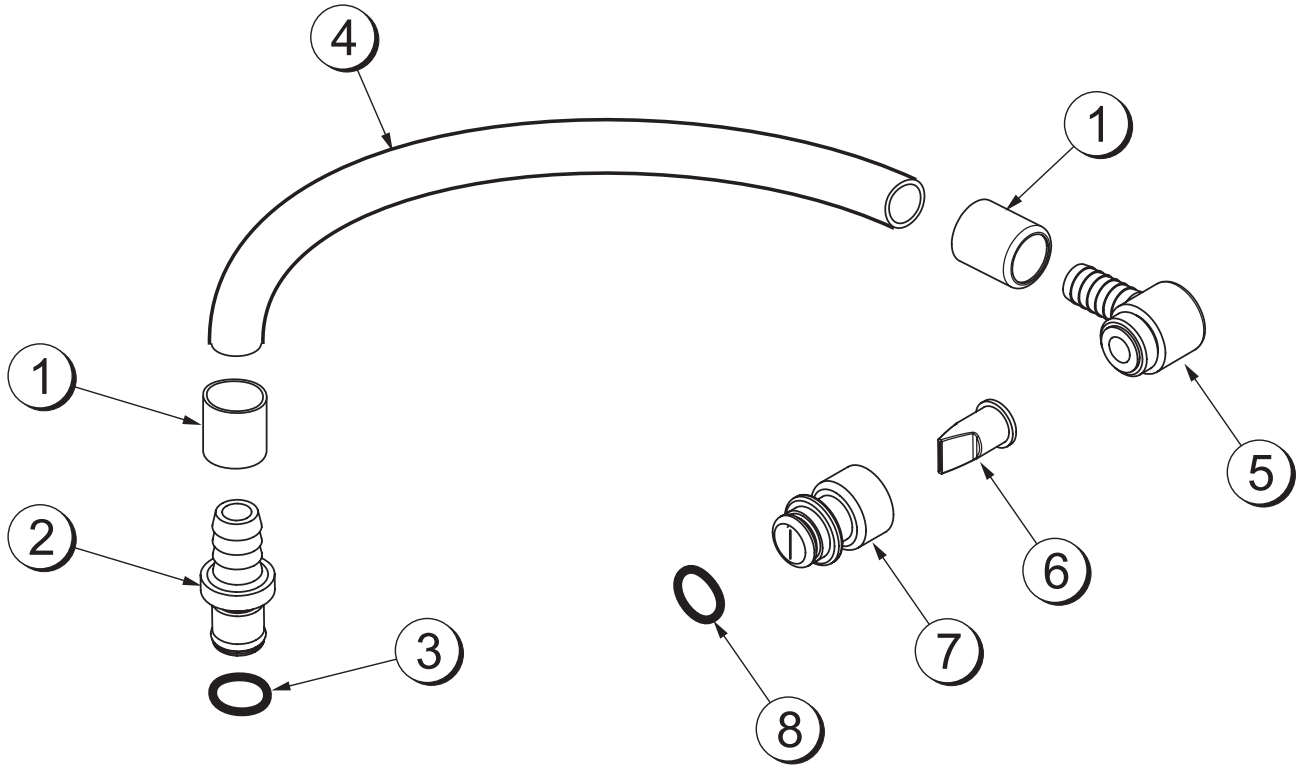


Figure 8

ITEM	DESCRIPTION	PART NO.
1	Ferrule-.650 ID	029834
2	Fitting-Barb	056675
3	O-Ring	500205
4	Tube-Vinyl	500038-9
5	Fitting-Syrup Elbow	056651

ITEM	DESCRIPTION	PART NO.
6	Valve-Check Duckbill	500598
7	Fitting-Syrup Nose (Small Slot)	056649
8	O-Ring-11 mm Green (Syrup Hole Plug)	053890

X56652 Syrup Line Assembly - Thick Viscosity Shake Syrup (Optional)

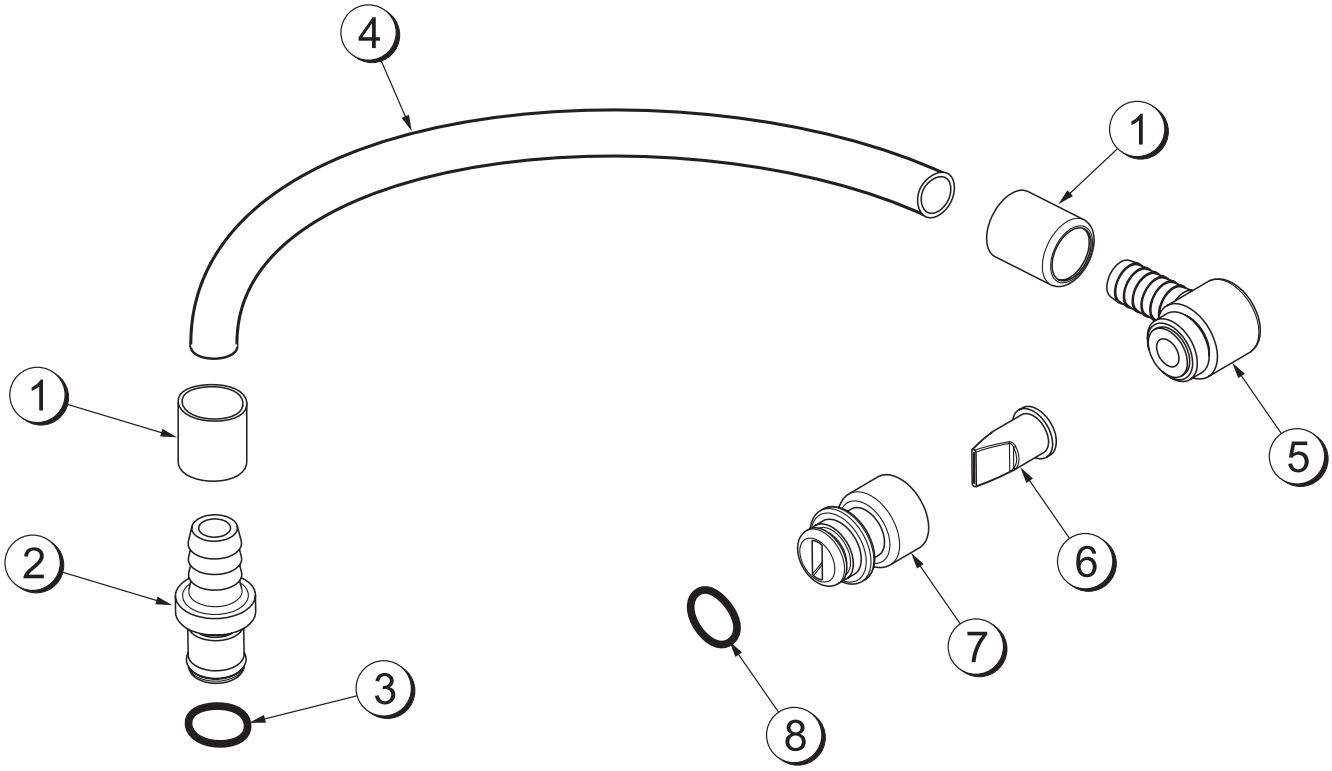


Figure 9

ITEM	DESCRIPTION	PART NO.
1	Ferrule-.625 ID	053036
2	Fitting-Barb	056675
3	O-Ring	500205
4	Hose-Beverage	053052-9
5	Fitting-Syrup Elbow	056651

ITEM	DESCRIPTION	PART NO.
6	Valve-Check Duckbill	500598
7	Fitting-Syrup Nose (Large Slot)	056650
8	O-Ring-11 mm Green (Syrup Hole Plug)	053890

X58450 Syrup Line Assembly - Syrup-In-Bag Option

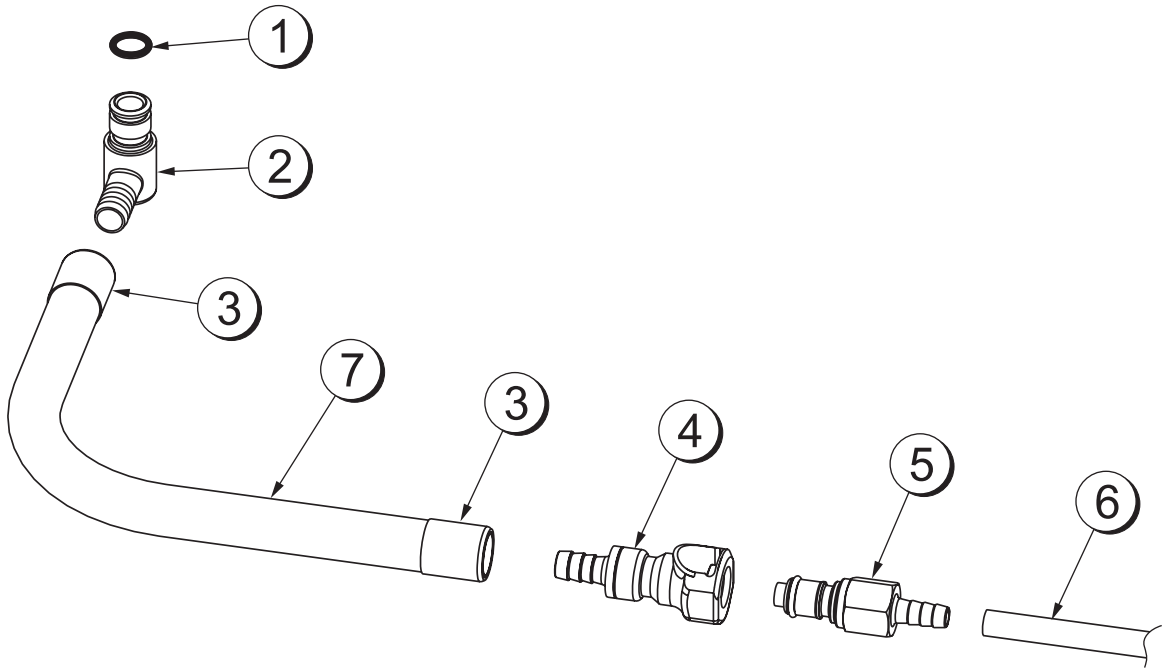


Figure 10

ITEM	DESCRIPTION	PART NO.
1	O-Ring-1/2 OD x .070	024278
2	Fitting-Male	054526
3	Ferrule-.625 ID NP Brass	053036
4	Coupling-QD Female 3/8 Barb	058451

ITEM	DESCRIPTION	PART NO.
5	Coupling-QD Male 1/4 Barb	058452
6	Tube-Vinyl 3/16 ID x 1/16 Wall	020940-8
7	Hose-Beverage 3/8 ID	053052-36

Mix Hopper - Top View

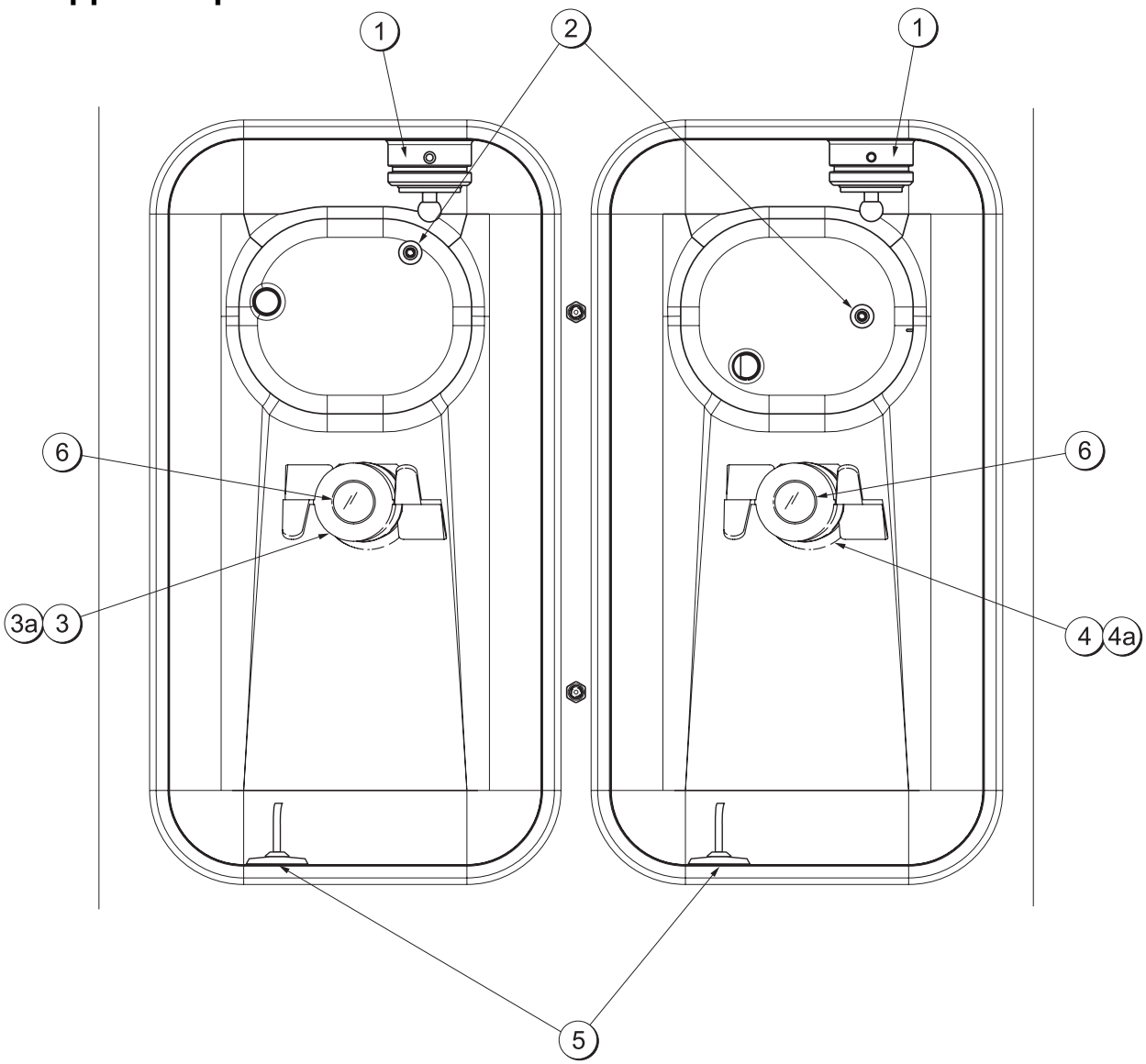


Figure 11

ITEM	DESCRIPTION	PART NO.
1	Sleeve A.-Mix Pump	X44761
2	Probe A.-Mix Out	X41348
3	Housing A. Agitator (Shake)	X51664
3a 4a	Magnet A.-Agitator- Inner	X41733

ITEM	DESCRIPTION	PART NO.
4	Housing A.-Agitator (Soft Serve)	X51661
5	Probe A.-Mix Low	X42077
6	Cap-Magnet	044796

Accessories

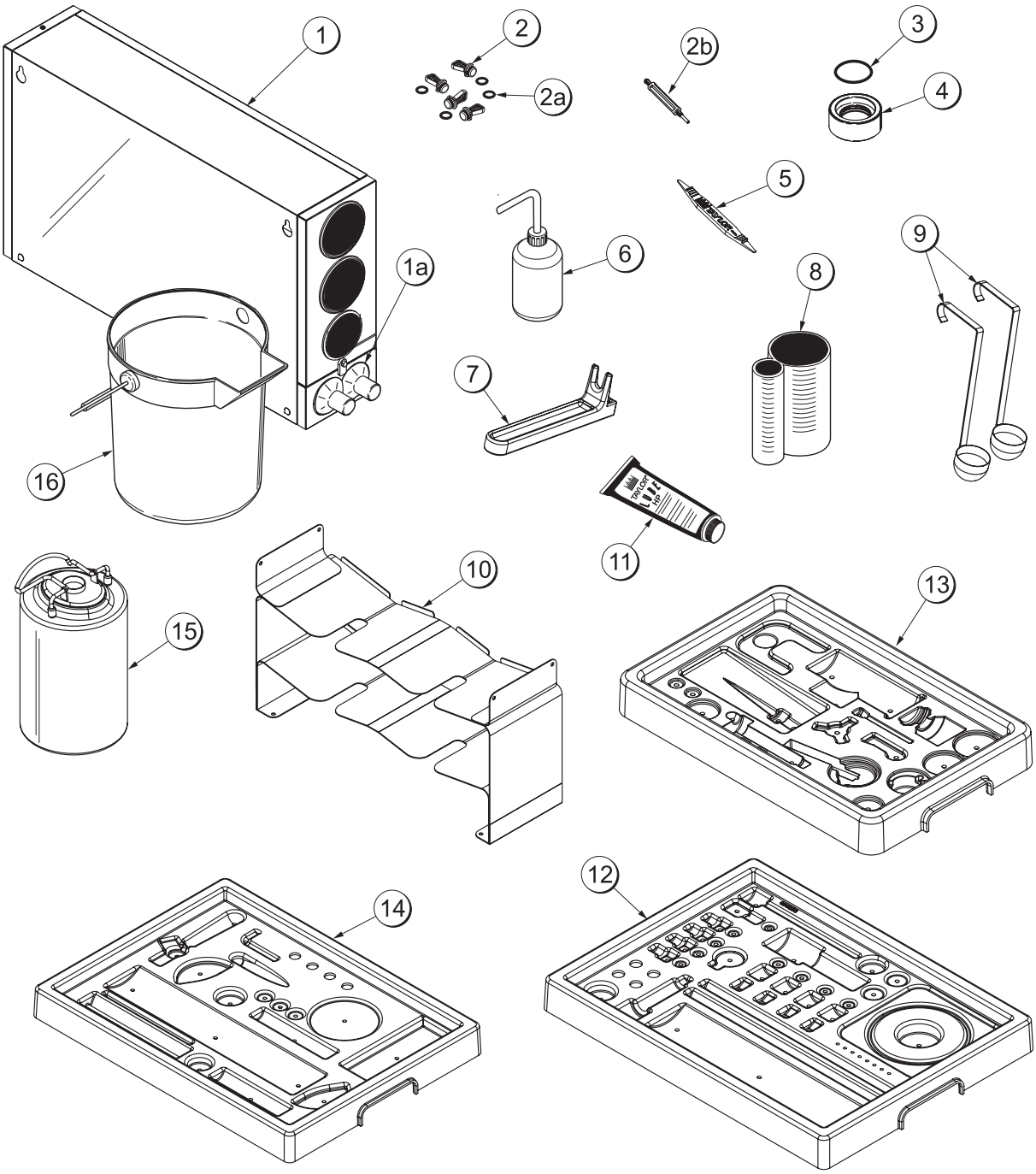


Figure 12

Accessories (See Figure 12)

ITEM	DESCRIPTION	PART NO.
1	Dispenser A.-Cone (Optional)	X56121
1a	Baffle-Rubber Cone	052193
2	Kit A.-Syrup Plug Kit	X58474
2a	O-Ring-11mm Green (Syrup Hole Plug)	053890
2b	Tool-Seal Install-Remove	035460
3	O-Ring - 1-11/16 OD (Draw Valve Cap)	041923
4	Cap A.-Valve-Draw (Spout Cap)	X54704
5	Tool-O-Ring Removal	048260-WHT
6	Bottle-Plastic Wash	044818
7	Tool-Shaft-Drive-Pump-Hopper	057167
8	Cup-Divided Syrup	017203

ITEM	DESCRIPTION	PART NO.
9	Ladle-1 Ounce	033637-1
10	Tray A.-Syrup (Syrup in Bag)	X59143
11	Lubricant-Taylor Hi-Perf.	048232
12	Tray-Parts Shake Side	059088
13	Tray-Parts-Pump-Simplified	056525
14	Tray-Parts Soft Serve Side	059087
15	Tank-Syrup 4 Qt. (Optional)	056673
16	Pail-Mix 10 Qt.	013163
*	Kit A.-Peristaltic Pump Tube	X54978
*	Kit A.-Topping Pump Spares	X53795
*	Kit A.-Tune Up C602/C606	X49463-59
*	Deflector-Blower Exhaust	047912
*	Box-Tool 15” Plastic	058669

*Not Shown

X44127 Brush Kit Assembly

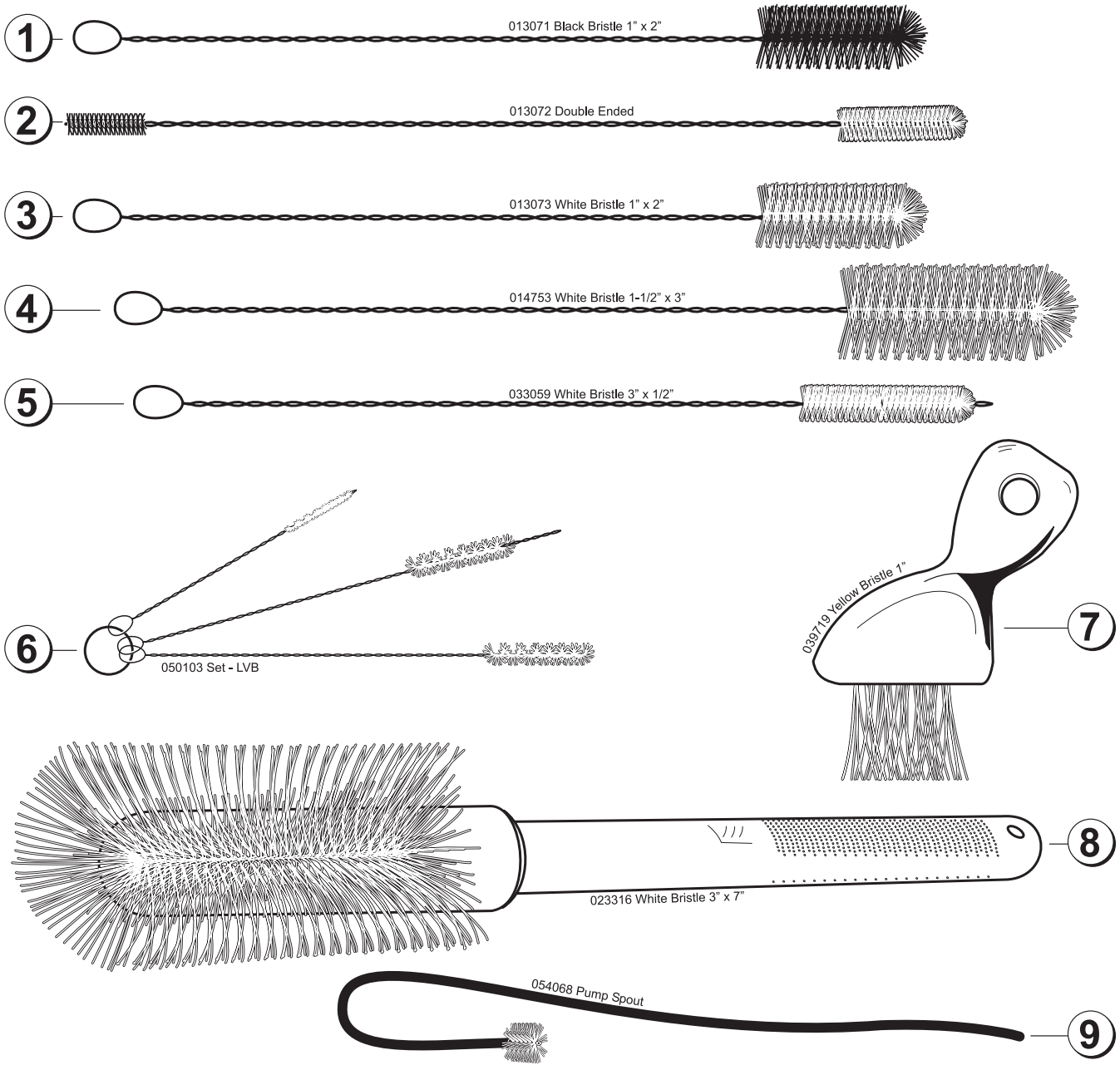


Figure 13

ITEM	DESCRIPTION	PART NO.
1	Black Bristle Brush	013071
2	Double End Brush	013072
3	White Bristle Brush (1" x 2")	013073
4	White Bristle Brush (1-1/2" x 3")	014753
5	White Bristle Brush (1/2" x 3")	033059

ITEM	DESCRIPTION	PART NO.
6	Brush Set (3)	050103
7	Yellow Bristle Brush	039719
8	White Bristle (3" x 7")	023316
9	Brush-Pump Spout	054068

X53800-BRN/TAN Syrup Pump

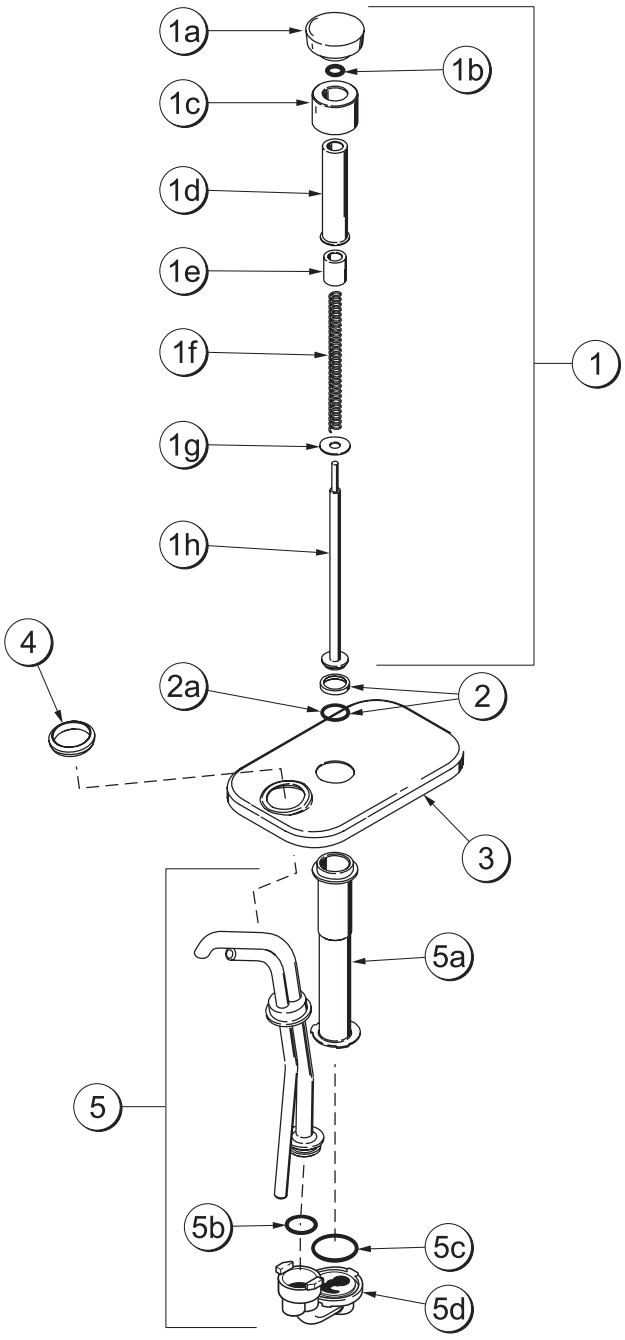


Figure 14

ITEM	DESCRIPTION	PART NO.
1	Plunger A.	X36576-TAN X36576-BRN
1a	Knob-Plunger	032762-TAN 032762-BRN
1b	O-Ring-Knob	016369
1c	Nut-Plunger	036577
1d	Tube-Plunger	032757
1e	Insert-Plunger	032758
1f	Spring-Plunger-Syrup Pump	032761
1g	Washer-Nylon	032760
1h	Plunger	036578
2	Seal Assembly	X33057
2a	O-Ring - Plunger	019330
3	Lid-Pump	036579
4	Nut-Spout	039680
5	Pump A.-Syrup Heated	X53798-SER
5a	Cylinder-Syrup Pump	051065
5b	O-Ring-Outlet Tube	048148
5c	O-Ring-Plunger Tube	048149
5d	Kit A.-Valve Captured Ball	048166-001

Beater Door Assembly - Shake Side

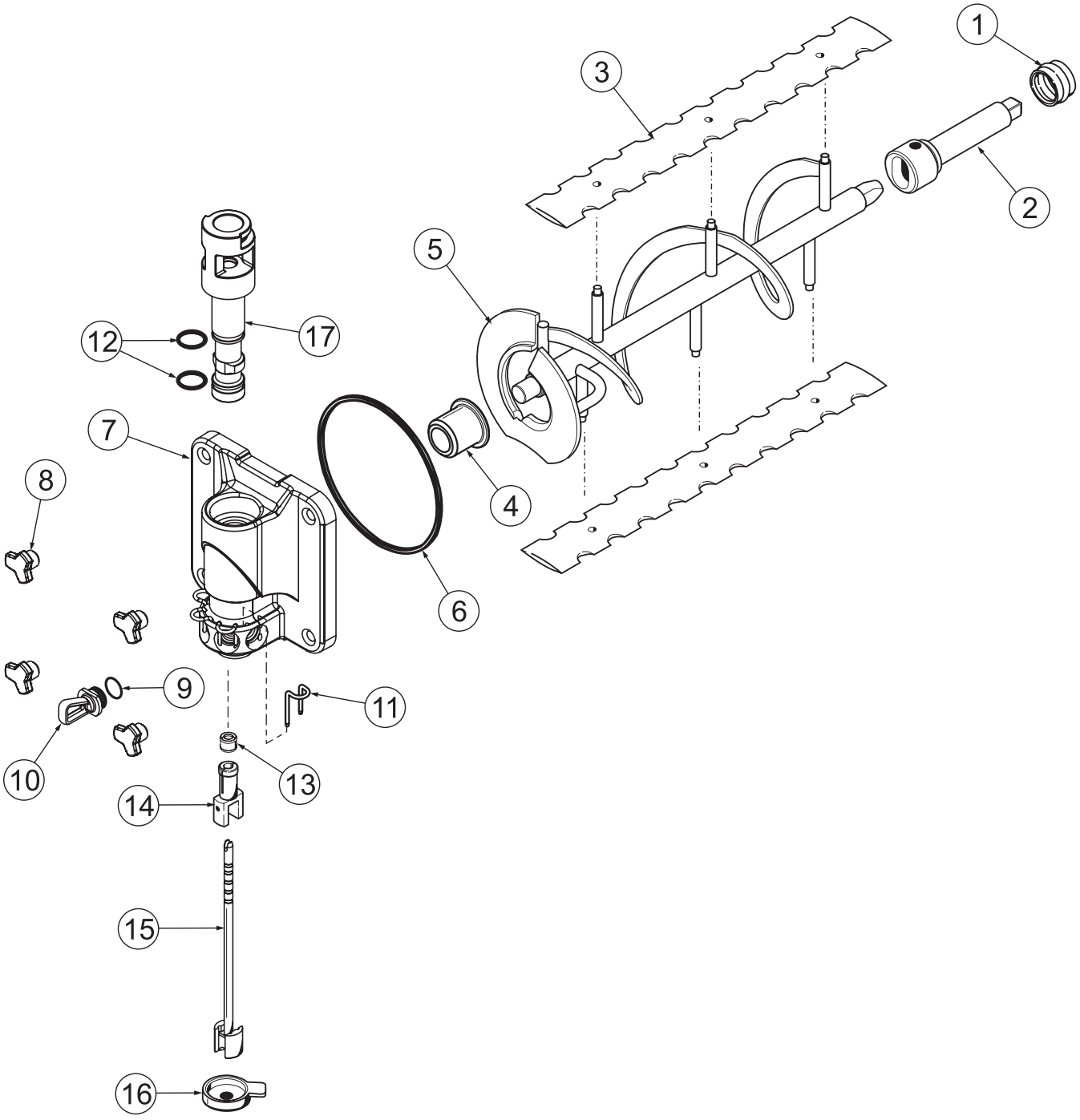


Figure 15

Beater Door Assembly - Shake Side (See Figure 15)

ITEM	DESCRIPTION	PART NO.
1	Seal-Drive Shaft	032560
2	Shaft-Beater 7 Qt. Fluted Blade	050985
3	Blade-Scraper-16”	041103
4	Bearing-Door Front 1.390 OD	055605
5	Beater A.-7 Qt. Fluted Blade	X50958
6	O-Ring 6” - Freezer Door	033493
7	Door A.-Shake Side	X55825SER2
8	Nut-Stud	055989
9	O-Ring -Syrup Port 11mm ID x 2mm Green	053890

ITEM	DESCRIPTION	PART NO.
10	Plug-Syrup Port	053867
11	Retainer-Syrup Valve	054554
12	O-Ring - 1-1/16 OD x .139 W (Draw Valve)	020571
13	Seal-Spinner Shaft	036053
14	Spinner	034054
15	Blade A.-Spinner Aluminum-HT	X59331
16	Cap-Restrictor	033107
17	Valve A.-Draw	X57169

Beater Door Assembly - Soft Serve Side

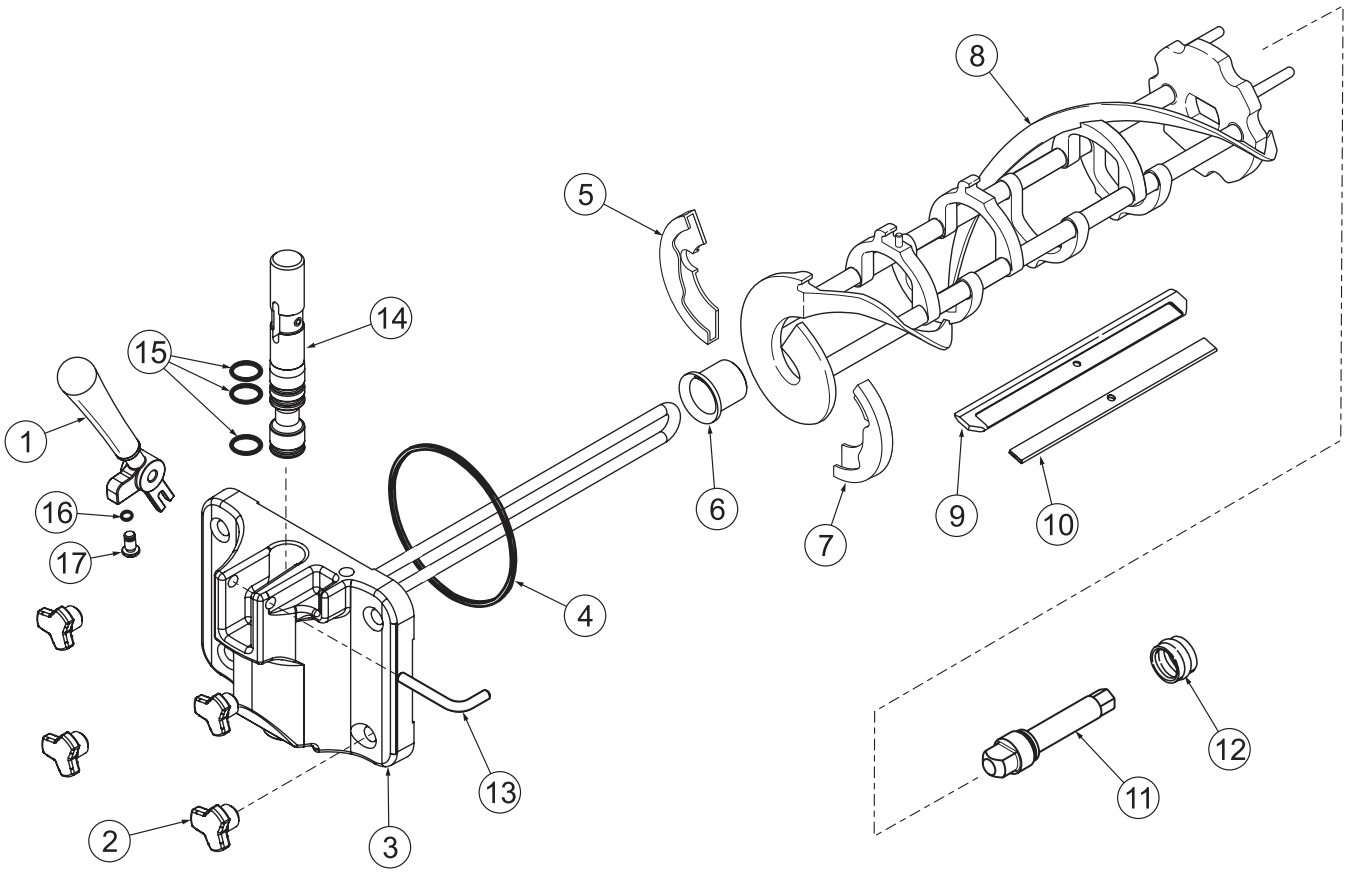


Figure 16

ITEM	DESCRIPTION	PART NO.
1	Handle A.-Draw	X56421-1
2	Stud Nut	055989
3	Door A.-w/Baffle	X57332-SER
4	Gasket (Freezer Door)	048926
5	Shoe-Front Helix-Rear	050346
6	Bearing-Front	050348
7	Shoe-Front Helix- Front	050347
8	Beater Assembly	X46231
9	Blade-Scraper	046235

ITEM	DESCRIPTION	PART NO.
10	Clip-Scraper Blade	046236
11	Drive Shaft	032564
12	Seal-Drive Shaft	032560
13	Pin-Pivot	055819
14	Valve A.-Draw	X55820
15	O-Ring (Draw Valve)	014402
16	O-Ring	015872
17	Screw-Adjustment	056332

