

Model H60

Shake Freezer

Operating Instructions

055165-M



**6/01/01 (Original Publication)
(Updated 9/1/10)**

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

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055165-M



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

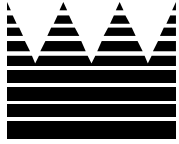


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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

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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. Failure to follow this instruction may result in serious electrical shock.

Water Connections (Water Cooled Units Only)

An adequate cold water supply must be provided with a hand shut-off valve. On the underside rear of the base pan, two 3/8" I.P.S. water connections for inlet and outlet have been provided for easy hook-up. 1/2" inside diameter water lines should be connected to the machine. (Flexible lines are recommended, if local codes permit.) Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the automatic water valve. There will be only one water "in" and one water "out" connection. **DO NOT** install a hand shut-off valve on the water "out" line! Water should always flow in this order: first, through the automatic water valve; second, through the condenser; and third, through the outlet fitting to an **open trap drain**.

Air Cooled Units

Air cooled units require a minimum of 6" (152 mm) minimum air clearance on all sides and 7-1/2" (191 mm) minimum on bottom. Minimum air clearances must be met to assure adequate air flow for optimum performance. Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

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 control box, for proper power connections.

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. 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.



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



CAUTION: This machine 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.



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

To correct 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 provided in the main control box mounted on the right hand side of the freezer.

080627

Section 2

To the Operator

The Model H60 shake freezer has been carefully engineered and manufactured to give you dependable operation. This unit, when properly operated and cared for, will produce a consistent, quality product. Like all mechanical products, it will require cleaning and maintenance. A minimum amount of care 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 for and correct 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 personnel responsible for the equipment's operation, both assembly and disassembly, go through these procedures together in order to be properly trained and to make sure that no confusion exists.

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

Note: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.



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.

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.

IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury. 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 or damage to the machine. Contact your local authorized Taylor Distributor for service.



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 torque rotor shaft unless the power switch is in the OFF position.

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



- **USE EXTREME CAUTION** when removing the beater assembly. The scraper blades are very sharp and may cause injury.
- **DO NOT** put objects or fingers in the door spout or the spinner housing.

Failure to follow these instructions may result in contaminated product or personal injury from blade contact.



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



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

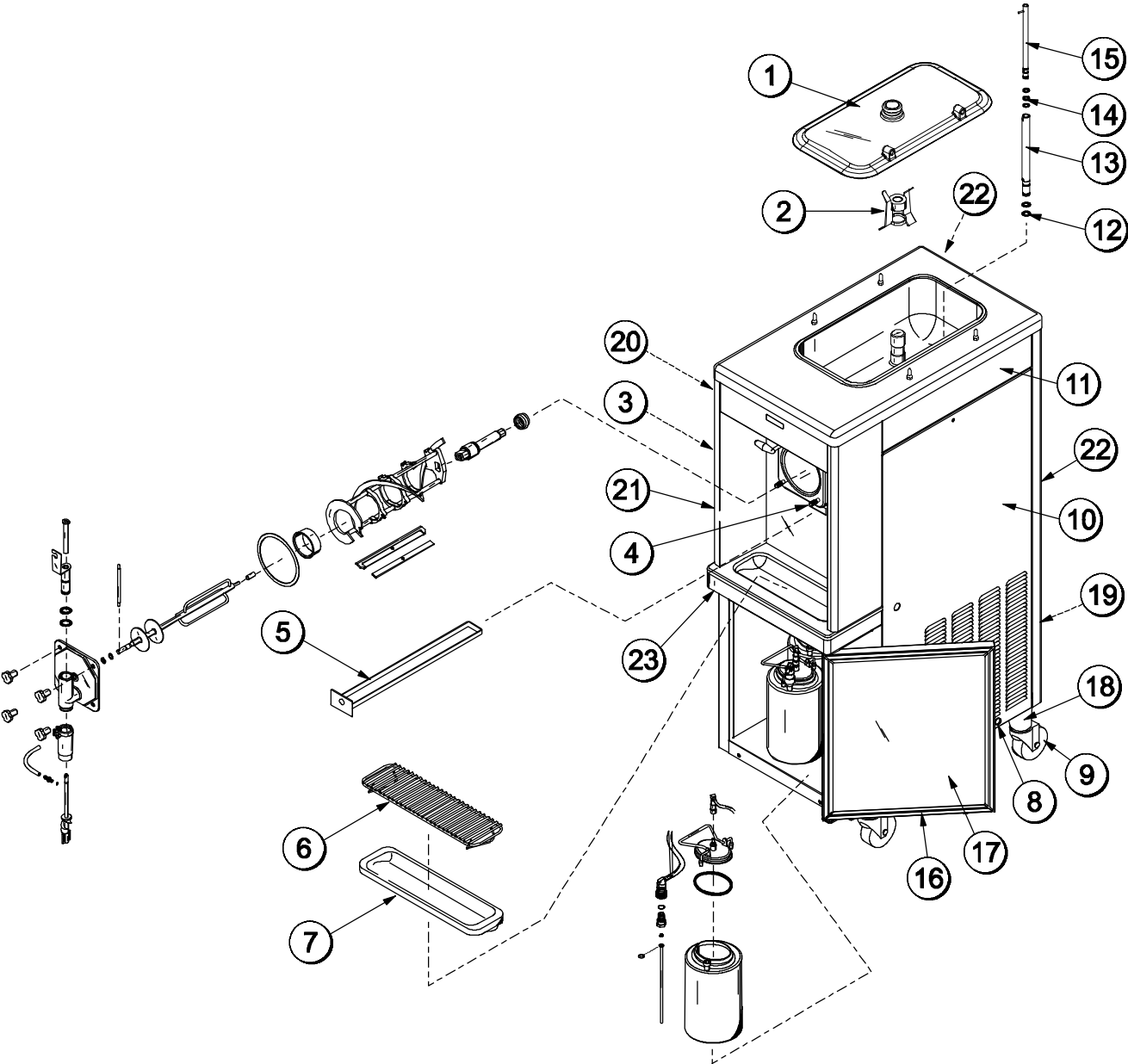
DO NOT obstruct air intake and discharge openings: 6" (152 mm) minimum air clearance on all sides and 7-1/2" (191 mm) minimum on bottom. Failure to follow this instruction may cause poor freezer performance and damage to the machine.

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

Section 4

Operator Parts Identification

H60

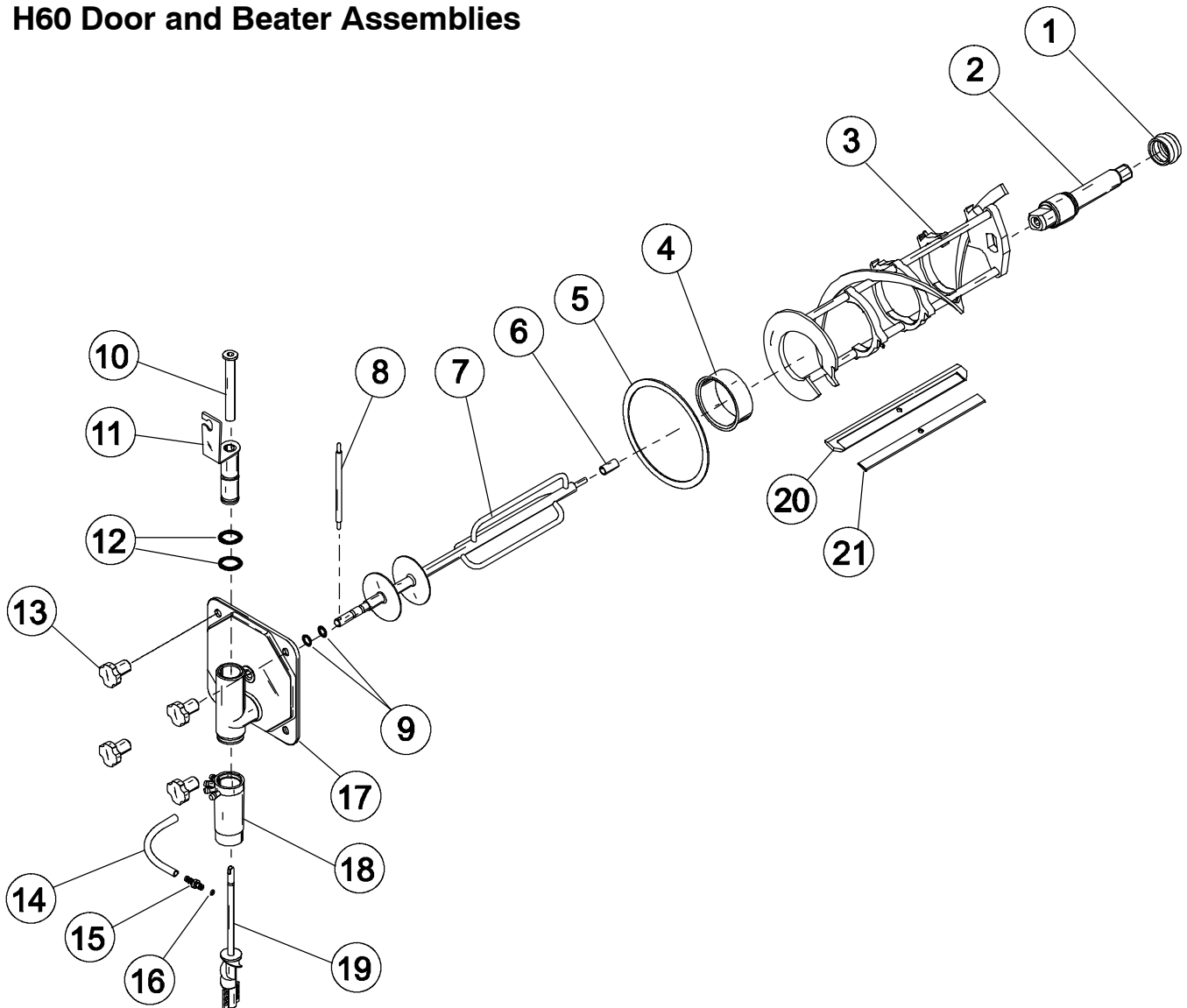


H60 Exploded View Parts Identification

ITEM	DESCRIPTION	PART NO.
1	COVER-HOPPER COMPLETE	053809
2	AGITATOR A.	X44797
3	PANEL A.-SIDE LEFT	X48285
4	STUD-NOSE CONE	011390
5	PAN-DRIP 19-1/2 LONG	035034
6	SHIELD-SPLASH-WIRE	046177
7	TRAY-DRIP 14.8	046275
8	SCREW-1/4-20X3/8 RHM	011694
9	CASTER-SWV 5/8 STEM	018794
10	PANEL A.-SIDE RIGHT	X48286
11	PANEL-SIDE UPPER	042317
12	O-RING-.643 OD X .077W	018572

ITEM	DESCRIPTION	PART NO.
13	TUBE A.-FEED-OUTER-HT	X34641
14	O-RING-.291 ID X .080W	018550
15	TUBE A.-FEED-SC-INNER	X32824-5
16	GASKET-SYRUP DOOR	045326
17	DOOR A.-SYRUP CABINET	X45325
18	ADAPTOR A.-CASTER	X18915
19	PANEL-REAR W/LOUVERS	026980-SP
20	LOUVER-SIDE	013631
21	PANEL A.-FRONT	X46634
22	TRIM-REAR CORNER	046668
23	TRIM A.-SHELF	X45334

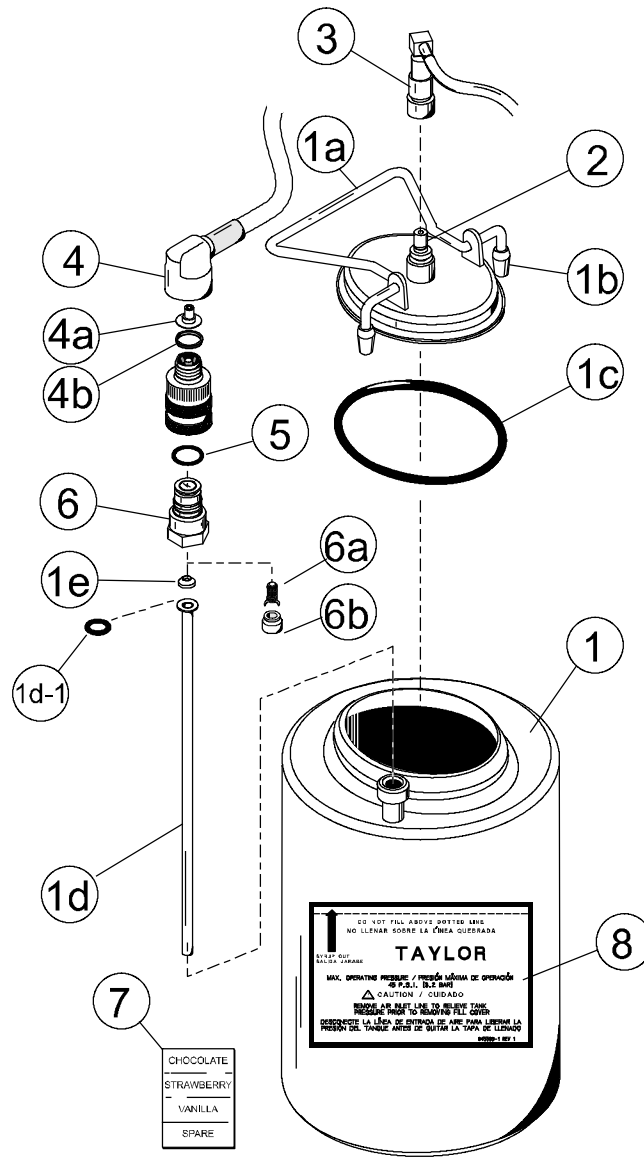
H60 Door and Beater Assemblies



ITEM	DESCRIPTION	PART NO.
1	SEAL-DRIVE SHAFT	032560
2	SHAFT-BEATER	035527
3	BEATER A.-7QT-1 PIN	X46233
4	BEARING-FRONT	013116
5	GASKET-DOOR 5.177ID	016672
6	BEARING-GUIDE	014496
7	TORQUE A.	X17381
8	ARM-TORQUE	014500
9	O-RING-.291 ID X .080W	018550
10	BEARING-SPINNER	017032
11	VALVE A.-DRAW	X54821

ITEM	DESCRIPTION	PART NO.
12	O-RING-1-1/16 OD X .139W	013029
13	NUT-STUD *GENERAL USAGE*	021508
14	TUBE-VINYL 3/16 X 1/16 WAL	020940-
15	FITTING-QD MALE INSERT	036296
16	O-RING-5/16 OD X .070 W	016272
17	DOOR A.-1 SPOUT-METAL	X17373
18	HOUSING-SPINNER *4 SPIGOT	017269
19	BLADE A.-SPINNER *8 3/8	X35570
20	BLADE-SCRAPER-PLASTIC	046237
21	CLIP-SCRAPER BLADE*8.75"	046238