041008

059088 Tray-Parts-Shake Side

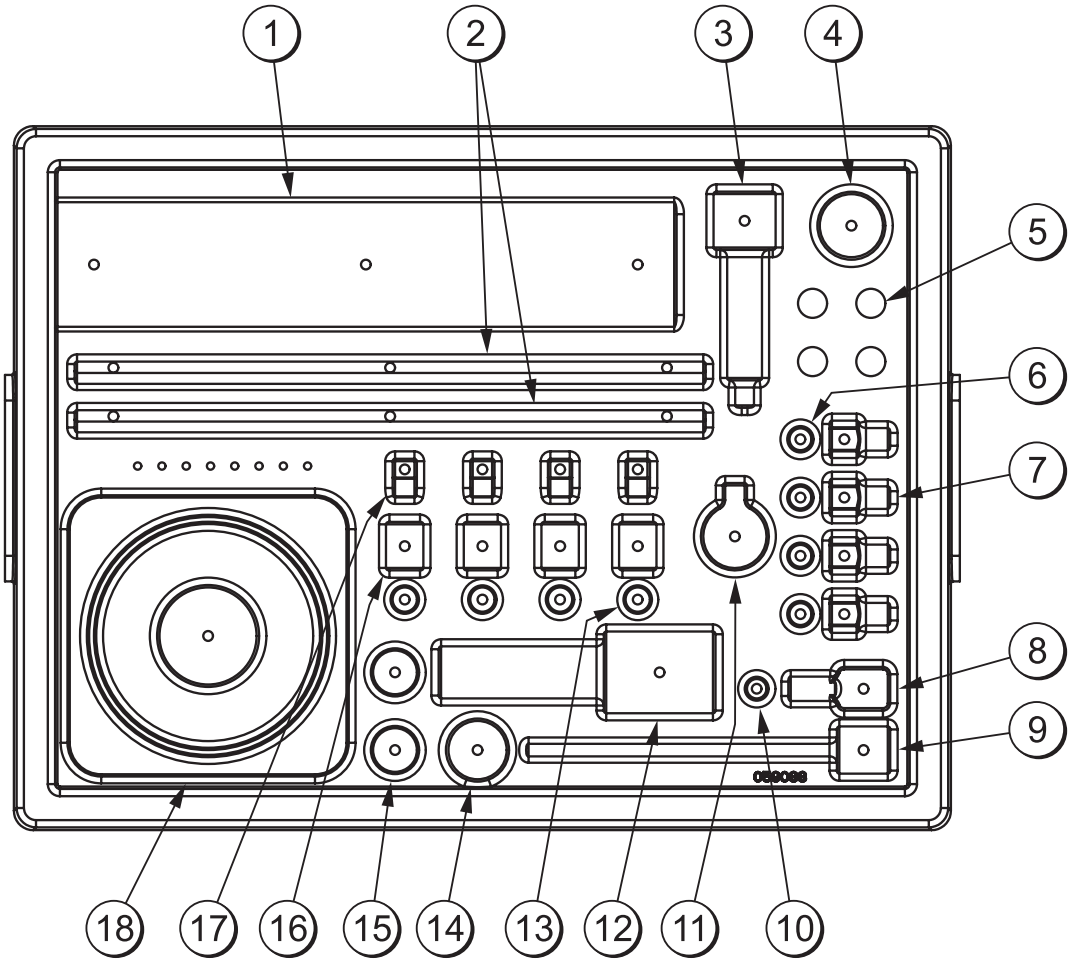


Figure 17

ITEM	PART NO.	DESCRIPTION
1	X50958	Beater A.-7 Qt.
2	041103	Blade-Scraper-16”
3	050985	Shaft-Beater 7 Qt.
4	032560	Seal-Drive Shaft
5	055989	Nut-Stud
6	053890	O-Ring -Syrup Port 11mm ID Green
7	053867	Plug-Syrup Port
8	034054	Spinner
9	X59331	Blade A.-Spinner
10	036053	Seal-Spinner Shaft

ITEM	PART NO.	DESCRIPTION
11	033107	Cap-Restrictor
12	X57169	Valve A.-Draw
13	500598	Valve-Check Duckbill
14	055605	Bearing-Door Front
15	020571	O-Ring - 1-1/16 OD (Draw Valve)
16	See pages 14 & 15	Fitting-Syrup Nose
17	054554	Retainer-Syrup Valve
18	033493	O-Ring 6” - Door
18	X55825SER2	Door A.-Shake

059087 Tray-Parts-Soft Serve Side

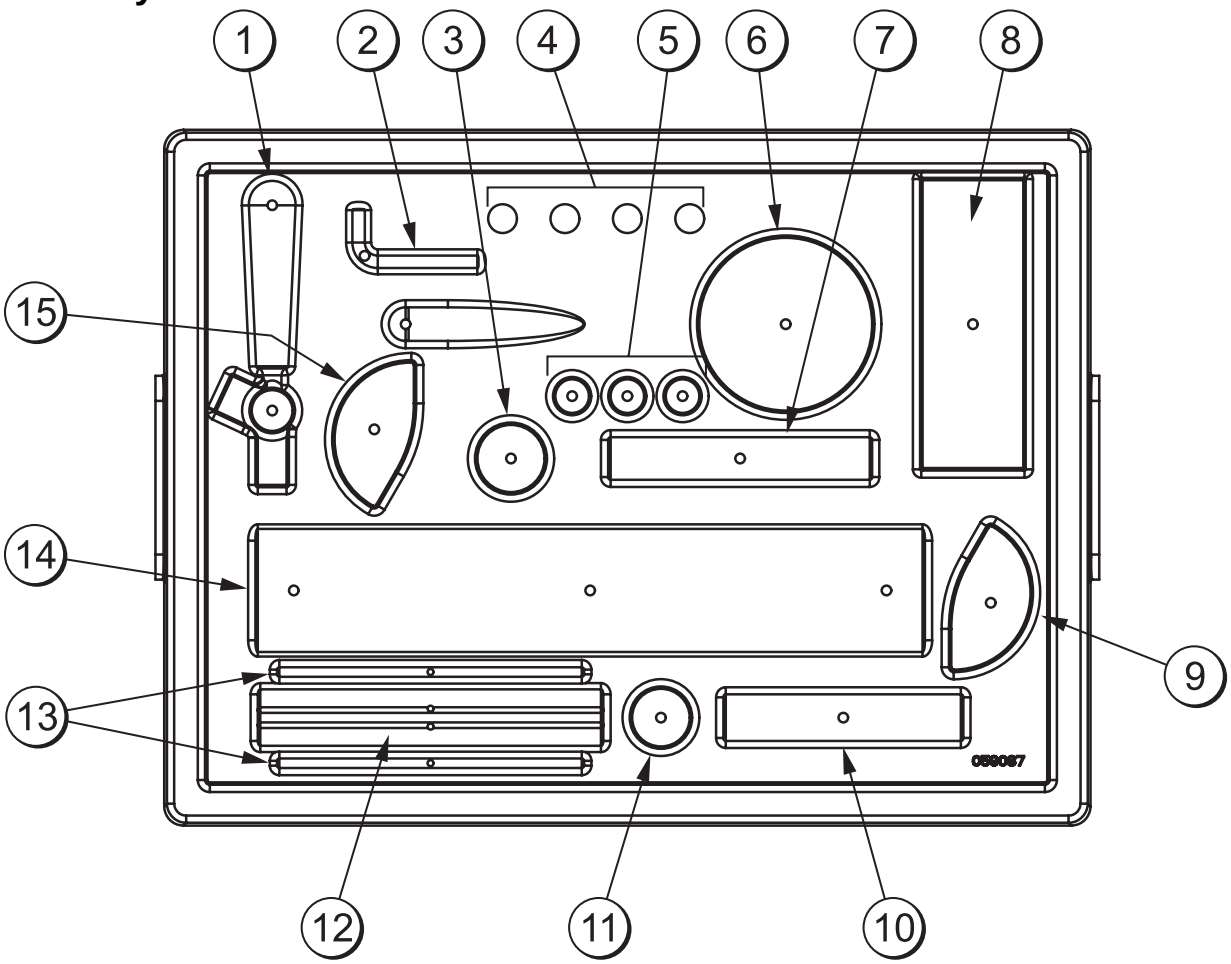


Figure 18

ITEM	PART NO.	DESCRIPTION
1	X56421-1	Handle A.-Draw
2	055819	Pin-Pivot
3	050348	Bearing-Front
4	055989	Nut-Stud
5	014402	O-Ring (Draw Valve)
6	048926	Gasket (Freezer Door)
7	X55820	Valve A.-Draw
8	X57332-SER	Door A.-w/Baffle

ITEM	PART NO.	DESCRIPTION
9	050347	Shoe-Front Helix- Front
10	032564	Drive Shaft
11	032560	Seal-Drive Shaft
12	046235	Blade-Scraper
13	046236	Clip-Scraper Blade
14	X46231	Beater Assembly
15	050346	Shoe-Front Helix-Rear

056525 Tray-Parts-Pump-Simplified

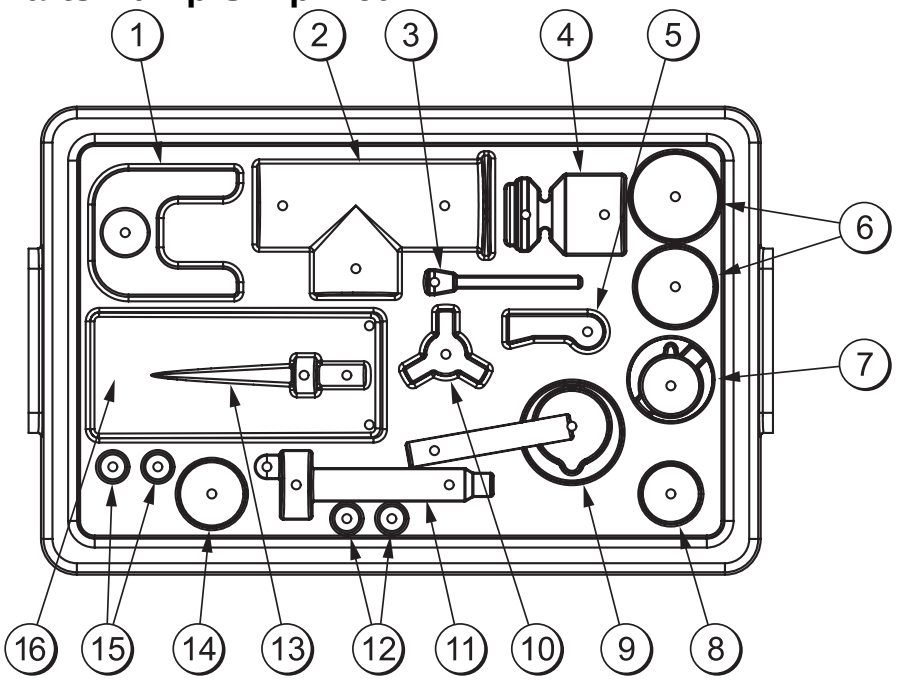


Figure 19

Shake Side

ITEM	DESCRIPTION	PART NO.
1	Clip-Mix Pump Retainer	044641
2	Cylinder-Pump-Hopper-Shake	057944
3	Pin A.-Retaining	X55450
4	Piston	053526
5	Pin-Cotter	044731
6	O-Ring 2-1/8” OD- Red	020051
7	Cap-Valve	056873-XX
8	Gasket-Simplified Pump	053527
9	Adaptor-Mix Inlet Shake-Blue	054944
10	Ring-Check .120 OD	056524
11	Shaft A.-Drive Mix Pump	X41947
12	O-Ring-Drive Shaft	048632
13	Tube A.-Feed-Hopper Shake	X55973
14	O-Ring 1-3/4	008904
15	O-Ring-11/16 OD - Red	016132

Soft Serve Side

ITEM	DESCRIPTION	PART NO.
1	Clip-Mix Pump Retainer	044641
2	Cylinder-Pump-Hopper-Soft Serve	057943
3	Pin A.-Retaining	X55450
4	Piston	053526
5	Pin-Cotter	044731
6	O-Ring 2-1/8” OD- Red	020051
7	Cap-Valve	056874-XX
8	Gasket-Simplified Pump	053527
9	Adaptor-Mix Inlet Soft Serve-Red	054825
10	Ring-Check .120 OD	056524
11	Shaft A.-Drive Mix Pump	X41947
12	O-Ring-Drive Shaft	048632
13	Tube A.-Feed-Hopper Soft Serve	X55974
14	O-Ring 1-3/4	008904
15	O-Ring-11/16 OD - Red	016132
16	Agitator A.-Mix Hopper	X44797

Section 5 Important: To the Operator

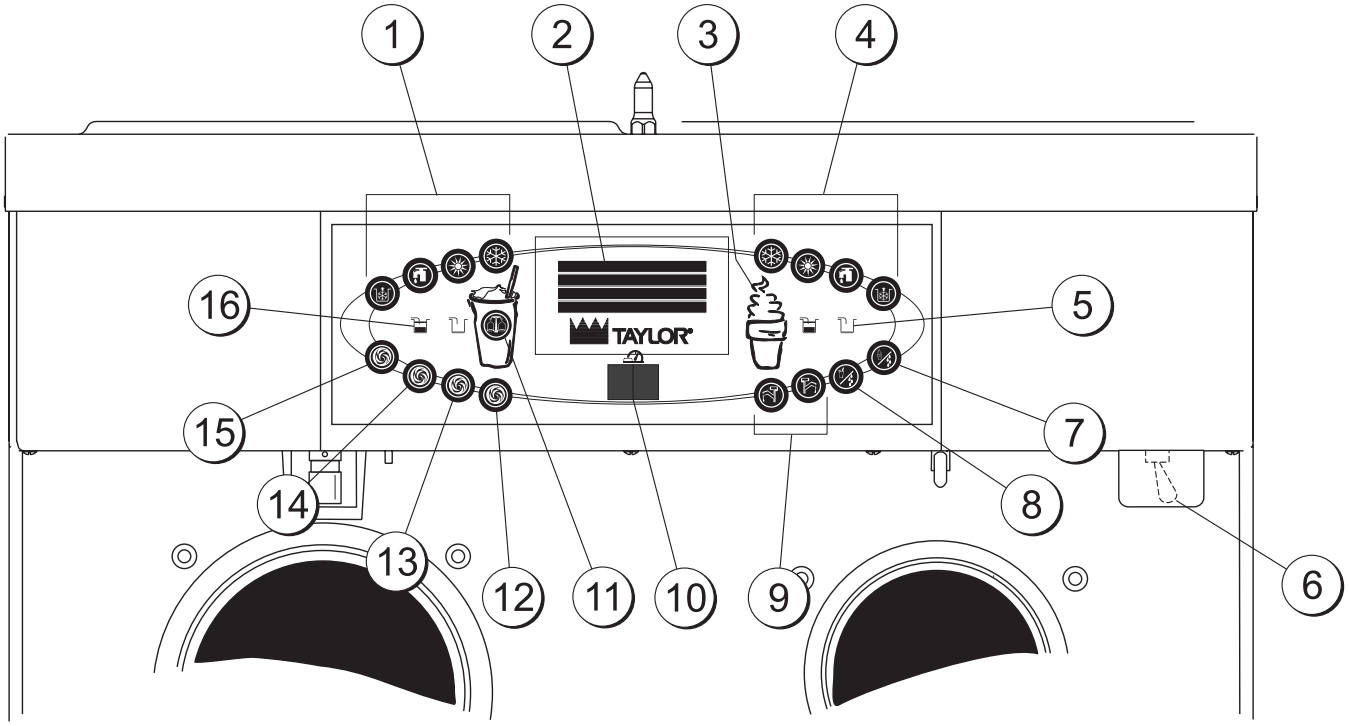


Figure 20

ITEM	DESCRIPTION
1	Keypads-Shake
2	Display-Vacuum Fluorescent Menu (VFD)
3	Keypad-Menu (Entry/Exit)
4	Keypads-Soft Serve
5	Indicator Light-Mix Out
6	Switch-Power
7	Standby-Soft Serve
8	Standby-Shake

ITEM	DESCRIPTION
9	Keypads-Topping Heaters
10	Display-LED (Brush Clean Countdown)
11	Keypad-Calibrate Menu
12	Keypad-Optional Flavor
13	Keypad-Vanilla Flavor
14	Keypad-Strawberry Flavor
15	Keypad-Chocolate Flavor
16	Indicator Light-Mix Low

Note: See the Manager's Menu on page 35 for additional key functions when the Calibration or Manager's Menu is displayed.

Symbol Definitions

To better communicate in the International arena, symbols have replaced words on many of our operator switches, function, and fault indicators. Your Taylor equipment is designed with these International symbols.

The following chart identifies the symbol definitions.

 = AUTO

 = HEAT CYCLE

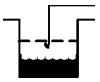
 = WASH

 = MIX PUMP

 = STANDBY (SHAKE)

 = STANDBY (SOFT SERVE)

 = FLAVOR SELECTION

 = MIX LOW

 = MIX OUT

 = TOPPING HEATER-LEFT

 = TOPPING HEATER-RIGHT

 = CALIBRATE

 = MENU DISPLAY

Power Switch

When placed in the ON position, the power switch allows control panel operation.

Vacuum Fluorescent Display

The vacuum fluorescent display (VFD) is located on the front control panel. During normal operation the display is blank. The display is used to show menu options and notifies the operator if a fault is detected. The display will indicate the temperature of the mix in each hopper.

Indicator Lights

MIX LOW - When the MIX LOW symbol is illuminated, the mix hopper has a low supply of mix and should be refilled as soon as possible.

MIX OUT - When the MIX OUT symbol is illuminated, the mix hopper has been almost completely exhausted and has an insufficient supply of mix to operate the freezer. At this time, the AUTO mode is locked out and the freezer will be placed in the STANDBY mode. To initiate the refrigeration system, add mix to the mix hopper and touch the AUTO symbol. The freezer will automatically begin operation.

Heat Mode Symbol

When the HEAT MODE symbol ✳ is illuminated, the freezer is in the process of a heat cycle. The heat mode symbol may be selected to start a heat cycle following a freezer soft lock condition.

For some models, the heat symbol can be selected to manually start a heat cycle at any time.

Brush Clean Countdown - Displays the number of days before the next brush cleaning is required. When the display has counted down to “1”, the machine must be disassembled and brush cleaned within 24 hours.

Reset Mechanism

The reset button is located in the service panel at the rear of the machine. (See Figure 21.) It protects the beater motor from an overload condition. Should an overload occur, the reset mechanism will trip. To properly reset the freezer place the power switch in the OFF position. Press the reset button firmly. Turn the power switch to the ON position. Touch the WASH symbol and observe the freezer’s performance.

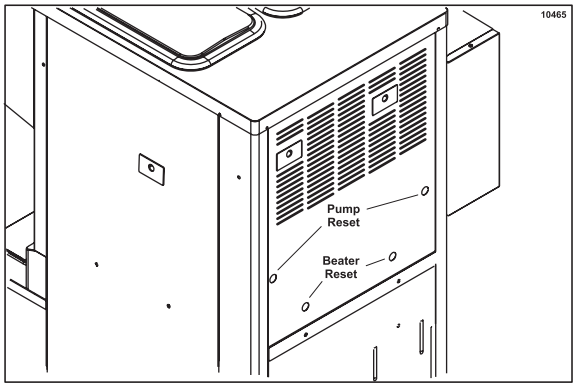


Figure 21

WARNING: Do not use metal objects to press the reset button. Failure to comply may result in severe personal injury or death.

If the beater motor is turning properly, touch the WASH symbol to cancel the cycle. Touch the AUTO symbol ❄ to resume normal operation. If the freezer shuts down again, contact your authorized service technician.

Air/Mix Pump Reset Mechanism

The reset button for the pump is located in the service panel at the rear of the machine. (See Figure 21.) The reset protects the pump from an overload condition. Should an overload occur, the reset mechanism will trip. To reset the pump, press the reset button firmly.

WARNING: Do not use metal objects to press the reset button. Failure to comply may result in severe personal injury or death.

Adjustable Draw Handle

This unit features an adjustable draw handle to provide the best portion control, giving a better, consistent quality to your product and controlling costs. The draw handle should be adjusted to provide a flow rate of 5 to 7-1/2 oz. (142 to 213 g.) of product by weight per 10 seconds. To INCREASE the flow rate, turn the screw CLOCKWISE, and COUNTER- CLOCKWISE to DECREASE the flow rate. (See Figure 22.)

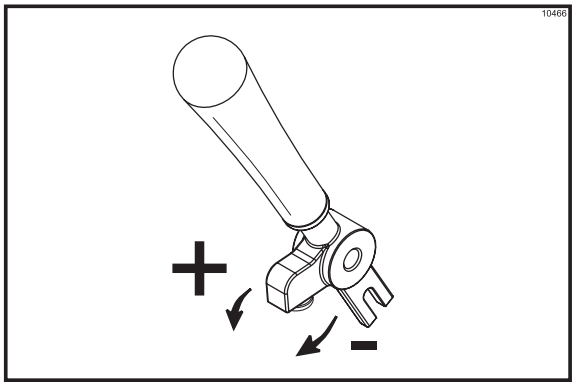


Figure 22

Shake Fill Level Adjustment

The portion control sensor located under the cup holder can be adjusted to fill the cup to the desired level. If the fill level is too low, or the cup is overfilling, it may be necessary to adjust the sensor position. (See Figure 23.)

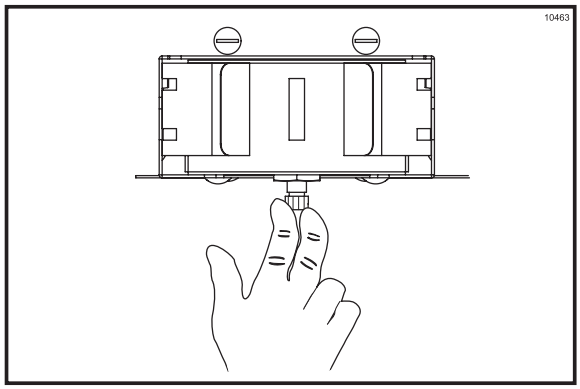


Figure 23

Step 1
Using a crescent wrench, loosen the locking nut on the screw adjuster below the sensor.

Step 2
Turn the adjustment screw clockwise to raise the fill level, or counterclockwise to lower the fill level.

Step 3
Once the desired fill level is achieved, tighten the locking nut.

VFD Screens

The vacuum fluorescent display (VFD) located in the center of the control panel is normally blank during the daily operation of the machine. The display is activated when the CALIBRATE symbol ⚖ or the Manager's Menu is selected. The display screen will also alert the operator of specific faults detected by the control.

Power Up

When the machine is powered the control system will initialize to perform a system check. The screen will display "INITIALIZING". There will be four types of data the system will check: LANGUAGE, SYSTEM DATA, CONFIG DATA, and LOCKOUT DATA.

During the INITIALIZING... LANGUAGE screen, the alarm will be on. If the system detects corrupt data during INITIALIZING, the following display will alert the operator that the control settings may have been changed (See Figure 24.)

SERVICE REQ'D
NVRAM FAULT
RESET TO DEFAULTS
< PRESS TO CLEAR

Figure 24

Once the system has initialized, the number of days remaining before the next required brush cleaning is indicated on the control panel and the SAFETY TIMEOUT screen is displayed with the alarm turned on. (See Figure 25.)

SAFETY TIMEOUT
ANY KEY ABORTS

Figure 25

The SAFETY TIMEOUT screen will be displayed with the alarm on, for 60 seconds or until any control symbol is selected.

After the safety timeout has been completed and the power switch is OFF, the following screen is displayed. (See Figure 26.)

POWER SWITCH OFF
- = - = - = - = - = -
UNIT CLEANED

Figure 26

Power Switch ON

When the power switch is placed in the ON position, the control panel touch keys become operative. The VFD will be either blank or indicate that the unit has been cleaned. (See Figure 27.)

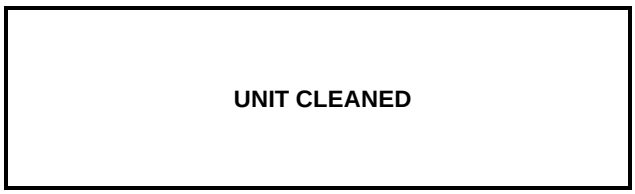


Figure 27

Some models will continuously display the temperature of each mix hopper when the power switch is in the ON position. (See Figure 28.)

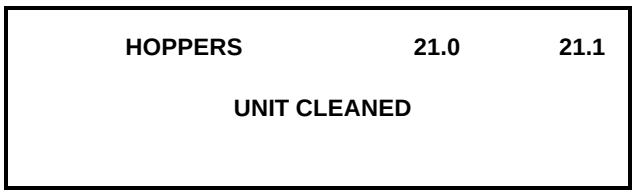


Figure 28

Heat Cycle

The HEAT symbols ✳ on the control panel are illuminated throughout the heat treatment cycle. Two warning messages will be displayed on the screen. “DO NOT DRAW” will be displayed when the mix temperature is below 130°F (54.4°C). (See Figure 29.)

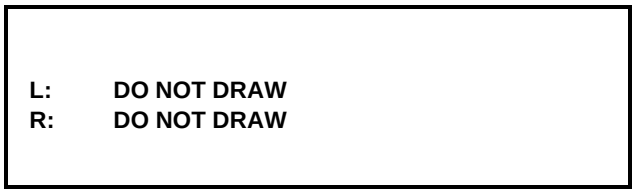


Figure 29

When the temperature of the mix is above 130°F (54.4°C) the screen will display a message indicating that HOT PRODUCT is in the machine. (See Figure 30.)

Figure 30

 **DO NOT** attempt to draw product or disassemble the unit during the HEAT cycle. The product is hot and under extreme pressure.

In the HEAT cycle, the mix temperature in the hoppers and freezing cylinders must be raised to 151°F (66.1°C) within 90 minutes.

When the heating phase is complete, the freezer goes into the holding phase of the cycle. The holding phase will keep the temperature above 151°F (66.1°C) for a minimum of 30 minutes.

The final phase of the heat treatment cycle is the cooling phase. The freezer must cool the mix below 41°F (5°C) within two hours.

When the entire heat cycle has been completed, the HEAT symbols ✳ will no longer be illuminated. The machine will enter the STANDBY mode (STANDBY symbols and illuminate). The machine can be placed in AUTO or left in STANDBY.

Heat Cycle Failure Messages

To comply with health codes, heat treatment system freezers **must** complete a heat treatment cycle daily, and **must** be disassembled and brush cleaned a minimum of every 14 days. Brush cleaning is the normal disassembly and cleaning procedure found in this manual. Failure to follow these guidelines will cause the control to lock the freezer out of the AUTO mode.

Always comply with local guidelines for the maximum number of days allowed between brush clean cycles. (See the Manager’s Menu for setting the Brush Clean interval, on page 39.)

There are two types of freezer lock conditions that can occur: Hard Lock or Soft Lock. A Hard Lock requires the machine be disassembled and brush cleaned. A Soft Lock can be corrected by either disassembling and brush cleaning the machine, or by starting another heat treatment cycle.

Hard Lock: There are two causes of a hard lock failure:

1. The brush clean timer has elapsed (maximum setting of 14 days). (See Figure 31.)

BRUSH CLEAN TIMEOUT
FREEZER LOCKED
CLEANING REQ'D
WASH TO BRUSH CLEAN

Figure 31

Selecting the WASH symbol will display the following screen. (See Figure 32.)

FREEZER LOCKED

Figure 32

2. There has been a thermistor failure (freezing cylinder, hopper, or glycol) during the heat treatment process. (See Figure 33.)

SYSTEM FAULT
FREEZER LOCKED
SERVICE REQ'D
< PRESS TO CLEAR

Figure 33

Selecting the CALIBRATE symbol will indicate which thermistor caused the Hard Lock. (See Figure 34.)

L: HOPPER THERM BAD

FREEZER LOCKED

Figure 34

If the machine has hard locked and an attempt is made to enter AUTO, the machine will enter the STANDBY mode and display the following message. (See Figure 35.)

FREEZER LOCKED

Figure 35

To restore the message that identified the reason for the hard lock, turn the power switch OFF for five seconds and then return the power switch to the ON position. The original message with the reason for the Hard Lock will be displayed. The FAULT DESCRIPTION can also be found in the Manager's Menu (See page 39.)

The FREEZER LOCKED message will remain on the display until the brush clean requirements are fulfilled. The freezer must be disassembled in order to activate the five minute timer on the display screen. Once the timer counts down to zero, the lockout is cleared.

Soft Lock: If a heat treatment cycle has not been initiated within the last 24 hours, a soft lock failure will occur. A soft lock allows the operator to correct the cause of the soft lock. The operator has the option of either starting another heat cycle or brush cleaning the machine. When a soft lock occurs, the machine will go into the STANDBY mode. The following message is displayed on the screen. The reason for the soft lock is indicated on the second line. (See Figure 36.)

HEAT TREAT FAILURE
REASON
HEAT FOR HEAT CYCLE
WASH TO BRUSH CLEAN

Figure 36

If the reason for the soft lock has been corrected, selecting the HEAT symbol ✳ initiates a Heat Cycle immediately. Selecting the WASH symbol 🧽 when the above message is displayed will hard lock the machine and brush cleaning will be necessary.

Following are the variable messages for soft lock failures that appear on the second line of the screen.

POWER SWITCH OFF	Power switch was in the OFF position.
MIX OUT PRESENT	There was a mix out condition present.
AUTO OR STANDBY OFF	The machine was not in the AUTO or STANDBY mode.
NO HEAT CYCLE TRIED	A heat treatment cycle was not attempted in the last 24 hours. (AUTO HEAT TIME was advanced,a power loss was experienced at the time the cycle was to occur, or a heat cycle failure not due to a thermistor failure.)

If the following screen appears, a soft lock has occurred during the heat treatment cycle. (See Figure 37.)

HEAT TREAT FAILURE
FREEZER LOCKED
HEAT FOR HEAT CYCLE
WASH TO BRUSH CLEAN

Figure 37

If the temperature of the product has not fallen below 41°F(5°C) by the end of the COOL cycle the following screen will appear. (See Figure 38.)

HEAT CYCLE FAILED
FREEZER LOCKED
HEAT FOR HEAT CYCLE
WASH TO BRUSH CLEAN

Figure 38

When one of these messages appears, automatic freezer operation cannot take place until the freezer is disassembled and brush cleaned, or has completed a heat treatment cycle. Select the HEAT symbol ✳ to start a heat cycle, or select the WASH symbol 🧽 to disassemble and brush clean the machine.

Once the freezer is unlocked by starting a heat treatment cycle the HEAT symbol ✳ will illuminate and the following message will be displayed on the screen. (See Figure 39.)

L: **DO NOT DRAW**
R: **DO NOT DRAW**

Figure 39

If the WASH symbol 🧽 is selected to clear the lockout by brush cleaning the machine, the FREEZER LOCKED message will remain on the display until the brush clean requirements are fulfilled. The freezer must be disassembled in order to activate the five minute timer on the display screen. Once the timer counts down to zero, the lockout is cleared. (See Figure 40.)

FREEZER LOCKED

Figure 40

To restore the message that identified the reason for the soft lock, turn the power switch OFF for five seconds, and then return the power switch to the ON position. The original message with the reason for the soft lock will be displayed. (See Figure 41.)

HEAT TREAT FAILURE
REASON
HEAT FOR HEAT CYCLE
WASH TO BRUSH CLEAN

Figure 41

The FAULT DESCRIPTION can also be found in the Manager's Menu. (See page 39.)

Note: A record of Heat Cycle Data and Lock Out History can be found in the Manager's Menu. (See page 41.)

Manager's Menu

The Manager's Menu is used to enter the operator function displays. To access the Menu, touch the center of the CONE symbol on the control panel. (See Figure 42.)

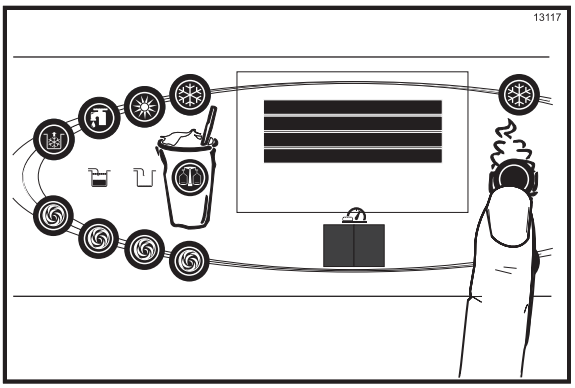


Figure 42

The shake AUTO symbol, the OPTIONAL FLAVOR symbol and the CONE symbol will be lit when the ACCESS CODE screen is displayed.

In the Menu program, the shake side AUTO symbol, OPTIONAL FLAVOR symbol, and CALIBRATION symbol will function as menu keys.

AUTO () **-** increases the value above the cursor and used to scroll upward in text displays

OPTIONAL FLAVOR () **-** decreases the value above the cursor and used to scroll downward in text displays.

CALIBRATION () **-** advances the cursor position to the right and is used to select menu options.

Note: You will not be able to dispense shakes while accessing the Manager's Menu options, except when the CURRENT CONDITIONS screen is displayed.

The sundae side will continue operation in the mode it was in when the Menu was selected. However, the sundae side control keys will not be lit and are non-functional when the Manager's Menu or Calibration Menu is displayed.

The control keys for both sides are functional in the Manager's Menu when the CURRENT CONDITIONS screen is displayed. (See CURRENT CONDITIONS on page 43.)

Entering Access Code

With the ACCESS CODE screen on the display use the AUTO () or OPTIONAL FLAVOR () symbols to set the first code number in the cursor position. When the correct number is selected, touch the CALIBRATION symbol to move the cursor to the next number position. (See Figure 43.)

ENTER ACCESS CODE

8 3 0 9

Figure 43

Continue to enter the proper access code numbers until all four numbers are displayed, then touch the CALIBRATION symbol. The Manager's menu list will display on the screen provided the correct access code is entered.

If an incorrect number is entered for the access code, the display will exit the Menu program when the CALIBRATION symbol is selected. (See Figure 44.)

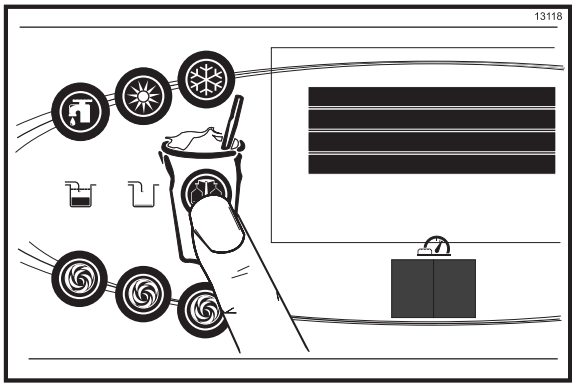


Figure 44

Menu Options

Touch the AUTO symbol ❄ or OPTIONAL FLAVOR symbol to move up or down through the Menu. Select a Menu option by aligning the option with the arrow on the left side of the screen, then touch the CALIBRATION symbol. Exit the Menu program by selecting EXIT FROM MENU or touch the CONE symbol .

The following menu options are listed in the Manager's Menu.

EXIT FROM MENU
SYRUP CALIBRATION
VERIFY CALIBRATION
RESET DRAW COUNTER
SET CLOCK
AUTO HEAT TIME
AUTO START TIME
STANDBY MODE
BRUSH CLEAN CYCLE
MIX LEVEL AUDIBLE
FAULT DESCRIPTION
LOCKOUT HISTORY
HEAT CYCLE SUMMARY
HEAT CYCLE DATA
SYSTEM INFORMATION
CURRENT CONDITIONS

Selecting "EXIT FROM MENU" will exit the Manager's Menu and the return the control panel symbols to normal operation.

The SYRUP CALIBRATION option allows the manager to access the calibration screen selections from the Manager's Menu. The same functions found in the calibration menu are displayed on the screen when this menu option is selected. (See "SYRUP SYSTEM" on page 70.)

```
        UNFLAVORED DRAW
        SYRUP CALIBRATION
        SYRUP PRIME
>       EXIT
```

Note: The unflavored draw option will only appear on the screen when the shake side is in the AUTO mode.

The VERIFY CALIBRATION option is used to verify the amount of syrup dispensed is within the proper specification. (See Figure 45)

```
VERIFY CALIBRATION
Select a Flavor
< Press to Clear
```

Figure 45

Remove the syrup valve from the dispensing door. With the line fully primed with syrup, position the syrup valve over the small chamber side of the divided syrup cup, then select the corresponding favor selection. Syrup will flow into the cup and automatically stop. Place the cup on a flat surface and check the amount of syrup dispensed. If the level is not within the correct specification, the flavor will need to be recalibrated. (See SYRUP CALIBRATION on page 70.)

It is recommended to verify the calibration of each syrup flavor and note any flavors that need to be recalibrated before exiting the Manager's Menu to access the CALIBRATION Menu.

Select the CALIBRATION symbol to exit the VERIFY CALIBRATION screen and return to the Manager's Menu list.

The SERVING COUNTER screen is used to check or reset the number of servings dispensed from the machine. The SERVING COUNTER will automatically reset to zero when the machine is brush cleaned. (See Figure 46)

```
        SERVINGS COUNTER
     LEFT                    RIGHT
        0                       0
> Next
```

Figure 46

Reset the SERVING COUNTER by selecting the CALIBRATION symbol to advance to the next screen. Select the AUTO symbol to move the arrow (>) to YES and select the CALIBRATION symbol. The servings counter will reset to zero and exit back to the Manager's Menu. (See Figure 47.)

```
RESET DRAW COUNTER

    YES
>   NO
```

Figure 47

The SET CLOCK option allows the Manager to adjust the control clock date and time. The date and time may only be changed after the freezer has been manually cleaned but before it has been placed in the AUTO or STANDBY mode. The following message will be displayed if the SET CLOCK option is selected when the machine is not in a brush clean state. (See Figure 48.)

```
SET CLOCK
12:01          02/15/2004
        NO CHANGES ALLOWED
Press Any Key
```

Figure 48

To change the date or time, select the SET CLOCK option in the menu. Touch the AUTO symbol to advance the arrow from Exit to Change, then touch the CALIBRATION symbol to select the Change option. (See Figure 49.)

```
SET CLOCK
12:01          02/15/2004
  Change
> Exit
```

Figure 49

Change the time by touching the AUTO or OPTIONAL FLAVOR symbol with the cursor under the hour position. Move the cursor to the minutes by selecting the CALIBRATION symbol. Once the correct minutes are entered, select the CALIBRATION symbol to advance the cursor to the month. (See Figure 50.)

```
SET CLOCK
12:01          02/15/2004

> Exit
```

Figure 50

Enter the correct month, day, and year. Then select the CALIBRATION symbol to advance to the DAYLIGHT SAVING TIME screen. (See Figure 51.)

```
DAYLIGHT SAVING TIME
      ENABLED
>     Enable
      Disable
```

Figure 51

The Daylight Saving feature when enabled, will automatically adjust the control clock for daylight saving time. To Disable the Daylight Saving Time feature, select the AUTO symbol to move the arrow to Disable. Then touch the CALIBRATION symbol to save the new setting.

The AUTO HEAT TIME screen allows the Manager to set the time of day in which the heat treatment cycle will start. (See Figure 52.)

```
AUTO HEAT TIME
      00:00
      Change
>     Exit
```

Figure 52

Note: Do not advance the Auto Heat Time setting except on the day the unit is brush cleaned. Increasing the time between heat cycles will cause the machine to soft lock if the start of the cycle does not begin within 24 hours from the start of the previous heat treatment cycle.