H60 Syrup Tank - 045533

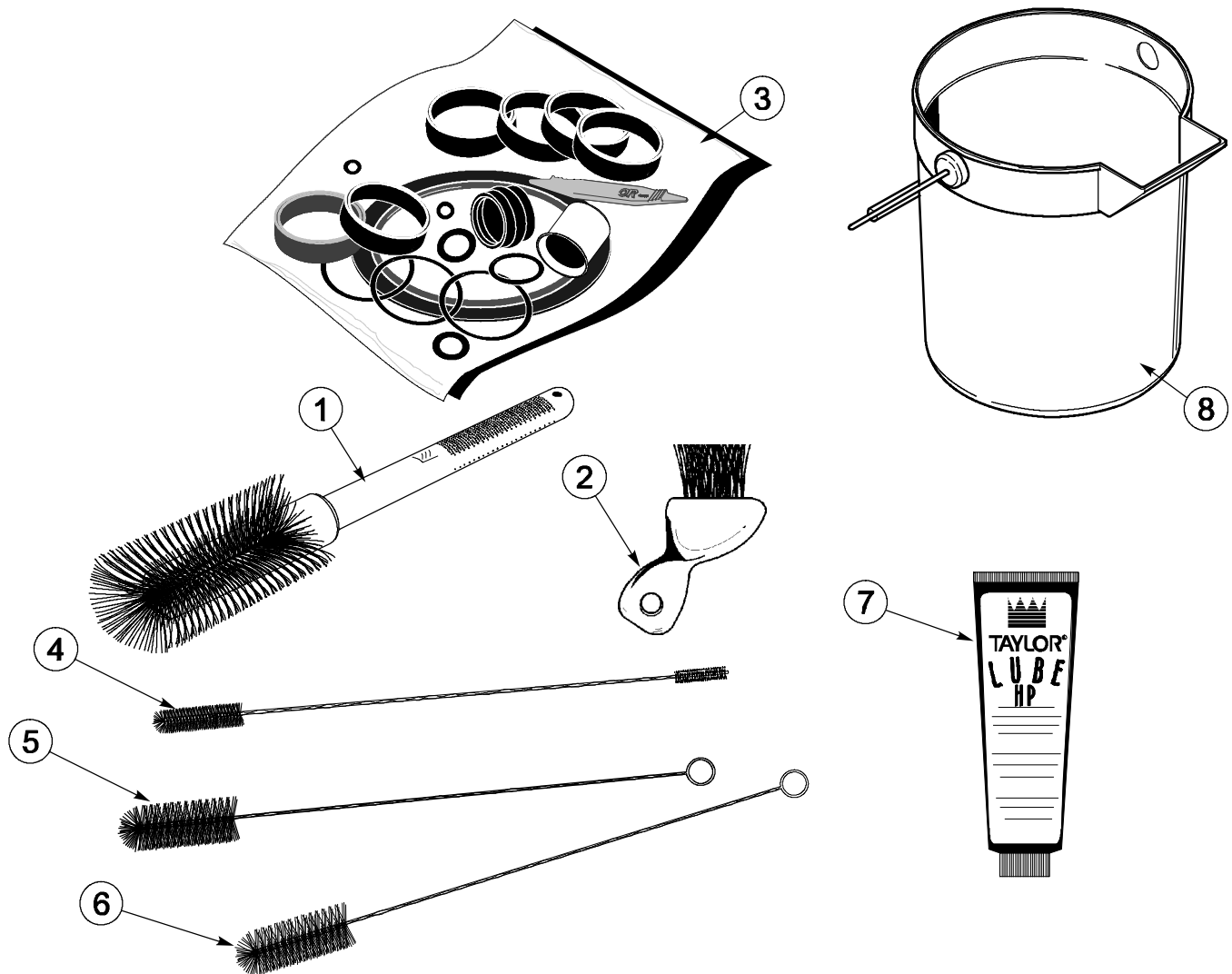


ITEM	DESCRIPTION	PART NO.
1	TANK-SYRUP-4 QT.	045533
1a	COVER-TANK W/ FTG	035759-1
1b	TIP-NYLON-WHITE TRANSL.	042747*
1c	O-RING-3.437 ID X .275 W	016037
1d	TUBE-DIP-4 QT.	015441-7
1d-1	O-RING-.291 ID X .080W	018550
2	PLUG-Q.D. CO2 1/8 MP	021077
3	SOCKET-Q.D. CO2 90DEG 1/4	021524
4	SOCKET-Q.D. LIQ.-90DEG-1/4	021026

ITEM	DESCRIPTION	PART NO.
4a**	RESTRICTOR-SYRUP	030917
4b**	GASKET-RUBBER	023551
5	O-RING-5/8 OD X .103W	016030
6	PLUG-Q.D. LIQ. 3/4-18 FP	021081
6a	VALVE A.-QD PLUG	021081-2
6b	INSERT	021081-1
7	DECAL-SET 4 SYRUP FLAVOR	021523
8	DECAL-SYRUP TANK INST.	045533-1

* TIP-NYLON-GREY 024261
(DUAL SUPPLIER, ORDER AS NEEDED)
** NOTE: NOT USED ON CHOCOLATE.

Accessories



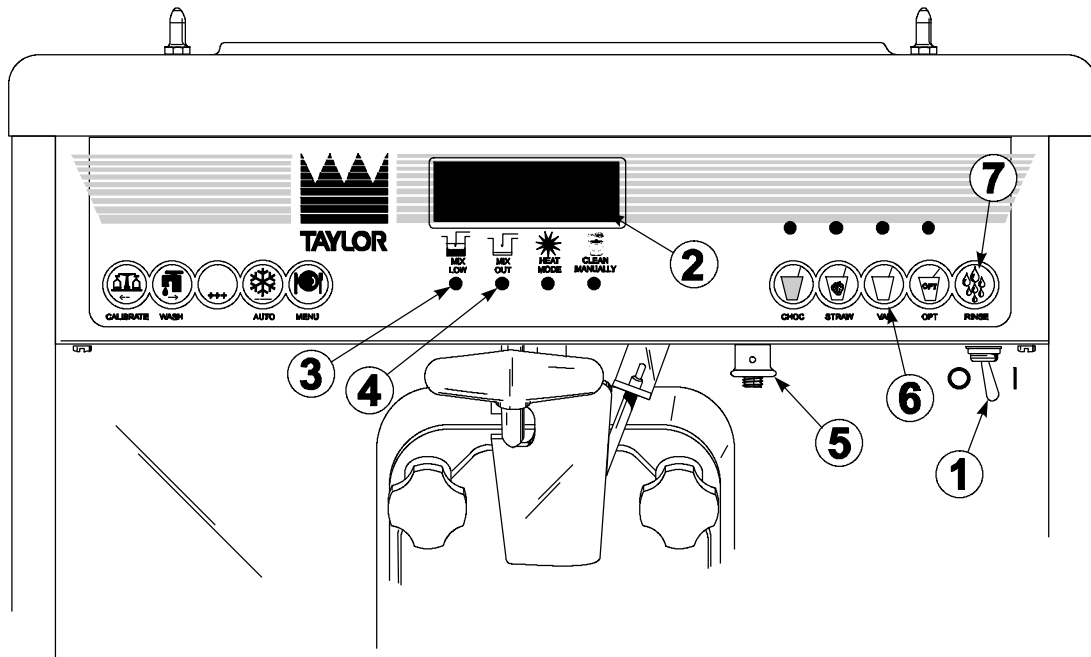
ITEM	DESCRIPTION	PART NO.
1	BRUSH-MIX PUMP BODY - 3" X 7" WHITE	023316
2	BRUSH-END-DOOR-SPOUT	039719
3	KIT A.-TUNE UP	X34615
4	BRUSH-DOUBLE ENDED	013072
5	BRUSH-REAR BRG 1IN.D X 2IN	013071

ITEM	DESCRIPTION	PART NO.
6	BRUSH-DRAW VALVE	014753
7	LUBRICANT-TAYLOR HI PERF	048232
8	PAIL-MIX 10 QT.	013163
*	SANITIZER-KAY-5-125-PKTS	041082
*	SANITIZER-STERA SHEEN-GR 100 PKTS	055492

*NOT SHOWN

Section 5

Important: To the Operator


















Item	Description
1	Power Switch (Toggle)
2	Liquid Crystal Display
3	LCD Indicator - MIX LOW (PCB A.-LED)
4	LCD Indicator - MIX OUT (PCB A.-LED)
5	Consistency Control (Switch-Torque)
6	Flavor Selector Keypad (Switch-Membrane)
7	Rinse Key (Switch-Membrane)

Symbol Definitions

To better communicate in the International arena, the words on many of our operator switches and buttons have symbols to indicate their functions. Your Taylor equipment is designed with these International symbols.

The following chart identifies the symbol definitions used on the operator switches.

-  = ON
-  = OFF

-  = MIX LOW
-  = MIX OUT
-  = HEAT MODE
-  = CLEAN MANUALLY
-  = CALIBRATE
-  = WASH
-  = AUTO
-  = MENU
-  = CHOCOLATE
-  = STRAWBERRY
-  = VANILLA
-  = OPTIONAL
-  = RINSE

Power Switch

When placed in the ON position, the power switch allows control panel operation. The power switch is located on the left side of the control channel.

Liquid Crystal Display

The Liquid Crystal Display (LCD) is located on the front control panel. The LCD is used to show the current mode of operation, and whether or not there is sufficient mix.

LCD Indicator - MIX LOW

The “MIX LOW” indicator flashes to indicate that there is a low supply of mix. The mix hopper should be filled as soon as possible.

LCD Indicator - MIX OUT

The MIX OUT light will illuminate, indicating that the mix hopper has an insufficient supply of mix to operate the freezer. The MIX OUT indicator will flash. At this time, the freezer will go into the STANDBY mode of operation. To return the freezer to the AUTO mode, fill the hopper with mix and press the AUTO key. The freezer will automatically begin operation.

Consistency Control

The viscosity (thickness) of the shake is controlled by a sensing device called the consistency control. The consistency control knob is located to the lower right of the control channel. To achieve a thicker shake, turn the knob clockwise and counterclockwise to achieve a thinner shake consistency.

Allow the refrigeration system to cycle on and off 2 or 3 times before an accurate consistency can be evaluated.

Flavor Selector Keypad

Four shake flavors are offered from the Model H60 freezer: chocolate, strawberry, vanilla (unflavored product), and an optional flavor. Press the desired shake flavor key and open the draw valve. Product and syrup will automatically blend to produce the chosen flavor.

RINSE

After the shake is drawn, press the RINSE key to rinse excess syrup and mix from the spinner housing.

Reset Mechanism

The reset button is located under the right side panel. The reset mechanism protects the beater motor from an overload condition. If an overload occurs, the reset mechanism will trip. To properly reset the freezer, press the reset button firmly and clear the tone per instructions in “Clearing Fault Tones” on page 14.

If the reset mechanism trips again, contact your authorized Taylor Distributor to resolve the problem.



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

Operating Screen Descriptions

When the machine is powered the system will initialize. 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 data, configuration data, or lockout history data has become corrupt, the following screen will alert the operator that the system settings may have been changed.

**NVRAM FAULT
RESET TO DEFAULTS
PRESS SEL KEY**

Once the system has initialized the SAFETY TIMEOUT screen is displayed and the alarm is turned on.

**SAFETY TIMEOUT
ANY KEY ABORTS**

This screen will be displayed, with the alarm on, for 60 seconds or until any key is pressed.

After the safety timeout has been completed, and the power switch is OFF, one of the following screens is displayed.

The first screen is displayed if the machine is not in a brush clean state.

**POWER SWITCH OFF
MIX: OUT TIME: 4:30
HOPPER: 62.1
BARREL: 67.7**

If any of the requirements for a brush clean have not been met, the time displayed will remain at 5:00 minutes. When all the requirements for a brush cleaning are met, and the five minutes expire, the screen will change to the second screen, which is the standard power switch OFF screen.

**POWER SWITCH OFF
- - - - -
UNIT CLEANED**

When the power switch is set in the ON position, the system mode of operation screen is displayed. In this example, the machine is ON, but no mode of operation has been selected. The second line of the display indicates whether there is a sufficient supply of mix in the hopper or if there is a LOW or OUT mix condition. The third line of the display shows the temperature of the mix hopper. After pressing the AUTO key, the last line of the display shows the month and date (MM = month, DD = day) that the machine needs to be disassembled and brush cleaned.

**MODE: OFF
MIX: OK
HOPPER: 40.0F
BRUSH CLEAN ON: MM/DD**

The next display indicates the freezer is operating in two different modes. The following information is given:

The machine is operating in the WASH and PUMP modes and the mix level in the hopper is low. The temperature of the mix hopper is 40°F (4.4°C), and the machine needs to be brush cleaned on October 31st.

**MODE: WSH-PMP
MIX: LOW
HOPPER TEMP: 40.0 F
BRUSH CLEAN ON: 10/31**

The following displays pertain to the HEAT cycle:

Effective 12/8/06, a System Alert screen was added to display an alert and alarm 15 minutes prior to the start of the heat cycle. The system alert functions similar to the Fault Description except there is no menu item. The alarm will sound and show on the display. The alarm will sound until the SEL key is pressed to clear the fault. This feature allows the operator time to make sure the freezer is in AUTO or STANDBY, and has the proper amount of mix in the hopper before the start of the heat cycle.

**SYSTEM ALERT
HEAT TREAT CYCLE**

SEL

While in the heating phase, you will see this display. It shows the present temperature of the hopper.

**MODE: HEAT
PHASE: HEAT
HOPPER: 140.0 F
BRUSH CLEAN ON: MM/DD**

The mix temperature must be raised above 151°F (66.1°C) within 90 minutes or the freezer will be locked in STANDBY, and the cycle failure display will appear.

In the example, the hopper temperature is 140°F (60°C). The phase shows that the machine is in the heat phase of the heat treatment cycle.

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

In this example, the hopper temperature is 151°F (66.1°C).

**MODE: HEAT
PHASE: HOLD
HOPPER: 151.0 F
BRUSH CLEAN ON: MM/DD**

The final phase of the heat treatment cycle is the cooling phase. Now the freezer must cool the mix below 41°F (5°C). If the product fails to cool in two hours, the freezer will lock out.

This example illustrates that the temperature is being lowered, but has not yet reached the set point.

**MODE: HEAT
PHASE: COOL
HOPPER TEMP: 55.0 F
BRUSH CLEAN ON: MM/DD**

The entire heat treatment cycle must be completed in four hours.

When the entire heat cycle has been completed, the normal display will appear, showing the machine in the STANDBY mode. The machine may now be placed in the AUTO mode or left in the STANDBY mode.

**MODE: STANDBY
MIX: OK
HOPPER: 41.0 F
BRUSH CLEAN ON: MM/DD**

Hard Lock: There are two causes for a hard lock:

1. Fourteen days have elapsed since the last brush cleaning. The following screen will be displayed.

**14 DAY TIMEOUT
CLEANING REQ'D
FREEZER LOCKED
PRESS SEL KEY**

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

**SYSTEM FAULT
SERVICE REQ'D
FREEZER LOCKED
PRESS SEL KEY**

All four LED's on the front of the freezer will light. Press the MENU/SEL key.

The next display is the screen which will appear after the failure message. To comply with health codes, heat treatment system freezers **must** complete a heat treatment cycle daily, and **must** also be brush cleaned every 14 days. Brush cleaning is the normal disassembly and cleaning procedures. Failure to

follow these guidelines will cause the control to lock the freezer out of the AUTO mode. Press the WASH key.

**NO AUTO OPERATION
ALLOWED UNTIL
BRUSH CLEANING
PRESS WASH KEY**

The next display is the screen which will appear after the brush cleaning message and illustrates that the control is in the OFF mode and the machine needs to be disassembled and brush cleaned.

**MODE: OFF
MIX: OK
HOPPER TEMP: 41.0 F
FREEZER LOCKED**

Once the unit is unlocked, only the MIX OUT and MIX LOW LED's will light.

Soft Lock: If a heat treatment cycle has not been **initiated** within the last 24 hours, all four LED's on the front of the machine will light and a message will appear on the LCD. Line 3 of the LCD will indicate the reason the message appears.

**NO HEAT TREAT START
BECAUSE
VARIABLE MESSAGE
PRESS SEL KEY**

Following are the variable messages which will appear on line 3:

1. **POWER SWITCH OFF:** Power switch was in the OFF position.
2. **MIX OUT PRESENT:** There was mix out condition present.
3. **AUTO OR STANDBY OFF:** The unit was not in the AUTO or STANDBY mode.
4. **NO HEAT CYCLE TRIED:** A heat treatment cycle was not attempted in the last 24 hours. (AUTO HEAT TIME was advanced, or 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.

**HEAT TREAT CYCLE
FAILURE
FREEZER LOCKED
PRESS SEL KEY**

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.

**PRODUCT OVER TEMP
FREEZER LOCKED
PRESS SEL KEY**

Press the MENU/SEL key to advance to the next display.

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.

The next display will instruct the operator to start a heat treatment cycle manually (by pressing the AUTO key), or to disassemble and brush clean the freezer. If the AUTO key is pressed, the freezer will automatically start the heat treatment cycle and only the heat cycle LED will light.

**NO AUTO OPERATION
ALLOWED. PRESS
AUTO FOR HEAT CYCLE
WASH TO BRUSH CLEAN**

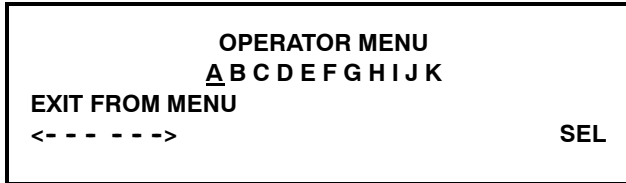
If the WASH key is pressed, the next display will appear and the freezer will have to be disassembled and brush cleaned.

**MODE: OFF
MIX: OK
HOPPER TEMP: 41.0F
FREEZER LOCKED**

Once the freezer is unlocked by starting a heat treatment cycle, only the heat cycle LED will light. If the freezer is unlocked by brush cleaning, the mix low and mix out LED's will light.

Operator Menu

The OPERATOR MENU is used to enter the operator function displays. To access the OPERATOR MENU, simply press the MENU/SEL key. The cursor will flash over the letter "A" indicating that this is screen "A". To select a different screen, use the arrow keys and move the cursor to the desired screen selection and press the MENU/SEL key.