To set the AUTO HEAT TIME select the AUTO symbol to move the arrow to Change. Then select the CALIBRATION symbol. The screen will display the time with the cursor under the hour position. (See Figure 53.)

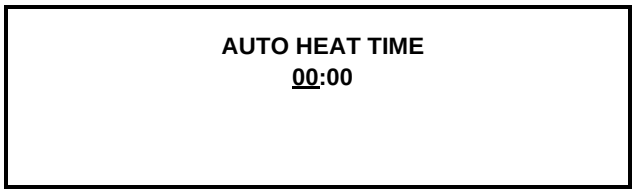


Figure 53

Select the AUTO symbol ❄ or the OPTIONAL FLAVOR symbol ◉ to increase or decrease the hour to the desired setting. Then move the cursor to the minutes position by selecting the CALIBRATION symbol ⚖. Adjust the setting for minutes, then select the CALIBRATION symbol ⚖ to save the setting and return to the AUTO HEAT TIME screen. Select the CALIBRATION symbol ⚖ to exit the screen and return to the Menu.

The AUTO START TIME option allows the Manager to set the time of day at which the machine automatically enters the AUTO mode from the STANDBY mode. The machine must be in the STANDBY mode without a freezer lock condition in order to AUTO start at the programmable time. The AUTO START TIME can also be Disabled and require starting the AUTO mode manually. (See Figure 54.)

Figure 54

Enable the AUTO START TIME by selecting the AUTO symbol ❄ to move the arrow up to Enable. Select the CALIBRATION symbol ⚖ to advance to the next screen. (See Figure 55.)

Figure 55

Program the AUTO START TIME by selecting the AUTO symbol ❄ to move the arrow to Change. Select the CALIBRATION symbol ⚖ to advance to the next screen. (See Figure 56.)

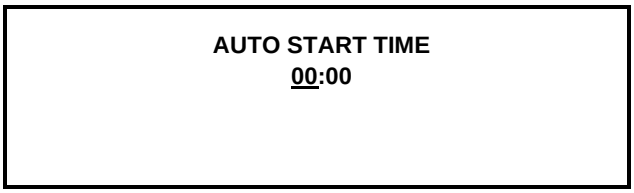


Figure 56

Program the AUTO START TIME by increasing (AUTO symbol ❄) or decreasing (OPTIONAL FLAVOR symbol ◉) the hour setting above the cursor. Select the CALIBRATION symbol ⚖ to advance the cursor and program the minutes setting.

Select the CALIBRATION symbol ⚖ to return to the previous screen with the new time setting displayed. Select the CALIBRATION symbol ⚖ to exit the screen and return to the Menu.

The STANDBY option is used to manually place the left or right side in the standby mode during long, no draw periods. Select the STANDBY screen from the Menu. Select the AUTO symbol ❄ to move the arrow up to the left (shake) or right (soft serve) side. Select the CALIBRATION symbol ⚖ to activate Standby for the selected side.

Repeat the steps to activate Standby on the remaining side. (See Figure 57.)

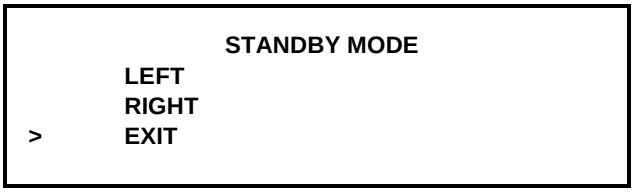


Figure 57

Discontinue Standby operation for either side by exiting the Manager's Menu and select the AUTO mode.

The BRUSH CLEAN CYCLE option allows the Manager to select the maximum number of days between brush cleaning the machine. The brush clean cycle may only be changed after the freezer has been manually cleaned but before it has been placed in the AUTO or STANDBY mode.

The following message will be displayed if the BRUSH CLEAN CYCLE option is selected when the machine is not in a brush clean state. (See Figure 58.)

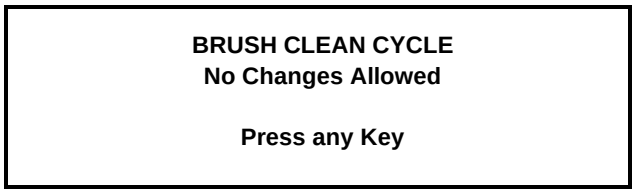


Figure 58

Change the number of days between brush clean intervals by selecting the AUTO symbol ❄ to decrease the days or the OPTIONAL FLAVOR symbol to increase the number of days. Select the CALIBRATION symbol to save the setting and exit back to the Menu. The number of days displayed on the brush clean counter will change to the new setting. (See Figure 59.)

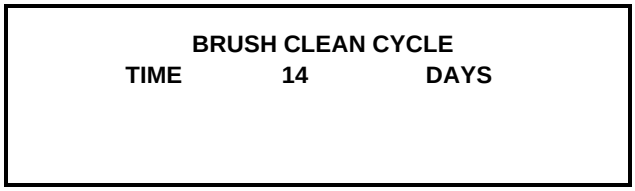


Figure 59

Always comply with local guidelines on the number of days allowed between brush clean cycles.

The MIX LEVEL AUDIBLE option when enabled will alert the operator with an audible tone when there is mix low or mix out condition. The following screen is displayed upon selecting this option. (See Figure 60.)

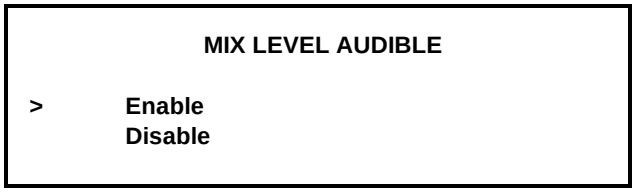


Figure 60

Disable the audible tone feature by selecting the OPTIONAL FLAVOR symbol to move the arrow to DISABLE. Select the CALIBRATION symbol to save the new setting and return to the Menu. The control panel icons for Mix Low and Mix Out will light as the mix level drops in the hopper but the audible tone will be disabled.

The FAULT DESCRIPTION display will indicate if there is a fault with the freezer and the side of freezer where the fault occurred. When no faults are detected the following screen will be displayed. (See Figure 61.)

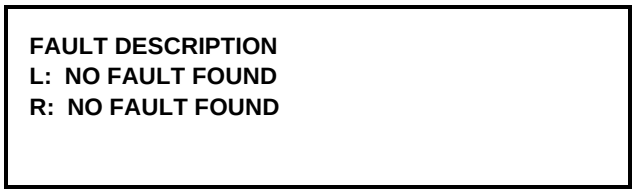


Figure 61

Select the CALIBRATION symbol to display the next fault found or return to the Menu if no other faults exist. Selecting the CALIBRATION symbol any time faults are displayed will clear the faults if corrected, upon returning to the Menu screen.

Listed below are the variable messages which will appear, along with an explanation for the corrective action.

NO FAULT FOUND - There was no fault found in the freezer. Nothing will appear on the screen after this variable message appears.

BEATER OVERLOAD - Press the beater reset button firmly for the side of the freezer with the fault. (See page 30.)

HPCO COMPRESSOR - Place the power switch in the OFF position. Wait 5 minutes for the machine to cool. Place the power switch in the ON position and restart each side in AUTO.

HOPPER THERMISTOR BAD - Place the power switch in the OFF position. Call service technician.

BARREL THERMISTOR BAD - Place the power switch in the OFF position. Call service technician.

GLYCOL THERMISTOR BAD - Place the power switch in the OFF position. Call service technician.

The LOCKOUT HISTORY screen displays a history of the last 40 soft locks, hard locks, brush clean dates, or aborted heat cycles. Page numbers are indicated in the upper right hand corner. Page 1 always contains the most recent failure. (See Figure 62.)

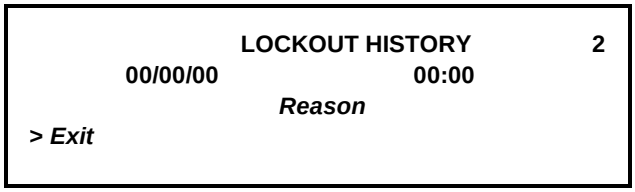


Figure 62

The second line of the screen displays the date and time a failure occurs. The third line indicates the reason for a failure, or will indicate if a successful brush cleaning has occurred. Some failures occur with multiple reasons. When this occurs, a page will be generated for each reason.

Select the AUTO symbol ❄ or OPTIONAL FLAVOR symbol to advance forward or backward to view each screen. Listed below are the variable messages that may appear.

Faults Occurring Entering a Heat Treatment Cycle

POWER SWITCH OFF - The power switch is OFF.

AUTO OR STBY OFF - The control was not in AUTO or STANDBY.

MIX OUT FAILURE - A mix out condition was present.

NO HEAT CYCLE TRIED - The Auto Heat Time was set to attempt a heat cycle more than 24 hours after the last successful heat cycle.

Faults Occurring While in the Heat Mode

HEAT MODE FAILURE - The 90 minute maximum allowable heat mode time was exceeded.

COOL MODE FAILURE - The 120 minute maximum allowable cool mode time was exceeded.

TOTAL TIME FAILURE - The 4 hour maximum allowable total heat treatment time was exceeded.

BRUSH CLEAN TIMEOUT - The total days in operation exceeded the brush clean cycle setting.

POWER SWITCH OFF - The power switch was turned OFF during the heat cycle.

POWER FAIL IN H/C - A power failure occurred during the heat treatment cycle.

(L/R) MIX LOW FAILURE - The mix level in the (left/right) Hopper is too low for a successful heat cycle.

(L/R) BEATER OVLD H/C - The overload tripped for the (left/right) side beater motor.

(L/R) BRL THERM FAIL - The thermistor sensor for the (left/right) side barrel failed.

(L/R) HOPPER THERM FAIL - The thermistor sensor for the (left/right) side hopper failed.

(L/R) HPCO H/C - The (left/right) side high pressure switch opened during the heat treatment cycle.

Faults Occurring While in AUTO Mode

(L/R) HPR>41F (5C) AFTER 4 HR - The mix temperature in the left or right hopper was above 41°F (5°C) more than four hours.

(L/R) BRL>41F (5C) AFTER 4 HR - The mix temperature in the left or right barrel was above 41°F (5°C) more than four hours.

(L/R) HPR>45F (7C) AFTER 1 HR - The mix temperature in the left or right hopper was above 45°F (7°C) more than one hour.

(L/R) BRL>45F (7C) AFTER 1 HR - The mix temperature in the left or right barrel was above 45°F (7°C) more than one hour.

(L/R) HPR>41F (5C) AFTER PF - The mix temperature in the left or right hopper was above 41°F (5°C) more than four hours following a power failure.

(L/R) BRL>41F (5C) AFTER PF - The mix temperature in the left or right barrel was above 41°F (5°C) more than four hours following a power failure.

(L/R) HPR>59F (15C) - The mix temperature in the left or right hopper exceeded 59°F (15°C).

(L/R) BRL>59F (15C) - The mix temperature in the left or right barrel exceeded 59°F (15°C).

The HEAT CYCLE SUMMARY screen displays the hours since the last heat cycle, the hours since the product temperature was above 150°F (65.6°C), and the number of heat cycles completed since the last brush clean date.

```
HEAT CYCLE SUMMARY
HRS SINCE HC                0
HRS SINCE 150               0
HC SINCE BC                 0
```

Figure 63

The HEAT CYCLE DATA screen contains a record of up to 366 heat treatment cycles. The most recent heat cycle data will be shown first.

Each heat cycle record has three screens. The first screen displays the month and day of the heat cycle, the start time and end time, and the fault description. The bottom line displays the record number and indicates if a power failure occurred during the heat cycle (POWER FAILURE IN HC).

```
          HEAT TREAT CYCLE
01/01       02:00       05:14
          NO FAULT FOUND

                              1
```

Figure 64

Select the AUTO symbol ❄ to advance forward through the data pages. Select the OPTIONAL FLAVOR symbol to reverse the page direction. (See Figure 64.)

Hopper and barrel temperature records for each side of the freezer are displayed in the second and third screens. The second screen shows the left side (L) side of the freezer. (See Figure 65.) The third screen shows the right side (R) of the freezer. (See Figure 66.)

The top line of these screens shows the hopper (H) and barrel (B) temperatures recorded at the end of the Heat Treat Cycle and indicates the side (L or R) of the freezer.

The remaining lines indicate the following:

HEAT = Total time for the hopper (h) and barrel (b) to reach 150.9°F (66.1°C).

OVER = Total time the hopper (h) and barrel (b) temperature was above 150°F (65.6°C).

COOL = Total time the hopper (h) and barrel (b) temperature was above 41°F (5°C) during the COOL phase.

PEAK = Highest temperature reading for the hopper (h) and barrel (b) during the Heat Treatment Cycle.

```
H: 40.9          B:26.3                L
HEAT   OVER      COOL    PEAK
1:12   0:49   h  1:19    161.0
0:46   1:11   b  0:15    169.7
```

Figure 65

```
H: 38.0          B:23.7                R
HEAT   OVER      COOL    PEAK
1:09   0:52   h  1:11    161.2
0:66   1:00   b  0:11    169.9
```

Figure 66

The HEAT time indicates the amount of time taken in each zone to reach 150.9°F (66.1°C). Each zone must remain above 150°F (65.6°C) for a minimum of 35 minutes. In addition, each zone must be heated for a minimum of 115 minutes.

Select the AUTO symbol ❄ to advance to the next page or the OPTIONAL FLAVOR symbol to view the previous page.

A Heat Cycle Failure message will display on the first screen if a failure occurred.

Listed below are variable failure code messages which could appear on line 2.

HT HEAT TIME FAILURE
Mix temperature did not rise above 151°F (66.1°C) in less than 90 minutes.

CL COOL MODE FAILURE
Mix temperature in the hopper and freezing cylinder did not fall below 41°F (5°C) in less than 120 minutes.

TT TOTAL TIME FAILURE
The heat treatment cycle must be completed in no more than 4 hours.

MO MIX OUT FAILURE
A mix out condition was detected at the start or during the heat cycle.

ML MIX LOW FAILURE
The Heat Phase or Cool Phase time was exceeded and a mix low condition was present.

BO BEATER OLVD IN HC
A beater overload occurred during the heat cycle.

HO HPCO IN HEAT CYCLE
A high pressure cut-out condition occurred during the heat cycle.

PF POWER FAILURE IN HC
A power failure caused the Heat Phase, Cool Phase, or Total Cycle Time to exceed the maximum allowed time. If a power failure occurs, but the heat treatment cycle does not fail, an asterisk(*) will appear on the third line of the display.

PS POWER SWITCH OFF
The power switch was placed into the OFF position during the heat cycle.

TH THERMISTOR FAILURE
A thermistor probe has failed.

OP OPERATOR INTERRUPT
Indicates the heat cycle was aborted in the OPERATOR INTERRUPT option in the Service Menu.

PD PRODUCT DOOR OFF
A product door is not in place or is loose.

The SYSTEM INFORMATION is displayed on three separate screens. The first screen contains the control and software version installed in the machine. (See Figure 67.)

SOFTWARE VERSION
SERIES C600 UVC3
VERSION 1.10
> Next

Figure 67

Select the CALIBRATION symbol ⚖ to advance to the next system information screen containing the software language version. (See Figure 68.)

Language
v2.00 English 621

> Next

Figure 68

Select the CALIBRATION symbol ⚖ to advance to the third system information screen containing the model bill of material and machine serial number.

Selecting the CALIBRATION symbol ⚖ again will return to the Menu list. (See Figure 69.)

B.O.M. C60633B000
S/N K0000000

> Next

Figure 69

070216

The CURRENT CONDITIONS screen provides the viscosity readings for the product when the side is running and hopper and barrel temperatures for both sides of the machine. The left column displays the readings for the shake side and the right column displays the sundae side readings. The bottom line in the display indicates the current glycol temperature. (See Figure 70.)

VISC	**0**	**0.0**
HOPPER	**41.0**	**41.1**
GLYCOL		**41.0**

Figure 70

CURRENT CONDITIONS is the only Menu screen that will return the left and right side control panel keys to normal operation. The Menu keys will not be lit when this option is selected so shakes can be dispensed and all panel touch keys are fully functional. Use this screen when you wish to remain in the Manager's Menu and dispense a shake. Exit the CURRENT CONDITIONS screen and return to the Menu by selecting the CALIBRATION symbol .

Dispensing Shake Without Syrup

Beginning with software version 1.04, shakes can be dispensed without flavoring by selecting the left side pump symbol .

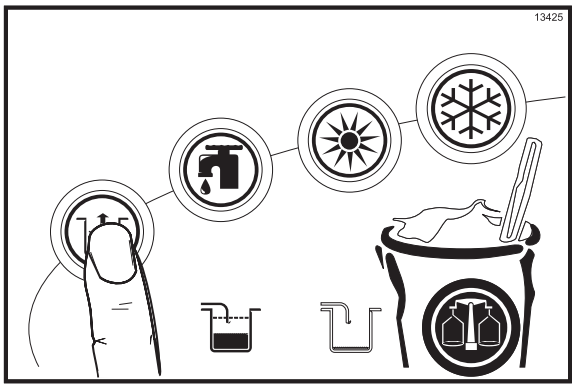


Figure 71

The following screen will display.

UNFLAVORED DRAW
> YES
NO

Figure 72

Select the CALIBRATION symbol . The left side PUMP symbol illuminates and unflavored product immediately starts to dispense. The unflavored draw ends and the PUMP light extinguishes when the pyroelectric sensor detects the cup is full. The unflavored draw can also be terminated by selecting the PUMP symbol a second time.

Note: To cancel the UNFLAVORED DRAW screen, touch the OPTIONAL FLAVOR symbol to move the arrow to "NO", and select the CALIBRATION symbol .

If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, turn to page 82, “Disassembly” and start there.

Equipment Set-Up

Freezing Cylinder Assembly - Shake Side

Make sure the power switch is in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

With the parts tray available for the shake side:

Step 1
Before installing the shake beater drive shaft, lubricate the groove on the beater drive shaft. Slide the beater drive shaft boot seal over the small end of the beater drive shaft and engage into the groove on the shaft. Heavily lubricate the inside portion of the boot seal and also lubricate the flat end of the boot seal that comes in contact with the rear shell bearing. Apply an even coat of lubricant to the shaft. DO NOT lubricate the square end. (See Figure 73.)

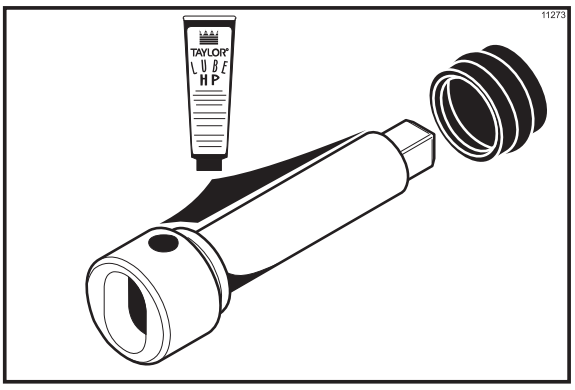


Figure 73

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

Note: To ensure that the mix does not leak out of the back of the freezing cylinder, the middle section of the boot seal should be convex or extend out from the seal. If the middle section of the boot seal is concave or extending into the middle of the seal, turn the seal inside out. (See Figure 74.)

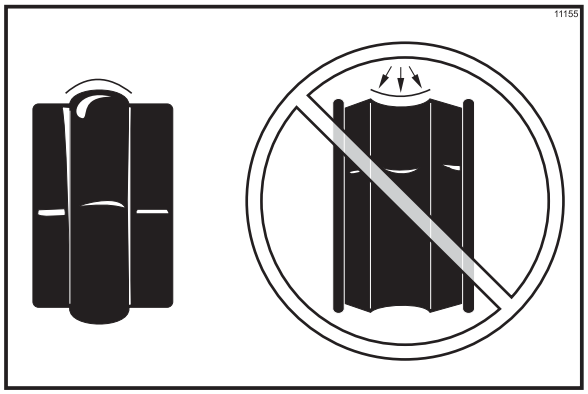


Figure 74

Step 2
Install the shake beater drive shaft through the rear shell bearing in the freezing cylinder and engage the square end firmly into the drive shaft coupling. Be sure the drive shaft fits into the drive coupling without binding. (See Figure 75.)

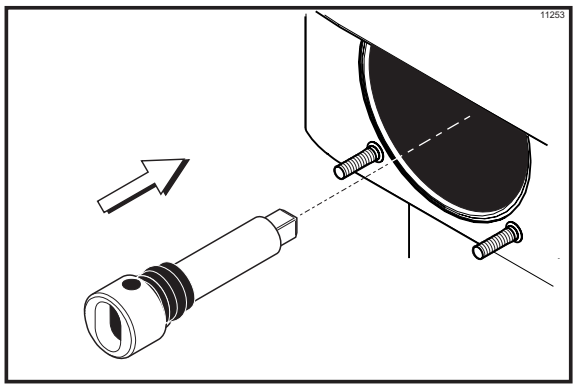


Figure 75

Step 3
Check scraper blades for any nicks or signs of wear. If any nicks are present, replace the blades.

Note: Shake side scraper blades should be replaced every 6 months.

Step 4
If the blades are in good condition, place each scraper blade over the holding pins on the beater assembly. (See Figure 76.)

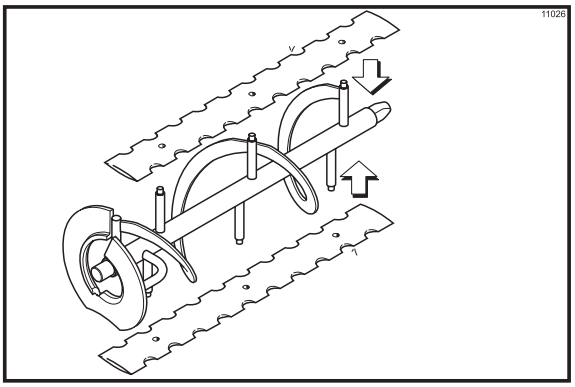


Figure 76

Note: The holes in the scraper blade must fit over the pins to prevent damage.

Step 5
Holding the blades on the beater assembly, insert the beater assembly in the freezing cylinder. Engage the shaft end firmly into the drive shaft socket. (See Figure 77.)

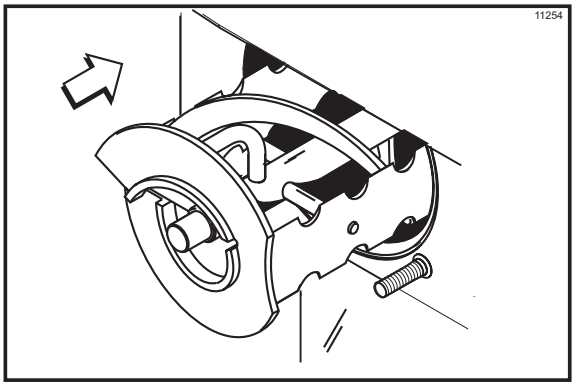


Figure 77

Note: When properly seated, the beater will not protrude beyond the front of the freezing cylinder.

Step 6
Assemble the draw valve spinner assembly. Inspect draw valve o-rings for cuts or nicks. (Replace if cut or nicked.) If draw valve o-rings are in good condition, slide the 2 o-rings into the grooves of the draw valve and lubricate. (See Figure 78.)

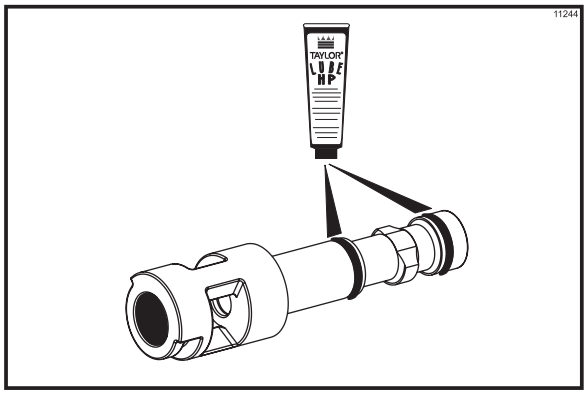


Figure 78

Step 7
Lubricate the outer diameter of the spinner shaft seal. Fill the cups on each end of the seal with lubricant.

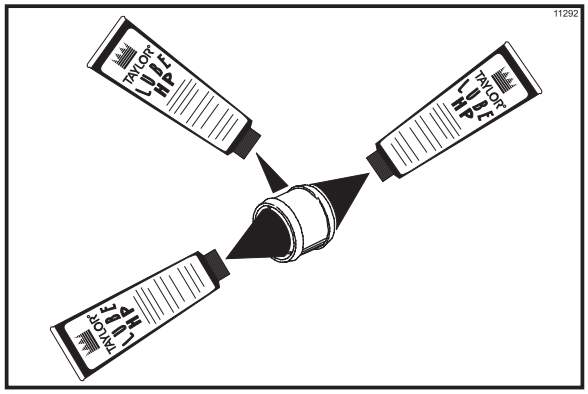


Figure 79

Step 8
Insert the spinner shaft seal into the bottom of the draw valve as far as it will go. The spinner shaft seal should fit into the seal groove located inside the draw valve cavity.

Important: Inspect to see that the spinner shaft seal is correctly installed in the groove. A worn, missing, or improperly installed spinner shaft seal will cause product leakage out the top of the draw valve. (See Figure 80.)

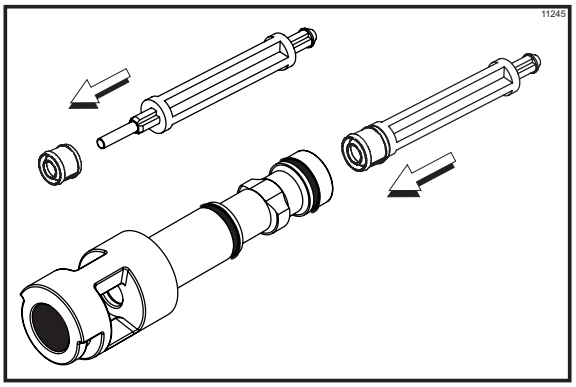


Figure 80

Step 9
Lubricate the smaller end of the driven spinner. (See Figure 81.)

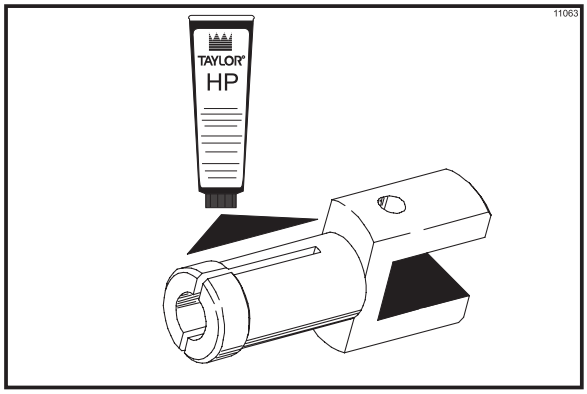


Figure 81

Step 10
Squeezing the split end together, insert the driven spinner through the metal opening of the draw valve until it snaps into place. (See Figure 82.)

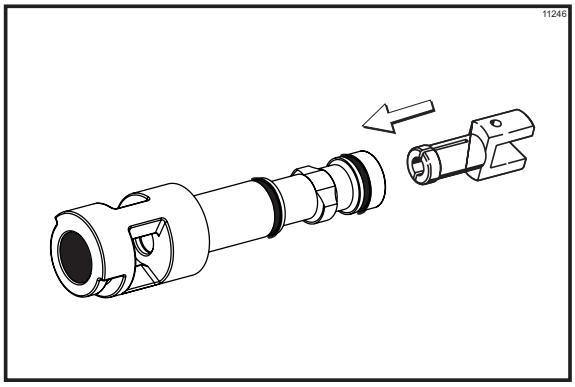


Figure 82

Step 11
Insert and align the draw valve spinner assembly into the shake door as shown. (See Figure 83.)

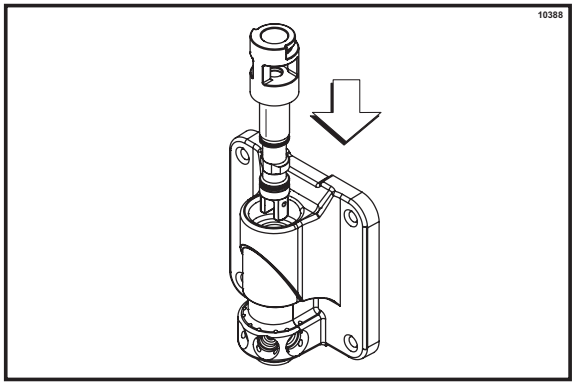


Figure 83

Step 12
Place the freezer door o-ring into the groove on the back of the freezer door. Lubricate the outside diameter of the front bearing. Slide the front bearing into the door hub.

Note: If necessary, put two small spots of lubricant at the 10 o'clock and 2 o'clock positions on the upper portion of the freezer door o-ring to keep it in place.

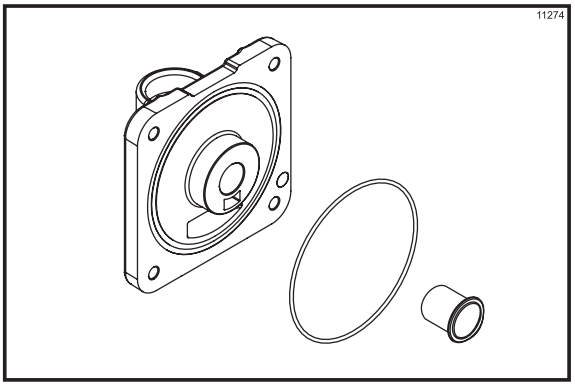


Figure 84

Step 13
Install the shake freezer door. Position the freezer door on the four studs on the front of the freezing cylinder. Align the top of the draw valve with the actuator bracket. Install the handscrews (short handscrews at the bottom of the door). Tighten equally in a criss-cross pattern to insure the door is snug. **Do not over-tighten.**

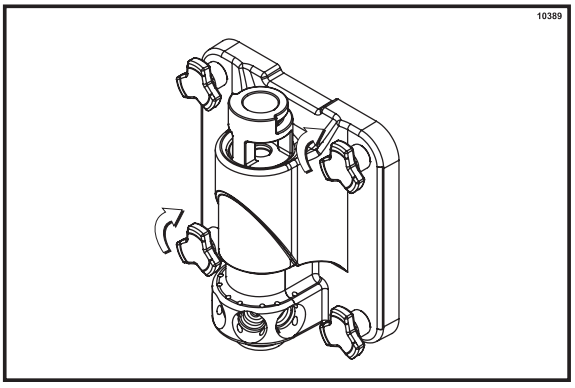


Figure 85

Step 14
Lubricate the shaft of the spinner blade up to the groove. (See Figure 86.)

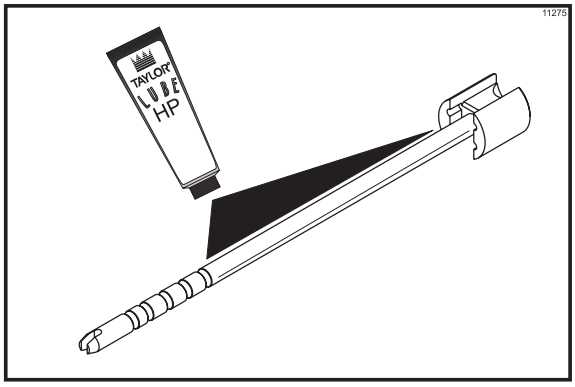


Figure 86

Step 15
Insert the spinner blade shaft into the center of the driven spinner, and through the draw valve cavity until the shaft appears at the top of the draw valve. The spinner blade must be aligned and engaged to the driven spinner at the bottom. This allows the spinner shaft to raise high enough to be engaged into the spinner coupling at the top. (See Figure 87.)

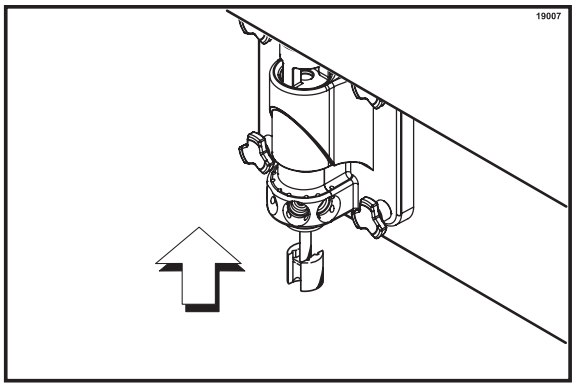


Figure 87

Step 16
Raise the locking collar of the spinner coupling and insert the spinner shaft into the cavity of the coupling until the locking collar can drop into the locked position. (See Figure 88.)

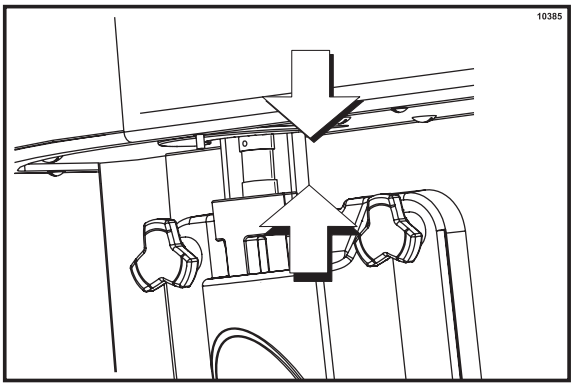


Figure 88

Step 17
Snap the restrictor cap over the end of the door spout and install the syrup valve retainer pins. (See Figure 89.)

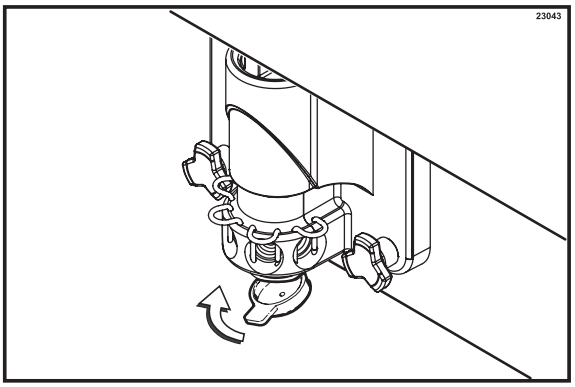


Figure 89

Freezing Cylinder Assembly - Soft Serve Side

Make sure the power switch is in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

With the parts tray available for the soft serve side:

Step 1
Before installing the soft serve beater drive shaft, lubricate the groove on the beater drive shaft. Slide the beater drive shaft boot seal over the small end of the beater drive shaft and engage into the groove on the shaft. Heavily lubricate the inside portion of the boot seal and also lubricate the flat end of the boot seal that comes in contact with the rear shell bearing. Apply an even coat of lubricant to the shaft. DO NOT lubricate the hex end. (See Figure 90.)

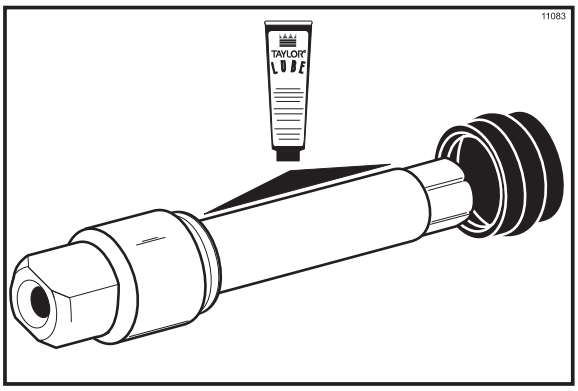


Figure 90

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

Note: To ensure the mix does not leak out of the back of the freezing cylinder, the middle section of the boot seal should be convex or extend out from the seal. If the middle section of the boot seal is concave or extending into the middle of the seal, turn the seal inside out. (See Figure 91.)

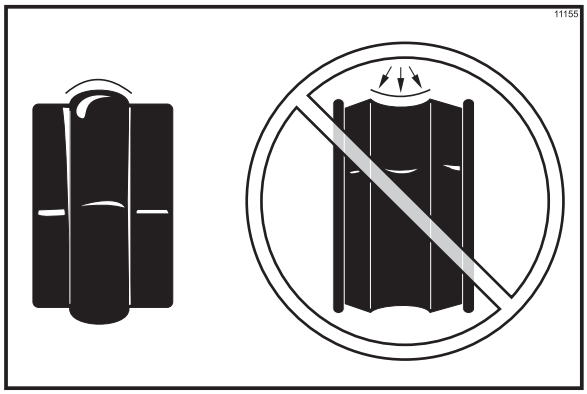


Figure 91

Step 2
Insert the beater drive shaft through the rear shell bearing in the freezing cylinder and engage the hex end firmly into the drive coupling. (See Figure 92.)

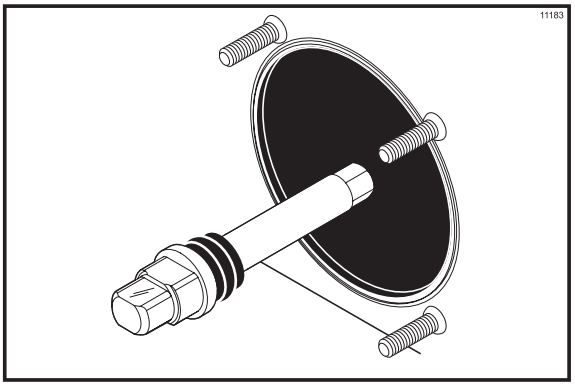


Figure 92

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

Step 3
Check the scraper blades for any nicks or signs of wear. If any nicks are present, or if the blades are worn, replace both blades.

Step 4
If the blades are in good condition, install the scraper blade clips over the scraper blades. Place the rear scraper blade over the rear holding pin on the beater. (See Figure 93.)

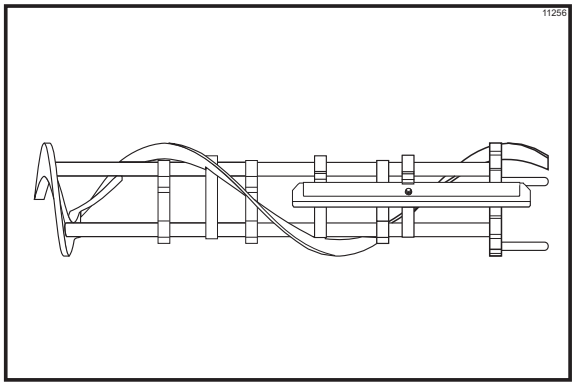


Figure 93

Note: Soft serve side scraper blades should be replaced every 3 months.

Note: The hole on the scraper blade must fit securely over the pin to prevent costly damage.

Step 5
Holding the rear blade on the beater, slide it into the freezing cylinder halfway. Install the front scraper blade over the front holding pin. (See Figure 94.)

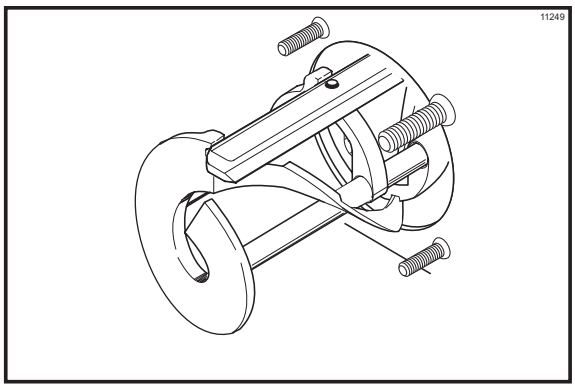


Figure 94

Step 6
Install the beater shoes. (See Figure 95.)

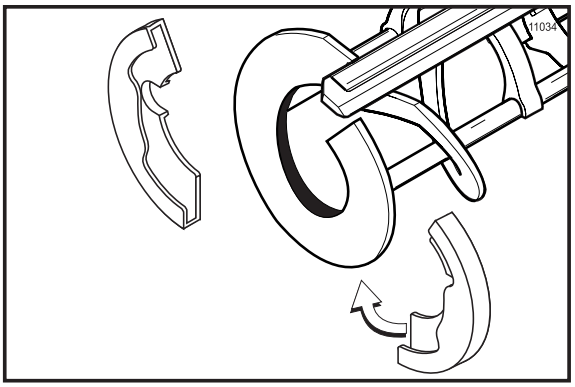


Figure 95

Step 7
Slide the beater assembly the rest of the way into the freezing cylinder.

Make sure the beater assembly is in position over the drive shaft by turning the beater slightly until the beater is properly seated. When in position, the beater will not protrude beyond the front of the freezing cylinder. (See Figure 96.)

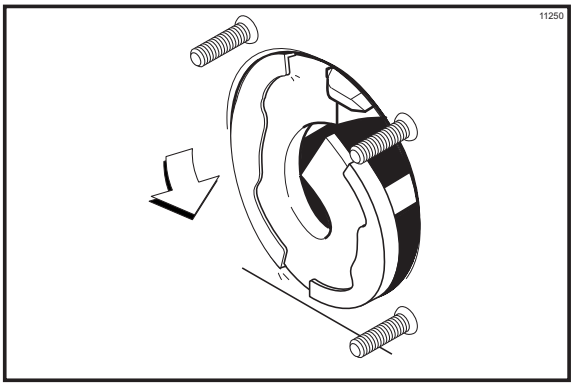


Figure 96

Step 8
Install the draw valve. Slide the 3 o-rings into the grooves on the draw valve and lubricate. (See Figure 97.)

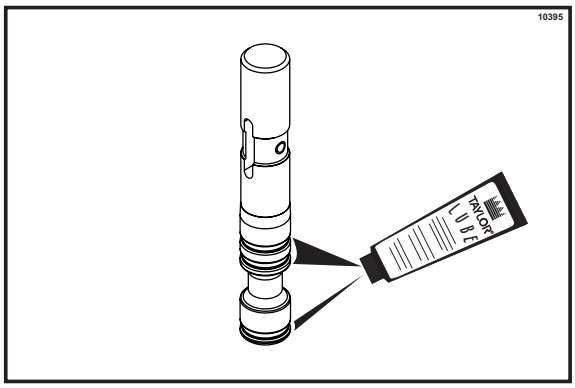


Figure 97

Step 9
Lightly lubricate inside of the top of the freezer door valve cavity. (See Figure 98.)

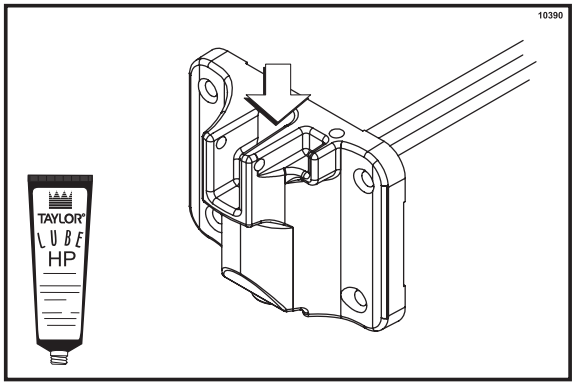


Figure 98

Step 10
Insert the draw valve from the top, with the draw handle slot facing forward. (See Figure 99.)

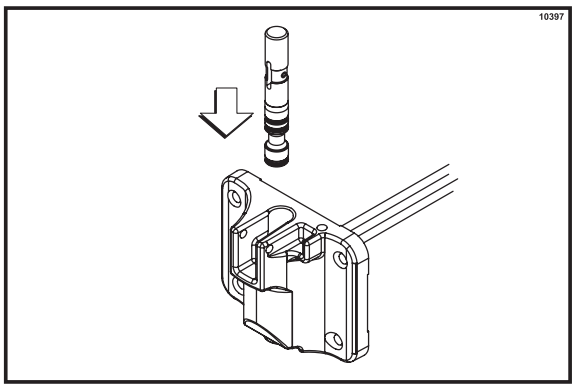


Figure 99

Step 11
Assemble the freezer door. Place the door gasket into the groove on the back of the freezer door. Slide the front bearing over the baffle rod so the flanged edge is against the door. DO NOT lubricate the gasket or bearing. (See Figure 100.)

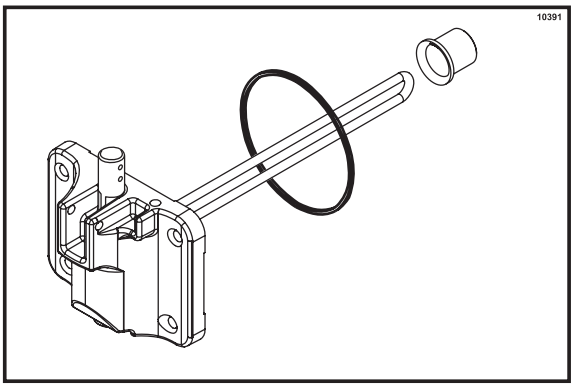


Figure 100

Step 12
Install the freezer door. Insert the baffle rod through the beater in the freezing cylinder. With the door seated on the freezer studs, install the handscrews. Tighten equally in a criss-cross pattern to insure the door is snug. (See Figure 101.)

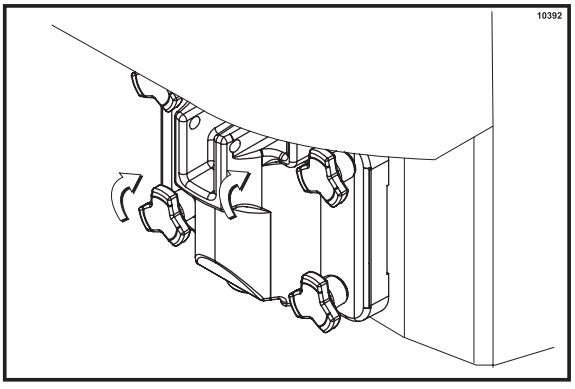


Figure 101

Step 13
Install the draw handle. Slide the fork of the draw handle in the slot of the draw valve. Secure with pivot pin. (See Figure 102.)

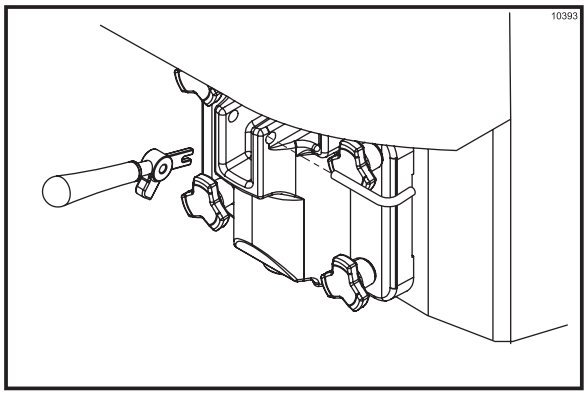


Figure 102

Note: The soft serve side features an adjustable draw handle to provide portion control, giving a better consistent quality to your product and controlling costs. The draw handle should be adjusted to provide a flow rate of 5 to 7-1/2 oz. (142 g. to 213 g.) of product by weight per 10 seconds. To INCREASE the flow rate, turn the adjustment screw CLOCKWISE. Turn the adjustment screw COUNTER-CLOCKWISE to DECREASE the flow rate.

Step 14
Slide the long drip pan into the hole in the front panel above the syrup topping dispensers. (See Figure 103.)

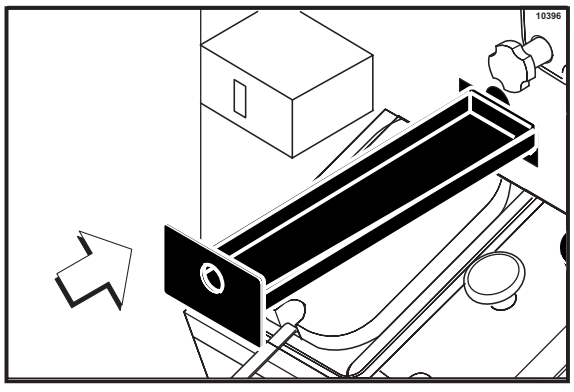


Figure 103

Step 15
Slide the two shorter drip pans into the holes in the rear panel. Slide the two notched drip pans into the left and right side panels. (See Figure 104.)

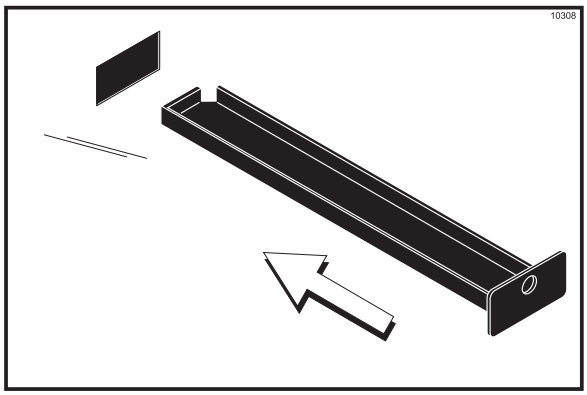


Figure 104

Step 16
Install the front drip tray and splash shield under the door spouts. (See Figure 105.)

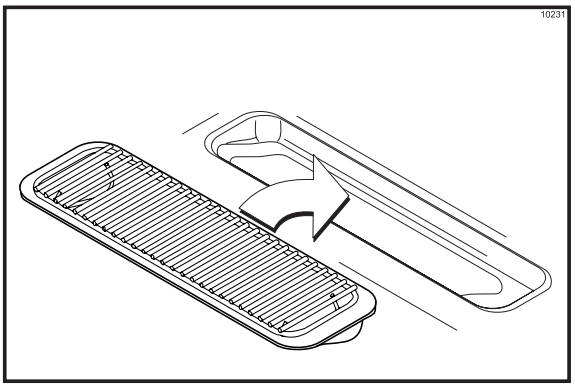


Figure 105

Mix Pump Assembly

Step 1
Inspect the rubber pump parts. O-rings and gasket must be in 100% good condition for the pump and entire machine to operate properly. The o-rings and gasket cannot properly serve their intended function if nicks, cuts, or holes in the material are present.

Replace any defective parts immediately and discard the old.

Step 2
Assemble the piston. Slide the red o-ring into the groove of the piston. DO NOT lubricate the o-ring. (See Figure 106.)

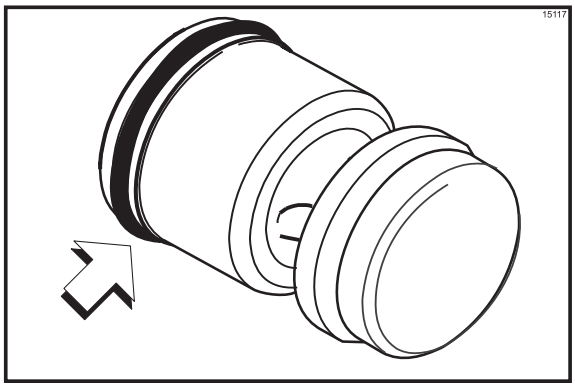


Figure 106

Step 3
Apply a thin layer of lubricant to the inside of the pump cylinder at the retaining pin hole end. (See Figure 107.)

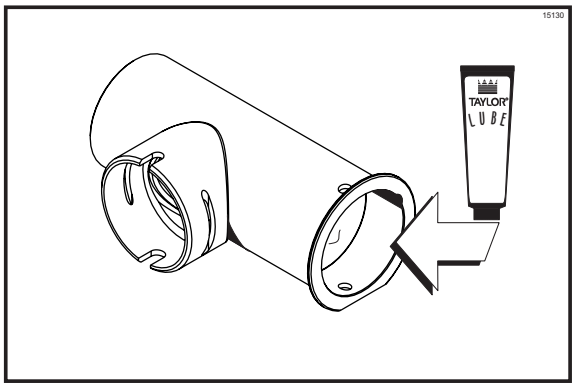


Figure 107

Step 4
Insert the piston into the retaining pin hole end of the pump cylinder. (See Figure 108.)

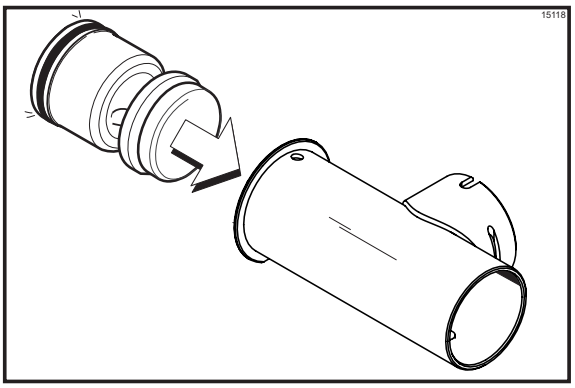


Figure 108

Step 5
Assemble the valve cap. Slide the red o-ring into the groove of the valve cap. DO NOT lubricate the o-ring. (See Figure 109.)

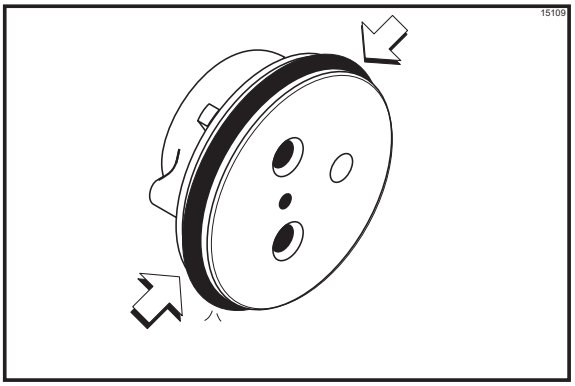


Figure 109

Step 6
Slide the pump valve gasket into the holes on the cap. DO NOT lubricate the gasket.
(See Figure 110.)

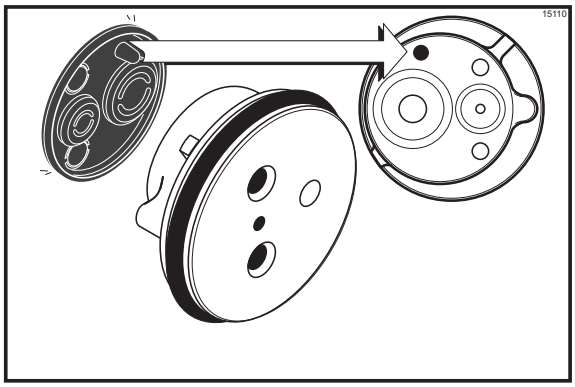


Figure 110

Step 7
Insert the valve cap into the hole in the mix inlet adapter. (See Figure 111.)

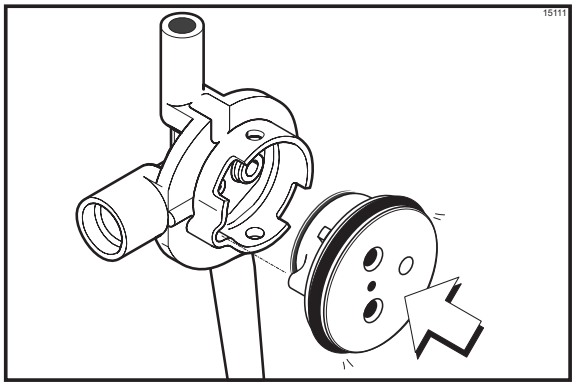


Figure 111

Step 8
Insert the mix inlet assembly into the pump cylinder. (See Figure 112.)

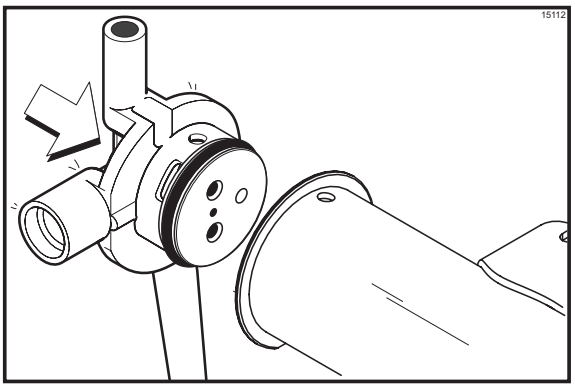


Figure 112

Note: The adapter must be positioned into the notch located at the end of the pump cylinder.

Step 9
Secure the pump parts in position by sliding the retaining pin through the cross holes located at one end of the pump cylinder. (See Figure 113.)

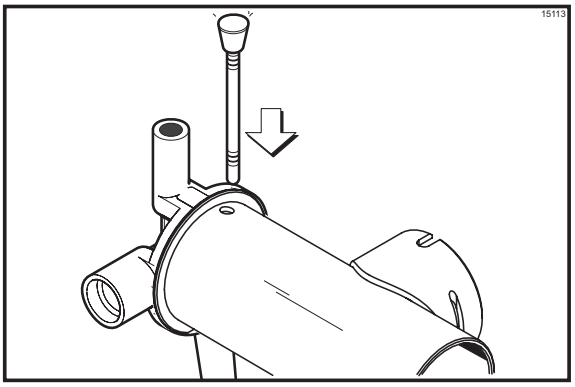


Figure 113

Note: The head of the retaining pin should be located at the top of the pump when installed.

Step 10
Assemble the feed tube assembly. Slide the check ring into the groove of the feed tube. (See Figure 114.)

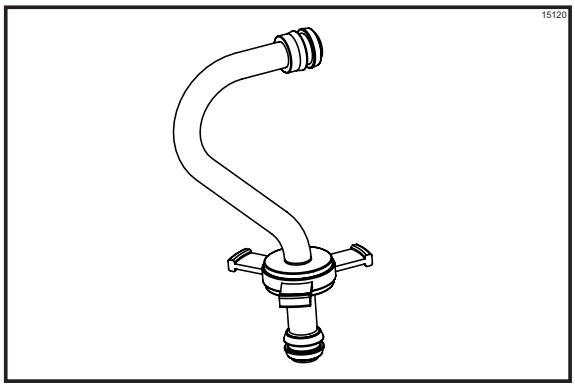


Figure 114

Step 11
Install one red o-ring on each end of the mix feed tube, and thoroughly lubricate. (See Figure 115.)

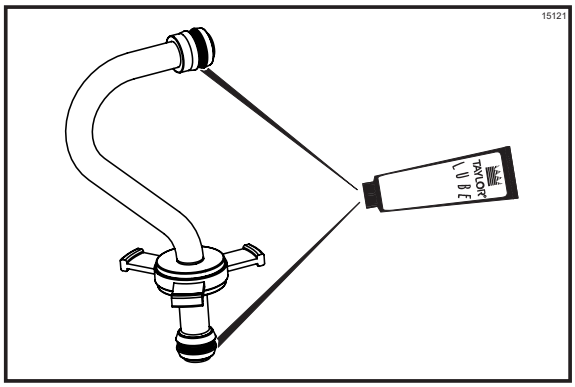


Figure 115

Step 12
Lay the pump assembly, pump clip, cotter pin and agitator in the bottom of the mix hopper for sanitizing. (See Figure 116.)

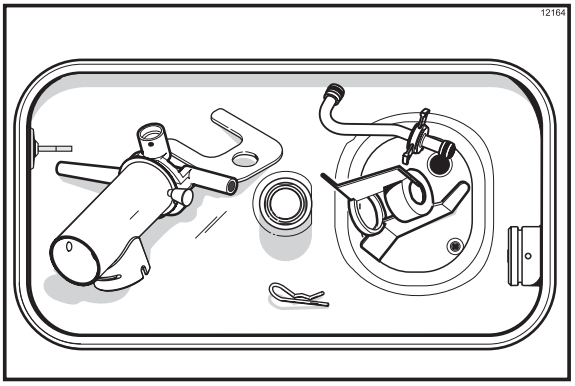


Figure 116

Step 13
Slide the large black o-ring and the two smaller black o-rings into the grooves on the drive shaft. Thoroughly lubricate the o-rings and shaft. DO NOT lubricate the hex end of the shaft. (See Figure 117.)

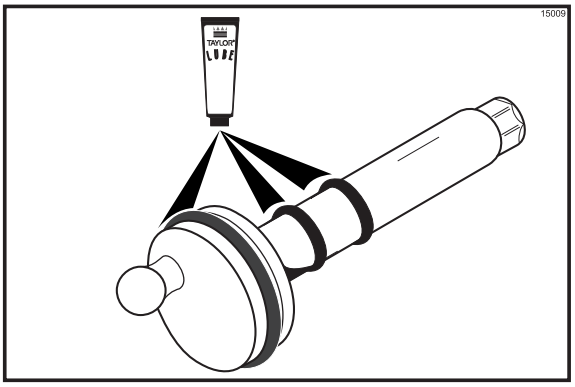


Figure 117

Step 14
Install the hex end of the drive shaft into the drive hub at the rear wall of the mix hopper. (See Figure 118.)

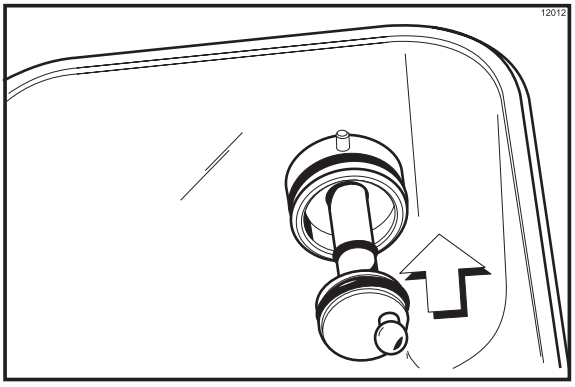


Figure 118

Note: For ease in installing the pump, position the ball crank of the drive shaft in the 3 o'clock position.

Sanitizing - Shake Side

Step 1
Prepare 2.5 gallons (9.5 liters) of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2
Install syrup hole plugs in the syrup ports in the freezer door. (See Figure 119.)

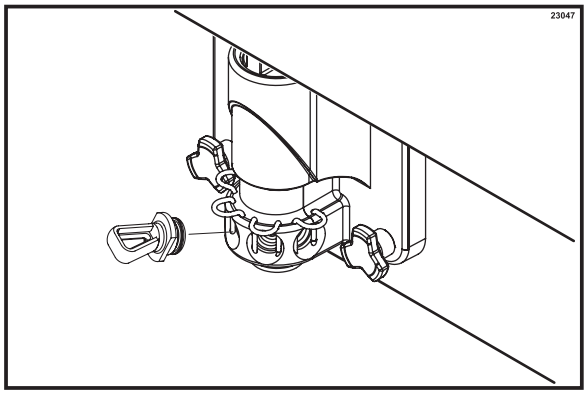


Figure 119

Step 3
Pour the sanitizing solution over all parts in the bottom of the mix hopper and allow it to flow into the freezing cylinder.

Note: You have just sanitized the mix hopper and parts; therefore, be sure your hands are clean and sanitized before going on in these instructions.

Step 4
Prepare four more gallons (15.2 liters) of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 5
Install the air/mix pump assembly at the rear of the mix hopper. To position the pump on the drive hub, align the drive slot in the piston with the drive crank of the drive shaft. Secure the pump in place by slipping the pump clip over the collar of the pump, making sure the clip fits into the grooves in the collar. (See Figure 120.)

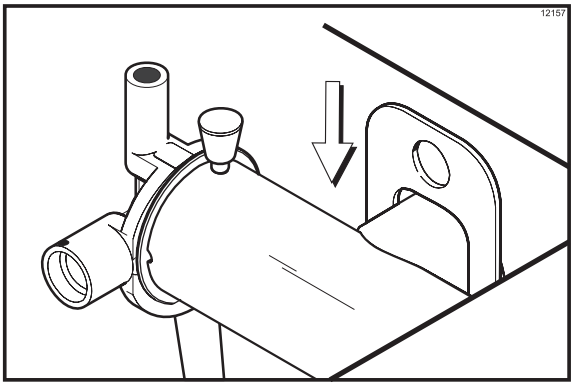


Figure 120

Step 6

CAUTION!
Install the pump end of the mix feed tube and secure with the cotter pin. Failure to follow this instruction could result in sanitizer spraying on the operator.

Step 7
Using the white hopper brush, clean the mix level sensing probes, the mix hopper, mix inlet hole, the outside of the agitator drive shaft housing, the agitator, the air/mix pump, pump clip, mix feed tube and cotter pin.

Step 8
Pour the four gallons (15.2 liters) of sanitizing solution into the mix hopper. The sanitizing solution should be within 1" (25 mm) of the top of the hopper.

Step 9
Using the white hopper brush, scrub the exposed sides of the hopper. Wait at least five minutes before proceeding with these instructions.

Step 10
Place the power switch in the ON position.

Step 11
Touch the WASH symbol . This will cause the sanitizing solution in the freezing cylinder to come in contact with all areas of the freezing cylinder. (See Figure 121.)

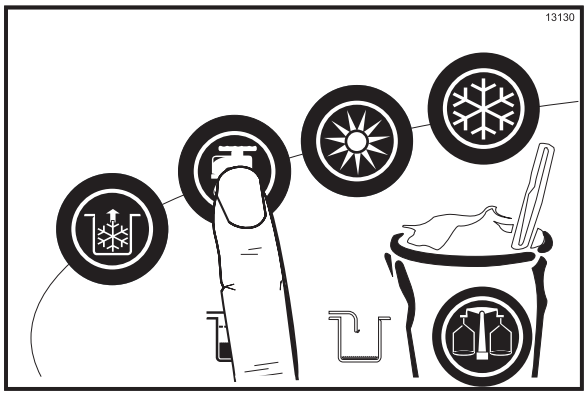


Figure 121

Step 12
With a pail beneath the door spout, open and close the draw valve six times.

Step 13
Touch the PUMP symbol to sanitize the inside of the air/mix pump and the mix feed tube.

Step 14
Open the draw valve and draw off all the remaining sanitizing solution.

Step 15

Touch the WASH and PUMP symbols to stop the WASH and PUMP modes and to close the draw valve. (See Figure 122.)

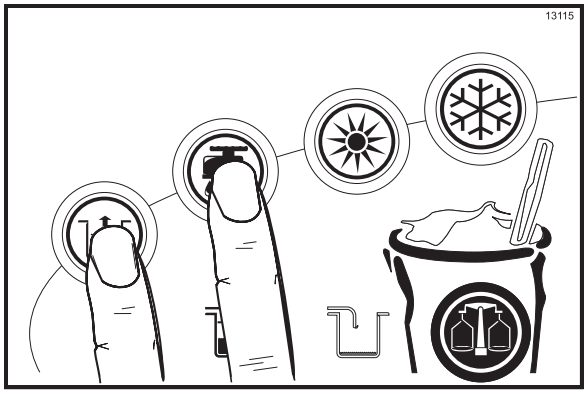


Figure 122

Note: Be sure your hands are clean and sanitized before going on in these instructions.

Step 16

Place the agitator on the agitator drive shaft housing. (See Figure 123.)

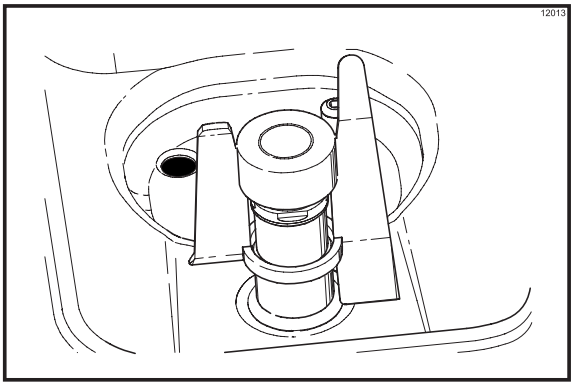


Figure 123

Note: If the agitator paddle should stop turning during normal operation, with **sanitized hands,** remove the agitator from the agitator drive shaft housing and brush clean with sanitizing solution. Install the agitator back onto the agitator drive shaft housing.

Step 17

Remove the cotter pin from the pump. Stand the mix feed tube in the corner of the mix hopper. Place the cotter pin in position in the outlet fitting of the pump.

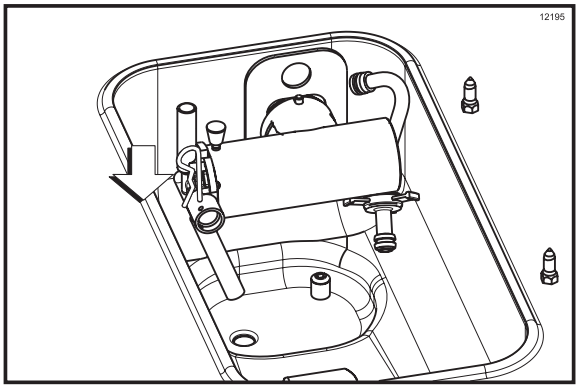


Figure 124

Step 18

Remove the restrictor cap and the syrup hole plugs.

Step 19

Return to the freezer with a small amount of sanitizing solution. With a pail below the door spout, dip the door spout brush into the sanitizing solution and brush clean the syrup ports in the freezer door, door spout, bottom of the driven spinner and spinner blade, and syrup line fittings.

Note: To assure sanitary conditions are maintained, brush clean each item for a total of 60 seconds, repeatedly dipping the brush in sanitizing solution.

Step 20

With the syrup port brush, brush each syrup port hole 10 to 15 times. Dip the brush in sanitizing solution before brushing each port.

Step 21

Fill the squeeze bottle with sanitizing solution. With a pail beneath the door, insert the tube end of the squeeze bottle into the syrup port, and squeeze the bottle firmly. This action will force solution out of the adjacent port and down around the spinner. This procedure should be performed for at least 10 seconds per port.

Step 22

Install the syrup valves and the restrictor cap.

Sanitizing - Soft Serve Side

Step 1
Prepare 2.5 gallons (9.5 liters) of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2
Pour the sanitizing solution over all parts in the bottom of the mix hopper and allow it to flow into the freezing cylinder.

Note: You have just sanitized the mix hopper and parts; therefore, be sure your hands are clean and sanitized before going on in these instructions.

While the solution is flowing into the freezing cylinder, take particular care to brush clean the mix level sensing probes, the mix hopper, mix inlet hole, the outside of the agitator housing, the agitator, the air/mix pump, pump clip, mix feed tube and cotter pin.

Step 3
Install the pump assembly at the rear of the mix hopper. To position the pump on the drive hub, align the drive hole in the piston with the drive crank of the drive shaft. Secure the pump in place by slipping the pump clip over the collar of the pump, making sure the clip fits into the grooves in the collar. (See Figure 125.)

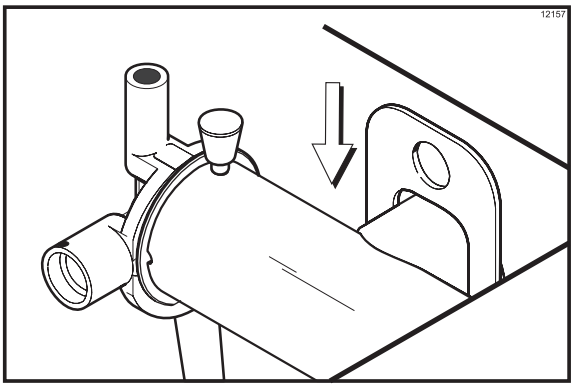


Figure 125

Step 4

CAUTION!
Install the pump end of the mix feed tube and secure with the cotter pin. Failure to follow this instruction could result in sanitizer spraying on the operator.

Step 5
Prepare another 2.5 gallons (9.5 liters) of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 6
Pour the sanitizing solution into the mix hopper.

Step 7
Brush the exposed sides of the hopper. Wait at least 5 minutes before proceeding with these instructions.

Step 8
Touch the WASH symbol . This will cause the sanitizing solution in the freezing cylinder to be agitated.

Step 9
With a pail beneath the door spout, open the draw valve and touch the PUMP symbol . Open and close the draw valve 6 times. Open the draw valve and draw off the sanitizing solution.

Step 10
Touch the WASH and PUMP symbols and close the draw valve. (See Figure 126.)

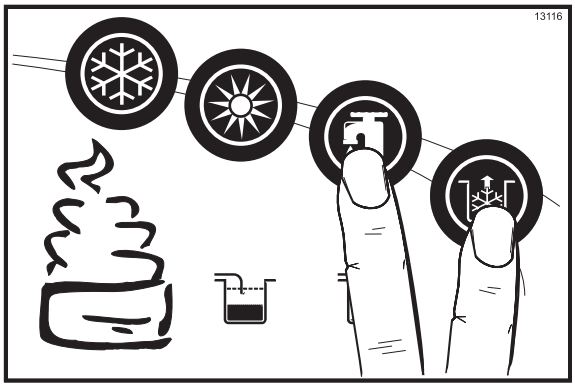


Figure 126

Note: Be sure your hands are clean and sanitized before going on in these instructions.

Step 11
Place the agitator on the agitator drive shaft housing. (See Figure 127.)

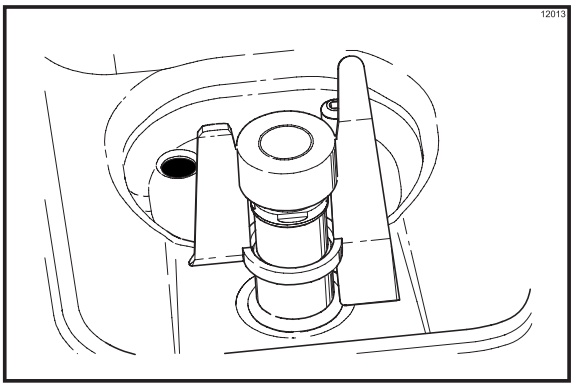


Figure 127

Note: If agitator should stop turning during normal operation, with **sanitized hands**, remove agitator from agitator drive shaft housing and brush clean with sanitizing solution. Install the agitator back onto the agitator drive shaft housing.

Step 12
Remove the cotter pin from the pump. Stand the mix feed tube in the corner of the mix hopper. Place the cotter pin in position in the outlet fitting of the pump. (See Figure 128.)

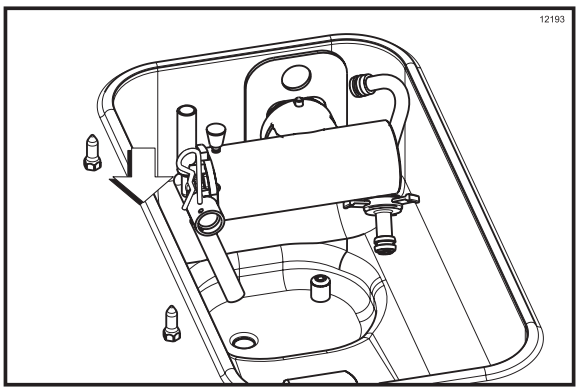


Figure 128

Note: You have just sanitized all food contact surfaces of the freezer.

Priming - Shake Side

Note: Use only FRESH MIX when priming the freezer.

Step 1
With a mix pail beneath the door spout, touch any FLAVOR SELECT symbol to open the draw valve. Pour 2-1/2 gallons (9.5 liters) of FRESH mix into the mix hopper and allow it to flow into the freezing cylinder. This will force out any remaining sanitizing solution. When full strength mix is flowing from the door spout, touch any FLAVOR SELECT symbol to close the draw valve.

Step 2
When mix stops bubbling down into the freezing cylinder, remove the cotter pin from the outlet fitting of the mix pump. Insert the outlet end of the mix feed tube into the mix inlet hole in the mix hopper. Place the inlet end of the mix feed tube into the outlet fitting of the mix pump. Secure with cotter pin. (See Figure 129.)

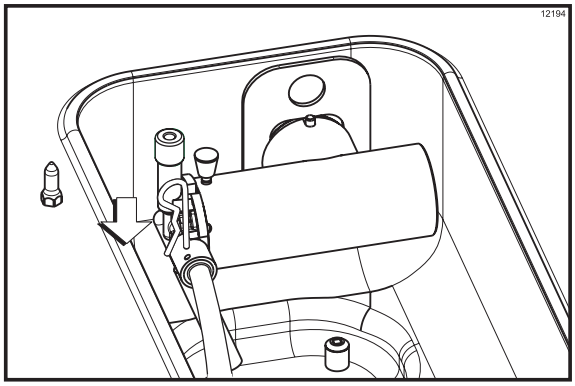


Figure 129

Step 3
Install the shake cup holder. (See Figure 130.)

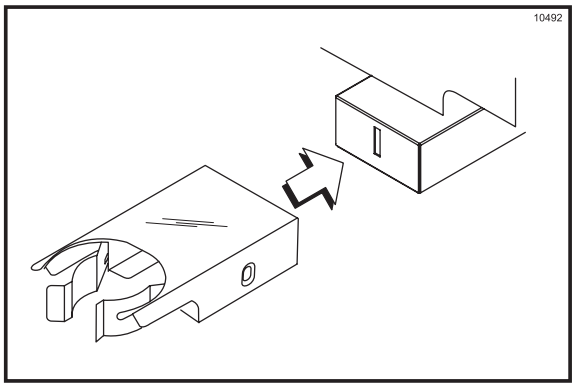


Figure 130

Step 4
Select the AUTO symbol ❄.

Step 5
Fill the hopper with fresh mix and place the mix hopper cover in position.

Priming - Soft Serve Side

Note: Use only FRESH MIX when priming the freezer.

Step 1
With a mix pail beneath the door spout, open the draw valve. Pour 2-1/2 gallons (9.5 liters) of FRESH mix into the mix hopper and allow it to flow into the freezing cylinder. This will force out any remaining sanitizing solution. When full strength mix is flowing from the door spout, close the draw valve.