Screen "B" is FAULT DESCRIPTION. The fault description will indicate if there is a fault with the freezer and the side of the freezer where the fault occurred.



Clearing Fault Tones

To clear the tone for any faults which have been corrected, press the CALIBRATE key. To see if there is more than one fault per cylinder, press the MENU/SEL key. When the last fault is displayed, the control will return to the OPERATOR MENU. To return to the main screen, move the cursor to "A" and press the MENU/SEL key again.

Listed below are the variable messages which will appear, along with the corrective action:

1. NO FAULT FOUND: There was no fault found in the freezer. Nothing will appear on the screen after this variable message appears.
2. BEATER OVERLOAD: Press the reset button firmly. Clear the tone per instructions in "Clearing Fault Tones" on page 14.

3. CHK REFRIG SYS PSI: Place the power switch in the OFF position. Wait 5 minutes for the machine to cool. Place the power switch in the ON position. Clear the tone per instructions in "Clearing Fault Tones" on page 14.
4. COMP ON TOO LONG: Place the power switch in the OFF position. Call service technician. Clear the tone per instructions in "Clearing Fault Tones" on page 14.
5. HOPPER THERM BAD: Place the power switch in the OFF position. Call service technician.
6. BARREL THERM BAD: Place the power switch in the OFF position. Call service technician.
7. GLYCOL THERM BAD: Place the power switch in the OFF position. Call service technician.
8. HOPPER OVER TEMP: The hopper temperature has risen too high as follows. Clear the tone per instructions in "Clearing Fault Tones" on page 14.
 - a. The hopper temperature reaches 41°F. (5°C.) or higher after a power failure.
 - b. The hopper temperature has not fallen below 41°F. (5°C.) by the end of the COOL phase in the heat cycle.
9. BARREL OVER TEMP: The barrel temperature has risen too high as follows. Clear the tone per instructions in "Clearing Fault Tones" on page 14.
 - a. The barrel temperature reaches 41°F. (5°C.) or higher after a power failure.
 - b. The barrel temperature has not fallen below 41°F. (5°C.) by the end of the COOL phase in the heat cycle.
10. POWER FAILURE: This message will appear in the FAULT DESCRIPTION if a power failure has occurred. Clear the tone per instructions in "Clearing Fault Tones" on page 14.

Screen “C” is SET CLOCK. This screen will display the current date and time. The date and time may only be changed after the freezer has been manually brush cleaned but before it has been placed in the AUTO mode. Move the cursor under the number you wish to change. Press the plus key to increase the number; press the minus key to decrease the number. When the desired time and date appears, press the MENU/SEL key once to return to the OPERATOR MENU.

SET CLOCK			
10:21 AM	11/07/2001		
--			
<--- -- -->	+++	---	SEL

If an illegal date is entered, the following screen will appear. The correct date must be entered before leaving this display.

SET CLOCK			
10:34 AM	02/30/2001		
--	INVALID DATE		
<--- -- -->	+++	---	SEL

Screen “D” is SET RINSE TIME. This screen is used to set the amount of time needed to rinse the spinner housing of syrup after a shake has been drawn. Press the plus key to increase the number; press the minus key to decrease the number. When the desired time appears, press the MENU/SEL key once to return to the OPERATOR MENU.

SET RINSE TIME			
TIME: 3.0 SEC			
	+++	---	SEL

Screen “E” is SYSTEM INFORMATION. The first screen will indicate the software version used in the unit.

SOFTWARE VERSION			
H60 Control UVC2			
Version 2.03			
			SEL

Press the MENU/SEL key to view the second screen of the SYSTEM INFORMATION display. This screen will indicate the version number and number of language strings.

Language	English	457
V1.10r00		SEL

Press the MENU/SEL key to view the third screen of the SYSTEM INFORMATION display. This screen will indicate the Bill of Material number and serial number for the unit. Press the MENU/SEL key once to return to the Operator Menu.

B.O.M.	0H6027E710	
S/N	K0000000	SEL

Screen “F” is AUTO HEAT TIME. This screen is used to set the time of day in which the heat treatment cycle will start. Move the cursor under the number you wish to change. Press the plus key to increase the number; press the minus key to decrease the number. When the desired time appears, press the MENU/SEL key once to return to the OPERATOR MENU.

AUTO HEAT TIME			
TIME: 12:00 AM			
	--		
<--- -- -->	+++	---	SEL

Screen “G” is CURRENT CONDITIONS. This screen gives the viscosity of the product and the hopper and barrel temperatures. The last line of the display is the compressor countdown safety timer. The safety timer prevents the compressor from running more than 11 minutes (other than during the cooling phase of the heat treatment cycle).

Press the MENU/SEL key once to view the SERVINGS COUNTER screen.

VISC	HOPPER	BARREL
0	38.5	28.5
TIME C	11:00	11:00

The SERVINGS COUNTER screen indicates the number of times the draw switch has closed (number of draws) since the last brush cleaning or since the last serving counter reset. A maximum of 32,767 draws can be recorded; an additional draw will cause the counter to restart at zero. Pressing the MENU/SEL key will return the display to the Operator Menu.

SERVINGS COUNTER	
DRAWS	
12	SEL

Draws are counted during the AUTO mode of operation only.

Screen "H" is HEAT CYCLE DATA. The information from the previous heat treatment cycles can be obtained through this screen. The most recent heat treatment cycle data will be shown first; press the plus key to scroll through the remaining heat cycle displays. If a heat treatment cycle failure should occur, a two character message will appear on the second line of the screen. Press the MENU/SEL key once to return to the OPERATOR MENU.

00:00	00:00	00:00	
HEAT	OVER	COOL	RC
00:00	00:00	00:00	
TEMP AT END		0.0	1

Listed below are the variable messages which could appear:

- HT Failure in the heating phase.
- CL Failure in the cooling phase.
- TT Failure in meeting total heat treatment cycle time requirement.
- MO Mix out condition.
- OP Operator interruption.
- PF Power failure. (If a power failure occurs, but the heat treatment cycle does not fail, an asterisk (*) will appear on the 3rd line of the display.)
- BO Beater overload.
- HO High pressure cut-out.
- TH Failed thermistor probe.
- PS Power switch placed in the OFF position.
- ML Mix Low Condition.
- 14 14 Day Timeout Occurred.
- RC Heat Cycle Record Cleared.

Pressing the CALIBRATE key on any HEAT CYCLE DATA screen will cause the extended data screen to be displayed. This screen shows the hopper, barrel, and glycol temperatures, and the amount of time the freezer spent in the phase of the heat cycle when the heat cycle completed, or was terminated.

HOPPER	BARREL	GLYCOL
151.0	134.5	178.0
PHASE TIME: 1:20		1

Screen "I" is the LOCKOUT HISTORY. This screen displays a history of the last 40 hard locks, soft locks, and brush clean dates. Page numbers are indicated in the upper right hand corner. Page 1 always contains the most recent failure. Press the PUMP/+++ key to cycle through the pages.

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 a successful brush cleaning has occurred. Some failures occur for multiple reasons. When this occurs, a page will be generated for each reason. Press the MENU/SEL key once to return to the Operator Menu.

LOCKOUT HISTORY		1
11/21/01	02:08	
SOFTLOCK ABORT		
+++	---	SEL

Screen "J" is the SERVICE MENU. This screen can only be accessed by a service technician.

Screen "K" is the STANDBY MODE. To place the freezer in the STANDBY mode, move the cursor under the word "yes". Press the MENU/SEL key to execute the command. Pressing the MENU/SEL key again will return you to the main screen. To exit the STANDBY mode and place the unit in AUTO, press the AUTO key once. Pressing the AUTO key again will place the unit in the OFF mode.

STANDBY MODE		
STANDBY	YES	NO
<----->	---	SEL

Section 6

Operating Procedures

The Model H60 has one 7 quart (6.6 liter) freezing cylinder. This automatic freezer offers four separate flavors which are blended and ejected from one spout. (Use only single strength syrup that is free of pulp and seeds.)

We begin our instructions at the point where we enter the store in the morning and find the parts disassembled and laid out to air dry from the previous night's brush cleaning.

These opening procedures will show you how to assemble these parts into the freezer, sanitize them, and prime the freezer with fresh mix in preparation to serve your first shake.

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 29, "Disassembly", and start there.

Assembly

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



MAKE SURE THE POWER SWITCH IS IN THE OFF POSITION! Failure to do so may cause injury from hazardous moving parts, or electrocution.

Be certain your hands are sanitized before assembling the freezer.

Step 1

Lubricate the groove and shaft portion of the beater drive shaft. Slide the seal over the shaft and groove until it snaps into place. **DO NOT** lubricate the hex end of the drive shaft. Fill the inside portion of the seal with 1/4" more lubricant. Lubricate the flat side of the seal that comes in contact with the bearing.

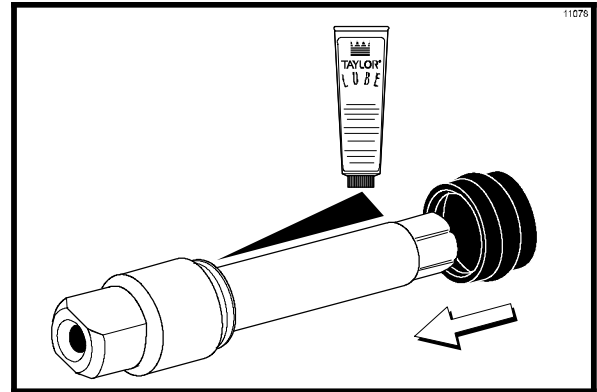


Figure 1

Note: Make sure the seal is not installed inside-out. The ridge that protrudes in the center of the seal should be on the **outside**.

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

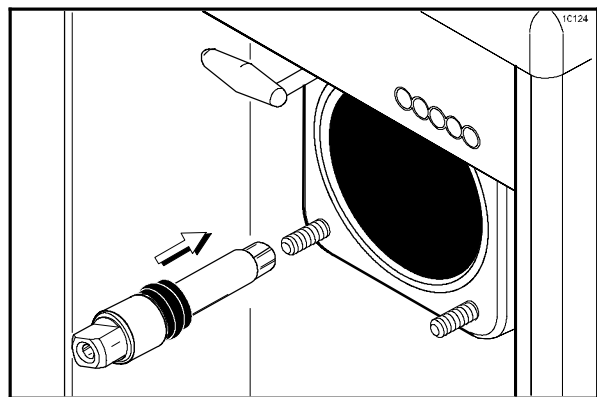


Figure 2

Step 2

Install the beater assembly. First check scraper blades for any nicks or signs of wear. If any nicks are present, replace both blades.

If blades are in good condition, install the scraper blade clips on the scraper blades. Place the rear scraper blade over the rear holding pin on the beater.

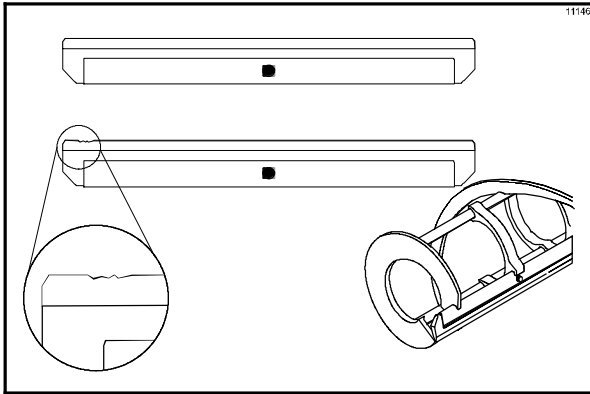


Figure 3

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

Hold the rear blade on the beater and slide it halfway into the freezing cylinder. Install the front scraper blade over the front holding pin. Slide the beater assembly completely into the freezing cylinder.

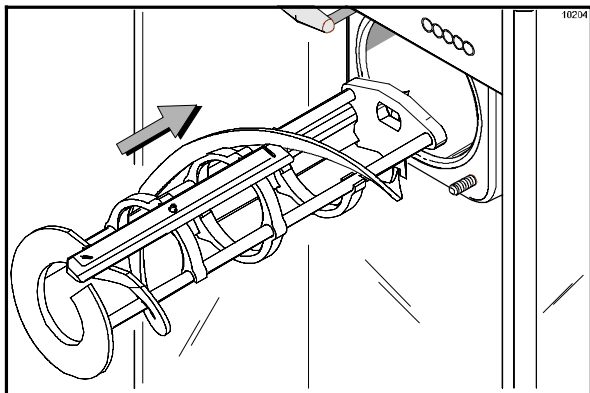


Figure 4

Make sure the beater assembly is in position over the drive shaft. Turn the beater slightly to be certain that the beater is properly seated. When in position, the beater will not protrude beyond the front of the freezing cylinder.

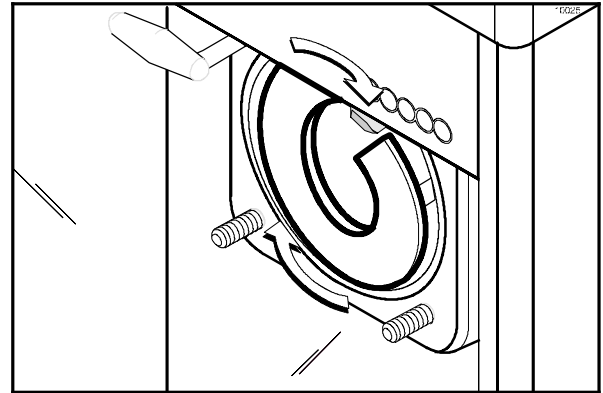


Figure 5

Step 3

Install the torque rotor assembly. Assemble the torque rotor by sliding the two o-rings on the front of the shaft and lubricate them thoroughly to prevent leaking. Place the white plastic guide bearing on the rear of the rotor shaft. **DO NOT** lubricate plastic guide bearing.

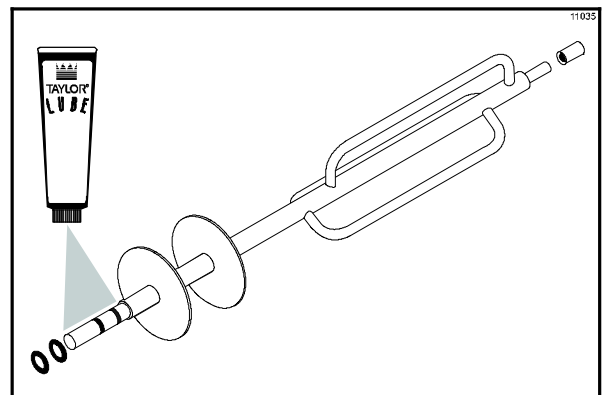


Figure 6

Insert the torque rotor, plastic guide bearing end first, **making sure** that it fits into the hole in the beater drive shaft. Rotate it several times to check for proper positioning.

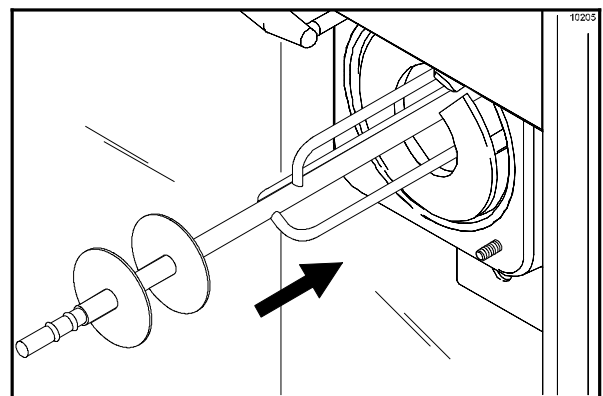


Figure 7

Step 4

Install the draw valve. Lubricate the plastic spinner bearing. Insert the plastic spinner bearing into the top of the draw valve.

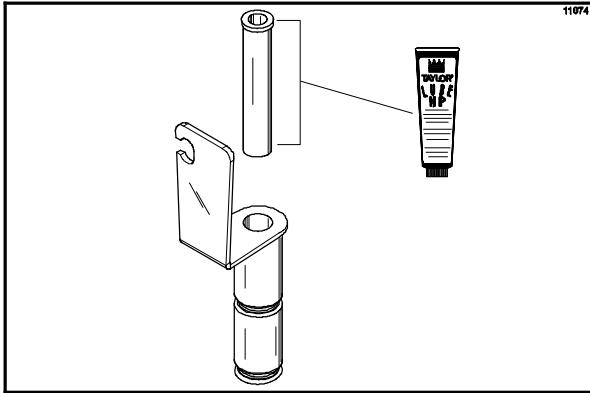


Figure 8

Slide the two o-rings onto the draw valve and lubricate.

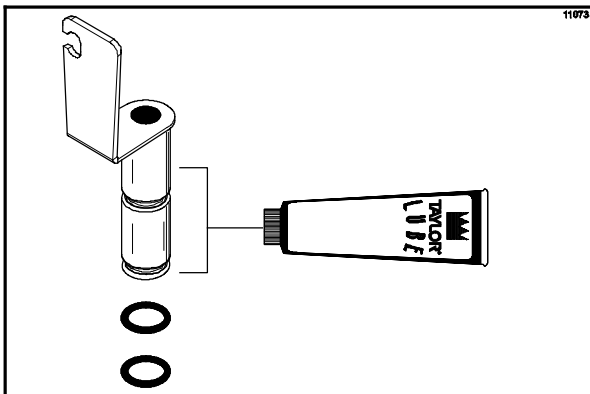


Figure 9

Lubricate the inside of the door spout, top and bottom, and insert the draw valve into the freezer door from the top. It will be necessary to rotate the draw valve to the right when assembling the door to the freezer.

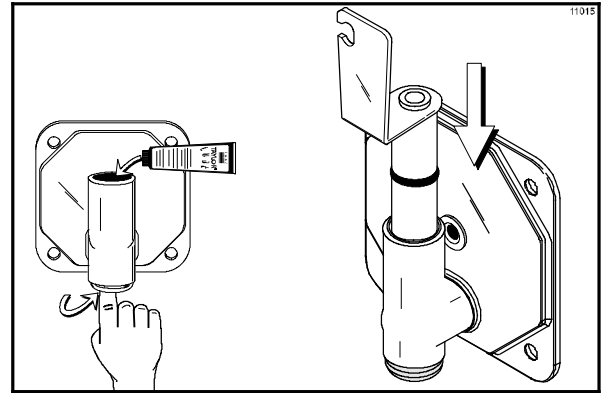


Figure 10

Step 5

Assemble the freezer door. Place the large rubber gasket into the groove on the back side of the freezer door. **DO NOT** lubricate the gasket.

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

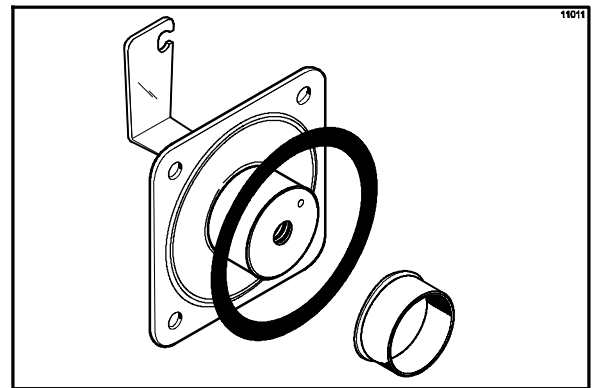


Figure 11

Install the freezer door. Locate the torque rotor in the center hole of the freezer door. Position the door on the four studs on the front of the freezing cylinder and firmly push it into place. Install the four handscrews on the studs and finger-tighten equally in a criss-cross pattern to insure the door is snug. **Do not over-tighten.**

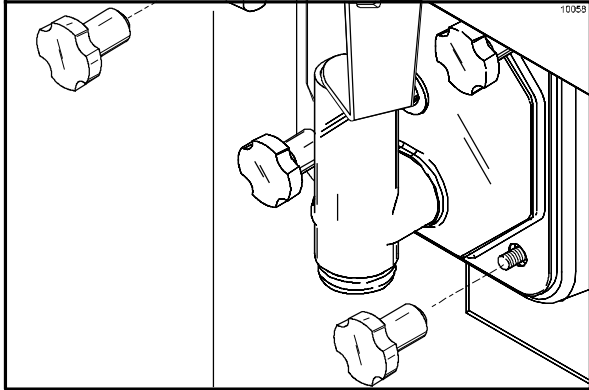


Figure 12

Step 6

Install the rear drip pan. Slide the drip pan into the hole in the front panel.

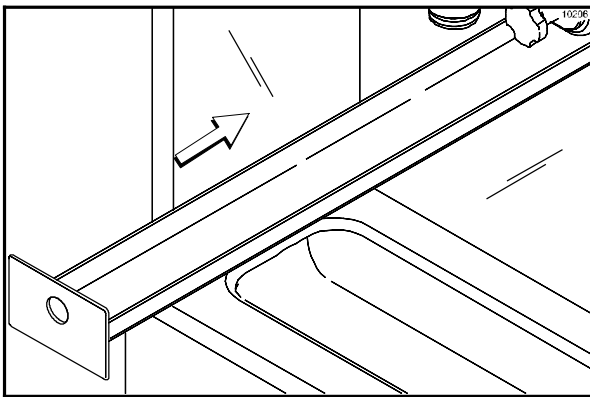


Figure 13

Step 7

Snap the plastic spinner housing onto the bottom of the door spout.

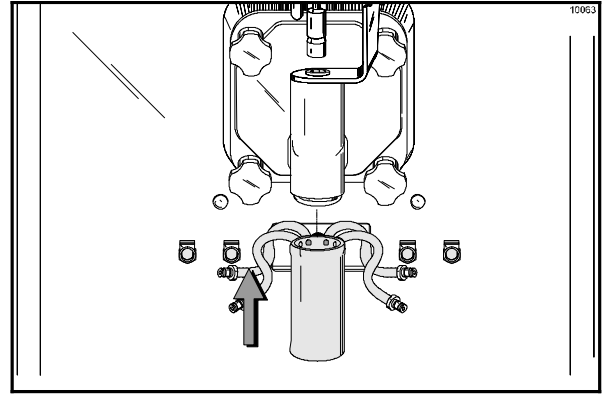


Figure 14

Install the spinner blade. Lubricate the shaft of the spinner blade. Insert the spinner blade from the bottom into the center of the draw valve until the shaft appears at the top of the draw valve.

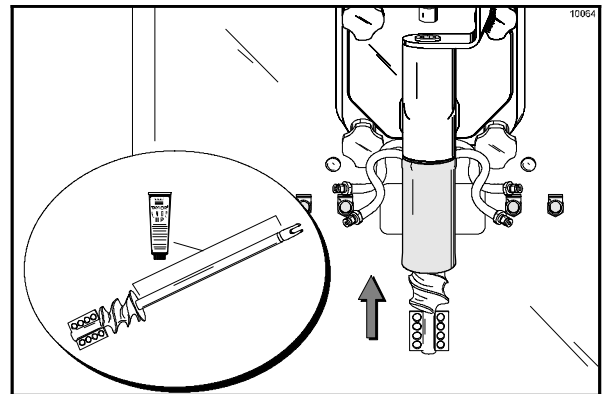


Figure 15

Locate the spinner coupling and slip it over the slotted end of the spinner blade shaft. Raise the slip collar on the coupling and turn the shaft until the spinner coupling slips down into its locking position.

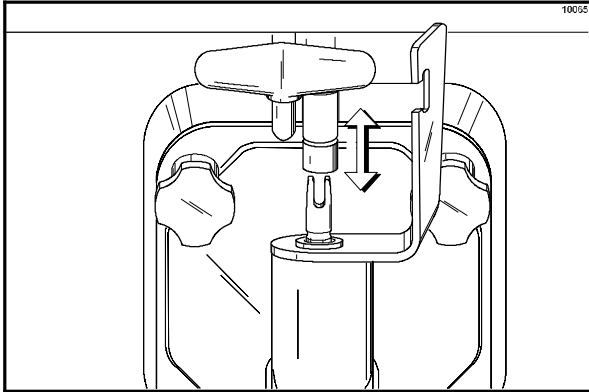


Figure 16

Step 8

Rotate the draw valve to the left, and center it in position on the draw arm. Place the valve in the slotted groove of the draw valve bracket.

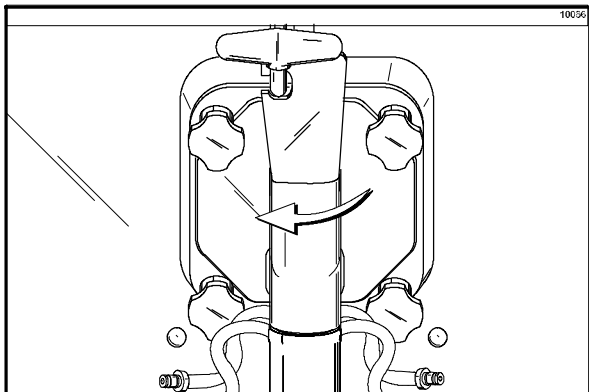


Figure 17

Step 9

Install the torque arm. Position the torque arm by slipping it up through the slot in the operating arm, and then down into the hole in the torque rotor shaft. Check the torque arm by moving it back and forth to be sure it moves freely and easily.

Step 10

Connect the syrup lines. Connect the syrup lines of the spinner housing to the quick disconnect fittings on the front panel.

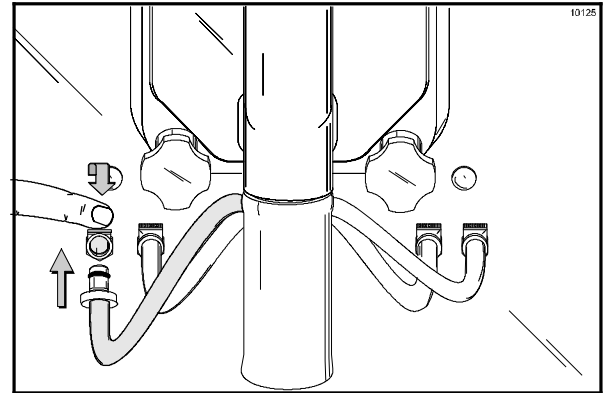


Figure 18

Step 11

Install the front drip tray and splash shield.

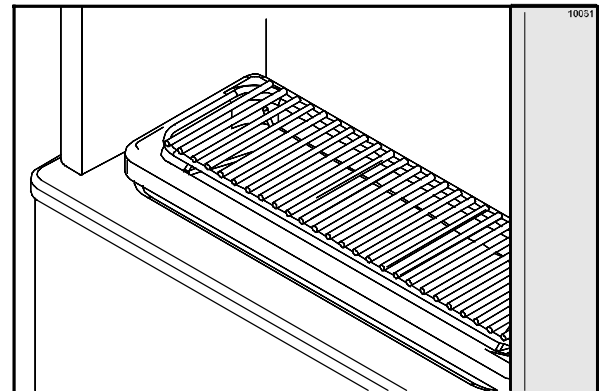


Figure 19

Step 12

Slide the three o-rings into the grooves of the inner air tube.

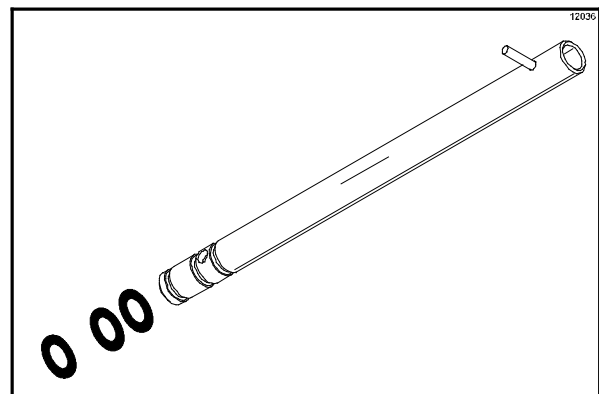


Figure 20

Slide the two o-rings into the grooves of the outer air tube.

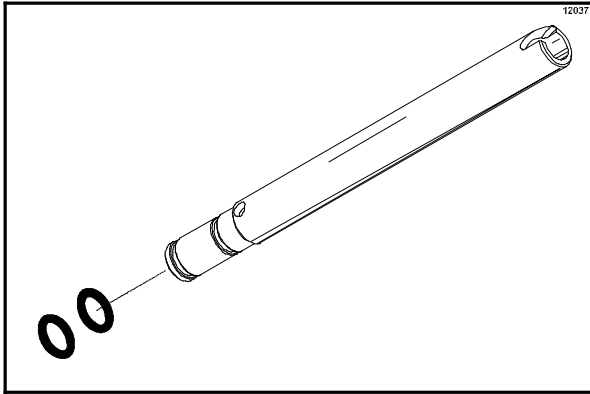


Figure 21

Step 13

Lay the inner air tube, outer air tube, and agitator in the bottom of the mix hopper for sanitizing.

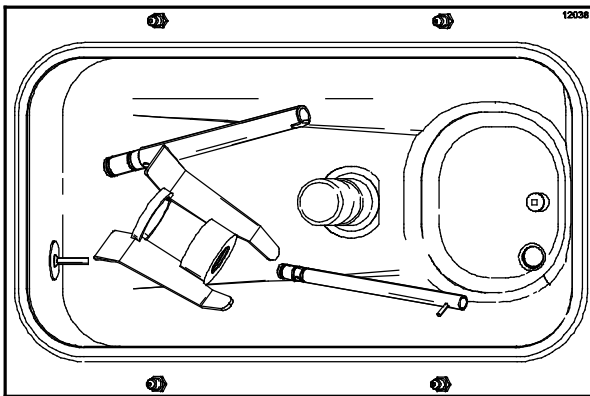


Figure 22

Sanitizing

Step 1

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

Step 2

Pour the sanitizing solution over all the 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 sanitized before going on in these instructions.

Step 3

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, inner and outer air tubes, the outside of the agitator housing, and the agitator. Brush the exposed sides of the hopper.

Step 4

Place the power switch in the ON position.

Step 5

Press the WASH key and allow the sanitizing solution in the freezing cylinder to agitate for five minutes.

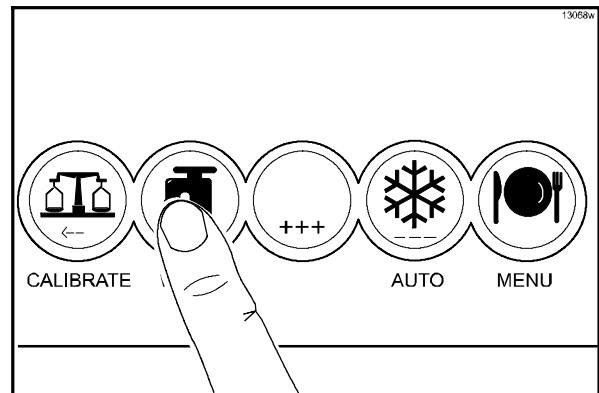


Figure 23

Step 6

With a pail beneath the dispensing spout, open and close the draw valve six times. Draw off the remaining sanitizing solution.

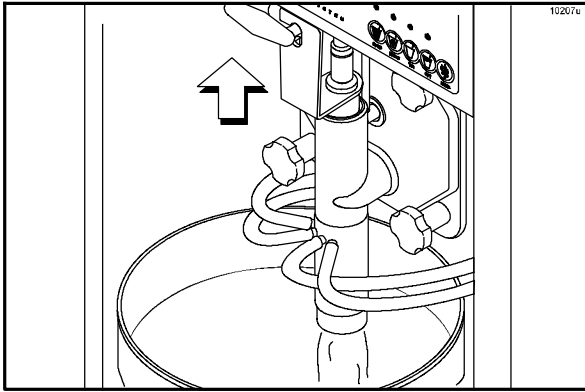


Figure 24

Step 7

Once the sanitizer stops flowing from the dispensing spout, close the draw valve and press the WASH key, cancelling the beater motor operation.

Note: Be sure your hands are clean and sanitized before continuing these instructions.

Step 8

Lubricate the o-rings on the inner and outer air tubes. Place the inner air tube inside the outer air tube and lay in bottom of mix hopper.

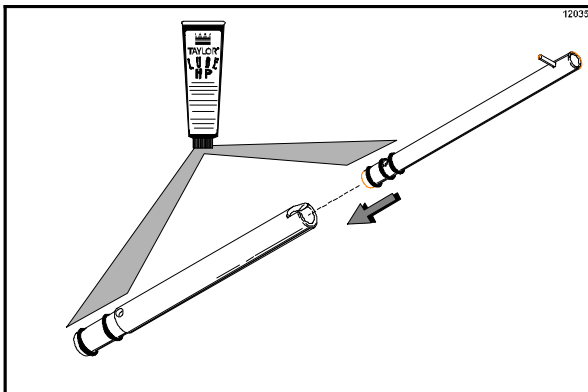


Figure 25

Step 9

Stand the assembled air tubes in the corner of the mix hopper and place the agitator on the agitator housing.