Step 2
When mix stops bubbling down into the freezing cylinder, remove the cotter pin from the outlet fitting of the mix pump. Insert the outlet end of the mix feed tube into the mix inlet hole in the mix hopper. Place the inlet end of the mix feed tube into the outlet fitting of the mix pump. Secure with cotter pin.

Step 3
Select the AUTO symbol ❄.

Note: This procedure should be done 15 minutes before product is expected to be served.

Step 4
Fill the hopper with fresh mix and place the mix hopper cover in position.

Daily Closing Procedures

This procedure must be done at the close of business.

Shake Side

Important: The level of mix in the mix hopper must be high enough to cover the agitator paddle. (The mix low light must not be illuminated.)

Both sides of the freezer must be in the AUTO mode (AUTO symbol ❄ is illuminated) or in the STANDBY mode (STANDBY symbols and are illuminated) before the HEAT cycle may be started.

Note: If the BRUSH CLEAN COUNTER display has counted down to 1 day, **do not add mix**. The machine must be disassembled and brush cleaned within 24 hours.

Step 1
Remove the hopper cover, shake cup holder, splash shield and drip pans.

Make sure your hands are clean and sanitized before performing these next steps.

Note: Select the CALIBRATION symbol to stop agitator movement for 10 seconds. Select the CALIBRATION symbol again to exit the calibration mode. The agitator will automatically restart after 10 seconds.

Step 2
Remove the agitator from the mix hopper and the restrictor cap from the shake freezer door spout.

Step 3
Take the agitator, hopper cover, shake cup holder, drip pans, front drip tray, splash shield and restrictor cap to the sink for further cleaning and sanitizing.

Take the syrup hole plugs, spout cap, and spout cap o-ring to the sink for further cleaning and sanitizing.

Step 4
Rinse these parts in cool, clean water.

Step 5
Prepare a small amount of an approved 100 PPM cleaning solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 6
Brush clean these parts.

Step 7
Place the restrictor cap, front drip tray, shake cup holder and splash shield on a clean, dry surface to air-dry overnight or until the heating cycle is complete.

Step 8
Prepare a small amount of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 9
Sanitize the syrup hole plugs, spout cap, spout cap o-ring, drip pan, agitator, and hopper cover.

Step 10
Install the agitator back onto the agitator drive shaft housing. Replace the hopper cover.
(See Figure 131.)

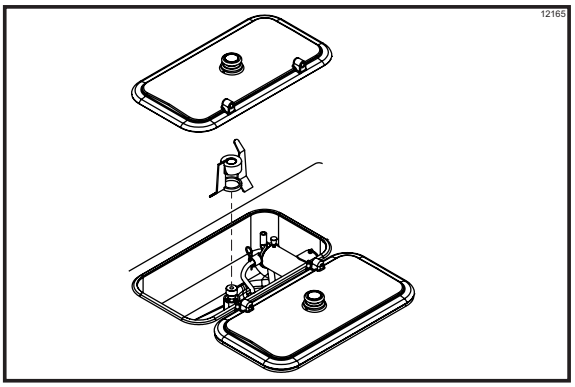


Figure 131

Important: If you do not install the agitator correctly, the machine will fail the heat cycle and will lock out in the morning.

Step 11
Remove the syrup lines from the freezer door.
(See Figure 132.)

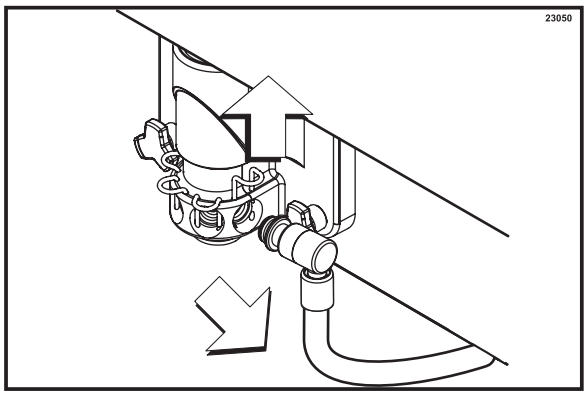


Figure 132

Step 12
Return to the freezer with a small amount of cleaning solution. With a pail below the door spout, dip the door spout brush into the cleaning solution and brush clean the syrup ports in the freezer door, door spout and bottom of the driven spinner, spinner blade, and syrup line fittings. (See Figure 133.)

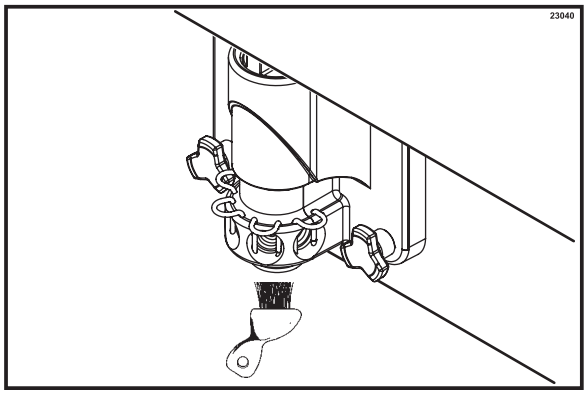


Figure 133

Note: To assure sanitary conditions are maintained, brush each item for a total of 60 seconds, repeatedly dipping the brush in the cleaning solution.

Step 13
With the syrup port brush, brush each syrup port hole 10 to 15 times. Dip the brush in the cleaning solution before brushing each port.
(See Figure 134.)

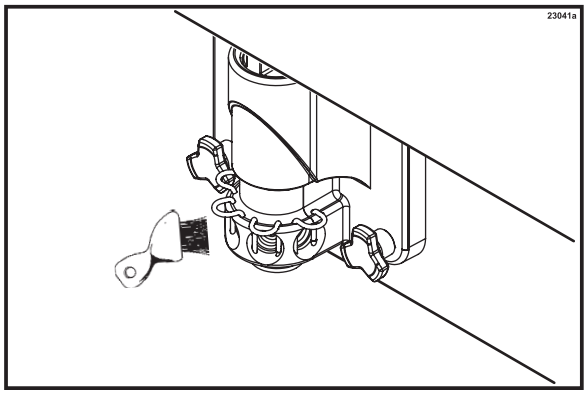


Figure 134

Step 14
With sanitized hands, remove the syrup valve retainers. Brush clean the retainers and retainer holes. Replace the syrup valve retainers.

Step 15
Fill the squeeze bottle with cleaning solution. With a pail beneath the door, insert the tube end of the squeeze bottle into the syrup ports, and squeeze the bottle firmly. This action will force solution out of the adjacent port and down around the spinner. This procedure should be performed for at least 10 seconds per port. (See Figure 135.)

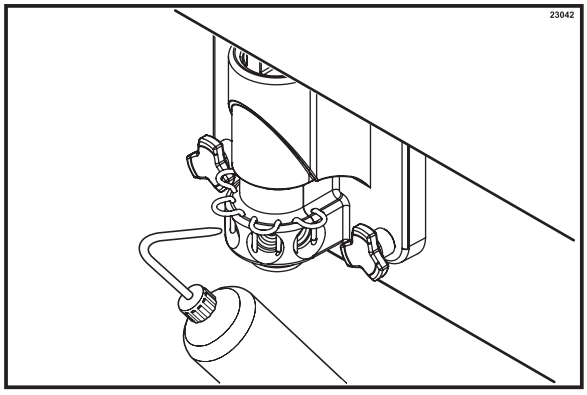


Figure 135

Step 16
Place the spout cap o-ring in the spout cap. Fill the spout cap with sanitizing solution. Install the spout cap over the end of the door spout.
(See Figure 136.)

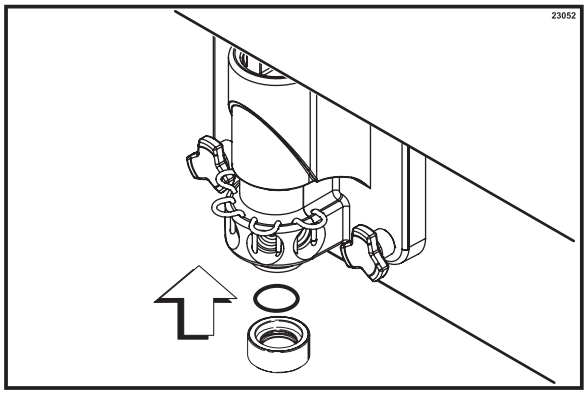


Figure 136

Step 17
Raise each retainer pin. Install the syrup hole plugs in the syrup ports in the freezer door. Lower the retainer pins to secure the hole plugs in the door.
(See Figure 137.)

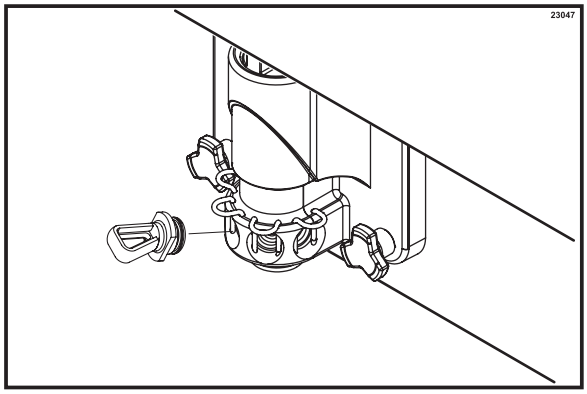


Figure 137

Step 18
Fill the squeeze bottle with sanitizing solution. Hold the bottle over a pail. Squeeze the bottle and thoroughly rinse the slot of each syrup nose fitting.

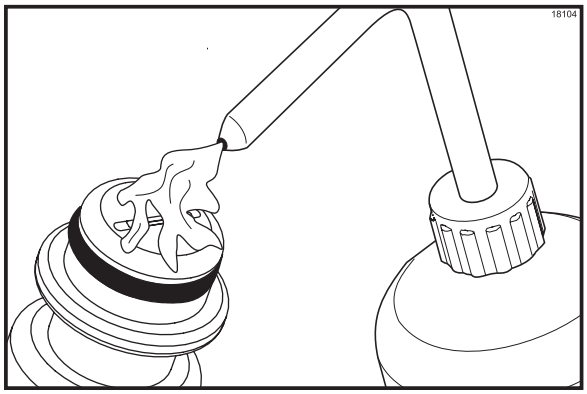


Figure 138

Step 19
Wipe the outside of each syrup nose fitting with a sanitized towel.

Step 20
Using a clean, sanitized towel, wipe down the freezer door, front panel, the area around the bottom of the freezer door, and any other areas that demonstrate a build-up of either moisture or food substance.

Soft Serve Side

This procedure must be done at the close of business.

Important: The level of mix in the mix hopper must be high enough to cover the agitator paddle. (The mix low light must not be illuminated.)

Note: If the BRUSH CLEAN COUNTER display has counted down to one day, **do not add mix**. The machine must be disassembled and brush cleaned within 24 hours.

Both sides of the freezer must be in the AUTO (AUTO symbol ❄ is illuminated) or in the STANDBY mode (STANDBY symbols and are illuminated) before the HEAT cycle may be started.

Step 1
Place the heater topping switches in the OFF position by touching the heater symbols . The symbols will not be illuminated when the heaters are off. (See Figure 139.)

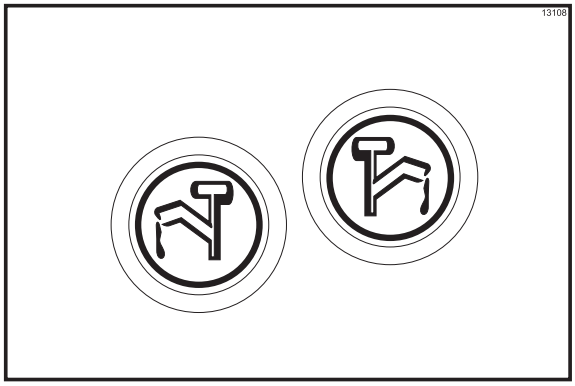


Figure 139

Step 2
Remove the hopper cover.

MAKE SURE YOUR HANDS ARE CLEAN AND SANITIZED BEFORE PERFORMING THESE NEXT STEPS.

Note: Select the CALIBRATION symbol to stop agitator movement for 10 seconds. Select the CALIBRATION symbol again to exit the calibration mode. The agitator will automatically restart after 10 seconds.

Step 3
Remove the agitator from the mix hopper.

Step 4
Take the agitator and hopper cover to the sink for further cleaning and sanitizing.

Step 5
Rinse these parts in cool, clean water.

Step 6
Prepare a small amount of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. Brush clean the parts.

Step 7
Prepare a small amount of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. Sanitize the agitator and hopper cover.

Step 8
Install the agitator back onto the agitator drive shaft housing. Replace the hopper cover.

Important: If you do not install the agitator correctly, the machine will fail the heat cycle and will lock out in the morning.

Step 9
Return to the freezer with a small amount of cleaning solution. Dip the door spout brush into the cleaning solution and brush clean the door spout and bottom of the draw valve.

Note: To assure sanitary conditions are maintained, brush each item for a total of 60 seconds, repeatedly dipping the brush in cleaning solution.
(See Figure 140.)

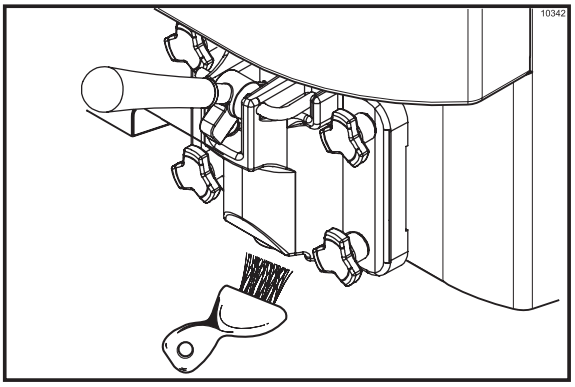


Figure 140

Step 10
Remove, clean and reinstall the long drip pan through the front panel. (See Figure 141.)

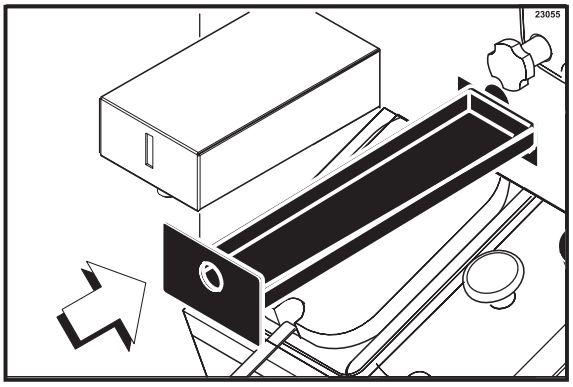


Figure 141

Step 11
Remove, clean and reinstall the two short drip pans in the rear panel.

Step 12
Remove, clean and reinstall the two notched drip pans in the left and right side panels.
(See Figure 142.)

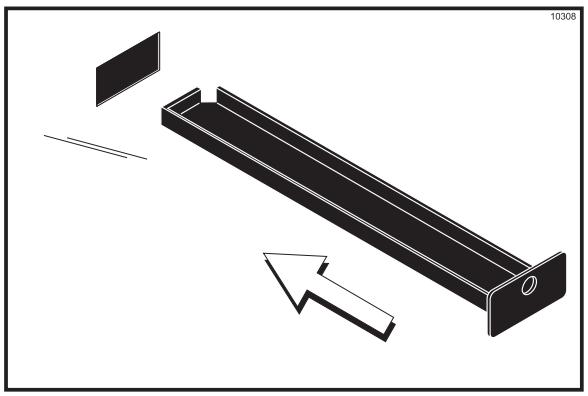


Figure 142

Step 13
Using a clean, sanitized towel, wipe down the freezer door, front panel, the area around the bottom of the freezer door, and any other areas that demonstrate a build-up of either moisture or food substance.

The heat cycle will start at the AUTO HEAT TIME setting in the Manager's Menu (see page 37).

There are three phases of the heat cycle: Heating, Holding and Cooling. Each phase has a time limit. If any one of the three phases fail to reach the proper temperatures within the time limit, the cycle will automatically abort and return to the STANDBY mode.

A failure message will appear on the vacuum fluorescent display (VFD) to inform the operator that the machine did not successfully complete the heat treatment cycle. The product may not be safe to serve. The freezer will be locked out (softlock) of the AUTO mode. The operator will be given the option of selecting the HEAT symbol ✳ which will begin a new heat cycle, or touching the WASH symbol which will place the side(s) into the OFF mode to allow a brush clean of the machine.

Note: Once the heating cycle has started, it cannot be interrupted. The heating cycle will take a maximum of 4 hours to complete with full hoppers.

DO NOT attempt to draw product or disassemble the unit during the HEAT cycle. The product is hot and under extreme pressure.

When the heating cycle is complete, the control will return to the STANDBY mode. The STANDBY symbols and will be illuminated.

Daily Opening Procedures

Before performing the opening procedures, check the display panel for any error messages. Normally the display is blank unless an operational fault has occurred. If a fault has been detected, investigate the cause and follow the instructions on the display before proceeding with the opening procedures. (See Failure Messages, pages 32 and 40.)

Set-Up - Complete The Following

Make sure your hands are clean and sanitized before performing these next steps.

Step 1
With the drain plugs closed, check the water level in the two heated topping wells. Fill the wells with water to the indicating mark on the bottom of the well.

Step 2
Place the topping heaters in the ON position by touching the topping heater symbols .

CAUTION: As soon as the heaters are turned on, the topping wells will begin heating. This heating process will take approximately 2-1/2 hours to reach temperature. The water level in the wells should be checked daily.

Step 3
Prepare a pail of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. Sanitize the topping pumps by placing the entire pump assembly in the pail of sanitizing solution. Pump the solution through to thoroughly sanitize the pump.

Step 4
Fill the topping containers with topping. Place the caramel and fudge topping containers in the heated wells. Place the remaining two topping containers in the unheated wells. Cover the containers.

Step 5
Sanitize the two topping ladles and place in the cold topping containers.

Step 6
Fill the cup dispensers, cup lid holder, and cone dispenser.

Step 7
To fill the cone dispenser, slide the drawer up and pull out. Push the spring guide all the way back to its locking position. Place the cones in the drawer and release the spring guide.

Shake Side

Step 1
When the heating cycle is complete, the heat cycle symbols will no longer be illuminated and the machine will automatically enter the STANDBY mode. Prepare a small amount of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2
Remove the syrup hole plugs, the syrup valve retainers, and the valve cap from the freezer door. Sanitize the restrictor cap, syrup hole plugs, syrup valve retainers, spout cap and o-ring, shake cup holder, front drip tray and splash shield, in this solution.

Step 3
Return to the freezer with a small amount of sanitizing solution. With a pail below the door spout, dip the door spout brush into the sanitizing solution. Brush clean the door spout, the bottom of the driven spinner and spinner blade, and the syrup line fittings. (See Figure 143.)

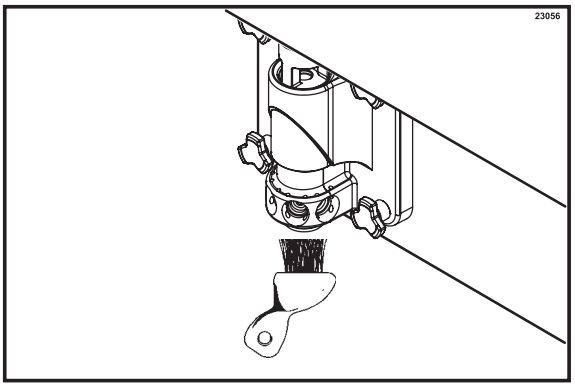


Figure 143

Note: To assure sanitary conditions are maintained, brush clean each item for a total of 60 seconds, repeatedly dipping the brush in sanitizing solution.

Step 4
With the syrup port brush, brush each syrup port hole 10 to 15 times. Dip the brush in sanitizing solution before brushing each port.
(See Figure 144.)

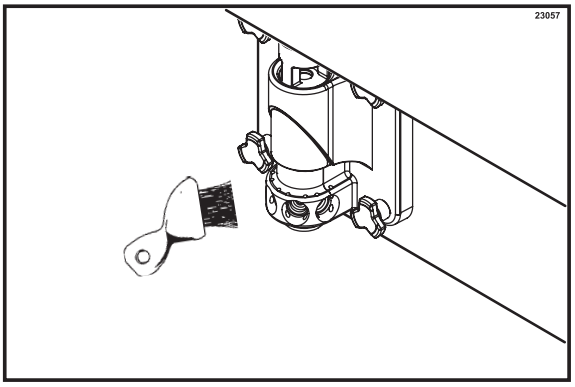


Figure 144

Step 5
Fill the squeeze bottle with sanitizing solution. With a pail beneath the door, insert the tube end of the squeeze bottle into the syrup port, and squeeze the bottle firmly. This action will force solution out of the adjacent port and down around the spinner. This procedure should be performed for at least 10 seconds per port. (See Figure 145.)

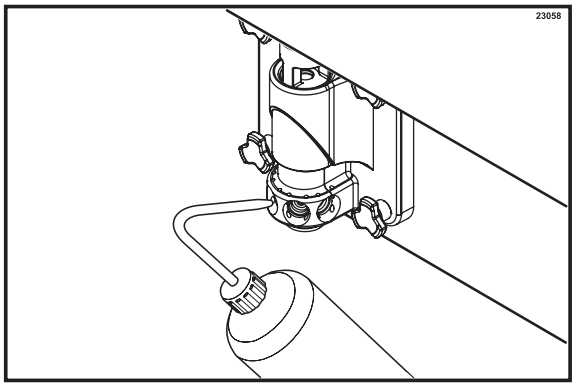


Figure 145

Step 6
Reinstall the syrup valve retainers.

Step 7
Install the restrictor cap on the freezer door spout. (See Figure 146.)

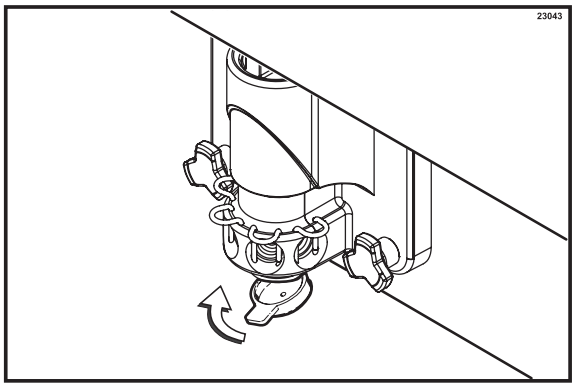


Figure 146

Step 8
With the pail still beneath the door, remove the syrup nose fitting from the syrup line fitting by turning it counter-clockwise. Hold the syrup fittings in an “up“ position to minimize syrup loss.
(See Figure 147.)

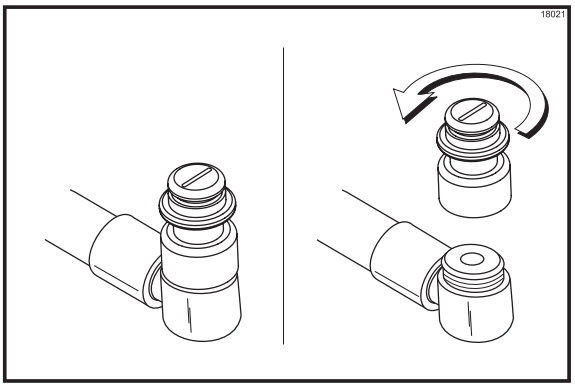


Figure 147

Step 9
Remove the duckbill valve and o-ring from the syrup nose fitting.

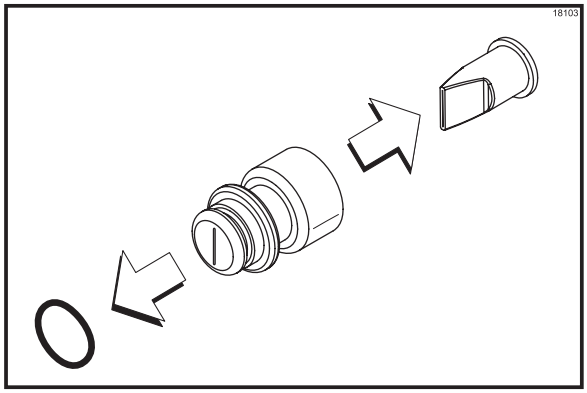


Figure 148

Step 10
Using the white end of the double-ended brush, scrub the inside of the syrup nose fitting to remove any residual particles.

Step 11
Using a shake cup filled with an approved 100 PPM sanitizing solution, rinse the syrup nose fitting thoroughly.

Step 12
Using a clean, sanitized towel, gently wipe any syrup from the duckbill valve.

Step 13
Using a shake cup filled with sanitizing solution, thoroughly rinse the duckbill valve.

Step 14
Install the duckbill valve into the syrup nose fitting with the flat end aligned with the open slot in the syrup nose fitting.

Note: Replace the duckbill valve if it is damaged or extends past the syrup nose fitting slot.
(See Figure 149.)

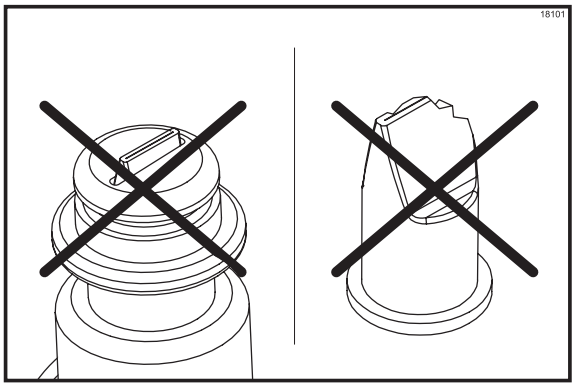


Figure 149

Step 15
Install the syrup nose fitting onto the syrup line fitting. Tighten by hand until snug.

Note: The **duckbill valve must be wet** when the syrup nose fitting is assembled on the syrup line fitting. The sanitized water will lubricate the bottom flat surface and prevent the duckbill from twisting when the the syrup nose fitting is tightened.

Step 16
Inspect the duckbill valve for proper installation inside the syrup nose fitting. The tip of the duckbill valve **must be flat** to seal the syrup line.
(See Figure 150.)

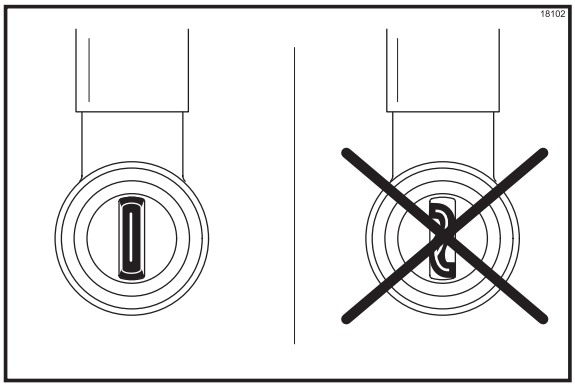


Figure 150

If the tip is not flat, remove the syrup nose fitting and remove/reinstall the duckbill valve. Using a shake cup filled with sanitizing solution, rinse the syrup nose fitting to wet the bottom of the duckbill valve. Reinstall the syrup nose fitting onto the syrup line fitting. If the tip will not remain flat when the syrup fitting is assembled, replace the duckbill valve.

Step 17
Install the o-ring on the syrup nose fitting.

Step 18
Repeat steps 8 through 17 for all syrup flavors.

Step 19
Each syrup flavor must be primed to purge the air out of the syrup lines. To prime each syrup line, hold the syrup line up over an empty cup.
(See Figure 151.)

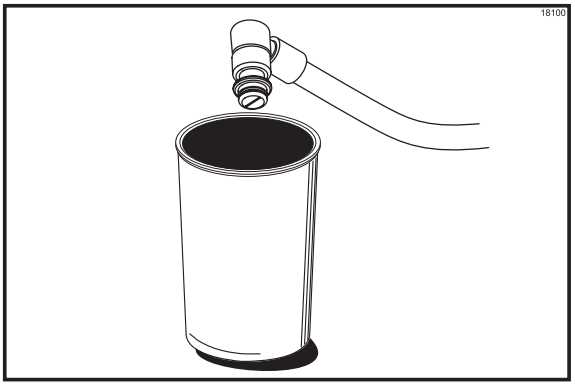


Figure 151

Step 20
Touch the CALIBRATION symbol to display the menu options. The CALIBRATION symbol, the AUTO symbol on the shake side, and the OPTIONAL FLAVOR symbol will be illuminated.

The screen will display the calibration menu options. (See Figure 152.)

```
        UNFLAVORED DRAW
        SYRUP CALIBRATION
        SYRUP PRIME
>       EXIT
```

Figure 152

Step 21
Touch the AUTO symbol or the OPTIONAL FLAVOR symbol to scroll the arrow to SYRUP PRIME. (See Figure 153.)

```
        UNFLAVORED DRAW
        SYRUP CALIBRATION
>       SYRUP PRIME
        EXIT
```

Figure 153

Step 22
Touch the CALIBRATION symbol to enter the SYRUP PRIME mode. (See Figure 154.)

```
        SYRUP PRIME
        Select a Flavor
<       Press to clear
```

Figure 154

Step 23
Touch the corresponding syrup flavor symbol. The flavor symbol should be illuminated and the syrup pump for the selected flavor will start running at the maximum speed. (See Figure 155.)

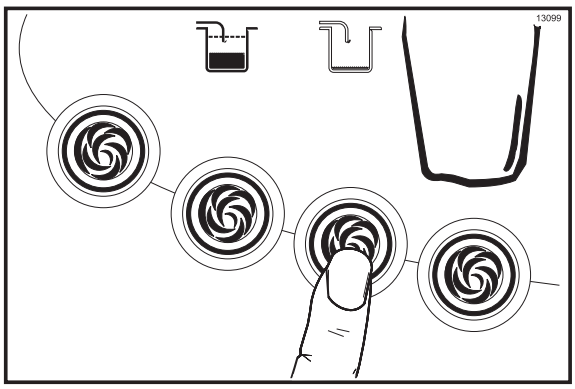


Figure 155

Step 24
When a steady stream of syrup is flowing from the syrup valve and all air has been purged from the syrup line, touch any syrup flavor symbol to stop the pump.

Step 25
Repeat steps 23 - 24 to prime the rest of the syrup lines. After priming is complete, exit the SYRUP PRIME mode by touching the CALIBRATION symbol.

Step 26
Using the squeeze bottle filled with sanitizing solution, sanitize the syrup valve nose fittings.

Step 27
Lubricate the o-ring. Raise the syrup valve retainer. Install the syrup valve. Push the syrup valve retainer down to hold the valve in place. Repeat this procedure for each syrup valve. (See Figure 156.)

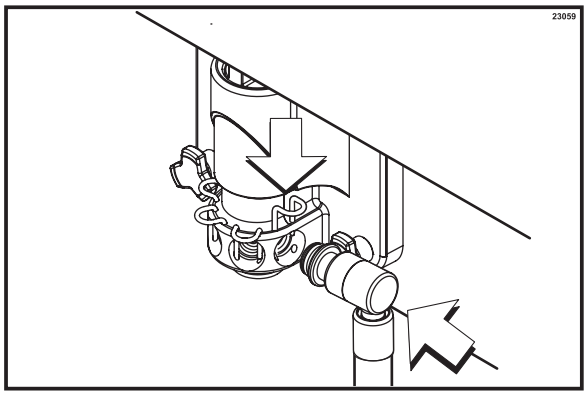


Figure 156

Note: Do not install an empty syrup line in the freezer door. Insert a syrup port plug in the door whenever a syrup line is not in use. This will prevent an accumulation of mix inside the valve fitting and the syrup line.

Step 28
Using a clean, sanitized towel, wipe down the freezer door, front panel, the area around the bottom of the freezer door, and any other areas that demonstrate a build-up of either moisture or food substance.

Step 29
Install the shake cup holder, the front drip tray and the splash shield.

Step 30
When ready to resume normal operation, touch the AUTO symbol. (See Figure 157.) The control has a feature in the Manager's Menu to enable or disable the AUTO START feature. When AUTO START in enabled, the machine will automatically exit the STANDBY mode and start both sides in the AUTO mode at a designated time each day.

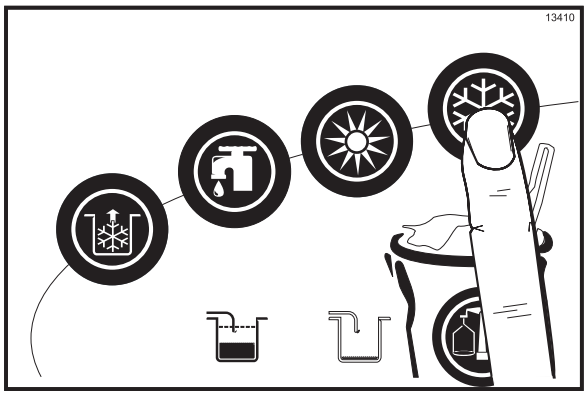


Figure 157

Note: Placing the machine in AUTO should be performed approximately 15 minutes prior to serving product.

Soft Serve Side

Step 1
Prepare a small amount of an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2
Return to the freezer with a small amount of sanitizing solution. Dip the door spout brush into the sanitizing solution and brush clean the door spout, and bottom of the draw valve. (See Figure 158.)

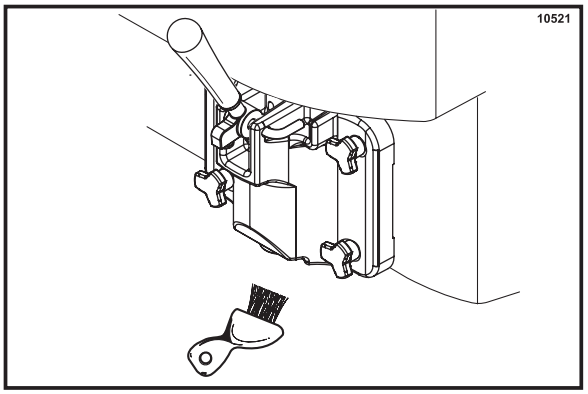


Figure 158

Note: To assure sanitary conditions are maintained, brush clean each item for a total of 60 seconds, repeatedly dipping the brush in sanitizing solution.

Step 3
Using a clean, sanitized towel, wipe down the freezer door, front panel, the area around the bottom of the freezer door, and any other areas that demonstrate a build-up of either moisture or food substance.

Step 4
When ready to resume normal operation, touch the AUTO symbol ❄. (See Figure 159.) The control has a feature in the Manager's Menu to enable or disable the AUTO START feature. When AUTO START in enabled, the machine will automatically exit the STANDBY mode and start both sides in the AUTO mode at a designated time each day. (See page 37.)

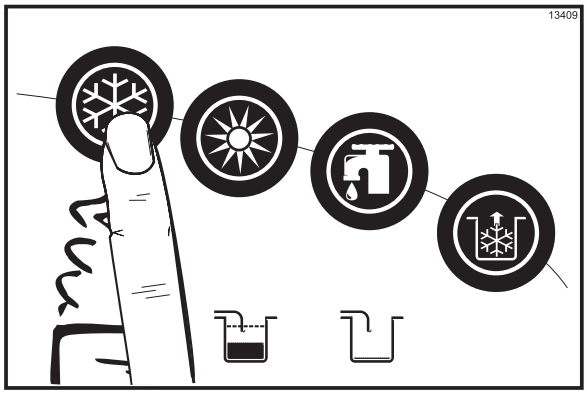


Figure 159

Note: This procedure should be performed 15 minutes prior to serving product.

Syrup System

Syrup Calibration

Calibrating the syrup flow should be performed weekly when the syrup system is cleaned. It is vital that the correct amount of syrup be incorporated into the frozen mix to obtain a quality shake.

To determine the rate of syrup flow, you will need a calibration cup indicating fluid ounces. The proper rate of syrup flow is 1 fl. oz. (30 ml) of syrup in 5 seconds. For thick viscosity shake syrups, the proper syrup flow rate is 1 fl. oz. +/- 1/8 fl. oz. (30 ml +/- 4 ml) in 7 seconds. Once this rate is set, the correct amount of syrup will be blended with the shake base regardless of the size of shake served. Please note that syrup calibration is critical when changing the promotional 4th flavor syrup.

Calibration Procedure

Syrup lines must be properly primed with syrup to eliminate air in the line before the calibration procedure is performed. (See the Syrup Priming Procedures on page 72.)

Step 1

Touch the CALIBRATION symbol ⚖ to display the menu options. The CALIBRATION symbol ⚖, the AUTO symbol ❄ on the Shake side, and the OPTIONAL FLAVOR symbol will be illuminated. (See Figure 160.)

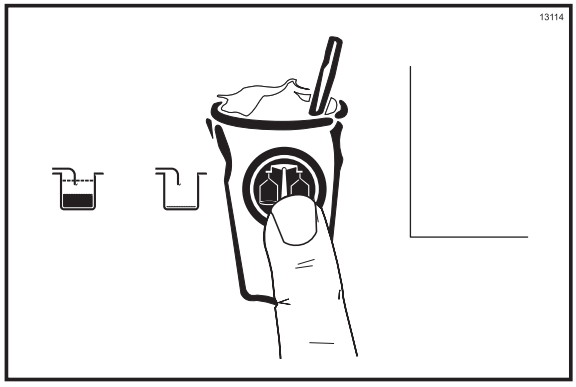


Figure 160

The screen will display the calibration menu options. (See Figure 161.)

```
        UNFLAVORED DRAW
        SYRUP CALIBRATION
        SYRUP PRIME
>       EXIT
```

Figure 161

Note: When the CALIBRATION screen is displayed, the flavor selection symbols will not raise the draw valve to dispense shake product.

Step 2

Touch the AUTO symbol or the OPTIONAL FLAVOR symbol to scroll the arrow to SYRUP CALIBRATION. (See Figure 162.)

```
        UNFLAVORED DRAW
>       SYRUP CALIBRATION
        SYRUP PRIME
        EXIT
```

Figure 162

Step 3

Touch the CALIBRATION symbol to enter the syrup calibration mode. (See Figure 163.)

```
        SYRUP CALIBRATION
        Select a Flavor
<       Press to clear
```

Figure 163

Step 4

Disconnect the syrup valve from the freezer door. Raise the syrup valve retainer and pull the valve straight out. (See Figure 164.)

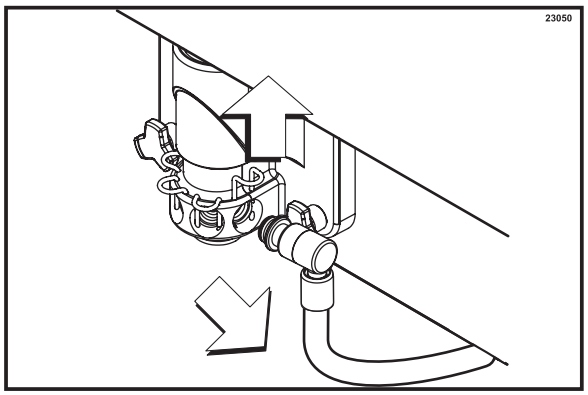


Figure 164

Step 5

To calibrate the syrup dispensing rate, hold the small portion of the calibration cup under the valve for the flavor to be calibrated. Touch the corresponding FLAVOR SELECT symbol to activate the syrup pump and start the flow of syrup. When the syrup level measures one ounce, touch the same FLAVOR SELECT symbol to stop the syrup flow.

Verify the level of syrup in the cup. If the measurement is not within the specification, repeat step 4 for the same flavor until the correct syrup calibration is achieved. (See Figure 165.)

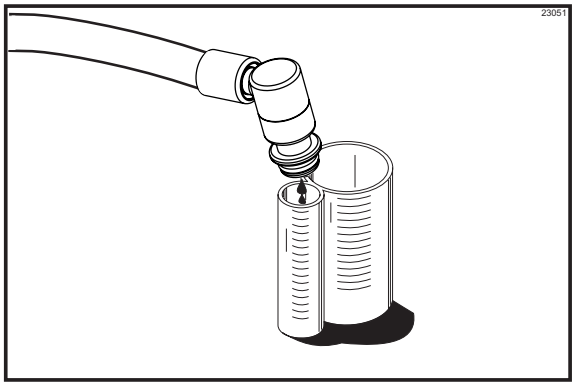


Figure 165

Note: You can verify the syrup dispensing rate in the Manager's Menu. (See "Verify Calibration" on page 36.)

Step 6

Repeat steps 4 and 5 for the remaining syrup flavors.

Step 7
Exit the CALIBRATION mode by touching the CALIBRATION symbol. A blank screen will appear and the AUTO symbol and the OPTIONAL FLAVOR symbol will return to their normal function.

Note: Whenever a particular syrup line is not used, the syrup hole plug found in the spare parts kit must be installed. Place the syrup hole plug o-ring into the groove of the syrup hole plug, and lubricate. Install the hole plug in the door. Lower the retaining pin to secure the plug in place.

Syrup Priming Procedure

The purpose of priming the syrup line is to eliminate any air in the syrup delivery system. Air in the syrup line can cause irregular shake blending, flavor carry-over, and syrup leaking from the door spout after the draw valve has closed. Each time a syrup container is drained or replaced, prime the syrup system until all the air has been removed and the syrup flow is uniform.

Step 1
Retrieve a full syrup container from the dry storage area.

Step 2
Shake the syrup container prior to opening it. Open the full syrup container.

Step 3
Pull the feed tube from the empty syrup container and clean the outside of the feed tube with a clean, sanitized towel.

For Syrup Bag System: Disconnect the empty bag and clean the hose connector fitting with a clean, sanitized towel. Attach the hose connector fitting to a full bag of syrup. Place the bag on the shelf in the syrup compartment. Make sure the hose is not pinched and there are no kinks in the tubing.

Step 4
Place the feed tube into the full syrup container and replace the syrup container in the syrup cabinet.

Step 5
Dispose of the empty syrup container.

Step 6
Prime the syrup line by removing the syrup valve from the freezer and hold it over an empty cup.

Step 7
Touch the CALIBRATION symbol to display the menu options. The CALIBRATION symbol, the AUTO symbol on the shake side, and the OPTIONAL FLAVOR symbol will be illuminated.

Note: The screen will display the calibration menu options. (See Figure 166.)

```
        UNFLAVORED DRAW
        SYRUP CALIBRATION
        SYRUP PRIME
>       EXIT
```

Figure 166

Step 8
Touch the AUTO symbol or the OPTIONAL FLAVOR symbol to scroll the arrow to SYRUP PRIME. (See Figure 167.)

```
        UNFLAVORED DRAW
        SYRUP CALIBRATION
>       SYRUP PRIME
        EXIT
```

Figure 167

Step 9
Touch the CALIBRATION symbol to enter the SYRUP PRIME mode. (See Figure 168.)

```
        SYRUP PRIME
        Select a Flavor
<       Press to clear
```

Figure 168

Step 10

Touch the corresponding syrup flavor symbol . The flavor symbol should be illuminated and the syrup pump for the selected flavor will start running at the maximum speed. (See Figure 169.)

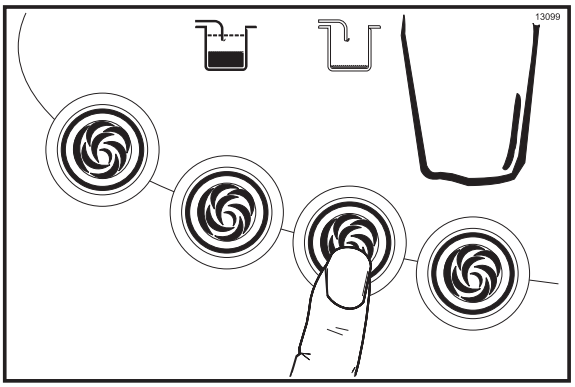


Figure 169

Step 11

When a steady stream of syrup is flowing from the syrup valve and all air has been purged from the syrup line, touch any syrup flavor symbol to stop the pump.

Step 12

Repeat steps 10 -11 for any other syrup lines to be primed, or exit the SYRUP PRIME mode by touching the CALIBRATION symbol .

Syrup Topping Pump

Syrup Topping Pump Disassembly

Before the first use, and after use weekly, disassemble and clean the pump.

Step 1

Flush and rinse the pump in a container of warm water. Place the lower end of the pump into the water container. Operate the pump until only warm water flows from the discharge tube.

Step 2

Remove the pump from the container of water for disassembly.

Step 3

Remove the plunger assembly from the pump body by turning the plunger nut counterclockwise. (See Figure 170.)

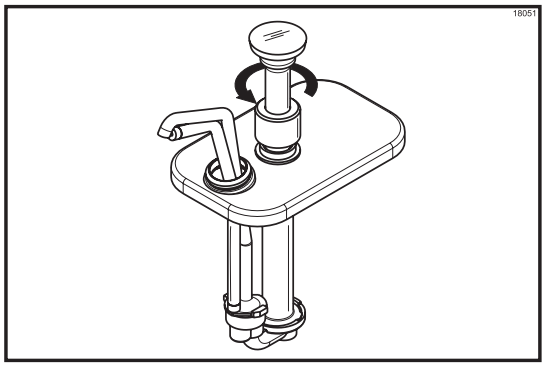


Figure 170

Step 4
To remove the knob, compress the spring toward the knob, using the washer. Compress it enough to grab onto the plunger with your hand for support. Begin removing the knob with your other hand. Remove the knob o-ring. Remove the plunger nut from the plunger tube. (See Figure 171.)

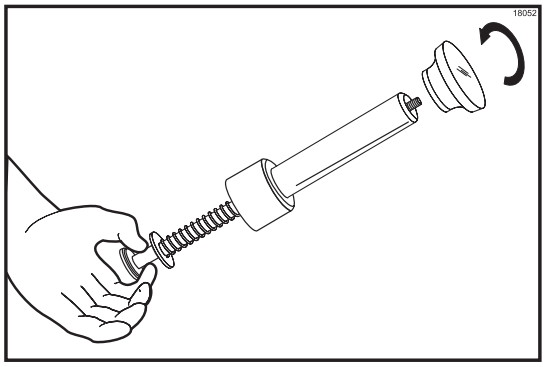


Figure 171

Step 5
Remove the plunger tube and the insert from the plunger assembly. (See Figure 172.)

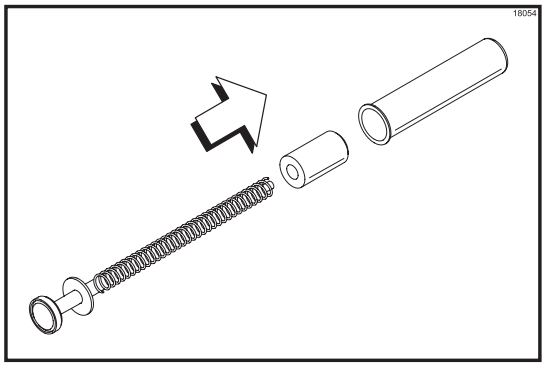


Figure 172

Step 6
Remove the spring and washer from the plunger assembly. (See Figure 173.)

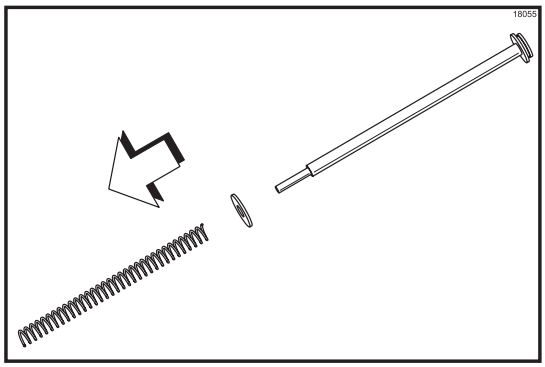


Figure 173

Step 7
Remove the seal assembly from the plunger assembly. (See Figure 174.)

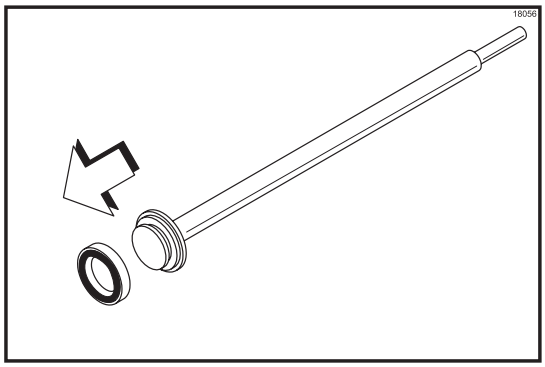


Figure 174

Step 8
Remove the seal o-ring from the seal. (See Figure 175.)

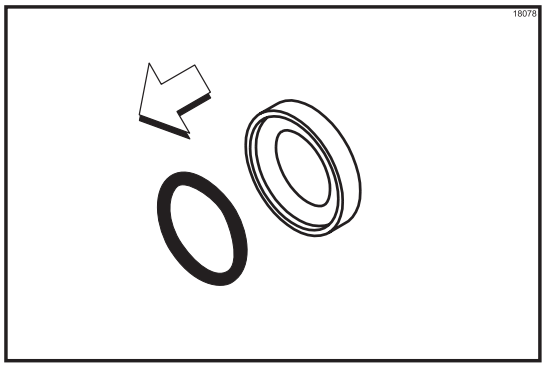


Figure 175

Step 9
Remove the discharge tube lock nut by turning it counterclockwise. Remove the discharge lock nut from the discharge tube. (See Figure 176.)

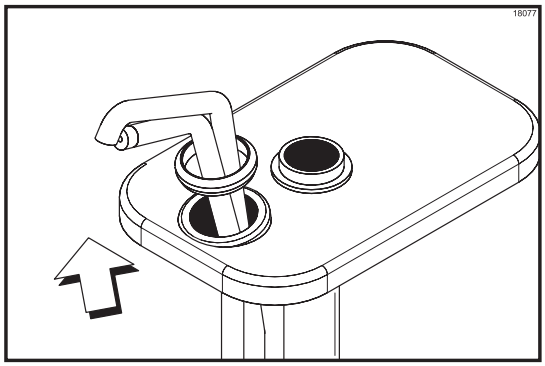


Figure 176

Step 10
Remove the lid by sliding it off the discharge tube.

Step 11
Remove the cylinder from the valve body. (See Figure 177.)

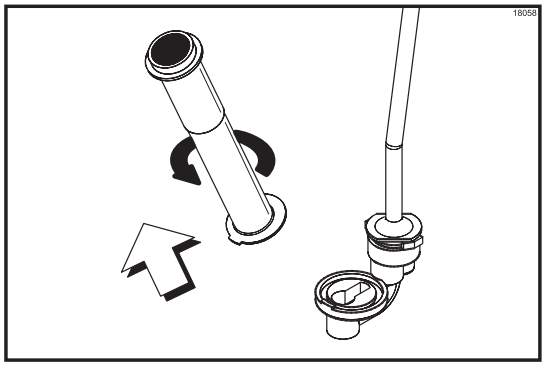


Figure 177

Step 12
Remove the discharge tube from the valve body. (See Figure 178.)

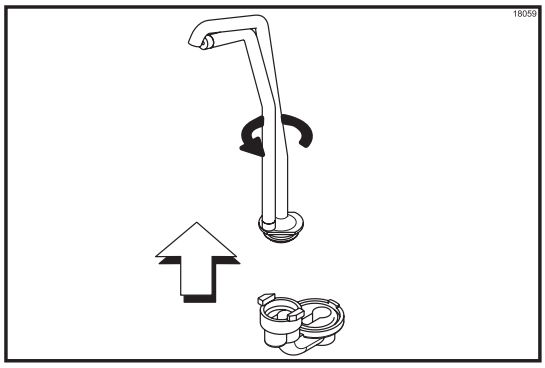


Figure 178

Step 13
Remove the 1-5/16” o-ring from the valve body, and remove the 1” o-ring from the discharge tube.

Cleaning the Syrup Pump

Step 1
Wash and scrub all parts in an approved 100 PPM cleaning solution (example Kay-5®).

Step 2
Insert the black shielded brush through the tip of the discharge tube. Move the brush back and forth to scrub the tip of the discharge tube. (See Figure 179.)

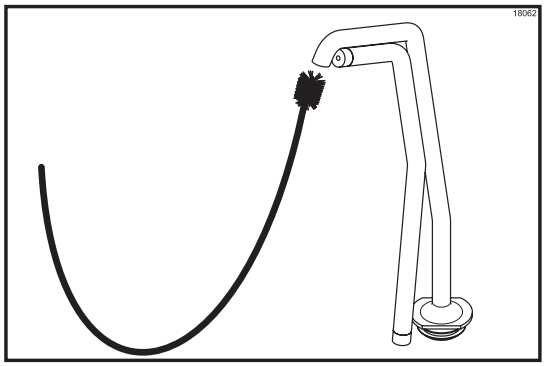


Figure 179

Step 3
Advance the brush completely through the discharge tube and pull the brush from the bottom of the tube.

Step 4
Insert the black shielded brush into the top side of the inlet valve. Scrub this area, specifically around the steel ball. (See Figure 180.)

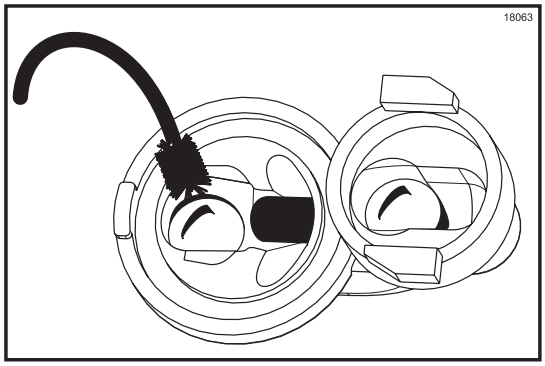


Figure 180

Step 5
Insert the black shielded brush into the top side of the outlet valve. Scrub this area, specifically around the steel ball. (See Figure 181.)

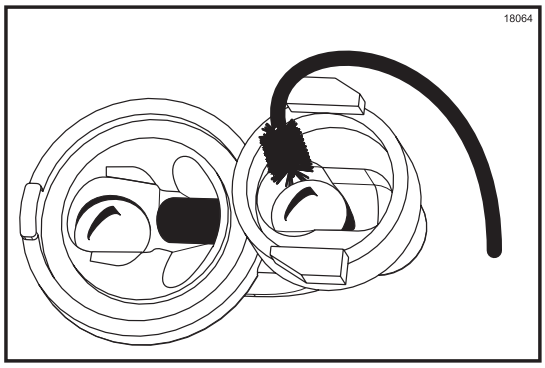


Figure 181

Step 6
Insert the black shielded brush, by the non-bristle end, into the passageway between the inlet valve and the outlet valve. (See Figure 182.)

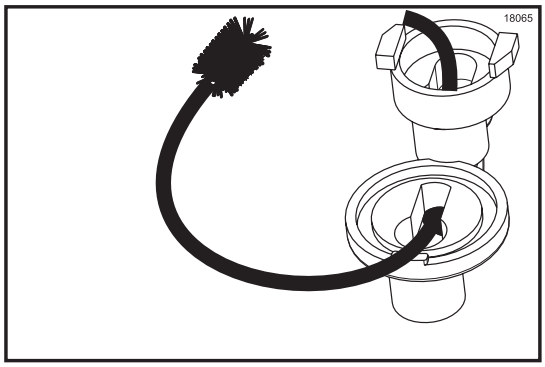


Figure 182

Step 7
Move the brush back and forth to scrub this passageway. Advance the brush completely, and pull the brush out of the valve body.
(See Figure 183.)

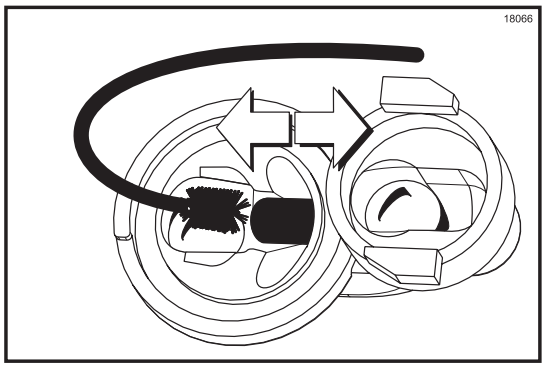


Figure 183

Step 8
Insert the black shielded brush into the bottom side of the inlet valve. Move the brush back and forth to scrub this area, specifically around the steel ball. (See Figure 184.)

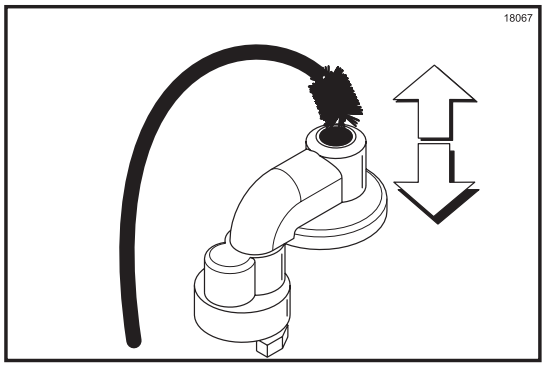


Figure 184

Step 9
Advance the brush completely through the inlet valve, and pull the brush out of the valve body.

Step 10
Rinse all parts with clear water.

Step 11
Sanitize the parts in an approved 100 PPM sanitizing solution (example Kay-5®). Allow the parts to air dry after sanitization.

Syrup Topping Pump Assembly

After pump disassembly and cleaning is complete, assemble the pump.

Step 1
Lubricate and install the seal o-ring into the seal. (See Figure 185.)

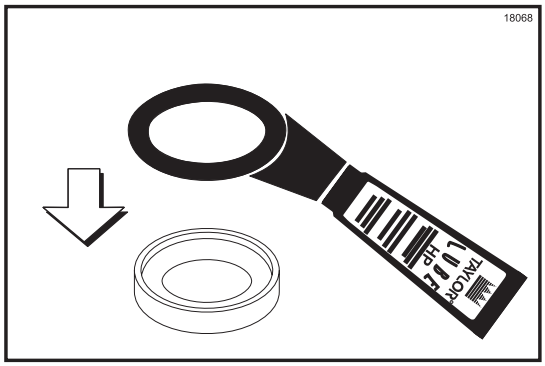


Figure 185

Step 2
Install the seal assembly onto the piston end of the plunger assembly.

Step 3
Install the washer and spring onto the plunger assembly. (See Figure 186.)

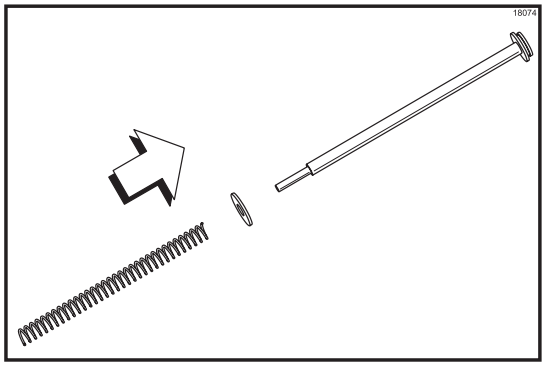


Figure 186

Step 4
Install the plunger insert into the plunger tube by positioning the end of the insert with the beveled edge and smaller hole to enter into the plunger tube first.

Step 5
Install the plunger nut onto the plunger tube.

Step 6
Install the knob o-ring into the groove provided in the knob.

Step 7
Install the plunger tube assembly onto the plunger assembly by inserting the plunger assembly into the larger opening on the plunger tube. Push the plunger assembly, compressing the spring, until the threaded end of the stem projects through the smaller opening on the plunger tube and the insert. (See Figure 187.)

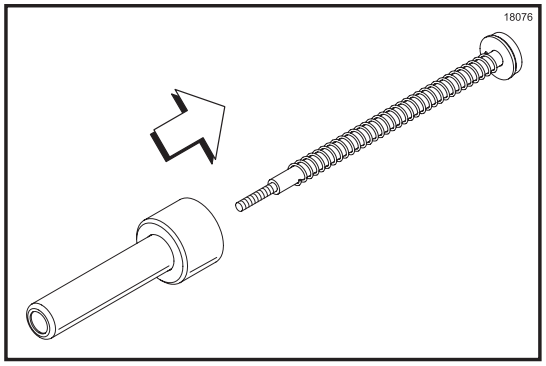


Figure 187

Step 8
Install the knob with the knob o-ring onto the threaded end of the plunger assembly. Hold the plunger assembly so that the plunger tube, compressing the spring, is pulled toward the piston end as far as it will go. Tighten the knob by turning it clockwise.

Step 9
Lubricate and install the 1” o-ring onto the groove provided on the discharge tube. (See Figure 188.)

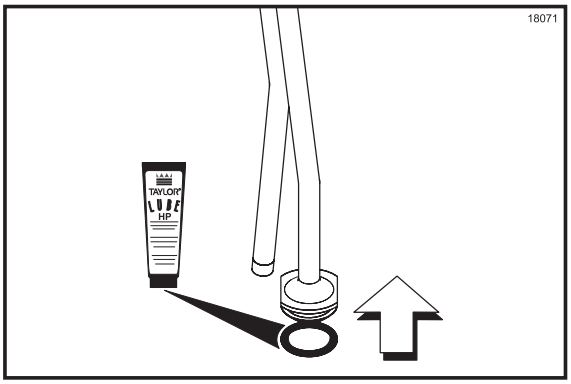


Figure 188

Step 10
Lubricate and install the 1-5/16” o-ring into the valve body. (See Figure 189.)

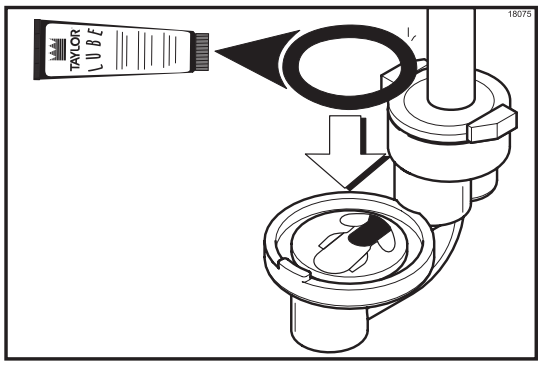


Figure 189

Step 11
Install the discharge tube onto the smaller opening in the valve body by aligning the flats on the discharge tube with the locking grooves on the valve body. Push down the discharge tube until it is seated into the valve body opening. Turn the discharge tube clockwise to fully engage it into locking grooves on the valve body.

Step 12
Install the cylinder onto the larger opening in the valve body by tilting the cylinder away from the discharge tube and sliding the widest section of flange under the center locking groove on the valve body. Align the tabs on the cylinder with the locking grooves on the valve body. Turn the cylinder clockwise until the tabs fully engage into the locking grooves on the valve body.

Step 13
Install the lid by inserting the discharge tube through the smaller hole in the lid. Slide the lid until the larger hole fits around the top of the cylinder. The discharge tube lock nut will secure the lid in position.

Step 14
Install the discharge tube lock nut. Tighten the lock nut by turning it clockwise.

Step 15
Lubricate and install the plunger assembly into the cylinder opening in the pump body.
(See Figure 190.)

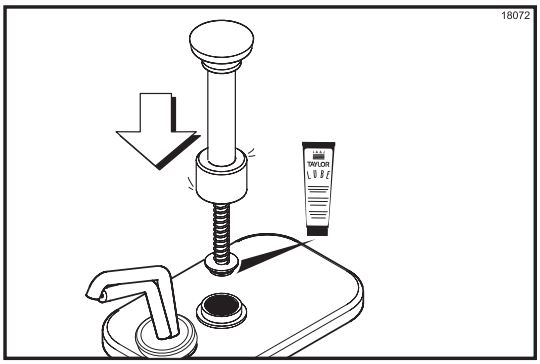


Figure 190

Step 16
Tighten the plunger nut by turning it clockwise.
(See Figure 191.)

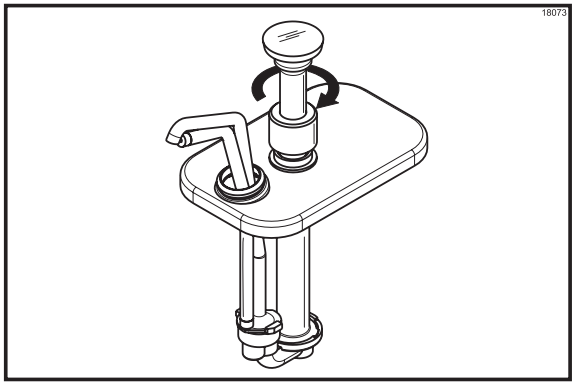


Figure 191

Manual Brush Cleaning

This Procedure Must Be Completed Every Two Weeks!

ALWAYS FOLLOW LOCAL HEALTH CODES.

To disassemble the Model C606, the following items will be needed:

- Two cleaning and sanitizing pails for each side of the freezer
- Necessary brushes (provided with freezer)
- Cleaning solution
- Sanitizing solution
- Single service towels
- Parts trays

Draining Product From The Freezing Cylinder

To drain the product from the freezing cylinders on both sides of the machine, the steps will be the same. Therefore, first drain the product from the shake side, then go back and duplicate these procedures for the soft serve side.

Step 1
Place the heater topping switches in the OFF position by touching the heater symbols. The symbols will not be illuminated when the heaters are off.

Step 2
Cancel automatic operation by touching the AUTO symbol. (See Figure 192.)

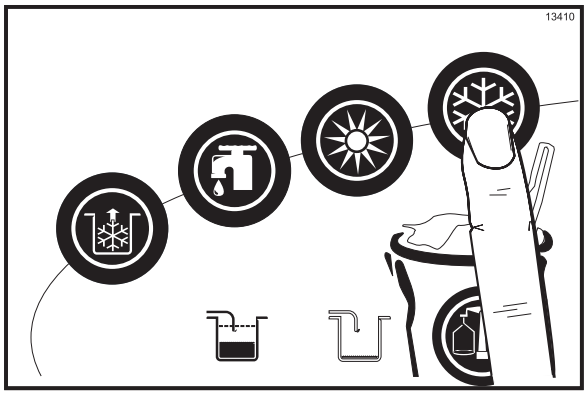


Figure 192

Step 3
Shake Side Only: Remove the shake cup holder. Set it aside for cleaning later with all parts.

Step 4
Remove the hopper cover and agitator. Take these parts to the sink to wash, rinse and sanitize.

Step 5
With a pail beneath the door spout, touch the WASH and PUMP symbols and open the draw valve. **(Shake Side: Touch any flavor selection symbol to open the draw valve.)**

Drain the product from the freezing cylinder and the mix hopper. (See Figure 193.)

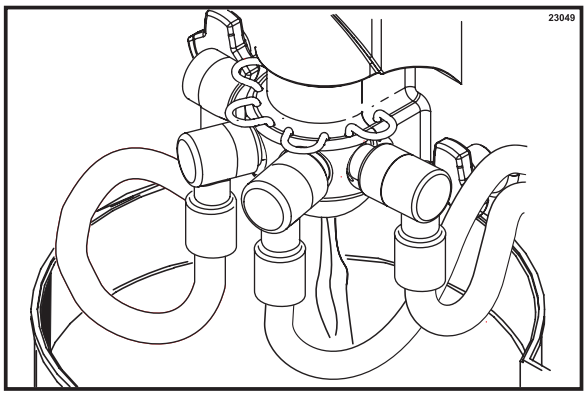


Figure 193

Step 6
When the flow of product stops, touch the WASH and PUMP symbols, cancelling the WASH and PUMP modes. The shake draw valve will automatically close when the WASH operation is cancelled.

Step 7
Remove the locking clip, mix feed tube, pump clip and the assembled air/mix pump. Place the parts into the parts tray.

Step 8
Shake Side Only: Remove the syrup lines from the freezer door by raising the syrup valve retainers and pulling the valves straight out of the door. Insert the syrup hole plugs in the syrup ports. Lower the retainer pins to secure the hole plugs in the door.

Step 9
Repeat steps 2 through 7 for the soft serve side of the freezer.

Rinsing

Step 1
Pour two gallons (7.6 liters) of cool, clean water into the shake mix hopper. With the white hopper brush, scrub the mix hopper, mix level sensing probes and the outside of the agitator drive shaft housing. Using the double ended brush, brush clean the mix inlet hole. (See Figure 194.)

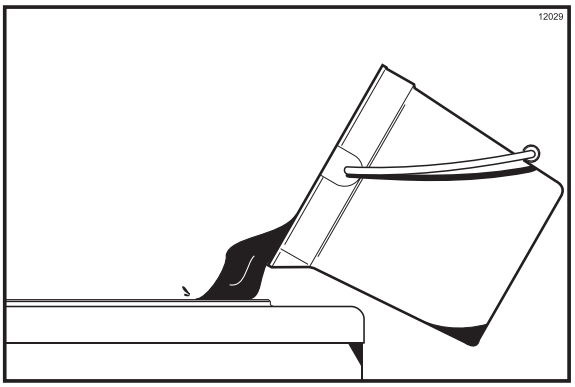


Figure 194

Note: Do not brush clean the mix inlet hole while the machine is in the WASH mode.

Step 2
With a mix pail beneath the door spout, touch the WASH symbol . (See Figure 195.)

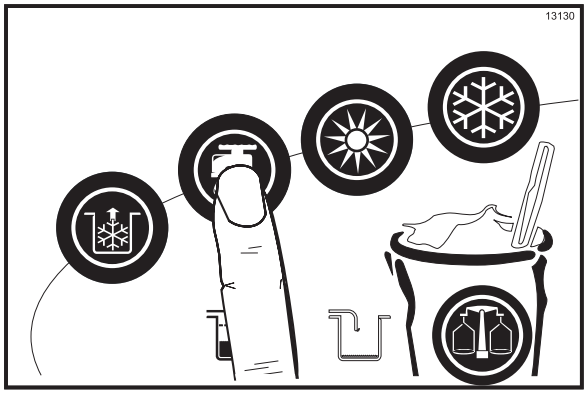


Figure 195

Step 3
Open the draw valve on the freezer door. Drain all the rinse water from the door spout, close the draw valve, and touch the WASH symbol, cancelling the wash mode. (**Note: The shake draw valve will automatically close when the WASH operation is cancelled.)**

Step 4
Repeat this procedure using clean, warm water, until the water being discharged is clear.

Step 5
Repeat steps 1 through 4 for the soft serve side of the freezer.

Cleaning and Sanitizing

Step 1
Prepare two gallons (7.6 liters) of an approved 100 PPM cleaning solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 2
Pour the cleaning solution into the hopper and allow it to flow into the freezing cylinder.

Step 3
Using the white hopper brush, clean the mix hopper, mix level sensing probes and the outside of the agitator drive shaft housing. Using the double ended brush, clean the mix inlet hole.

Note: Do not brush clean the mix inlet hole while the machine is in the WASH mode.

Step 4
Touch the WASH symbol . This will cause the cleaning solution in the freezing cylinder to come in contact with all areas of the freezing cylinder.

Step 5
Place an empty pail beneath the door spout.

Step 6
Open the draw valve on the freezer door and draw off all the solution.

Step 7
Once the cleaner stops flowing from the door spout, close the draw valve and touch the WASH symbol , cancelling the wash mode. (**Note: The shake draw valve will automatically close when the WASH operation is cancelled.)**

Step 8
Prepare 2.5 gallons (9.5 liters) of an approved 100 PPM sanitizing solution (example Kay-5®).

Step 9
Repeat steps 2 through 7 with the sanitizing solution.

Step 10
Repeat steps 1 through 8 for the soft serve side of the freezer.

Disassembly - Shake Side

Note: Failure to remove the parts specified below for brush cleaning and lubrication will result in damage to the machine. These parts must be removed every 14 days or the machine will lock out and will not operate.

Step 1
Be sure the power switch is in the OFF position. (See Figure 196.)

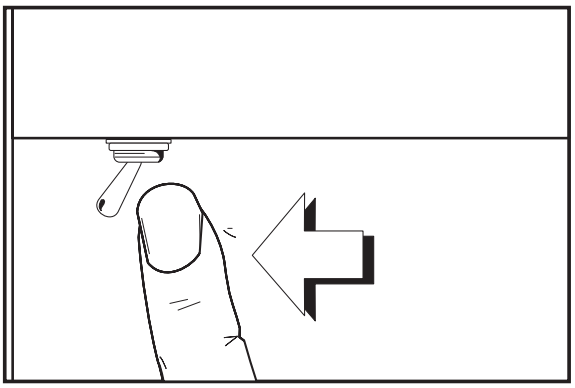


Figure 196

Step 2
Remove the hole plugs from the syrup ports, and remove the restrictor cap from the bottom of the door spout.

Step 3
Remove the spinner blade from the bottom of the door spout by lifting up the locking collar on the spinner coupling and pulling down the blade.

Step 4
Remove the handscrews, freezer door, beater assembly, drive shaft, drive shaft seal, and scraper blades from the freezing cylinder.

Step 5
Remove the drive shaft seal from the drive shaft.

Step 6
Remove the freezer door o-ring, front bearing, retainer pins, and the draw valve spinner assembly.

Remove the driven spinner from the draw valve by grasping the draw valve and pulling the driven spinner out. Remove the spinner shaft seal. (See Figure 197.)

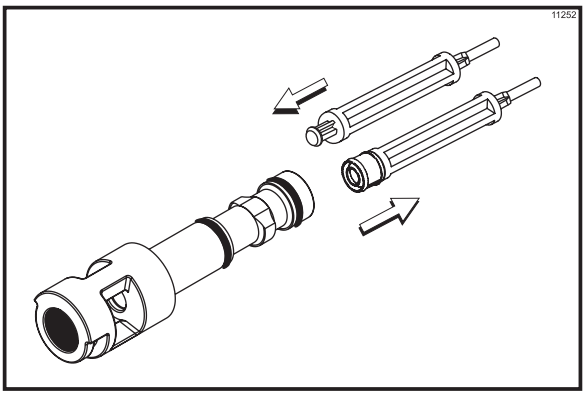


Figure 197

Step 7
Remove the two o-rings from the draw valve.

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

Step 8
From the shake pump cylinder, remove the retaining pin, mix inlet adaptor, valve cap, pump gasket, and the piston. Remove the o-ring from the piston and valve cap.

Step 9
Remove the pump drive shaft from the drive hub in the rear wall of the mix hopper. (See Figure 198.)

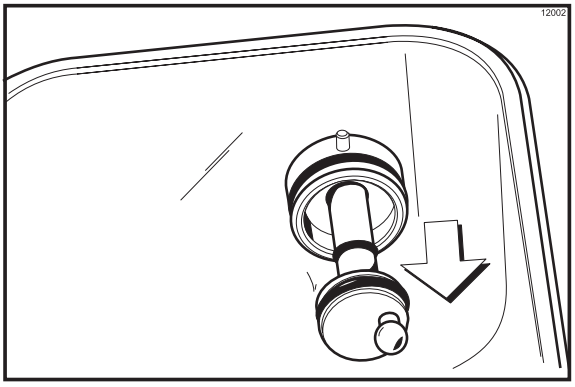


Figure 198

Remove the two small o-rings and one large o-ring from the pump drive shaft.

Disassembly - Soft Serve Side

Note: Failure to remove the parts specified below for brush cleaning and lubrication will result in damage to the machine. These parts must be removed every 14 days or the machine will lock out and will not operate.

Step 1
Be sure the power switch is in the OFF position.

Step 2
Remove the handscrews, freezer door, beater, scraper blades, and drive shaft with drive shaft seal from the freezing cylinder.

Step 3
Remove the scraper blade clips from the scraper blades.

Step 4
Remove the drive shaft seal from the drive shaft.

Step 5
From the soft serve pump cylinder, remove the retaining pin, mix inlet adaptor, valve cap, pump gasket, and the piston. Remove the o-ring from the piston and valve cap.

Step 6
Remove the freezer door gasket, front bearing, pivot pin, draw handle, and draw valve. Remove the three o-rings from the draw valve.

Note: DO NOT attempt to remove the star design from the door. The star design is part of the door and is NOT a removeable piece.

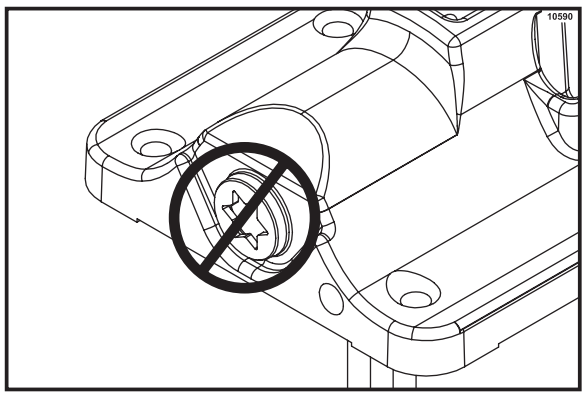


Figure 199

Step 7
Remove the pump drive shaft from the drive hub in the rear wall of the mix hopper. (See Figure 200.)