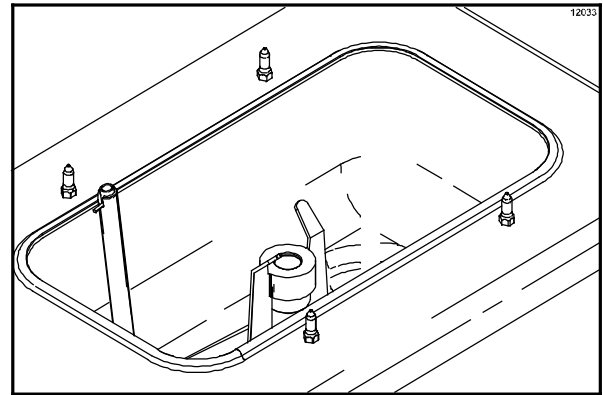


Figure 26

Note: If the agitator stops turning during normal operation, remove the agitator from the agitator housing and brush clean these parts with sanitizing solution. Install the agitator back onto the agitator housing. **Be sure your hands are sanitized when performing this step.**

Priming

Step 1

Place a mix pail beneath the dispensing spout, and open the draw valve. Pour two gallons (7.6 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.

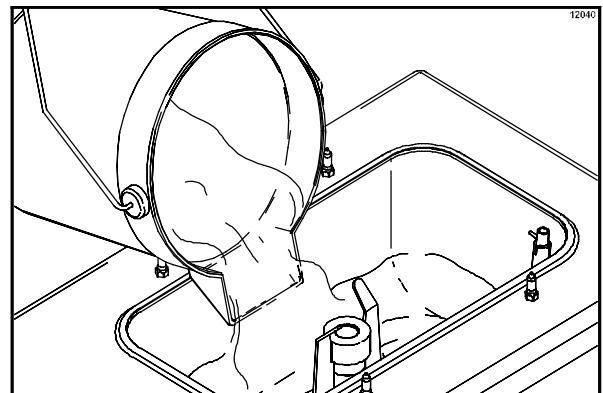


Figure 27

When full strength mix is flowing from the dispensing spout, close the draw valve.

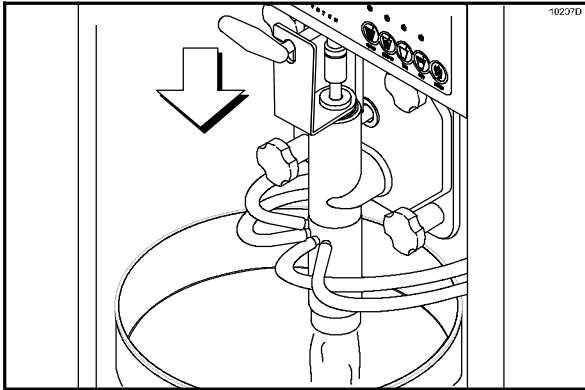


Figure 28

Step 2

When mix stops bubbling down into the freezing cylinder, install the assembled air tubes in the mix inlet hole.

The pin on the inner air tube should be turned and positioned at the bottom of the notch in the outer air tube. This will align the holes in the air tubes and allow mix and air to enter the freezing cylinder.

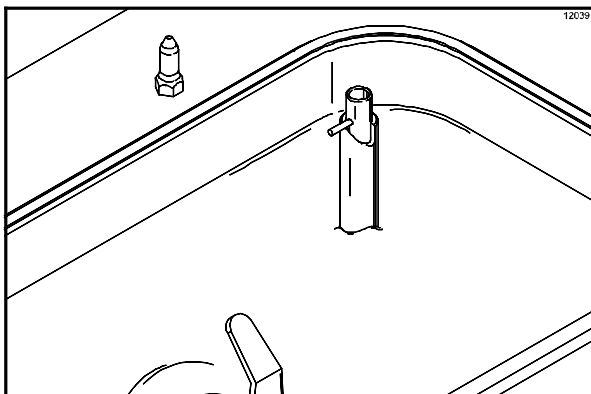


Figure 29

Step 3

Press the AUTO key. When the unit cycles off, the product will be ready to serve.

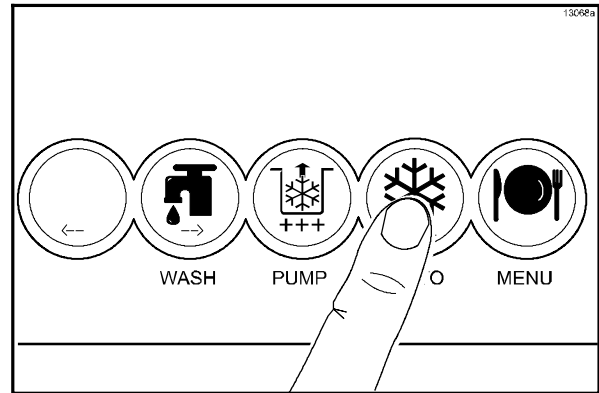


Figure 30

Step 4

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

Note: Use only **FRESH** mix when priming the freezer.

Daily Closing Procedures

THIS PROCEDURE MUST BE PERFORMED ONCE DAILY!

The function of the Heat Treatment Cycle is to destroy bacteria by raising the temperature of the mix in the freezing cylinder and the hopper to a specified temperature for a specified period of time, and then bringing the temperature back down low enough to retard spoilage.

The Heat Treatment Cycle will start at the time designated in the Auto Heat Time.

Important: The level of mix in the mix hopper must be at the line on the agitator paddle. (The mix low light must not be ON.)

Note: If the CLEAN MANUALLY light is flashing, the machine must be disassembled and brush cleaned within 24 hours.

The freezer must first be in the STANDBY or AUTO mode before the HEAT cycle may be started.

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

Step 1

Remove the hopper cover, assembled air tube, and agitator. Take these parts to the sink for further cleaning and sanitizing.

Note: Pressing the left arrow key will stop the agitator rotation for ten seconds.

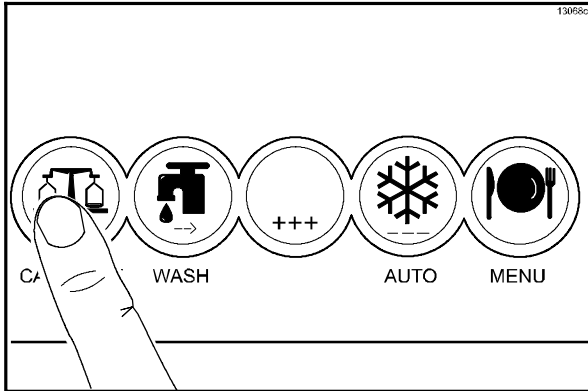


Figure 31

Step 2

Remove the spinner blade from spinner housing. Remove the spinner bearing from the draw valve and the spinner housing from the freezer door spout. Disconnect syrup lines from fittings on front panel. Take these parts to the sink for further cleaning and sanitizing.

Step 3

Remove the rear drip pan, front drip tray, and splash shield and take to the sink for further cleaning.

Rinse these parts in cool, clean water. Prepare a small amount of an approved cleaning solution and brush clean parts.

Step 4

Place the spinner housing, spinner blade, spinner bearing, front drip tray, and splash shield on a clean, dry surface to air-dry overnight or until the heating cycle is complete.

Step 5

Prepare a small amount of an approved 100 PPM sanitizing solution. USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. Sanitize the air tube assembly, agitator, hopper cover, and rear drip pan.

Important: Install the agitator back onto the agitator housing.

Note: Press the <- - key to stop the agitator motion for 10 seconds.

Step 6

Install the air tube assembly. Lift and turn the inner air tube of the assembled air tubes so the pin rests on top of the outer air tube. This will close the hole in the assembled air tubes, preventing mix in the hopper from entering the freezing cylinder during the heating and standby process.

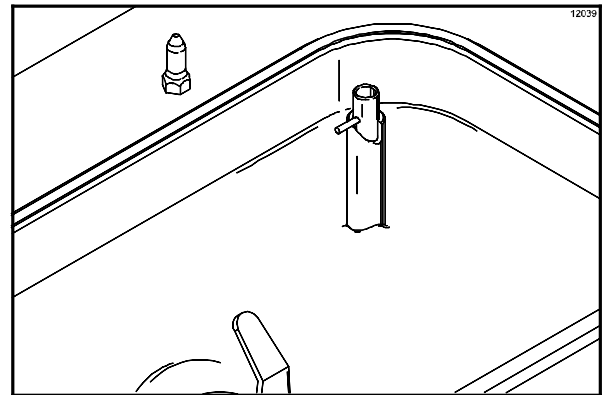


Figure 32

Replace the hopper cover and install the rear drip pan.

Step 7

Return to the freezer with a small amount of cleaning solution. Dip the end 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.

Rinse a single service towel in cleaning solution and wipe down the freezer door and area around the bottom of the freezer door.

Note: Once the heating cycle has started it cannot be interrupted. The heating cycle will take a maximum of 3 hours to complete.



DO NOT draw product or attempt to 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.

There are three phases of the heat cycle; Heating, Holding and Cooling. Each phase has a time limit. If any 1 of the 3 phases fails to reach the proper temperatures within the time limit, the cycle will automatically abort and return to the STANDBY mode. The LCD will display the message "HEAT TREAT CYCLE FAILURE - FREEZER LOCKED - PRESS SEL KEY". The product may not be safe to serve. The freezer will be locked out of the AUTO mode. Discard product and brush clean machine.

Daily Opening Procedures

Evaluate the condition of LED's (lights) and screen messages (Hard Lock or Soft Lock, etc.) before performing opening procedures. As indicated in the illustration below, 4 flashing LED's, indicate a "locked" condition.

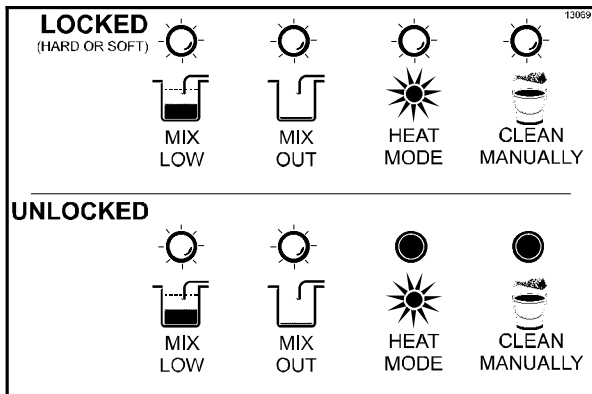


Figure 33



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

Step 1

When the heating cycle is complete, the normal display will appear, showing the machine in the STANDBY mode. Prepare a small amount of an approved 100 PPM sanitizing solution (examples: Kay-5® or Stera-Sheen®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

Sanitize the spinner housing and lines, spinner blade, spinner bearing, front drip tray, and splash shield in this solution.

Step 2

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

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

Rinse a single service towel in sanitizing solution and wipe down the freezer door and area around the bottom of the freezer door.

Replace the front drip tray and splash shield.

Step 3

Replace the spinner housing. Connect syrup lines to the quick disconnect fittings on the front panel.

Lubricate the spinner blade shaft and spinner bearing and replace these parts in the unit.

MAKE SURE YOUR HANDS ARE SANITIZED BEFORE PERFORMING THIS NEXT STEP!

Step 4

Lift hopper cover and turn the inner air tube of the assembled air tubes so the pin rests at the bottom of the notch of the outer air tube.

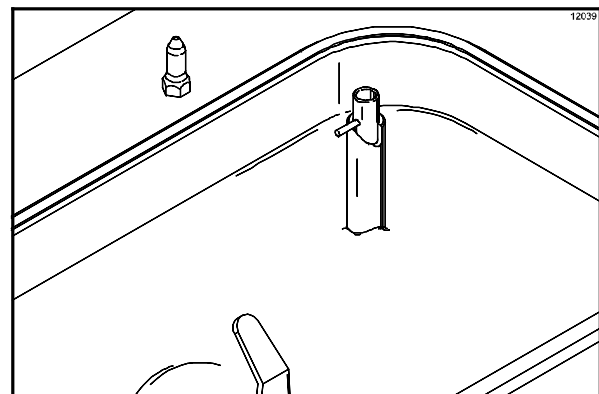


Figure 34

Step 5

Press the AUTO key to resume normal operation. When the unit cycles off, product is ready to serve.

Syrup System

Two main objectives in your opening procedures must be to: (1) fill the syrup tanks, and (2) calibrate the syrup flow. This must be checked **daily** to insure the high quality shake you desire.

Discard syrup weekly and flush syrup lines at least once a week. This will prevent syrup clogging the lines and will break the bacteria chain. See page 30 to sanitize the syrup system.

Note: Strawberry syrup lines use restrictors at the syrup tank quick disconnect connection to maintain proper calibration. If thin viscosity syrups are used, it will be necessary to install a restrictor in the syrup line connection.

To install the restrictors, unscrew the quick disconnect from the elbow portion of the syrup line. Make sure the o-ring rests on the end of the quick disconnect fitting. Place the restrictor on top of the o-ring and screw the quick disconnect back onto the syrup line.

The syrup tanks are located in the lower front syrup compartment. The air lines and syrup lines are color spiral wrapped. Be sure to match the color wrapped air and syrup line to the correct syrup flavor.

Step 1

Filling the syrup tanks: Pull back on the collar of the quick disconnect fitting for the air lines. Allow the air pressure to dissipate from the syrup tanks. Disconnect the syrup lines.

CAUTION: Make sure you disengage the air line before you disengage the syrup line.

Remove the syrup tank from the compartment. Remove the syrup tank lid by lifting up on the locking lever. Fill the syrup tank with syrup to the indicating mark on the label. **IMPORTANT: Do not overfill the tanks.**

Replace the tank lid, match and connect the spiral wrapped syrup line to the syrup tank. Connect the air line to the syrup tank.

Repeat this step for all syrup tanks.

Note: Refer to page 30 for sanitizing syrup tanks.

Step 2

Calibrating the syrup flow: Calibrating the syrup flow must be done on a daily basis. It is vital that the correct amount of syrup be incorporated into the mix to obtain a quality shake. The cause of too thin shakes is often too much syrup. The cause of too thick shakes is often too little syrup.

To determine the rate of syrup flow, you will need a calibrating cup indicating fl. ounces. The proper rate of syrup flow is 1 fl. ounce (29.6 ml.) of syrup in **6 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.

Press the corresponding flavor button for the syrup being calibrated.

Hold an empty cup beneath the spinner housing. Press the CALIBRATE key. A message will appear on the LCD.

SYRUP SYSTEM PRESS			
AUTO	- - -	START CAL	
WASH	- - -	CONTINUOUS	
CAL	- - -	STOP	

Press the WASH key. This will bleed any air pockets from the syrup line.

When a steady stream of syrup is flowing into the cup, press the CALIBRATE key to stop the syrup flow. Discard the syrup in the cup.

Hold the calibration cup under the spinner housing. Press the CALIBRATE key. Press the AUTO key to check the rate of syrup flow. After 6 seconds the flow of syrup will automatically stop. If the amount of syrup received is 1 fl. ounce (29.6 ml.), the syrup is properly calibrated.

Step 3

Adjusting the syrup pressure: If the amount of syrup received is less than 1 fl. ounce (29.6 ml.), the syrup pressure must be increased. If the amount received is more than 1 fl. ounce (29.6 ml.), the pressure must be decreased.

Inside the syrup compartment is an air pressure manifold with individual regulators to control the amount of pressure to each tank and syrup line.

If less than 1 fl. ounce (29.6 ml.) is received, the pressure must be increased. Loosen the lock nut. Using a flat blade screwdriver, turn the adjusting screw clockwise.

Verify syrup calibration. Tighten the lock nut after the correct calibration is achieved.

If more than 1 fl. ounce (29.6 ml.) of syrup is received, the pressure must be decreased. Loosen the lock nut and turn the adjusting screw counterclockwise to zero. Remove the air line to the syrup tank to allow the pressure in the tank to dissipate. Reconnect the air line. Adjust the regulator to the new pressure setting and verify the syrup calibration. Tighten the lock nut.

Repeat the calibration procedures for each additional syrup line.

Important: When syrup calibration is complete, hold an empty calibration cup under the spinner housing. Press the RINSE key to rinse the spinner housing.

Note: Refer to page 31 for sanitizing syrup lines.

THIS PROCEDURE MUST BE PERFORMED WEEKLY!

Manual Brush Cleaning

THIS PROCEDURE MUST BE PERFORMED EVERY TWO WEEKS.



ALWAYS FOLLOW LOCAL HEALTH CODES.

To disassemble your unit, the following items will be needed:

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

Draining Product From The Freezing Cylinder

Step 1

Press the AUTO key, cancelling compressor and beater motor operation.

Step 2

Remove the spinner blade and spinner housing from the freezer door. Take these parts to the sink for cleaning.

Step 3

Remove the hopper cover, agitator, and assembled air tube from the mix hopper. Take these parts to the sink for cleaning.