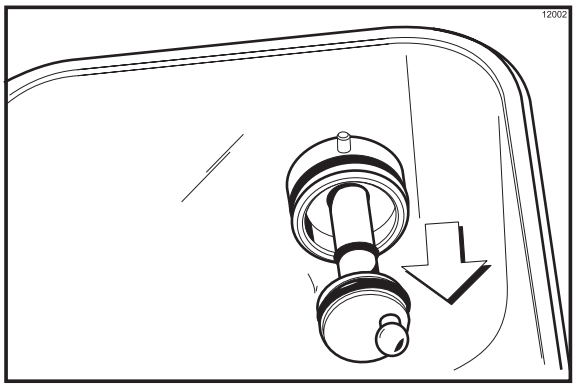


Figure 200

Remove the two small o-rings and one large o-ring from the pump drive shaft.

Step 8
Remove the front drip tray and splash shield. Remove the ladles from the two cold topping containers.

Step 9
Remove the long drip pan from the front panel. Take it to the sink for cleaning. (See Figure 201.)

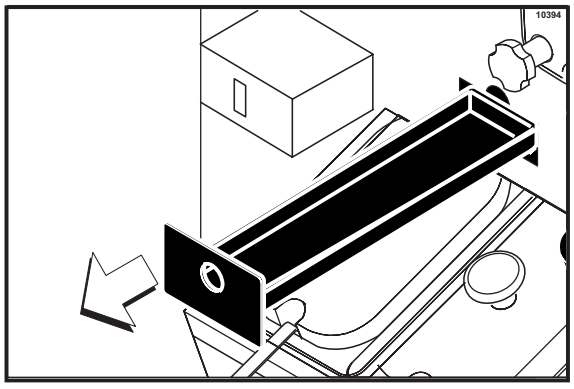


Figure 201

Step 10
Remove the two short drip pans from the rear panel. Remove the two notched drip pans from the left and right side panels. Take them to the sink for cleaning. (See Figure 202.)

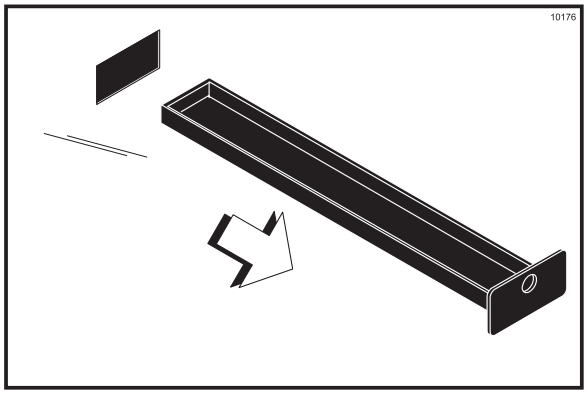


Figure 202

Note: If the drip pans are filled with an excessive amount of mix, it is an indication that the drive shaft seal(s), or o-ring(s) should be replaced or properly lubricated.

Brush Cleaning

We recommend brush cleaning all the shake parts, then go back and duplicate these steps (where they apply) for brush cleaning all the soft serve parts. By doing so, you will not confuse or interchange these parts for assembly the next morning. Place the parts in their proper place in the parts tray.

Step 1
Prepare a sink with an approved 100 PPM cleaning solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

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

Step 2
Thoroughly brush clean all disassembled parts and parts trays in the cleaning solution, making sure all lubricant and mix film is removed. Be sure to brush all surfaces and holes, especially the holes in the pump components and the small syrup holes in the shake freezer door.

Rinse all parts with clean, warm water, one tray at a time, including the tray.

Step 3
Return to the freezer with a small amount of cleaning solution. Using the black brush, clean the rear shell bearings at the back of the freezing cylinders. (See Figure 203.)

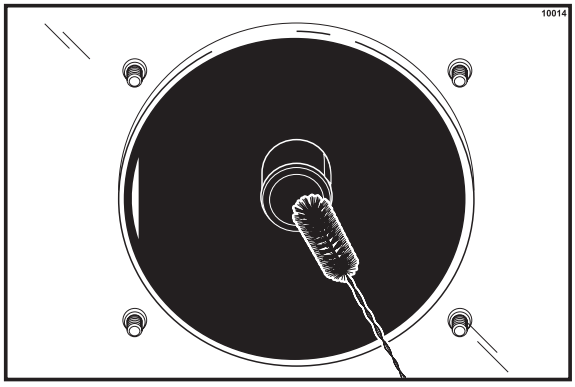


Figure 203

Step 4
Using the black brush, clean the drive hub openings in the rear wall of the mix hoppers.
(See Figure 204.)

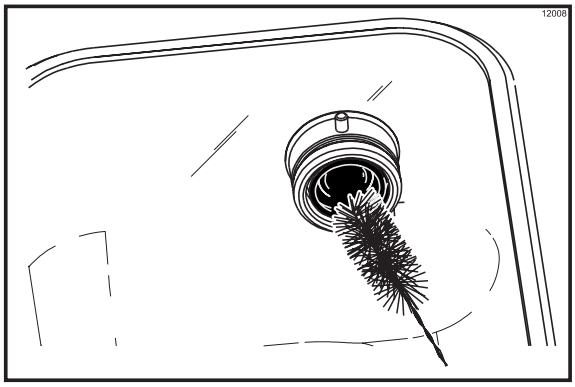


Figure 204

Step 5
Using the double end brush, brush clean the syrup line fittings.

Step 6
Prepare a sink with an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 7
Sanitize all parts in the sanitizing solution for a minimum of 1 minute.

Step 8
Repeat step 3 with the sanitizing solution.

Step 9
Place disassembled parts on clean and sanitized parts trays.

Step 10
Wipe all exterior surfaces of the freezer with a clean, sanitized towel.

Step 11
Repeat steps 1 through 10 for the soft serve side of the freezer.

Syrup System - Scheduled Maintenance

Syrup Pump Tube Removal

Step 1
Remove the pick up tubes from the syrup containers. Wipe the outside of the tubes with a clean, sanitized towel.

For Syrup Bag System: Disconnect the syrup bag fitting from each bag.

Step 2
Remove the syrup containers and the pump cover tray from inside the cabinet.

Step 3
Place the pick up tubes in a pail of an approved 100 PPM cleaning solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. To avoid contamination, cover the syrup containers with a plastic wrap.

For Syrup Bag System: Place the syrup hose with the bag connection fitting in a pail of an approved 100 PPM cleaning solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 4
Raise the retainer and remove the syrup valve from the freezer door. Place the valve in a pail located under the draw valve.

Step 5
Select the CALIBRATION symbol on the control panel to display the menu options.

Step 6
Touch the AUTO symbol to move the arrow to SYRUP PRIME. Touch the CALIBRATION symbol again to display the SYRUP PRIME screen.

Step 7
Select the FLAVOR SELECT symbol for the corresponding syrup valve to start the flow of cleaning solution through the syrup line.

Step 8
Allow the cleaning solution to flow until all of the syrup is flushed from the line.

Step 9
Once the line is free of syrup, remove the pick up tube from the cleaning solution and continue to run the pump until the syrup line is free from liquid.
Select the FLAVOR SELECT symbol to stop the pump.

Step 10
Repeat steps 3 through 9 using an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 11
Open the pump by pushing up on the hinged cover. (See the arrow in Figure 205.)

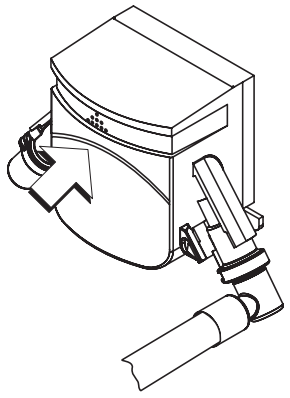


Figure 205

Step 12
Grasp the pump tube by both ends and remove it from the pump body. (See Figure 206.)

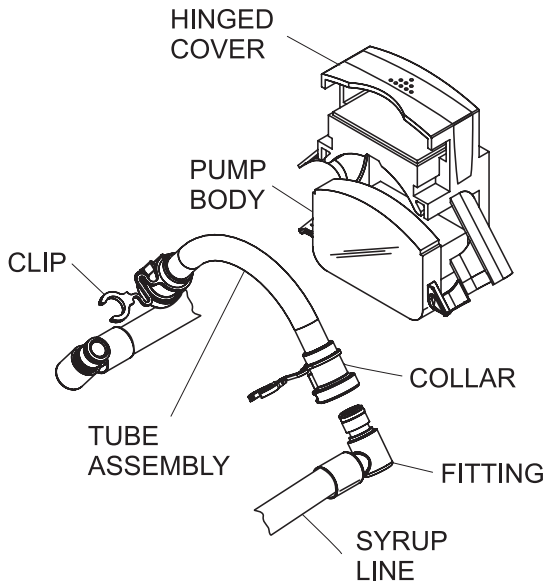


Figure 206

Step 13
Remove the clips from their respective collars.

Step 14
Remove the fittings from the pump tube.

Pump Tube Installation

Step 1
Lubricate the o-rings on the syrup line fittings with Taylor Lube HP.

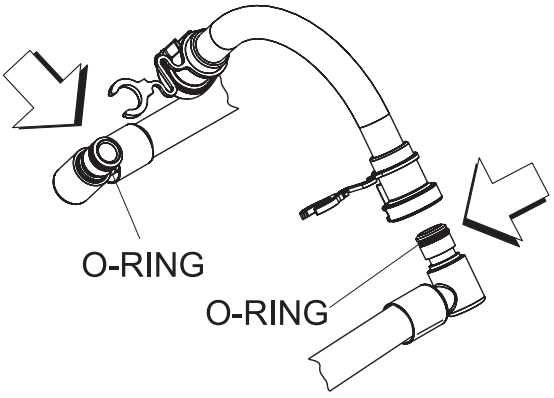


Figure 207

Step 2
Press the fittings into the new pump tube.

Step 3
Install the clips into their respective collars.

Step 4
Using your hands, rotate the pump rollers so they are in the 10 and 2 o'clock position.

Step 5
Place the tube assembly into the pump body. (Make sure the syrup lines are pushed through the rear of the cabinet.)

Step 6
Push down on the top of the pump to close it.

Step 7
Replace the pump cover tray and the syrup containers.

Step 8
Prime the syrup lines.

Step 9
Calibrate the syrup system according to the instructions on page 70.

Syrup Line Cleaning/Sanitizing - Weekly

Step 1
Remove the pick up tubes from the syrup containers. Wipe the outside of the tubes with a clean, sanitized towel.

For Syrup Bag System: Disconnect each syrup bag and clean the hose connector fitting with a clean, sanitized towel.

Step 2
Draw two gallons of an approved 100 PPM cleaning solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. Place the pick up tubes in the pail.

For Syrup Bag System: Place the syrup hose with the bag connection fitting in the pail of an approved 100 PPM cleaning solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 3
Raise the retainer and remove the syrup valve from the freezer door. Place the valve in a pail located under the draw valve.

Step 4

Select the CALIBRATION symbol on the control panel to display the menu options.

Step 5

Touch the AUTO symbol to move the arrow to SYRUP PRIME. Touch the CALIBRATION symbol again to display the SYRUP PRIME screen.

Step 6

Select the FLAVOR SELECT symbol for the corresponding syrup valve to start the flow of cleaning solution through the syrup line.

Step 7
Allow the cleaning solution to flow until all the syrup is flushed from the line.

Step 8

Touch the FLAVOR SELECT symbol to stop the flow of cleaning solution.

Step 9
Repeat steps 2 - 8 using an approved 100 PPM sanitizing solution (example Kay-5®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Step 10
Remove the syrup nose fitting from the syrup valve by turning the cap counter-clockwise.

Step 11
Remove the duckbill valve and the o-ring from the syrup nose fitting.

Step 12
Using the white end of the double-ended brush, scrub the inside of the syrup nose fitting and the syrup line fitting to remove any residual particles.

Step 13
Using a shake cup filled with an approved 100 PPM sanitizing solution, rinse the syrup valve fitting thoroughly.

Step 14
Using a clean, sanitized towel, gently wipe any syrup from the duckbill valve.

Step 15
Install the duckbill valve into the syrup nose fitting, with the flat end aligned with the open slot in the syrup nose fitting.

Note: Replace the duckbill valve if it is damaged or extends past the syrup nose fitting slot.
(See Figure 149.)

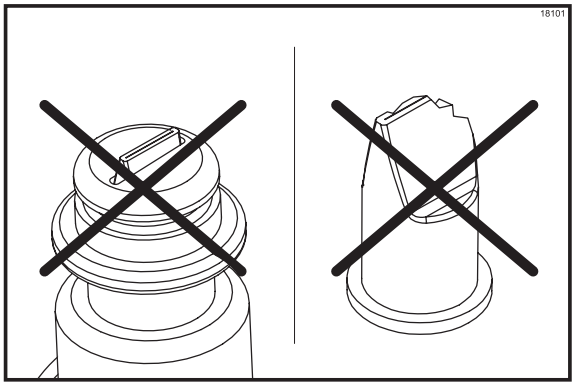


Figure 208

Step 16
Install the syrup nose fitting onto the syrup line fitting. Tighten by hand until snug.

Note: The **duckbill valve must be wet** when the syrup nose fitting is assembled on the syrup line fitting. The sanitized water will lubricate the bottom flat surface and prevent the duckbill from twisting when the the syrup nose fitting is tightened.

Step 17
Inspect the duckbill valve for proper installation inside the syrup nose fitting. The tip of the duckbill valve **must be flat** to seal the syrup line.
(See Figure 150.)

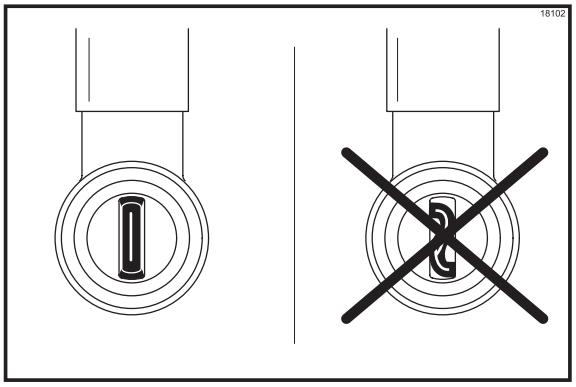


Figure 209

If the tip is not flat, remove the syrup nose fitting and remove/reinstall the duckbill valve. Using a shake cup filled with sanitizing solution, rinse the syrup nose fitting to wet the bottom of the duckbill valve. Reinstall the syrup nose fitting onto the syrup line fitting. If the tip will not remain flat when the syrup fitting is assembled, replace the duckbill valve.

Step 18
Install the o-ring on the syrup nose fitting.

Step 19
Repeat steps 3 -18 for all syrup flavors.

Step 20
Remove the pick up tubes from the pail of sanitizing solution and allow them to drain.

Step 21
Place all the pick up tubes into the syrup containers. Ensure the syrup lines match their respective flavors.

For Syrup Bag System: Attach the bag connector fitting to the proper syrup flavor.

Step 22

Select the CALIBRATION symbol on the control panel to display the menu options.

Step 23

Touch the AUTO symbol to move the arrow to SYRUP PRIME. Touch the CALIBRATION symbol again to display the Syrup Prime screen.

Step 24

Select the FLAVOR SELECT symbol for the corresponding syrup valve to start the flow of syrup.

Step 25
Allow the syrup to flow until all of the sanitizing solution and air is purged from the line.

Step 26

Touch the FLAVOR SELECT symbol to stop the flow of syrup.

Step 27
Lubricate the o-ring on the syrup nose fitting. Install the syrup valve into the shake door. Secure the valve by lowering the retainer.

Step 28
Repeat steps 20 - 27 for all syrup flavors.

Step 29
Clean the syrup cabinet interior with a clean, sanitized towel. Spray resistant areas with the sanitizing solution.

Section 7 Important: Operator Checklist

During Cleaning and Sanitizing

ALWAYS FOLLOW LOCAL HEALTH CODES.

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

CLEANING AND SANITIZING MUST BE PERFORMED EVERY TWO WEEKS.

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 mix passageways.

☐ 3. Use the white bristle brush to clean the mix inlet hole which extends from the mix hopper down to the rear of the freezing cylinder.

☐ 4. Use the black bristle brush to thoroughly clean the rear shell bearing located at the rear of the freezing cylinder and the drive hub opening in the rear wall of the mix hopper. Be sure there is a generous amount of cleaning solution on the brush.

☐ 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. The temperature of the mix in the mix hopper and walk-in cooler should be below 40°F. (4.4°C.).

☐ 7. Discard remaining mix from the freezer during “Closing Procedures”.

Regular Maintenance Checks

☐ 1. Replace scraper blades that are nicked or damaged. Before installing the beater assembly, be certain that scraper blades are properly attached to the helix.

☐ 2. Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and be certain it is properly cleaned.

☐ 3. Using a screwdriver and cloth towel, keep the rear shell bearing and the female hex drive socket clean and free of lubricant and mix deposits.

☐ 4. Dispose of o-rings and 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. If your machine is air cooled, check the condensers for accumulation of dirt and lint. Dirty condensers will reduce the efficiency and capacity of the machine. Condensers should be cleaned **monthly** with a soft brush. **Never** use screwdrivers or other metal probes to clean between the fins.
Note: For machines equipped with an air filter, it will be necessary to vacuum clean the filters on a monthly schedule.

Caution: Always disconnect electrical power prior to cleaning the condenser. Failure to follow this instruction may result in electrocution.

☐ 7. If your machine is water cooled, check the water lines for kinks or leaks. Kinks can occur when the machine is moved back and forth for cleaning or maintenance purposes. Deteriorated or cracked water lines should be replaced only by an authorized Taylor distributor.

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.

On water cooled freezers, disconnect the water supply. Relieve pressure on the spring in the water valve. Use air pressure on the outlet side to blow out any water remaining in the condenser, and then add a liberal amount of permanent type auto anti-freeze. **This is extremely important.** Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

Your local Taylor Distributor can perform this winter storage service for you.

Wrap detachable parts of the freezer such as beater, blades, drive shaft, and freezer door, and place them 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.

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
1. Soft lock message appears on display.			a. An equipment fault has occurred.	a. Determine reason the failure occurred. Correct cause for failure, then select HEAT symbol to start a heat cycle or WASH to disassemble and brush clean the machine.	33
			b. More than 24 hours since the last HEAT cycle.	b. The freezer must go through a HEAT cycle every 24 hours. The freezer must now be disassembled and brush cleaned or placed in a heat cycle.	33
			c. The power switch is in the OFF position.	c. The power switch must be in the ON position. The freezer must now be disassembled and brush cleaned or placed in a heat cycle.	34
			d. The freezer is not in the AUTO or STANDBY mode when the heat cycle was programmed to start.	d. The freezer must be in the AUTO or STANDBY mode. The freezer must now be disassembled and brush cleaned or placed in a heat cycle.	34

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
1. Soft lock message appears on display. *(Continued)*			e. Mix out condition.	e. The level of mix in the mix hopper must be high enough to cover the agitator paddle. The freezer must now be disassembled and brush cleaned or placed in a heat cycle.	34
			f. The agitator is not installed.	f. The agitator must be cleaned and installed before starting the HEAT cycle. The freezer must now be disassembled and brush cleaned or placed in a heat cycle.	61 / 64
2. Hard lock message appears on display.			a. Brush clean interval exceeded.	a. The freezer must be disassembled and brush cleaned within 24 hours when the counter indicates one day remaining.	33
			b. A barrel or hopper thermistor is faulty.	b. Call an authorized service technician.	- - -

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
3. No product is being dispensed.			a. Low on mix. The MIX OUT light is on.	a. Add mix to the mix hopper. Return to AUTO mode.	59 / 60
			b. The power switch is in the OFF position.	b. Place the power switch to ON and select AUTO.	56
			c. Machine not in AUTO mode.	c. Select AUTO and allow machine to cycle off before drawing product.	60
			d. Beater motor is out on reset, BEATER OVERLOAD message displayed.	d. Call an authorized service technician.	- - -
			e. The pump motor is not running in the AUTO mode.	e. Push the pump reset button. Check pump motor is operating when the draw valve is raised.	30
			f. Freeze-up in mix inlet hole.	f. Call an authorized service technician.	- - -
			g. The mix pump ball crank is broken.	g. Call an authorized service technician.	- - -
			h. Feed tube or check ring not properly installed.	h. Make sure feed tube and rubber check ring are properly installed.	54
	i. Menu is displayed making flavor select keys inoperative.			i. Exit the menu by moving the cursor arrow to “EXIT” and touching the CAL symbol. This will restore the control keys to their normal function.	70

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
3. No product is being dispensed. *(Continued)*	j. Draw valve not opening.			j. Draw valve not aligned with actuator bracket when freezer door installed. Reassemble with correct alignment.	47
4. The product is too soft.	a. Too much syrup - 1 fl oz (30 ml) in 5 seconds. For Triple Thick Shake Syrup: 1 oz (30 ml) ±1 1/8 oz (4 ml) in 7 seconds.			a. Calibrate the syrups.	70
		b. Draw rate is set too fast.		b. Adjust draw rate of 5 to 7 1/2 oz. (142 g. to 213 g.) of product by weight in 10 seconds.	70
5. The product is too thick.	a. Not enough syrup - 1 fl oz (30 ml) in 5 seconds. For Triple Thick Shake Syrup: 1 oz (30 ml) ± 1/8 oz (4 ml) in 7 seconds.			a. Calibrate the syrups. Check that the syrup containers are not empty.	70
			b. Freezing cylinder not primed correctly.	b. Drain the freezing cylinder and reprime the machine.	59 / 60
			c. Air/mix pump incorrectly assembled.	c. Follow assembly procedures carefully.	52
			d. The viscosity control is set too cold.	d. Call an authorized service technician.	- - -
			e. Freeze-up in mix inlet hole.	e. Call an authorized service technician.	- - -

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
6. The mix in the hopper is too warm.			a. Hopper cover is not in position.	a. Clean and sanitize hopper cover and place in position.	60
			b. The agitator is not installed.	b. Clean and sanitize the agitator and install.	57 / 59
			c. The hopper temperature is out of adjustment.	c. Call an authorized service technician.	- - -
7. The mix in the hopper is too cold.			a. The hopper temperature is out of adjustment.	a. Call an authorized service technician.	- - -
8. Mix Low and Mix Out probes are not functioning.			a. Milkstone build-up in the hopper.	a. Clean hoppers thoroughly.	84
9. Product is collecting on top of the draw valve.	a. Inadequate lubrication of spinner shaft or seal.			a. Lubricate properly.	45
	b. Spinner shaft seal is missing or worn.			b. Install or replace the spinner shaft seal.	45
10. Product is collecting on top of the freezer door.			a. The top o-ring on draw valve is improperly lubricated or worn.	a. Lubricate properly or replace the o-ring.	45 / 50
11. Excessive mix leakage from the bottom of door spout.			a. Bottom o-ring on draw valve is improperly lubricated or worn.	a. Lubricate properly or replace the o-ring.	45 / 50

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
12. Excessive mix leakage into the long drip pan.			a. The seal on drive shaft is improperly lubricated or worn.	a. Lubricate properly or replace the seal.	44 / 48
			b. The seal is installed inside-out on the drive shaft.	b. Install correctly.	44 / 48
			c. Inadequate lubrication of the drive shaft.	c. Lubricate properly.	44 / 48
			d. The drive shaft and beater assembly work forward.	d. Call an authorized service technician.	- - -
			e. Worn rear shell bearing.	e. Call an authorized service technician.	- - -
			f. Gear box out of alignment.	f. Call an authorized service technician.	- - -
13. The drive shaft is stuck in the drive coupling.			a. Mix and lubricant collected in drive coupling.	a. Brush clean the rear shell bearing area regularly.	85
			b. Rounded corners of drive shaft, drive coupling, or both.	b. Call an authorized service technician.	- - -
			c. Gear box is out of alignment.	c. Call an authorized service technician.	- - -

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
14. The freezing cylinder walls are scored.	a. Missing or worn front bearing.			a. Install or replace the front bearing.	47
		b. Missing or worn front bearing and beater shoes.		b. Install or replace the front bearing and beater shoes.	50 / 51
		c. Broken freezer door baffle rod.		c. Replace freezer door.	51
			d. Broken beater pins.	d. Replace beater assembly.	45 / 49
			e. Beater assembly is bent.	e. Replace beater assembly.	45 / 49
			f. Gear box is out of alignment.	f. Call an authorized service technician.	- - -
15. The product makes a popping sound when drawn.		a. Draw rate is set too fast.		a. Adjust draw rate of 5 to 7 1/2 oz. (142 g. to 213 g.) of product by weight in 10 seconds.	51
			b. Pump assembled incorrectly.	b. Assemble and lubricate according to instructions in this manual.	52
			c. Freezing cylinder not primed correctly.	c. Drain the freezing cylinder and reprime the machine.	59 / 60
16. No control panel functions with power switch ON.			a. Machine is unplugged.	a. Plug into wall receptacle.	- - -
			b. Circuit breaker OFF or blown fuse.	b. Turn the breaker ON or replace the fuse.	- - -

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
17. The draw valve is not opening.	a. The power switch is off.			a. Place the power switch in the ON position.	34
	b. The shake side is in the STANDBY mode.			b. Cancel the STANDBY mode.	39
	c. A heat cycle is in progress.			c. Wait for the completion of the heat treatment cycle.	32
	d. The menu is displayed, making the flavor select keys inoperative.			d. Exit the menu by moving the cursor arrow to “EXIT” and touching the CAL symbol. This will restore the control keys to their normal function.	70
	e. The draw valve wasn’t aligned with the actuator bracket when the freezer door was installed.			e. Reassemble with the correct alignment. Tighten the handscrews in a criss-cross pattern when installing the freezer door.	47
	f. The draw valve was not lubricated.			f. Lubricate the draw valve and o’rings.	45
	g. The shake actuator assembly is out of alignment or is malfunctioning.			g. Call an authorized service technician.	- - -

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
18. The draw valve is not closing.	a. The draw valve was not aligned with the actuator bracket when the freezer door was installed.			a. Reassemble with the correct alignment. Tighten the handscrews in a criss-cross pattern when installing the freezer door.	47
	b. The draw valve was not lubricated.			b. Lubricate the draw valve and o'rings.	45
	c. The spinner shaft was not lubricated.			c. Lubricate the spinner shaft.	45
	d. The spinner blade became disengaged from the driven spinner when the draw valve was raised.			d. Call an authorized service technician to check the spinner coupling position on the motor.	- - -
	e. The product is too thick.			e. Check that the product temperature is within specification. (See problem "Product Too Thick" on page 94.)	- - -
	f. The shake actuator assembly is out of alignment or is malfunctioning.			f. Call an authorized service technician.	- - -
19. The mix pump will not operate in the PUMP mode.			a. Pump motor is not running.	a. Push the pump reset button.	30

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
20. The mix pump runs constantly in the AUTO mode.		a. Draw valve is not fully closed.		a. Raise draw handle so draw valve is closed all the way.	60
21. Syrup cannot be calibrated or inconsistent calibration readings.	a. The pump tube has collapsed.			a. Replace pump tube.	85
	b. Syrup temperature too cold.			b. Allow the syrup to warm up before using. **Note: Never refrigerate the syrup.** Keep a replacement container near the shake machine location so the syrup temperature can stabilize before use.	72
	c. Thick syrup in bottom of container.			c. Shake well before use.	72
	d. Syrup leak.			d. Inspect syrup system for leaks.	- - -
	e. Syrup lines are not matched with the syrup flavor or are not properly connected.			e. Match the color of the syrup pick-up tube and cap with the correct syrup container. Make sure the tube is properly connected.	88
	f. Plugged syrup line fitting at freezer door connection.			f. Clean the syrup line fitting.	72
	g. The pick-up tube is pinched or kinked.			g. Adjust the line routing so that it is not pinched or kinked.	72

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
21. Syrup cannot be calibrated or has inconsistent calibration readings. *(Continued)*	h. The syrup line is plugged or restricted.			h. Flush and sanitize the syrup lines. Clean the syrup system weekly. Do not attach the short syrup line to the door when the line is not primed with syrup.	87
	i. Air in syrup line.			i. Follow syrup line priming procedure to remove air from line.	72
	j. Air intake line to pump will not hold syrup prime.			j. Lubricate pump tube fitting o-rings. Inspect the intake line for leaks.	86
22. Syrup continues to flow after drawing a shake.	a. Air in syrup line.			a. Follow syrup prime procedure.	72
	b. Duckbill valve damaged.			b. Remove syrup nose fitting and clean. Replace duckbill valve.	87
23. Spinner shaft will not rotate to blend mix and syrup.	a. Flexible coupling is broken.			a. Call an authorized service technician.	- - -
	b. Pin is missing in quick disconnect of spinner coupling.			b. Call an authorized service technician.	- - -
	c. Spinner motor is out on thermal overload.			c. Allow the spinner motor to cool. Check lubrication on the spinner shaft.	45

PROBLEM	SHAKE SIDE PROBABLE CAUSE	SOFT SERVE SIDE PROBABLE CAUSE	EITHER SIDE PROBABLE CAUSE	REMEDY	PAGE REF.
24. Syrup toppings are not hot.		a. Topping heaters are not ON.		a. Select topping heater symbols. Symbols will be lit when heaters are ON.	65
		b. No water is in topping well.		b. Fill to indicating mark.	65
		c. The water is not hot enough.		c. Using a thermometer, check the water temperature in the topping well. It should be 140° F (60 °C).	- - -

Section 9 Parts Replacement Schedule

PART DESCRIPTION	EVERY 3 MONTHS	EVERY 6 MONTHS	ANNUALLY
Scraper Blade-Shake		X	
Scraper Blade-Soft Serve	X		
Drive Shaft Seal	X		
Freezer Door O-Ring-Shake	X		
Freezer Door Gasket-Soft Serve	X		
Front Bearing	X		
Front Beater Shoes-Soft Serve	X		
Draw Valve O-Ring	X		
Spinner Shaft Seal-Shake	X		
Restrictor Cap-Shake	X		
Mix Feed Tube O-Ring	X		
Pump O-Ring	X		
Pump Valve Gasket	X		
Mix Feed Tube Check Ring	X		
Pump Drive Shaft O-Ring	X		
Syrup Valve-Duckbill	X		
Peristaltic Pump Tubes		Inspect & Replace if Necessary	
White Bristle Brush, 3” x 7”		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 3” x 1/2”		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 1-1/2” x 3”		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 1” x 2”		Inspect & Replace if Necessary	Minimum
Black Bristle Brush, 1” x 2”		Inspect & Replace if Necessary	Minimum
Double-Ended Brush		Inspect & Replace if Necessary	Minimum
Yellow Bristle Brush		Inspect & Replace if Necessary	Minimum
Brush Set (3)		Inspect & Replace if Necessary	Minimum

Section 10 Warranty Explanation

Class 103 Parts

The warranty for new equipment Class 103 parts is one year from the original date of unit installation, with a replacement parts warranty of three months.

Class 212 Parts

The warranty for new equipment Class 212 parts is two years from the original date of unit installation, with a replacement parts warranty of twelve months.

Class 512 Parts

The warranty for new equipment Class 512 parts is five years from the original date of unit installation, with a replacement parts warranty of twelve months.

Class 000 Parts

Class 000 parts are considered wear items - no warranty.

Class *** Parts

See warranty explanation on the back of the check-out card.

CAUTION: Warranty is valid only if the required service work is provided by an Authorized Taylor Service Technician.

Note: Taylor reserves the right to deny warranty claims on equipment or parts if a non-approved refrigerant was installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
ACCUMULATOR-COPPER 2”DIA 10”LG	047062	2	103		
AGITATOR A.-MIX HOPPER-20QT-HT	X44797	2	103		
CAP-MAGNET *HT*	044796	2	103		
BEARING-DOOR-FRONT 1.390 OD	055605	1	000		
BEARING-FRONT-SHOE	050348	1	000	SOFT SERVE	
+SHOE-FRONT HELIX *REAR*	050346	1	000		
+SHOE-FRONT HELIX *FRONT*	050347	1	000		
BEARING-REAR SHELL-NICKEL	031324	2	000		
+GUIDE-DRIP SEAL	028992	2	000		
+NUT-BRASS BEARING	028991	2	000		
+O-RING-1/2OD X .070W	024278	4	000		
+WASHER-BEARING LOCK	012864	2	000		
BEATER A.-3.4QT-1 PIN-SUPPORT	X46231	1	103	SOFT SERVE	
+BLADE-SCRAPER-PLASTIC 8-1/8L	046235	2	000		
+CLIP-SCRAPER BLADE 7.00 INCH	046236	2	103		
BEATER A.-7QT-FLUTED BLADE	X50958	1	103	SHAKE	
+BLADE-SCRAPER-FCB 16L	041103	2	000		
BELT-RD 3/16 GREEN	062191-6	1	000	SMALL - MOTOR PULLEY	
BELT-RD 3/16 GREEN	062191-7	1	000	LARGE - AGITATOR POST	
BELT-AX31	041575	1	000	SHAKE SIDE	
BELT-AX33	024396	2	000	SOFT SERVE	
BLADE A.-SPINNER-ALUMINUM-HT	X59331	1	103		
BLOCK-HINGE	058614	4	103		
+PIN-HINGE	058615	4	103		
BLOCK-TERMINAL 3P .25 SPADE	057201	2	103		
BLOCK-TERMINAL 3P-L1,L2,L3	039423	2	103		
BLOCK-TERMINAL 7P GREEN	024156	1	103		
BLOWER A.	X53725-27	1	103		
CLIP-SCREEN-BLOWER	053730	4	103		
HOUSING-BLOWER-6 POLE	053728	1	103		
MOTOR-FAN 208-230V 50/60 HZ	053481-27	1	103		
SCREEN-BLOWER	053729	1	103		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
WHEEL-BLOWER	053726	1	103		
CABINET A.-ULT SYRUP *C602*	X55984	1	103		
CABLE A.-LOW VOLTAGE *C602*	056750	1	103		
CABLE-4 COND-#22 SHIELDED	039309-50	1	103	POWER CABLE IF-UC (BULK P/N R600309)	
CABLE-RIBBON-10C-34"L-DIL/DIL	040040-023	1	103	J3 IF SS to SPEED CONTROL	
CABLE-RIBBON-14C-3"L-SIL/SIL	056864	1	103	DEC PLATE INTERFACE	
CABLE-RIBBON-20C-16"L-DIL/DIL	040040-049	1	103	J9 IF Shake to J7 UVC	
CABLE-RIBBON-20C-17"L-DIL/DILR	040040-013	2	103	J12 IF Ss TO J11 IF Shake, J12 IF Shake to J2 UVC	
CABLE-RIBBON-50C-20"L-DIL/DIL	040040-011	2	103	J2 IF Ss to J11 UVC, J2 IFShake to J10 UVC	
CABLE-USB	056785	1	103	UVC TO DEC PLATE INTERFACE	
CASTER-4" SWV 3/4-10 STM	044106	4	103		
CONTROL-TOUCHPAD				SEE PLATE-DEC	
COMPRESSOR AHA2490ZXF-AH556RF	047519-33F	1	512	SOFT SERVE	
COMPRESSOR AHA7513ZXF-AH245RF	047520-33F	1	512	SHAKE	
CONDENSER-AC 12LX18HX3.12T-5RW	055813-1	1	103	LEFT-SHAKE SIDE	
CONDENSER-AC 12LX18HX3.12T-5RW	055813-2	1	103	RIGHT-SOFT SERVE	
CONTROL-SPEED-MOTOR	056530	1	103		
COVER-HOPPER *BLACK*	053809-1	2	103		
+PIN-RETAINING-HOPPER COVER	043934	2	103		
COVER A.-SENSOR *C602*	X56882	1	103	PORTION CONTROL	
COUPLING A.-DRIVE-SPINNER	X20329	1	103		
COUPLING A.-TORQUE-SHAKE*4SPR*	X54722	1	103		
COUPLING-TORQUE-DRIVE TTS	054723	1	103		
COUPLING-TORQUE-LOAD-SQ *TTS*	054724	1	103		
LABEL-IDENTIFICATION-GREEN	049285-GRN	1	000		
PIN-COUPLING-TORQUE	039453	4	103		
PIN-STOP-TORQUE COUPLING .792	054725	4	103		
SCREW-5/16-18X3/8 ALLEN SET	025376	2	000		
SCREW-SHOULDER 3/16DX1/2L-SS	039455	4	000		
SPRING-3/8 ODX3/16 IDX1L-GREEN	039454	4	103		
COUPLING-DRIVE 3/4 HEX X 1-7/8	012721	1	103		
COUPLING-FLEXIBLE W/SCREWS	020108	1	103		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
DECAL-INSTR-CLEAN-DAILY C606	059712	1	000		
DECAL-INSTR-CLEAN-WEEKLY C606	059713	1	000		
DECAL-SET OF 4 COLORED FLAVORS	022105	1	000		
DECAL-SYR COMPART-ROMANCE COMB	021571	1	000		
DECAL-TROUBLESHOOT	038374	1	000		
DEFLECTOR-BLOWER EXHAUST	047912	1	103		
DEFLECTOR-TORQUE COUPLING	054698	1	000		
DIAGRAM-WIRING *C602*	059480-33	1	000	2/17/04 & UP REPLACES 056007-33	
DOOR A.-CABINET *C602*	X58607	2	103		
+ LATCH-CABINET	062178	2	103		
DOOR A.-W/BAFFLE *C602*SERVICE	X57332-SER	1	103	SOFT SERVE	
+GASKET-DOOR HT 4”-DOUBLE	048926	1	000	SOFT SERVE	
+HANDLE A.-DRAW-WELDED *C602*	X56421-1	1	103		
+PIN-HANDLE-SS *C602*	055819	1	103		
+SCREW-ADJUSTMENT-5/16-24 *602*	056332	1	103		
+O-RING-1/4 OD X .070W 50 DURO	015872	1	000		
+VALVE A.-DRAW *C602*	X55820	1	103		
+O-RING-7/8 OD X .103W	014402	3	000		
DOOR-MACHINED-TTS SHAKE*BLACK*	X55825SER2	1	103	SHAKE	
+O-RING-6 IN ODX5 3/4 IDX 1/8	033493	1	000	DOOR GASKET	
+RETAINER-SYRUP VALVE *TTS*	054554	4	000		
+VALVE A.-DRAW *C602*	X57169	1	103		
+O-RING-DRAW VALVE-SHAKE	020571-1	2	000		
+SEAL-SPINNER SHAFT	036053	1	000		
DRYER-FILTER-HP62-3/8 X 1/4S	048901	2	000		
FASTENER-CLIP 1/4-20 U-TYPE	045865	16	000	PANELS	
FILTER-AIR-18.00LX13.50HX.70W	052779-3	2	000		
FILTER-CORCOM 6EH1	040140-001	1	103		
FITTING A.-SYRUP JUG TTS 36”	X53353-BLU	1	103		
TUBE A.-SYRUP PICK UP	X53175	1	103		
O-RING-1/2OD X .070W	024278	1	000		
FERRULE-.625 ID NP BRASS	053036	2	000		
CAP-ULTIMATE SYRUP	053040-BLU	1	000		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
HOSE-BEVERAGE 3/8"ID X 5/8"OD	053052-36	1	000		
FITTING-PERISTALTIC PUMP	054526	1	103		
FITTING A.-SYRUP JUG TTS 36"	X53353-BRN	1	103		
TUBE A.-SYRUP PICK UP	X53175	1	103		
O-RING-1/2OD X .070W	024278	1	000		
FERRULE-.625 ID NP BRASS	053036	2	000		
CAP-ULTIMATE SYRUP	053040-BRN	1	000		
HOSE-BEVERAGE 3/8"ID X 5/8"OD	053052-36	1	000		
FITTING-PERISTALTIC PUMP	054526	1	103		
FITTING A.-SYRUP JUG TTS 36"	X53353-RED	1	103		
TUBE A.-SYRUP PICK UP	X53175	1	103		
O-RING-1/2OD X .070W	024278	1	000		
FERRULE-.625 ID NP BRASS	053036	2	000		
CAP-ULTIMATE SYRUP	053040-RED	1	000		
HOSE-BEVERAGE 3/8"ID X 5/8"OD	053052-36	1	000		
FITTING-PERISTALTIC PUMP	054526	1	103		
FITTING A.-SYRUP JUG TTS 36"	X53353-WHT	1	103		
TUBE A.-SYRUP PICK UP	X53175	1	103		
O-RING-1/2OD X .070W	024278	1	000		
FERRULE-.625 ID NP BRASS	053036	2	000		
CAP-ULTIMATE SYRUP	053040-WHT	1	000		
HOSE-BEVERAGE 3/8"ID X 5/8"OD	053052-36	1	000		
FITTING-PERISTALTIC PUMP	054526	1	103		
FITTING-PANEL MOUNT QD .250ID	056674	4	103		
FUSE-4AMP-IN LINE-NON DELAY	062224	1	000		
+HOLDER-FUSE-IN LINE-TYPE HLR	045606	1	103		
FUSE-12 AMP-IN LINE-NON DELAY	062431	1	000		
FUSE-15 AMP-IN LINE-NON DELAY	045293	2	000		
GEAR A.*REDUCER 4.21:1	021286-SER	2	212		
GEAR A.*REDUCER-AGITATOR	047988	1	103		
GROMMET-VALVE-SPINNER *C602*	056704	1	000		
GUIDE A.-DRIP PAN CENTER*C602*	X55972	1	103	FRONT PANEL	
GUIDE A.-DRIP PAN-MIX PUMP	X48228	2	103	MIX PUMPS	

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
GUIDE A.-DRIP PAN-RIGHT *C602*	X55982	1	103	SOFT SERVE	
GUIDE A.-DRIP PAN-LEFT *C602*	X55983	1	103	SHAKE	
GUIDE-FILTER*444*632S*(8)754AC	053784	2	103		
HEATER A.-GLYCOL-4500 W-PRTL	X47395-SER	1	103		
THERMOSTAT-HI LIMIT OPEN 200 F	035786	1	103		
HOLDER A.-SENSOR-ADJUSTABLE	X55980	1	103		
BRACKET A.-SENSOR *C602*	X56341	1	103		
HOLDER-MOUNTING-SENSOR PYROELE	056503	1	103		
NUT-5/16-18 LOCK SS	043072	1	000		
SCREW-10-32X9/16 DOG PT SET	038981	2	000		
SCREW-ADJUSTMENT-5/16-18	051574	1	103		
SLEEVE-SENSOR-PYROELECTRIC	038982	1	000		
HOLDER-CUP-SHAKE-3.906 DIA	056008	1	103		
+CLIP-SPRING-CUP HOLDER	055192	2	103		
HOUSING A.-AGITATOR *LONG*	X51661	1	103		
+MAGNET A.-AGITATOR-INNER	X41733	1	103		
+SEAL-OIL	046124	2	000		
+SCREW-8-32X3/16 ALLEN SET	006812	2	000		
HOUSING A.-AGITATOR *SHORT*	X51664	1	103		
+MAGNET A.-AGITATOR-INNER	X41733	1	103		
+SEAL-OIL	046124	2	000		
+SCREW-8-32X3/16 ALLEN SET	006812	2	000		
JACK A.-FLAVORBURST *C706*	X56353	1	103		
JAR-SYRUP*PLASTIC*SHALLOW	036573	2	103		
JAR-SYRUP*STAINLESS*SHALLOW	036574	2	103		
KIT A.-PERISTALTIC PUMP TUBE	X54979	1	000		
LABEL-1/4 X 1-1/2 LONG-BROWN	022710	4	000		
LABEL-1/4 X 1-1/2 LONG-DK BLUE	022708	4	000		
LABEL-1/4 X 1-1/2 LONG-RED	022707	4	000		
LABEL-1/4 X 1-1/2 LONG-WHITE	022709	4	000		
LABEL-CAUTION-AGITATOR	045191	2	000		
LABEL-CAUTION-BTR STRT G3	039897	1	000		
LABEL-CAUTION-GRD-PERM-ENG/SP	032164	1	000		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
LABEL-CAUTION-OVERHEAT-ROMANCE	030995	1	000		
LABEL-DOOR-MOVE PART	032749	1	000		
LABEL-OVERLOAD SETTING	045384	1	000		
LABEL-RESET-MIX PMP	022723	2	000		
LABEL-RESET-MIX PMP	044452	2	000		
LABEL-SW-POWER-OFF/ON-SYMBOLS	052632	1	000		
LABEL-WARN-COVER	051433	5	000		
LABEL-WARN-LOCK-SHK-ENG/SPN	053760	1	000		
LATCH-CABINET	062178	2	nnn		
LID-SYRUP JAR	042706	2	NNN		
LINE A.-SYRUP DOOR *C602*	X59304	4	103	TO SHAKE DOOR/WIDE SLOT SYRUP NOSE	
FERRULE-.650 ID NP BRASS	029834	8	000		
FITTING-BARB Q.D. .250 ID	056675	4	103		
FITTING-SYRUP ELBOW	056651	4	103		
FITTING-SYRUP NOSE .075 SLOT	056649	4	103		
O-RING-11MM ID X 2MM W GREEN	053890	4	000		
TUBE-NYLOBRADE 3/8IDX5/8OD	500038-9	4	000		
VALVE-CHECK-DUCKBILL	500598	4	000		
LINE A.-SYRUP BLUE *C602*	X56687	1	103	STAINLESS	
LINE A.-SYRUP BROWN *C602*	X56684	1	103	STAINLESS	
LINE A.-SYRUP RED *C602*	X56685	1	103	STAINLESS	
LINE A.-SYRUP WHITE *C602*	X56686	1	103	STAINLESS	
MAN-OPER C606	059714-M	1	000		176
MOTOR A.-SPINNER W/PLUG	X35584SER2	1	103		
MOTOR-SPINNER-1/8 HP-3250 RPM	035341-27	1	103		
CAPACITOR-RUN 10UF/370V	033047	1	103		
MOTOR-1.0 HP	013102-33	1	212	SHAKE	
MOTOR-1.5 HP	021522-33	1	212	SOFT SERVE	
MOTOR-AGITATOR	047987-27	1	103		
+CAPACITOR-RUN .8UF/400V	039482	1	103		
MOTOR-GEAR ULTIMATE SYRUP	058725	4	103		
MOTOR-REDUCER 108RPM-SHK-HT	044723-27	1	212	SHAKE	
+OVERLOAD-TI#2BM-28B0R-KG16-68	042005-34	1	103		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
+RELAY-MTR START TI#4CR-2-645	042007-34	1	103		
+NUT-OVERLOAD RESET	045026	1	000		
MOTOR-REDUCER 32 RPM-HPR PUMPM	036955-34	1	212	SOFT SERVE	
+CAPACITOR-START 47-56UF/220TO	037251-34	1	103		
+OVERLOAD-TI #2BM-20V9R-KK20-71	044464	1	103		
+RELAY-MTR START TI#4CR-1-625	039725-27	1	103		
+NUT-OVERLOAD RESET	045026	1	000		
NUT-STUD-BLACK-1.00	055989	8	103		
PAIL-MIX 10 QT.	013163	1	000		
PAN-DRIP 19-1/2 LONG	035034	1	103	FRONT PANEL	
PAN-DRIP-REAR *C602*	X56003	2	103	MIX PUMPS	
PAN-DRIP-SIDE *C602*	X56005	2	103	SIDE PANEL	
PANEL-REAR-LOWER *C602*	055959	1	103		
PANEL-REAR-UPPER *C602*	055958	1	103		
PANEL-SIDE LEFT *C602*	055957	1	103		
PANEL-SIDE RIGHT *C602*	055950	1	103		
PANEL-SYRUP CABINET-BACK*C602*	056387	1	103		
PANEL A.-FRONT *C602*	X55977	1	103	UPPER	
PANEL A.-FRONT *C602*	X55981	1	103	LOWER, INCLUDES SYRUP RAIL	
CONTROL-LIMIT MANUAL RESET 450	077951	2	103		
HEATER-STRIP-175W-240V	042782	2	103		
LABEL-ADJ TEMP-SYMBOL	030994	2	000		
LABEL-INST-SYRUP LABEL RESET	055810	2	000		
PLUG-DRAIN-WYOTT	023953-5	3	103		
THERMOSTAT-ADJ-SNAP ACTING	049993	2	103		
PCB A.-PYRO *C602*	X59073-SER	1	212	SENSOR	
PCB A.-INTERFACE-HT-SH-C602	X59076-SER	1	212		
PCB A.-PERSONALITY C602 SHAKE	X59072-SER	1	212		
PCB A.-HEAT TREAT INTF BASE-UK	X53451-SER	1	212		
PCB A.-INTERFACE-HT-SS-UK	X53453-SER	1	212		
PCB A.-PERSONALITY-HT-SS	X46904-SER	1	212		
PCB A.-HEAT TREAT INTF BASE-UK	X53451-SER	1	212		
PCB A.-INTERFACE *C602*	X55960-SER	1	212	DEC PLATE	

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
PCB A.-UVC3	X59210-SER	1	212	K3104504/UP	176
CONTROL-UVC3 SURFACE MOUNT	059189-SER	1	212		176
CHIP-SOFTWARE *C602* CS	X40829	1	103		176
PLATE-DEC *C602*	056131	1	103	INCLUDES TOUCHPAD CONTROL	
PROBE-THERMISTOR-HOPPER-2% TOL	039470-BLK	3	103		
PROBE-THERMISTOR-BARREL-2% TOL	038061-BLK	2	103		
PROBE A.-MIX LOW-HT	X42077	2	103		
DISC-PROBE *SQ HOLE*	030965	2	103		
SPACER-PROBE *SQ HOLE*	030966	2	103		
PROBE A.-MIX OUT-SQUARE HOLE	X41348	2	103		
SPACER-PROBE-SQUARE HOLE-7/8	041346	2	103		
SPACER-PROBE-ROUND HOLE-5/8DIA	041347	2	103		
PULLEY-AGT DR-1.910PDX5/16 THD	036210	3	103	AGITATOR DRIVE	
PULLEY-AGT MTR-1.910PDX3/8BORE	042063	1	103	AGITATOR MOTOR	
SCREW-8-32X1/4 ALLEN SET	043603	2	000		
PULLEY-2AK22 X .625-.6265	016403	1	103	SOFT SERVE MOTOR	
PULLEY-2AK74-5/8	027822	1	103	SOFT SERVE GEAR	
PULLEY-AK25-5/8	019153	1	103	SHAKE MOTOR	
PULLEY-AK64-5/8	007538	1	103	SHAKE GEAR	
PUMP A.-MIX SIMPLIFIED SHAKE	X57028-10	1	103	SUFFIX = VALVE CAP AIR ORIFICE SIZE	
ADAPTOR-MIX INLET *SHAKE*BLUE*	054944	1	103		
CAP-VALVE BODY SHAKE	056873-10	1	103	TRIPLE THICK SHAKE OVERRUN	
CLIP-RETAINER-MIX PUMP	044641	1	103		
CYLINDER A.-PUMP HOPPER SHAKE	057944	1	103		
O-RING-2-1/8 OD X .139W-#225	020051	2	000		
PIN A.-RETAINING	X55450	1	103		
PIN-COTTER-HAIRPIN-1/8DIA	044731	1	103		
PISTON-PUMP-SIMPLIFIED	053526	1	103		
PUMP A.-MIX SIMPLIFIED S.S.	X57029-12	1	103	SUFFIX = VALVE CAP AIR ORIFICE SIZE	
ADAPTOR-MIX INLET*SOFT/SER*RED	054825	1	103		
CAP-VALVE BODY SS	056874-12	1	103	STD. ORIFICE SIZE FOR USA & CANADA	
CLIP-RETAINER-MIX PUMP	044641	1	103		
CYLINDER A.-PUMP HOPPER S.S.	057943	1	103		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
O-RING-2-1/8 OD X .139W-#225	020051	2	000		
PIN A.-RETAINING	X55450	1	103		
PIN-COTTER-HAIRPIN-1/8DIA	044731	1	103		
PISTON-PUMP-SIMPLIFIED	053526	1	103		
PUMP A.-SYRUP-HEATED-BRN	X53800-BRN	1	103		
PLUNGER A.-BROWN	X36576-BRN	1	103		
PUMP A.-SYRUP HEATED *SHALLOW*	X53798-SER	1	103		
LID	036579	1	103		
NUT-LOCK-SYRUP PUMP	039680	1	000		
PUMP A.-SYRUP-HEATED-TAN	X53800-TAN	1	103		
PLUNGER A.-TAN	X36576-TAN	1	103		
PUMP A.-SYRUP HEATED *SHALLOW*	X53798-SER	1	103		
LID	036579	1	103		
NUT-LOCK-SYRUP PUMP	039680	1	000		
PUMP-GLYCOL-1/8NPT-1650 RPM	041785	1	112		
BOOT-PUMP-GLYCOL	042131	1	000		
PUMP-PERISTALTIC	052916	4	103		
CAP-MOTOR-PUMP-PERISTALTIC	055018	4	000		
RELAY-3 POLE-20A-208/240 50/60	012725-33	2	103		
RELAY-DPDT 20A-12VDC	077164-02	2	103		
RELAY-DPDT-24VAC-30A@277V	054703-03	3	103		
RELAY-SPST-30 A-240 V	032607-27	1	103		
SENSOR A.-EVC-SLUSH-6” *345-6*	X44951	1	103		
SENSOR A.-PYROELECTRIC-6”L	X59268	1	103		
SHAFT A.-DRIVE-MIX PUMP-HOPPER	X41947	2	103		
CRANK-DRIVE-HOPPER MIX PUMP	039235	2	103		
O-RING 1/2 ID X .139W	048632	4	000		
SHAFT-DRIVE-MIX PUMP-HOPPER	041948	2	103		
O-RING-1-3/4 OD X .139W	008904	2	000		
SHAFT-BEATER*7QT FLUTED BLADE	050985	1	103	SHAKE	
+SEAL-DRIVE SHAFT	032560	1	000		
SHAFT-BEATER	032564	1	103	SOFT SERVE	
+SEAL-DRIVE SHAFT	032560	1	000		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
SHIELD-SPLASH-WIRE-19-3/4 L	033813	1	103		
SHELF-SYRUP *C602*	056016	1	103		
SHELL A.-INSULATED *C602*	X62257	1	512	K4070000 & Up	
+STUD-NOSE CONE *C602*	055987	8	103		
SHELL A.-INSULATED *C602*	X62257-SER	1	512	K406000 & Prior	
+STUD-NOSE CONE *C602*	055987	8	103		
SHIELD-PYROELECTRIC SENSOR	039096	1	103		
RACK-SYRUP CABINET DOOR	059144	2	103		
SANITIZER KAY-5 CASE 125 PCKTS	041082	1	000		
SHROUD-FRONT *C602*	055944	1	103		
SHROUD-REAR *C602*	055943	1	103		
SHROUD-TOP *C602*	056504	1	103		
SLEEVE A.-MIX PUMP *HT*MCD	X44761	2	103		
NUT-PUMP SLEEVE *8751*HT*	036933	2	000		
MOUNT-MOTOR	036934	2	103		
STARTER-3 PHASE-3 TO 5 AMP	041950-33J	2	103		
SWITCH A.-DRAW *C606*	X33322-SP1	1	103		
ARM A.-DRAW *606*	X59431	1	103		
BRACKET A.-SWITCH *C606*	X59432	1	103		
E-RING 3/16 .335 O.D.	049178	1	000		
NUT-4-40 HEX -PLATED	038623	2	000		
PIN-PIVOT	015478	1	103		
SCREW-4-40X1 RD HD STEEL-ZP	028890	2	000		
SPRING-RETURN R.	023488	1	103		
SWITCH-LEVER-SPDT-10A-125-250V	028889	2	103		
+COVER-DRAW VALVE ACTUATOR	062207	2	103		
SPINNER *8663*	034054	1	103		
SWITCH-PRESSURE 440 PSI-SOLDER	048230	2	103		
SWITCH-REED*DOOR INTERLOCK*68”	056771	1	103	SHAKE	
SWITCH-REED *DOOR INTERLOCK*97	059071	1	103	SOFT SERVE	
SWITCH-TOGGLE-DPDT*VDE APPROVD	054809	1	103	DEC PLATE	
+GUARD-POWER SWITCH	034830	1	103	FRONT PANEL	
TANK-GLYCOL 1.5QT-PLASTIC	047314	1	103		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
TRAY A.-DRIP-SYRUP CABINET	X56006	1	103		
TRAY-DRIP-19-5/8 L X 4-7/8	033812	1	103		
TRAY-PARTS-PUMP-SIMPLIFIED	056525	2	000		
TRAY-PARTS-SS SIDE C602	059087	1	000		
TRAY-PARTS-SHAKE SIDE C602	059088	1	000		
TRIM-CORNER-REAR-L *C602*	056693	1	103		
TRIM-CORNER-REAR-R *C602*	056692	1	103		
TRANS.-CONT.-32VA 120/200/240V	054834	1	103		
TRANS.-CONT.-80VA 230/24V	059993	1	103	REPLACED 053072 TRANS.-CONT. 10/27/04	
TUBE A.-FEED TUBE-SHK *C602*	X55973	1	103	SHAKE	
+RING-CHECK-FEED-TUBE	056524	1	000		
+O-RING-11/16ODX.103W-RED	016132	2	000		
TUBE A.-FEED TUBE-SS *C602*	X55974	1	103	SOFT SERVE	
+RING-CHECK-FEED-TUBE	056524	1	000		
+O-RING-11/16ODX.103W-RED	016132	2	000		
TUBE-VINYL 1/4ID X 1/16WALL	R30312	7.5 FT	000	SYRUP LINES	
VALVE A.-DISPENSING *C602*	X62343	1		J4110000 & Up	
BRACKET-COUPLING-ACTUATOR	056620	1			
BUMPER-RECESSED	057910	1			
GUIDE-ACTUATOR *C602*	062199	1			
MOUNT A.-SPINNER	X62342	1			
NUT-1/4-20 MF LOCK	017523	2			
SCREW-1/4-20X1-1/4MF HEX CAP	024351	1			
SCREW-1/4-20X3/4 SHC*LOW HD	057911	1			
SOLENOID-DRAW VALVE-SH *C602	059462	1			
VALVE A.-DISPENSING *C602*	X57906-SER	1	103	J4100000 & Prior	
BRACKET-COUPLING-ACTUATOR	056620	1	103		
BUMPER-RECESSED	057910	1	103		
GUIDE-ACTUATOR	062199	1	103		
MOUNT A.-SPINNER	X62342	1	103		
NUT-1/4-20 MF LOCK	017523	2	000		
SCREW-1/4-20X1-1/4MF HEX CAP	024351	1	000		
SCREW-1/4-20X3/4 SHC*LOW HD	057911	1	000		

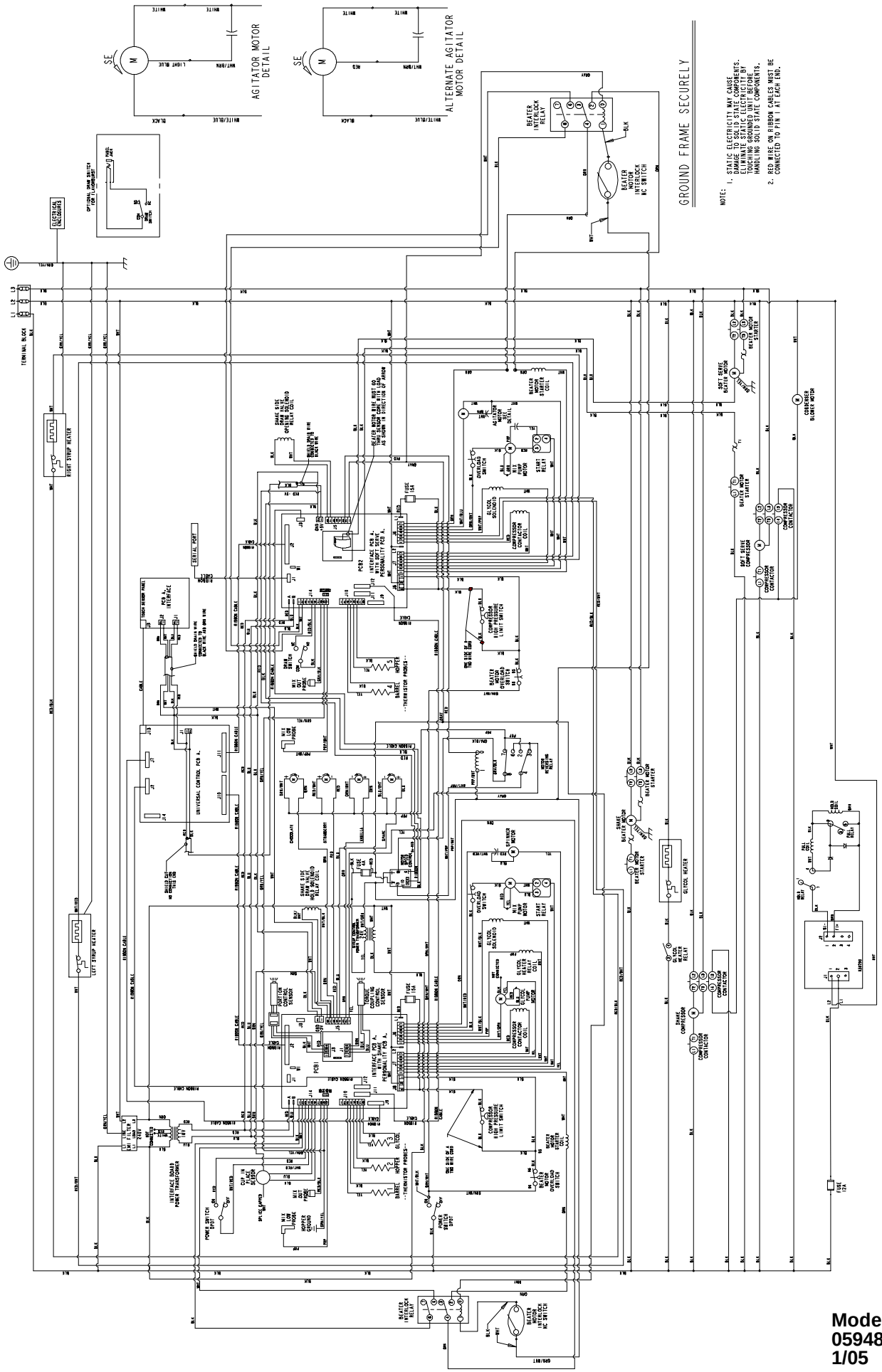
DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
SCREW-1/4-20X5/8 MF HEX CAP	017522	2	000		
SOLENOID-DRAW VALVE-SH *C602	059462	1	103		
VALVE-ACCESS-1/4MFL X 3/8ODSDR	053565	4	103		
VALVE-EXP-AUTO-1/4S X1/4 FPT	046365	2	103		
+BOOT-VALVE-EXPANSION	050900	2	000		
VALVE-SOLENOID 3-W 1/4FPT 240V	037954-27	2	103	GLYCOL HEATER	
ACCESSORIES					
BRUSH A.-PACKAGE-HT	X44127	1	000		
BRUSH-REAR BRG 1”D X 2”LG X	013071	1	000		
BRUSH-DBL END-PUMP & FEED TU	013072	1	000		
BRUSH-DRAW VALVE 1”OD X 2”X1	013073	1	000		
BRUSH-DRAW VALVE 1-1/2”OD X	014753	1	000		
BRUSH-MIX PUMP BODY-3” X 7”	023316	1	000		
BRUSH-1/2” DIA	033059	1	000		
BAG-POLY 12 X 24 2 MIL	039093	1	000		
BRUSH-END-DOOR-SPOUT-SS-HT	039719	1	000		
CHART-BRUSH KIT-HT	044127	1	000		
BRUSH-SET LVB	050103	1	000		
BRUSH-PUMP SPOUT *MC13*	054068	1	000		
KIT A.-ACCESSORY *C602*	X56001	1	000		
CAP A.-VALVE-DRAW-INSULATED	X54704	1	103		
DECAL-MAG-CLOSING CHECK	044309	1	000		
KIT A.-PERISTALTIC PUMP TUBE	X54978	1	000		
O-RING-1/2OD X .070W	024278	2	000		
TOOL-O-RING REMOVAL-FREEZER	048260-WHT	1	000		
TUBE-PUMP-PERISTALTIC	054514	1	000		
O-RING-1-11/16 OD X.139W	041923	1	000		
TOOL-O-RING REMOVAL-FREEZER	048260-WHT	1	000		
TOOL-SEAL INSTALL-REMOVE	035460	1	000		
TOOL-SHAFT-DRIVE-PUMP-HOPPER	057167	1	000		
KIT A.-TOOL BOX 1SPT TTS	X49463-75	1	000		
KIT A.-TUNE UP-C602	X49463-59	1	000		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
KIT A.-DRAW VALVE *SHAKE C602*	X56200-12	1	000		
O-RING-DRAW VALVE-SHAKE	020571-1	2	000		
CAP-RESTRICTOR	033107	1	000		
SEAL-SPINNER SHAFT	036053	1	000		
KIT A.-DOOR/BARREL*SHAKE C602	X56200-13	1	000		
SEAL-DRIVE SHAFT	032560	1	000		
O-RING-6 IN ODX5 3/4 IDX 1/8	033493	1	000		
O-RING-1-11/16 OD X.139W	041923	1	000		
O-RING-11MM ID X 2MM W GREEN	053890	4	000		
BEARING-DOOR-FRONT 1.390 OD	055605	1	000		
KIT A.-DOOR/BARREL SS C602	X56200-14	1	000		
O-RING-7/8 OD X .103W	014402	3	000		
SEAL-DRIVE SHAFT	032560	1	000		
SHOE-FRONT HELIX *REAR*	050346	1	000		
SHOE-FRONT HELIX *FRONT*	050347	1	000		
BEARING-FRONT-SHOE	050348	1	000		
GASKET-DOOR HT 4”-DOUBLE	048926	1	000		
KIT A.-PUMP-SIMPLIFIED SS/SHK	X56200-10	2	000		
GASKET-SIMPLIFIED PUMP VALVE	053527	2	000		
O-RING 1/2 ID X .139W	048632	4	000		
O-RING-11/16ODX.103W-RED	016132	4	000		
O-RING-1-3/4 OD X .139W	008904	2	000		
O-RING-2-1/8 OD X .139W-#225	020051	4	000		
RING-CHECK-FEED-TUBE	056524	2	000		
KIT A.-SYRUP VALVE TTS	X56200-15	1	000		
O-RING-.441 OD X .070W	500205	4	000		
O-RING-11MM ID X 2MM W GREEN	053890	4	000		
VALVE-CHECK-DUCKBILL	500598	4	000		
TOOL-O-RING REMOVAL-FREEZER	048260-WHT	1	000		
KIT A.-TOPPING PUMP SPARES	X53795	1	000		
BRUSH-1/2” DIA	033059	1	000		
BRUSH-PUMP SPOUT *MC13*	054068	1	000		
O-RING-1 OD X .103W	048148	2	000		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
O-RING-1-5/16 OD X.103W	048149	2	000		
O-RING-9/16 OD X .103W	016369	2	000		
SEAL A.	X33057	2	000		
WASHER-NYLON	032760	2	000		
KIT A.-SYRUP PLUG KIT TTS	X58474	1	000		
TOOL-SEAL INSTALL-REMOVE	035460	1	000		
PLUG-SYRUP PORT TTS	053867	4	000		
O-RING-11MM ID X 2MM W GREEN	053890	4	000		
CUP-DIVIDED SYRUP	017203	1	000		
LADLE-1 OZ-120D BEND IN HAND	033637-1	2	000		
BOTTLE-WASH-PLASTIC	044818	1	000		
LUBRICANT-TAYLOR HI PERF-4 O	048232	1	000		
MSDS-LUBRICANT HI PERFORMANC	048232MSDS	1	000		
TOOL-SHAFT-DRIVE-PUMP-HOPPER	057167	1	000		
BOX-TOOL 15 INCH PLASTIC	058669	1	000		
SANITIZER KAY-5 CASE 125 PCKTS	041082	1	000		
50HZ					
BELT-AX31	041575	1	000	SHAKE	
BELT-AX34	025729	2	000	SOFT SERVE	
BLOCK-TERMINAL 4P-L1,L2,L	039424	2	103		
BLOCK-TERMINAL 7P GREEN	024156	2	103		
CAP-VALVE BODY SHAKE	056873-12	1	103	INCLUDED WITH ACCESSORIES	
CAP-VALVE BODY SHAKE	056873-16	1	103	INCLUDED WITH ACCESSORIES	
CAP-VALVE BODY SS	056874-12	1	103	INCLUDED WITH ACCESSORIES	
CAP-VALVE BODY SS	056874-16	1	103	INCLUDED WITH ACCESSORIES	
COMPRESSOR AHA2490ZXG-AH5	047519-62F	1	512	SOFT SERVE	
COMPRESSOR AHA7513ZXG-AH2	047520-62F	1	512	SHAKE	
CONNECTOR-PROGRAMING SHUNT	040084-001	1	000	OPTIONAL TANKS	
DECAL-SET OF 4 SYRUP FLAV	021523	1	000		
DIAGRAM-WIRING *C602*	059480-58	1	000		
HOLDER A.-LID *5472*	X42811	3	103		
HOLDER-CUP-SHAKE-EUROPE	038985-1	1	103		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
LINE A.-SYRUP *C602*	X58450	4	103	SYRUP IN BAG	
TUBE-VINYL 3/16ID X 1/16 WAL	020940-8	1	000		
O-RING-1/2OD X .070W	024278	1	000		
FERRULE-.625 ID NP BRASS	053036	2	000		
HOSE-BEVERAGE 3/8”ID X 5/8”O	053052-36	1	000		
FITTING-PERISTALTIC PUMP	054526	1	103		
COUPLING-3/8 BARBED FEMALE	058451	1	103		
COUPLING-1/4 BARBED MALE	058452	1	103		
LINE A.-SYRUP DOOR *C602*	X59304	4	103	TO SHAKE DOOR/ NARROW SLOT SYRUP NOSE	
FERRULE-.625 ID NP BRASS	053036	2	000		
O-RING-11MM ID X 2MM W GREEN	053890	1	000		
FITTING-SYRUP NOSE .075 SLOT	056649	1	103		
FITTING-SYRUP ELBOW	056651	1	103		
FITTING-BARB Q.D. .250 ID	056675	1	103		
TUBE-NYLOBRADE 3/8IDX5/8OD	500038-9	1	000		
VALVE-CHECK-DUCKBILL	500598	1	000		
MOTOR-1.0 HP	013102-35	1	212	SHAKE	
MOTOR-1.5 HP	021522-35	1	212	SOFT SERVE	
MOTOR-REDUCER 108RPM-SHK-	044723-34	1	212	SHAKE	
PULLEY-2AK27 X .625-.6265	011545	1	103	SOFT SERVE MOTOR	
PULLEY-AGT DR-1.690PDX51	045717	1	103		
PULLEY-AGT DR-1.910PDX51	036210	2	103		
PULLEY-AGT MTR-2.110PDX3	045718	1	103		
PULLEY-AK30 X 58	033559	1	103	SHAKE MOTOR	
PUMP A.-MIX SIMPLIFIED SHAKE	X57028-14	1	103	SUFFIX = VALVE CAP AIR ORIFICE SIZE	
ADAPTOR-MIX INLET *SHAKE*BLUE*	054944	1	103		
CAP-VALVE BODY SHAKE	056873-14	1	103		
CLIP-RETAINER-MIX PUMP	044641	1	103		
CYLINDER A.-PUMP HOPPER SHAKE	057944	1	103		
O-RING-2-1/8 OD X .139W-#225	020051	2	000		
PIN A.-RETAINING	X55450	1	103		
PIN-COTTER-HAIRPIN-1/8DIA	044731	1	103		

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
PISTON-PUMP-SIMPLIFIED	053526	1	103		
PUMP A.-MIX SIMPLIFIED S.S.	X57029-14	1	103	SUFFIX = VALVE CAP AIR ORIFICE SIZE	
ADAPTOR-MIX INLET*SOFT/SER*RED	054825	1	103		
CAP-VALVE BODY SS	056874-14	1	103		
CLIP-RETAINER-MIX PUMP	044641	1	103		
CYLINDER A.-PUMP HOPPER S.S.	057943	1	103		
O-RING-2-1/8 OD X .139W-#225	020051	2	000		
PIN A.-RETAINING	X55450	1	103		
PIN-COTTER-HAIRPIN-1/8DIA	044731	1	103		
PISTON-PUMP-SIMPLIFIED	053526	1	103		
STARTER-3 PH 1.4 TO 2.3A	041950-33G	1	103		
STARTER-3 PHASE-2.0 TO 3.	041950-33H	1	103		
TANK-SYRUP 4QT. PSD	056673	4	103	OPTIONAL TANKS	
+COVER-SYRUP TANK	055432	4	103		
+O-RING-3.437 ID X .275 W	016037	4	000		
TRAY A.-SYRUP *C602*	X59143	1	103	O-RING-3.437 ID X .275 W	



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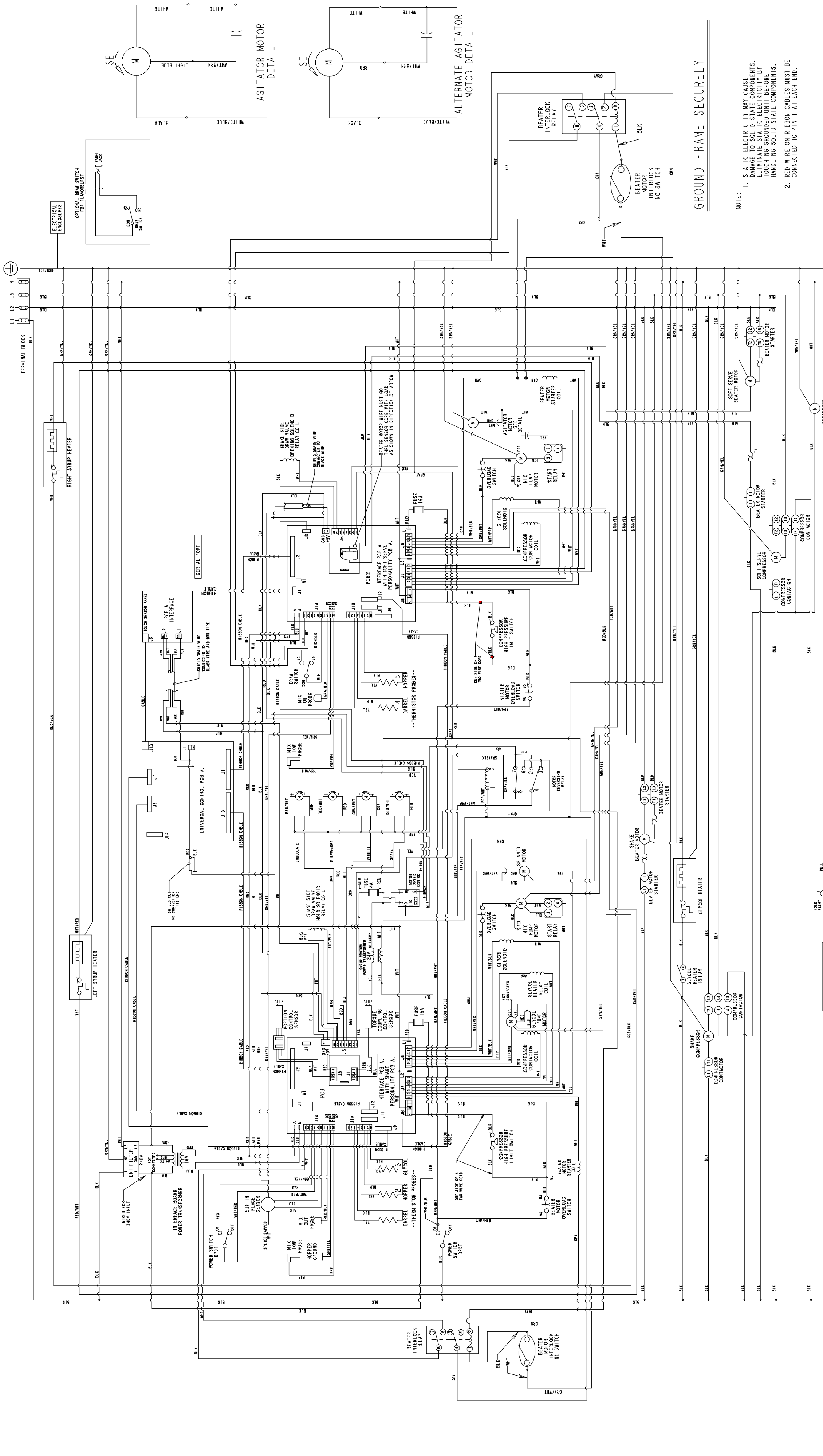
059480-33
1/05



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059480-58
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