Step 4

With a pail under the door spout, press the WASH key. Open the draw valve and drain the remaining product from the freezing cylinder and mix hopper.

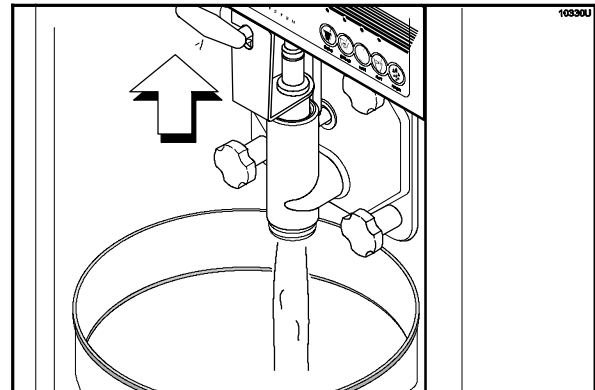


Figure 35

Step 5

When the flow of product stops, press the WASH key, cancelling the wash cycle and close the draw valve. **Discard this product.**

Rinsing

Step 1

Pour two gallons (7.6 liters) of **cool**, clean water into the mix hopper. With the brushes provided, scrub the mix hopper, mix level sensing probes, the outside of the agitator housing, and the mix inlet hole.

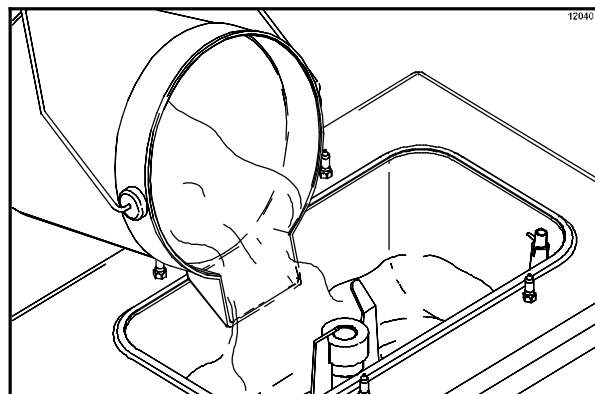


Figure 36

Step 2

With a mix pail beneath the door spout, press the WASH key.

Step 3

Open the draw valve on the freezer door. Drain all the rinse water from the door spout, close the draw valve, and press the WASH key cancelling the wash cycle.

Repeat this procedure until the rinse water being drawn from the freezing cylinder is **clear**.

Hopper Cleaning

Step 1

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

Step 2

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

Step 3

While the solution is flowing into the freezing cylinder, brush clean the mix hopper, mix level sensing probes, the outside of the agitator housing, and mix inlet hole.

Step 4

Press the WASH key and allow the cleaning solution in the freezing cylinder to agitate for five minutes.

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 press the WASH key cancelling wash cycle.

Disassembly

Note: Failure to remove parts, brush clean and then air dry these parts, will result in damage to the related parts. These parts must be removed every 14 days or the machine will lock-out and will not operate in the AUTO mode.



BE SURE THE CONTROL SWITCH IS IN THE OFF POSITION. Failure to do so may cause injury from electrocution or hazardous moving parts.

Step 1

Lift out the torque arm. Disengage the draw arm from the draw valve bracket and rotate the bracket to the right.

Step 2

Remove the handscrews, freezer door, torque rotor assembly, beater, scraper blades, and drive shaft from the freezing cylinder. Take these parts to the sink for cleaning.

Hint: If the guide bearing is not connected to the end of the torque rotor shaft, it is still lodged in the beater drive shaft. To remove the guide bearing, insert the torque arm into the side hole of the drive shaft and push the bearing forward.

Step 3

Remove the front drip tray and splash shield.

Brush Cleaning

Step 1

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

If an approved cleaner other than Kay-5® or Stera-Sheen® is used, dilute according to label instructions. **IMPORTANT:** Follow label directions, as too STRONG of a solution can cause parts damage, while too MILD of a solution will not provide adequate cleaning. Make sure all brushes provided with the freezer are available for brush cleaning.

Step 2

Remove the:

- Seal from the drive shaft
- O-rings and guide bearing from the torque rotor
- Draw valve from the freezer door
- O-rings from the draw valve
- Spinner bearing from the draw valve
- Gasket and front bearing from the freezer door.

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

Step 3

Remove the o-rings from the inner and outer air tubes.

Step 4

Return to the freezer with a small amount of cleaning solution. With the black bristle brush, brush clean the rear shell bearing at the back of the freezing cylinder.

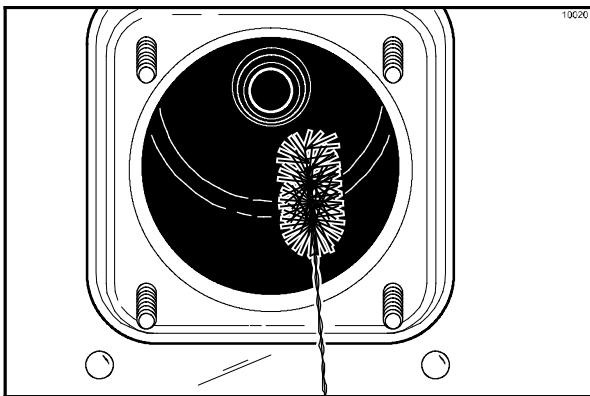


Figure 37

Step 5

Remove the rear drip pan from the front panel and take to the sink for cleaning.

Note: If the drip pan is filled with an excessive amount of mix, refer to the Troubleshooting Guide.

Step 6

Thoroughly brush clean all disassembled parts in the cleaning solution, making sure all lubricant and mix film is removed. Take particular care to brush clean the draw valve core in the freezer door. Place all the cleaned parts on a clean dry surface to air-dry overnight.

Step 7

Wipe clean all exterior surfaces of the freezer.

Sanitizing the Syrup System

Two main objectives in your cleaning procedures must be to:

1. Discard all syrup **at least once a week**.
2. Flush the syrup lines **at least once a week**.

This must be performed on a regular basis (a) to keep a build-up of old syrup from clogging the lines, and (b) to break the bacteria chain which develops in the tanks and lines. **Remember:** Calibrating the syrup flow must be done every morning, **especially** after flushing the syrup lines.

Step 1

Sanitizing the syrup tanks. Pull back on the collar of the quick disconnect fitting of the air line. Allow the air pressure to dissipate from the syrup tank. Disconnect the syrup line.

Remove the syrup tank from its compartment. Remove the syrup tank lid by lifting up on the locking lever, and discard the remaining syrup.

Rinse the syrup tank with clean warm water.

Prepare one-half gallon (1.9 liters) of the recommended sanitizing solution with **warm** water in the syrup tank. Brush clean the inside and outside of the tank. Remove syrup line fitting. Remove the dip tube and o-ring from the syrup tank.

Thoroughly brush clean the dip tube, syrup line fitting, and o-ring using the sanitizing solution. Reassemble the dip tube, o-ring, and syrup line fitting.

Pour off all sanitizing solution and place the tank in an upside-down position on a clean dry surface to air dry.

Repeat this procedure for all the syrup tanks.

Step 2

Sanitizing the syrup lines. Prepare one gallon (3.8 liters) of the recommended sanitizing solution with **warm** water in a spare syrup tank. Replace and lock the tank lid into position. Place this tank in the syrup compartment.

Connect one of the air lines and the corresponding syrup line to the syrup tank filled with sanitizing solution.

Place the power switch in the ON position.

Press the corresponding flavor button for the syrup line being sanitized.

Place an empty pail beneath the spinner housing. Press the CALIBRATE key. A message will appear on the LCD.

Press the WASH key. Flush the syrup line until the solution runs clear. Press the CALIBRATE key to stop the flow of sanitizing solution.

Note: This procedure will thoroughly clean the ends of the syrup lines that attach to the spinner housing to prevent bacteria build-up.

Turn the syrup tank with the sanitizing solution upside-down. Press the CALIBRATE key. Press the WASH key to clear the syrup line of any remaining sanitizer. When the sanitizer has been flushed from the syrup lines, press the CALIBRATE key to complete this step.

Repeat this procedure for all syrup lines.

The fourth syrup line is for the spinner rinse. Press the RINSE key to further flush this rinse line. Place the power switch to the OFF position.

Section 7 Important: Operator Checklist

During Cleaning and Sanitizing



ALWAYS FOLLOW LOCAL HEALTH CODES.

Cleaning and sanitizing schedules are governed by federal, 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 the brushes supplied for thorough cleaning. The brushes are specially designed to reach all the 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. Be sure to have 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. Empty all syrup from the tanks and discard at least once a week.
- 7. Thoroughly clean and sanitize the syrup lines at least once a week.
- 8. The temperature of the mix in the mix hopper and the walk-in cooler should be below 40°F. (4.4°C.).

Regular Maintenance Checks

- 1. Rotate the scraper blades to allow both sides of the knife edge to wear evenly. This will contribute to self-sharpening and help maintain fast, efficient freezing.
- 2. Replace scraper blades that are bent, damaged, or worn down. Before installing beater, be certain that the scraper blades are properly attached over the beater pins.
- 3. Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and be certain it is properly cleaned.
- 4. 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.
- 5. Dispose of o-rings and seals if they are worn, torn, or fit too loosely, and replace with new ones.
- 6. Follow all lubricating procedures as outlined in "Assembly".
- 7. On air-cooled units, check the condenser for accumulation of dirt and lint. A dirty condenser will reduce the efficiency and capacity of the machine. The condenser 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.
- 8. On water cooled units, 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 mechanic.

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.

On water cooled freezers, disconnect the water supply. Relieve pressure on spring in water valve. Use air pressure on the outlet side to blow out any water remaining in the condenser. **This is extremely important.** Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

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

Your local Taylor Distributor can perform this service for you.

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

Section 8

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
<p>1. Soft lock message appears on LCD.</p>	<p>a. More than 24 hours since the last heat cycle.</p>	<p>a. 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.</p>	13
	<p>b. The power switch is in the OFF position.</p>	<p>b. The power switch must be in the ON position. The freezer must now be disassembled and brush cleaned or placed in a heat cycle.</p>	13
	<p>c. The freezer is not in the AUTO or STANDBY mode.</p>	<p>c. 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.</p>	13
	<p>d. Mix out condition.</p>	<p>d. The level of mix in the mix hopper must be above the MIX OUT probe before starting the heat cycle. The freezer must now be disassembled and brush cleaned or placed in a heat cycle.</p>	13
	<p>e. The agitator is not installed.</p>	<p>e. The agitator must be cleaned and installed before starting the heat cycle. The freezer must now be disassembled and brush cleaned.</p>	25
	<p>f. The agitator is not rotating.</p>	<p>f. The agitator must be cleaned before starting the heat cycle. Disassemble the freezer and brush clean.</p>	25

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
2. Hard lock message appears on LCD.	a. There has been a thermistor failure (freezing cylinder, hopper, or glycol) during the heat treatment process.	a. The freezer must be disassembled and brush cleaned.	12
	b. More than 14 days since last brush cleaning.	b. The freezer must be disassembled and brush cleaned every 14 days.	12
3. No product being dispensed with draw valve open and machine in the AUTO mode.	a. There is a freeze-up in the mix inlet hole.	a. Call a service technician to adjust hopper temperature.	---
	b. The assembled air tubes are installed incorrectly.	b. Install in the mix inlet hole, using the end with the hole in it. Pin on inner air tube must be positioned at the bottom of notch in the outer air tube.	24
	c. Beater rotating counter-clockwise.	c. Contact service technician to correct rotation to clockwise.	---
	d. There is an inadequate amount of mix in the hopper.	d. Fill the hopper with mix.	23
4. The product is too stiff.	a. Improper lubrication of torque rotor o-rings.	a. Lubricate the o-rings properly.	18
	b. Improper consistency control adjustment.	b. Product, with no syrup blended (vanilla), should be dispensed at 26° to 28°F. (-3.3° to -2.2°C.).	10
	c. The torque rotor is binding.	c. Before installing the torque arm, check to see if the torque rotor can be rotated freely without binding.	21
	d. Not enough syrup is being blended with product.	d. Calibrate the syrup system. Syrup delivery should be 1 oz. (29.6 ml) in six seconds.	27
	e. Torque arm not installed.	e. Install torque arm.	21

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
5. The product is too soft.	a. Improper consistency control adjustment.	a. Product, with no syrup blended (vanilla), should be dispensed at 26° to 28°F. (-3.3° to -2.2°C.).	10
	b. The torque rotor is binding.	b. Before installing the torque arm, check to see if the torque rotor can be rotated freely without binding.	18
	c. Improper lubrication of torque rotor o-rings.	c. Lubricate the o-rings properly.	19
	d. Lubrication of torque rotor guide bearing.	d. Do not lubricate the guide bearing.	18
	e. Too much syrup is being blended with product.	e. Calibrate the syrup system. Syrup delivery should be 1 oz. (29.6 ml) in six seconds.	27
	f. Not enough air space around unit (air-cooled).	f. Allow for adequate air flow across the condenser.	1
	g. The scraper blades are worn.	g. Replace regularly.	32
	h. Dirty condenser (air-cooled)	h. Clean regularly.	32
	i. The mix is out-of-date.	i. Use only fresh mix.	24
	j. Loss of condenser cooling.	j. Locate cause of water loss and correct.	---
6. Large pressure adjustments are necessary to receive 1 fl. oz. (29.6 ml) in six seconds.	a. There is hardened syrup in the syrup line.	a. Clean and sanitize the syrup lines once a week.	30
	b. The syrup line and the air line are not matched properly to the syrup tank.	b. Match the syrup and the air lines to the syrup tank.	27
7. The mix in the hopper is too cold.	a. The temperature is out of adjustment.	a. Call a service technician to adjust hopper temperature.	---
8. The mix in the hopper is too warm while in the AUTO mode.	a. The temperature is out of adjustment.	a. Call a service technician to adjust hopper temperature.	---
	b. The hopper cover is not in position.	b. Place the cover in position.	24

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
9. The drive shaft is stuck in the gear box coupling.	a. Rounded corners of drive shaft, coupling, or both.	a. Call service technician to correct cause and replace the necessary components. Do not lubricate end of drive shaft.	17
	b. Mix and lubricant collected in the drive coupling.	b. Brush-clean rear shell bearing area regularly.	32
10. The freezing cylinder walls are scored.	a. The beater assembly is bent.	a. Call a service technician to repair or replace beater and to correct cause of insufficient mix in freezing cylinder.	---
	b. The front bearing is missing or worn.	b. Install or replace front bearing.	19
	c. The gear box is out of alignment.	c. Call a service technician to realign gear box.	---
	d. The beater pins are broken.	d. Call service technician to repair or replace.	32
11. Excessive mix leakage from the dispensing spout.	a. The draw valve o-rings are worn or missing.	a. Replace regularly.	39
	b. There is unadequate lubrication on the draw valve o-rings.	b. Lubricate properly.	19
	c. The wrong type of lubricant was being used (Example: petroleum base lubricant).	c. Use food grade lubricant (Example: Taylor Lube High Performance).	17
12. Excessive mix leakage into the rear drip pan.	a. Worn or missing seal on drive shaft.	a. Replace regularly.	32
	b. Inadequate lubrication of drive shaft.	b. Follow lubrication procedures in "Assembly".	17
	c. Bad rear shell bearing.	c. Call service technician to replace rear shell bearing.	---
	d. Drive shaft and beater working forward.	d. Call service technician.	---
	e. Seal installed inside-out on drive shaft.	e. Install correctly.	17

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
13. No freezer operation after placing unit in the AUTO mode.	a. Unit unplugged.	a. Plug into wall receptacle.	---
	b. Circuit breaker off or blown fuse.	b. Turn circuit breaker on or replace fuse.	---
	c. Beater motor out on reset.	c. Clear the tone and reset freezer.	10
	d. Compressor off on high pressure cut out.	d. Clear the tone. Place unit in the AUTO mode. If problem persists, contact service technician.	14
	e. Water turned off (water-cooled units.)	e. Re-establish water supply.	---
14. Water continues to flow through spinner housing.	a. Rinse solenoid stuck open.	a. Call service technician for repair.	---
15. Spinner shaft will not rotate to blend syrup into product.	a. Flexible cable broken.	a. Call service technician to replace cable.	---
	b. Pin missing in female quick disconnect.	b. Call service technician to replace disconnect.	---
16. Liquid Crystal Display is blank after power switch is placed in the ON position.	a. Unit unplugged.	a. Plug into wall receptacle.	---
	b. Circuit breaker off or blown fuse.	b. Turn circuit breaker on or replace fuse.	---
	c. Screen intensity out of adjustment.	c. Call service technician to adjust.	---
17. Product not feeding into freezing cylinder.	a. Inadequate mix in hopper.	a. Fill hopper with mix.	23
	b. Mix inlet hole frozen up.	b. Hopper temperature needs adjustment. Call service technician.	---
	c. Assembled air tubes installed incorrectly.	c. Install in mix inlet hole, using end with the hole in it. Pin on inner air tube must be positioned at the bottom of the notch in the outer air tube.	24

Section 9

Parts Replacement Schedule

PART DESCRIPTION	EVERY 3 MONTHS	EVERY 6 MONTHS	ANNUALLY	QTY.
Drive Shaft Seal	X			1
Scraper Blades	X			2
Freezer Door Gasket	X			1
Front Bearing	X			1
Draw Valve O-Rings	X			2
Torque Rotor Guide Bearing	X			1
Torque Rotor O-Rings	X			2
Inner Air Tube O-Rings	X			3
Outer Air Tube O-Rings	X			2
Double Ended Brush		Inspect & Replace if Necessary	Minimum	1
Black Bristle Brush, 1" x 2"		Inspect & Replace if Necessary	Minimum	1
White Bristle Brush, 1-1/2" x 2"		Inspect & Replace if Necessary	Minimum	1
White Bristle Brush, 3" x 7"		Inspect & Replace if Necessary	Minimum	1
End Brush		Inspect & Replace if Necessary	Minimum	1

Section 10

Parts List

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
ACCUMULATOR A.-AIR *5472*PRTL	X46916	1	103		
FITTING A.-AIR ACCUMULATOR	X48548	1	103	J5010000/UP	90
+ TUBE-VINYL 1/8 ID X 1/16 WALL	020938-6	1	000		
ACCUMULATOR A.-GLYCOL *H60*	X46650	1	103	J4019999/PRIOR (REPLACED W/TANK-GLYCOL)	79
+ BOOT-GYLCOL ACCUMULATOR	042150	1	000	J4019999/PRIOR	79
ADAPTOR A.-CASTER	X18915	4	103		
AGITATOR A. *HT*20 QT HOPPER	X44797	1	103		
ARM-TORQUE	014500	1	103		
BEARING-FRONT	013116	1	000		
BEARING-GUIDE	014496	1	000		
BEARING-REAR SHELL *NICK.PLATE	031324	1	000		
+ GUIDE-DRIP SEAL	028992	1	000		
+ NUT-BRASS BEARING	028991	1	000		
+ WASHER-BEARING LOCK	012864	1	000		
BEARING-SYRUP CAB. DOOR *5472*	045339	2	000		
BEATER A.-7QT-1 PIN-SUPPORT	X46233	1	103		
+ BLADE-SCRAPER-PLASTIC 9-13/16L	046237	2	000		
+ CLIP-SCRAPER BLADE	046238	2	000		
BELT-RD 3/16 W X 4.95 ID	036162	1	000	AGITATOR	
BELT-V-4L370	004227	1	000	60Hz	
BLADE A.-SPINNER *8 3/8 INCH*	X35570	1	103		
BLOCK-TERMINAL 2 POLE	039422	1	103	1 PHASE	
BLOCK-TERMINAL 3 POLE	039423	1	103	3 PHASE	
+ SCREW 8 X 1 1/4 RD HD	039420	2	000	FOR 039422 & 039423 TERMINAL BLOCK	
BLOCK-TERMINAL 5 POLE	024329	1	103		
BLOCK-TERMINAL-PLUG 10P .2 SIP	040322-005	1	103		
BLOCK-TERMINAL-PLUG 6P .2 SIP	040322-002	1	103		
BLOCK-TERMINAL-PLUG 7P .2 SIP	040322-003	2	103		
BLOCK-TERMINAL-PLUG 8P .2 SIP	040322-004	2	103		

+ Available Separately

Model H60

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
BRUSH-DOUBLE ENDED-PUMP& FEED TUBE	013072	1	000		
BRUSH-DRAW VALVE 1-1/2"OD X 3"	014753	1	000		
BRUSH-END-DOOR-SPOUT-SS-HT	039719	1	000		
BRUSH-MIX PUMP BODY-3"X7"WHITE	023316	1	000		
BRUSH-REAR BRG 1IN.DX2IN.LGX14	013071	1	000		
BUSHING-SYRUP CAB. DOOR *5472*	045340	2	000		
CABLE-RIBBON-10C-34"L-DIL/DIL	040040-023	1	103	J3IC TO PCB LED	
CABLE-RIBBON-10C-5"L-DIL/DIL	040040-024	1	103	LED TO LED	
CABLE-RIBBON-14C-14"L SIP/SIPR	040040-015	1	103	LCD TO J9UC	
CABLE-RIBBON-20C-41"-DIL/DIL	040040-046	1	103	J2UC TO J12IF	
CABLE-RIBBON-20C-43"L-DIL/DIL	040040-045	1	103	J7UC TO J9IF	
CABLE-RIBBON-50C-35"L-DIL/DIL	040040-044	1	103	J10UC TO J2IF	
CABLE-2 COND -#22 SHIELDED	045154-40	1	103	POWER CABLE IF-UC (BULK P/N R6003001)	
CAP-CAPACITOR 1-7/16D TOP LEAD	020247	1	103		
CAP-MAGNET *HT*	044796	1	103		
CAP-GLYCOL (OLD)	035179	1	103	J4019999/PRIOR	79
CAP-GLYCOL (NEW)	047314-1	1	103	J4020000/UP	79
CAPACITOR-RUN- .8UF/400V	039482	1	103	AGITATOR	
CAPACITOR-RUN- 4UF-370V	019624	1	103	FAN MOTOR	
CAPACITOR-RUN- 5UF 450 VOLT	054327	1	103	K0117660 SPINNER MOTOR	153
CAPACITOR-START- 21-25UF/220V	020246	1	103	K0117659/PRIOR SPINNER MOTOR 016005-	
CARD-DAILY CLEAN-HT-SHK	046701	1	000		
CASTER-SWV 5/8 STEM 4IN WHEEL	018794	4	103		
CHART-FLIP	050716	1	000		
CLAMP-HOSE		14	000	J4020000/UP	79
COMPRESSOR AH7513Z-AH245ET (TECUMSEH)	047520-	1	512	J4063683/UP 8/25/99 USE -**F	83
+ CAPACITOR-RUN- 35UF-370V (230-60-1)	029439	1	103	J4063683/UP	83
+ CAPACITOR-START-124-149UF/33 (230-60-1)	048134	1	103	J4063683/UP	83
+ GROMMET-COMPRESSOR MOUNTING	039923	4	000	J4063683/UP	83

+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
+ RELAY-START-COMPRESSOR (230-60-1)	048150	1	103	J4063683/UP	83
+ SLEEVE-COMP. MOUNTING	039924	4	000	J4063683/UP	83
+ VALVE-ACCESS 1/4FLX5/16SDR-90	053027	1	103	USE WITH FRENCH BUILT COMPRESSOR	
COMPRESSOR M51B143BBCA (BRISTOL)	036880-	1	512	J4063682/PRIOR	83
+ CAPACITOR-RUN- 25 UF/440V (230-60-1)	037431	1	103	J4063682/PRIOR	83
+ CAPACITOR-START-161-193UF/250V (230-60-1)	031790	1	103	J4063682/PRIOR	83
+ GROMMET-COMPRESSOR MOUNTING	037428	4	000	J4063682/PRIOR	83
+ RELAY-START-COMPRESSOR (230-60-1)	037430	1	103	J4063682/PRIOR	83
+ SLEEVE-COMP. MOUNTING	037429	4	000	J4063682/PRIOR	83
COMPRESSOR-AIR	032129-27	1	103		
+ SWITCH-PRESSURE	016308	1	103		
+ VALVE-CHECK 1/4MP	020959	1	103		
+ TUBE-.170 ID X .250 OD	075885-14	1	000		
+ TUBE-.170 ID X .250 OD	075885-18	1	000		
CONDENSER-AC-12LX18HX4.3-5ROW	019558	1	103		
COUPLING A.-DRIVE-SPINNER	X17106	1	103		
PIN-ROLL-.094D X .562L	015971	1	000		
COVER-CONTROL BOX	046667	1	103	J4029999/PRIOR	82
COVER-CONTROL BOX	047558	1	103	J4030000/UP	82
COVER-HOPPER COMPLETE	053809	1	103	REPLACES X42628/025429/042619/043295	
KNOB-MIX COVER	025429	1	103	USED WITH X42628 OLD STYLE COVER	
RETAINER-HOPPER COVER	042619	2	103	USED WITH X42628 OLD STYLE COVER	
SCREW-8-32 X 1/2 OVAL HD-SS	043295	8	000	USED WITH X42628 OLD STYLE COVER	
CUP-DIVIDED SYRUP	017203	1	000		
DECAL-DAILY CLEANING-HT-SH-H60	046698	1	000		
DECAL-DEC-TAYLOR-H60	052281	1	000	J9040000/UP	141
DECAL-DEC-TAYLOR-H60 (OLD)	046178	1	000	PRIOR TO J9040000	141
DECAL-MANUAL CLEANING-HT-H60	046699	1	000		
DECAL-SET 4 SYRUP FLAVOR	021523	1	000		

+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
DECAL-SYRUP FLAVOR INSTRUCTION	020997	1	000		
DECAL-TROUBLESHOOTING	038374	1	000		
DIAGRAM-WIRING *H60*	046638-	1	000		
DISPLAY-LIQUID CRYSTAL	X38062-SER	1	103		
DOOR A.-PARTIAL-1 SPT	X17373	1	103		
+ BEARING-FRONT	013116	1	000		
+ BEARING-SPINNER *452*	017032	1	000		
+ VALVE A.-DRAW *H60*	X54821	1		K1013585 REPLACES X46671	
+ O-RING-1-1/16 OD X .139W	013029	2			
DOOR A.-SYRUP CABINET	X45325	1	103		
DRYER-FILTER 3/8 X 1/4 SOLDER	045866	1	000	J4063682/PRIOR	83
DRYER-FILTER-HP62 3/8 X 1/4 S	048901	1	000	J4063683/UP (REPLACES 047521)	83
FASTENER-CLIP 1/4-20 U-TYPE	045865	10	000	PANELS & SYRUP CAB	
FILTER-CORCOM 6EH1	040140-001	2	103	QTY	
FILTER-INLINE-GLYCOL-40 MICRON	041670	1	103		
+ BOOT-GLYCOL FILTER	042132	1	000	J4019999/PRIOR	79
+ BOOT-GLYCOL FILTER	047490	1	000	J4020000/UP	79
FITTING-QD FEMALE PANEL MOUNT	036295	4	103	SYRUP/RINSE LINES	
FITTING-QD MALE INSERT	036296	4	103	SYRUP/RINSE LINES	
+ O-RING 5/16OD X .070W	016272	4	000		
FLUID-HEAT TRANSFER	X39667	1	000	1 GALLON	
FUSE-15 AMP-IN LINE-NON DELAY	045293	1	000		
GASKET-DOOR 5.177ID X 5.938OD	016672	1	000		
GASKET-SYRUP DOOR	045326	1	000		
GEAR A.*REDUCER-AGITATOR	047988	1	103	AGITATOR MOTOR	
GEAR A.*REDUCER	012235	1	212		
GROMMET-RIBBON CABLE	044999	1	000	FRONT PANEL	
GUIDE A.-DRIP PAN *H60*	X46648	1	103	J4063682/PRIOR	83
GUIDE A.-DRIP PAN *H60*	X47900	1	103	J4063683/UP	83
HEATER A.-GLYCOL *H60*	X46666-	1	103	J4019999/PRIOR	79
HEATER A.-GLYCOL	X47331-	1	103	J4020000/UP	79

+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
THERMOSTAT-HI LIMIT	035786	1	103		
HOLDER-FUSE-IN LINE-TYPE HLR	045606	1	103		
HOSE-RUBBER 5/16ID x 9/16 OD (GLYCOL SYSTEM)	047340-	7	000	(BULK-R502011) J4020000/UP	79
HOUSING-SPINNER *4 SPIGOT*452*	017269	1	103		
+ TUBE-VINYL 3/16ID X 1/16 WALL	020940-6	2	000	BULK-100FT R30314 (SYRUP HOUSING)	
+ TUBE-VINYL 3/16ID X 1/16 WALL	020940-8	2	000	BULK-100FT R30314 (SYRUP HOUSING)	
HOUSING A.-AGITATOR *HT*	X51664	1	103		
CAP-MAGNET HT	044796	1	103		
MAGNET A.-AGITATOR-INNER	X41733	1	103		
SCREW-8-32 X 3/16 ALLEN SET	006812	2	000		
KIT A.-TUNE UP	X34615	1	000		
O-RING-1-1/16 OD X .139W	013029	2		DRAW VALVE	
BEARING-FRONT	013116	1	000		
BEARING-GUIDE	014496	1	000		
GASKET-DOOR 5.177ID X 5.938OD	016672	1	000		
O-RING-.291 ID X .080W	018550	5	000	INNER FEED TUBE	
O-RING-.643 OD X .077W	018572	2	000	OUTER FEED TUBE	
O-RING-5/16 OD X .070W	016272	4	000	QD FITTING	
O-RING-5/8 OD X .103W	016030	3	000	SYRUP LINES	
SEAL-DRIVE SHAFT	032560	1	000		
TOOL-O-RING REMOVAL	048260-WHT	1	000		
KNOB-DRAW VALVE	013635	1	103		
+ NUT-LOCK KNOB	013649	1	103		
KNOB-ADJUSTMENT	014499	1	103		
+ SCREW-ADJUSTMENT	014498	1	103		
LABEL-CAUTION-AGITATOR	045191	1	000		
LABEL-DOOR-WARN	032749	1	000	MOVING PARTS	
LABEL-ELEC. WARNING SINGLE	032717	1	000		
LABEL-WARN-COVER	051433	8	000		
LENS-DISPLAY	038221	1	103		

+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
+ STANDOFF-LENS	038225	4	000		
LIP-DRIP-NOSE CONE	036435	1	000		
LOUVER-SIDE	013631	1	103	LEFT	
LUBRICANT-TAYLOR HI PERF- 4oz TUBE	048232	1	000		
MAN-OPER *H63*	048887-M	1	000	J5040000/UP	91
MANIFOLD A.-REGULATOR *H60*	X47285	1	103		
DECAL-FLAVOR COLOR SET '4'	022105	1	000		
FITTING 1/4 X .170 90 DEGREE	075946	1	000		
GAUGE-PRESSURE 0-60 PSI 1/8MPT	027875	3	103		
LINE A.-AIR 45 DEG BARB	X47043-12	3	103		
ELBOW-1/4MPT X 1/4BARB-45 DEG.	046925	3	103		
FERRULE-.475 ID NP BRASS	021082	6	000		
SOCKET-Q.D. CO2 90DEG 1/4BARB	021524	3	103		
TUBE-NYLOBRAD 1/4ID X 7/16OD	020568-12	3	000	BULK-100FT R30317	
NIPPLE-1/4 MPT X 2 BRASS	075940	3	103		
PLUG-1/4MP BRASS	027747	2	000		
REGULATOR-PRESSURE-CO2	027744	4	103		
VALVE-PRESSURE-RELIEF-45# 1/4MPT	047252	1	103	J3110000/UP	76
VALVE-PRESSURE-RELIEF-45# 1/8MPT	021148	1	103	J3109999/PRIOR	76
MOTOR-1.0 HP	013102-	1	212		
CAPACITOR-START	035798	1	103	LEESON-230-60-1	
CAPACITOR-RUN	036084	1	103	LEESON-230-60-1	
CAPACITOR-START	033043	1	103	MAGNETEK-230-60-1	
CAPACITOR-RUN	033047	1	103	MAGNETEK-230-60-1	
MOTOR-1/5 HP 3050 RPM	054328-	1	103	K0117660/UP SPINNER	153
MOTOR-1/12 HP 3450 RPM	016005-	1	103	K0117659/PRIOR SPINNER	
MOTOR-AGITATOR	047987-27	1	103		
+ BRACKET-AGITATOR MOTOR *HT*	037980	1	103		
MOTOR-FAN 120 W 208/230V	041401-	1	103	60Hz ONLY	
+ FAN-4 BLADE 12 " PUSH 26DEG CW	029771	1	103		
NUT-STUD *GENERAL USAGE*	021508	4	103		

+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
NYLON-SPIRAL WRAP-BLUE-2"	041582-4	1	000		
NYLON-SPIRAL WRAP-BROWN-2"	041582-1	1	000		
NYLON-SPIRAL WRAP-RED-2"	041582-2	1	000		
PAIL-MIX 10 QT.	013163	1	000		
PAN-DRIP 19-1/2 LONG	035034	1	103		
PANEL A.-FRONT *H60*	X46634	1	103		
PANEL A.-SIDE LOWER (LEFT)	X24397	1	103	J4063682/PRIOR	83
PANEL A.-SIDE LOWER (RIGHT)	X34681	1	103	J4063682/PRIOR	83
PANEL - SIDE UPPER (MIDDLE LEFT)	024576	1	103	J4063682/PRIOR	83
PANEL - SIDE UPPER (MIDDLE RIGHT)	046669	1	103	J4029999/PRIOR	82
PANEL - SIDE UPPER (MIDDLE RIGHT)	047557	1	103	J4030000 - J4063682	82
PANEL-REAR W/LOUVERS	026980-SP	1	103		
PANEL-SIDE (LEFT)	X48285	1	103	J4063683/UP	84
PANEL-SIDE (RIGHT)	X48286	1	103	J4063683/UP	84
PANEL-SIDE UPPER (TOP RIGHT)	042317	1	103		
PCB A.-CONTROL *H60* UVC2 (NEW)	X53418-SER	1	212	J9042652 (Replaces X46743-SER)	141
Includes: PCB A.-JUVC2	X51169-SER	1	212	BASEBOARD	141
CHIP-SOFTWARE	X40783	1	103		141
PCB A.-CONTROL *H60* (OLD)	X46743-SER	1	212	REPLACE W/X53418-SER	141/143
Includes: PCB A.-UNIVERSAL CONTROL 64K	X44863-SER	1	212	BASEBOARD	
CHIP-SOFTWARE	X40840	1	103		
PCB A.-INTERFACE-HT-BASE	X44747-SER	1	212	NO PERSONALITY BOARD-TORQUE CONTROL	
PCB A.-LED-4 POSITION	X44752-SER	2	103		
PIN-RETAINING-HOPPER COVER	043934	4	103		
PLATE-HINGE LOWER	045338	1	103	SYRUP CAB DOOR	
PLATE-HINGE UPPER	045337	1	103	SYRUP CAB DOOR	
PLATE A.-DEC *H60*PRTL	X46646	1	103		
+ DECAL-CAUTION-CABLE CREASING	044614	2	000		
+ PLATE-BACK UP-MEMBRANE SWITCH	044578	2	103		
PLUG-Q.D. CO2 1/8 MP	021077	3	103	SYRUP LINES	

+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
PLUG-Q.D. LIQ. 3/4-18 FP	021081	3	103	SYRUP LINES	
+ O-RING-5/8 OD X .103W	016030	3	000	SYRUP LINES	
PROBE A-MIX LOW-HT	X42077	1	103		
+ DISC-PROBE *SQ HOLE*	030965	1	103		
+ SPACER-PROBE *SQ HOLE*	030966	1	103		
PROBE A-MIX OUT-SQUARE HOLE	X41348	1	103		
+ O-RING -1/20D X .070W	024278	2	000		
+ SPACER-PROBE-ROUND HOLE-5/8DIA	041347	1	103		
+ SPACER-PROBE-SQUARE HOLE-7/8	041346	1	103		
PROBE-THERMISTOR-BARREL-2% TOL	038061-BLK	1	103	BARREL	
PROBE-THERMISTOR-HOPPER-2% TOL	039470-BLK	2	103	HOPPER & HEATER	
PULLEY-AGT DR-1.910PDX5/16 THD	036210	1	103	60Hz ONLY	
+ SCREW-8-32 X 1/4 ALLEN SET	043603	1	000		
PULLEY-AGT MTR-1.910PDX3/8BORE	042063	1	103		
+ SCREW-8-32 X 1/4 ALLEN SET	043603	2	000		
PULLEY-AK25-5/8	019153	1	103	MOTOR-60Hz ONLY	
PULLEY-AK64-5/8	007538	1	103	GEAR	
PUMP-GLYCOL-1/8NPT-1650 RPM	041785	1	112		
+ MOTOR-SERVICE-GLYCOL PUMP	041785-1	1	112		
+ PUMP-SERVICE-GLYCOL PUMP	041785-2	1	112		
+ BOOT-GLYCOL PUMP	042131	1	000		
RELAY-3 POLE-20A-208/240 50/60	012725-33	1	103		
RELAY-SPDT-30 A-240 V	032607-27	1	103	HEATER	
RELAY-DPDT-20A-120/240/277V	026581-27	1	103	K0117660/UP SPINNER	153
RELAY-SPINNER MOTOR-1/2HP-230V	016006-27	1	103	K0117659/PRIOR	
RESTRICTOR-SYRUP 452 BLACK	030917	2	000		
SANITIZER KAY-5	041082	1	000	CASE OF 125 PACKETS	
SANITIZER-STERA SHEEN -GREEN	055492	1	000	CASE OF 100/20Z PACKETS 12/1/00/UP	
SHAFT-BEATER	035527	1	103		
+ SEAL-DRIVE SHAFT	032560	1	000		
SHAFT-DRIVE-FLEXIBLE	016787	1	103	NEW DESIGN-PRE LUBED	82

+ Available Separately

051103

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
+ SCREW-8-32 X 3/16 ALLEN SET	006812	2	000		
+ SHAFT-EXTENSION *452-453*	034693	1	103		
SHELL A.-INSULATED *H60*HOOD	X46622	1	512		
+ STUD-NOSE CONE 5/16-18X3/8-16	011390	4	103		
SHIELD-MIX-GEAR REDUCER 3-3/8"	013356	1	103		
SHIELD-SPLASH-WIRE 13-11/16L	046177	1	103		
SHROUD-CONDENSER *SH-HT-GEN 3	041728	1	103		
SHROUD-LEFT *5472 HT*	042083	1	103		
SHROUD-RIGHT *5472 HT*	042084	1	103		
SPRING-TORQUE*BLACK*	015007	1	103		
STARTER-BEATER LINE	041950-	1	103		
OVERLOAD-THERMAL	047150-	1	103		
SWITCH A.-TORQUE *H60*	X46656	1	103		
HUB A.-ARM	X17033	1	103		
SWITCH-SNAP-SPDT-20A/125-250V	014472	1	103		
SWITCH A.-DRAW *H60*	X54791	1		K1013585 REPLACES X41374	
ARM A.-DRAW *H60*	X54792	1			
BRACKET-DRAW ARM *452 HT*	043526	1			
E-RING 3/16 .335 O.D.	049178	1			
PIN-PIVOT	015478	1			
PLATE-DRAW SWITCH *452 HT*	043527	1			
SCREW-10-32X9/16 DOG PT SET	038981	1			
SCREW-4-40 X 5/8 RHM-ZP STEE	027219	2			
SWITCH-LEVER-SPDT-11A-125-27	039252	1			
SWITCH A.-DRAW *452 HT*GEN 3	X41374	1	103	PRIOR TO K1013585 REPLACED BY X54791	
ARM A.-DRAW *452* HT*	X43524	1	103		
BRACKET-DRAW ARM *452 HT*	043526	1	103		
E-RING 3/16 .335 O.D.	049178	1	000		
PIN-PIVOT	015478	1	103		
PLATE-DRAW SWITCH *452 HT*	043527	1	103		

+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
SCREW-10-32X9/16 DOG PT SET	038981	1	103		
SCREW-4-40 X 5/8 RHM-ZP STEEL	027219	1	103		
SWITCH-LEVER-SPDT-11A-125-250V	039252	1	103		
SWITCH-MEMBRANE-5 POSITION-20"L	044521	1	103	KEY PAD	
SWITCH-MEMBRANE-5 POSITION-8"L	044520	1	103	KEY PAD	
SWITCH-PRESSURE 440PSI - SOLDER	048230	1	103	J40663683/UP	105
SWITCH-PRESSURE 25PS OPEN 405	030886	1	103	J40663682/PRIOR	83
SWITCH-TOGGLE-DPDT*ON-NONE-ON	024295	1	103	POWER	
TANK-SYR-4 QT	045533	3	103	COMPLETE W/COVER & INTERNAL PARTS	
INCLUDES:					
COVER-TANK W/FITTING	035759-1	3	103		
DECAL-SYRUP TANK INSTRUCTION	045533-1	3	000		
TIP-NYLON-WHITE	042747 *	6	000	* DUAL SUPPLIER-ORDER AS NEEDED	
TIP-NYLON-GREY	024261 *	6	000	* DUAL SUPPLIER-ORDER AS NEEDED	
GASKET	016037	3	000	FOR COVER	
TUBE-DIP	015441-7	3	103		
O-RING	018550	3	000	FOR DIP TUBE	
TANK-GLYCOL (PLASTIC)	047314	1	103	J4020000/UP	79
CAP-GLYCOL TANK	047314-1	1	103		
TEE-5/16 BARB BRASS	047324	1	000	J4020000/UP	79
TEE-ACCESS	047587	1	000	J4020000/UP	79
TORQUE A. *452-453*	X17381	1	103		
+ O-RING-.291 ID X .080W	018550	2	000		
TRANS.-CONT.-40VA 120/200/240V	045754	1	103		
TRANS.-CONT.-ANTICIPATOR 20 VA	016352-	1	103		
TRAY-DRIP 14.8	046275	1	103		
TRIM-REAR CORNER *H60*	046668	2	103		
TUBE A.-FEED-OUTER-HT	X34641	1	103		
+ O-RING-.643 OD X .077W	018572	2	000		
TUBE A.-FEED-SC-INNER-1/4H	X32824-5	1	103	START AT 03/12/95	91

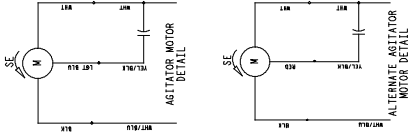
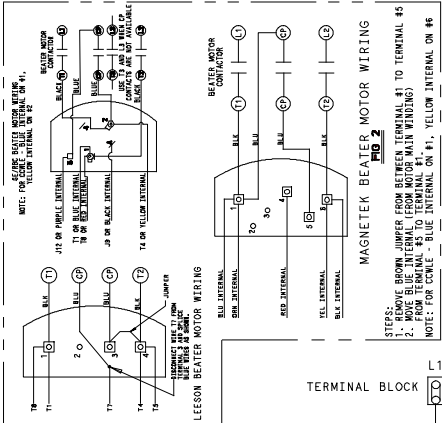
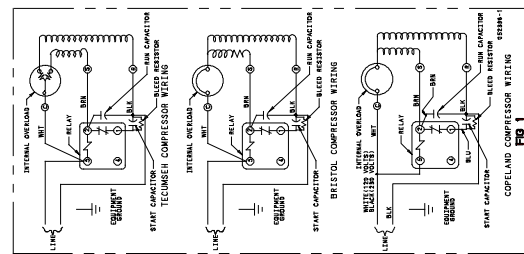
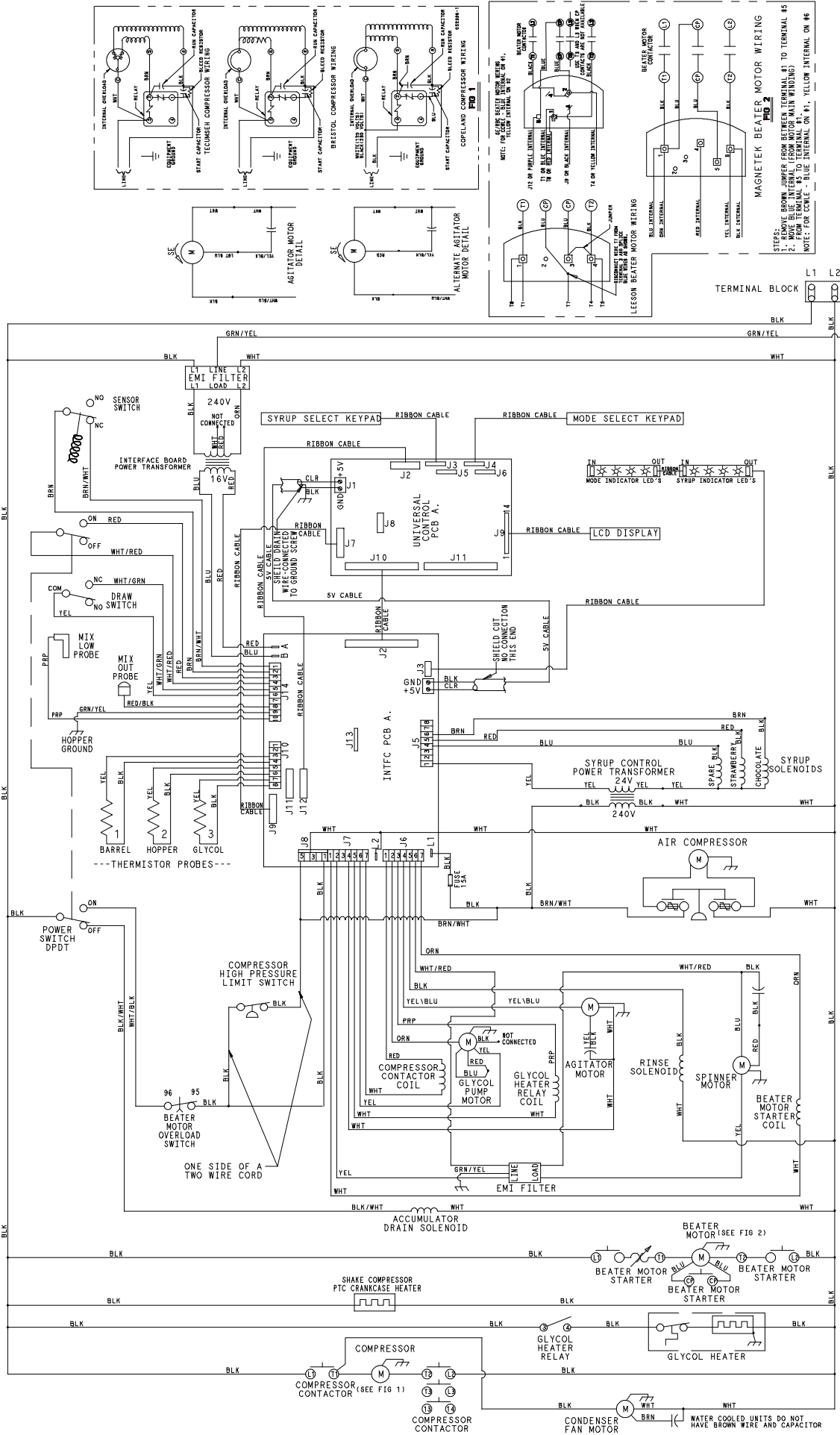
+ Available Separately

DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
+ O-RING-.291 ID X .080W	018550	3	000		
VALVE-ACCESS 1/4FL X 3/8SDR-90	044455	1	103	J4063682/PRIOR	
VALVE-ACCESS 1/4 MFL X 1/4S-90	047016	1	103	J4063683/UP	
VALVE-ACCESS 1/4FLX5/16SDR-9	053027	1	103	USE WITH 047520-**F FRENCH COMPRESSOR	
VALVE A.-SOLENOID-3 FLV *H60*	X46639-03	1	103	SYRUP - 3 FLAVOR	
BRACKET-SOLENOID *H60*	046640	1	103		
ELBOW-1/4MP X 1/4BARB-PLASTIC	016614	3	103		
ELBOW-1/4MP X 3/16BARB-PLASTIC	016615	3	103		
FERRULE-.475 ID NP BRASS	021082	3	000		
LABEL-1/4 X 1-1/2 LONG-BROWN	022710	1	000		
LABEL-1/4 X 1-1/2 LONG-DK BLUE	022708	1	000		
LABEL-1/4 X 1-1/2 LONG-RED	022707	1	000		
TUBE-NYLOGRADE 1/4ID X 7/16OD	020568-44	3	000	BULK-100FT R30317	
TUBE-VINYL 3/16ID X 1/16 WALL	020940-15	3	000	BULK-100FT R30314	
VALVE-SOLENOID-3/16"ORIFICE-SS	041589-03	3	103	TOOL FOR SOLENOID VALVE - 046303	
VALVE A.-SOLENOID-RINSE *H60*	X46657-27	1	103	RINSE	
TUBE-VINYL 3/16ID X 1/16 WALL	020940-11	1	000	BULK-100FT R30314	
VALVE-SOLENOID-3/32"ORIFICE-SS	041599-27	1	103	TOOL FOR SOLENOID VALVE - 046303	
VALVE-EXP-AUTO-1/4S X1/4 FPT	046365	1	103		
BOOT-EXPANSION VALVE	050900	1	000		
VALVE-SOLENOID	044125-	1	103	ACCUMULATOR	
VIDEO-TRAIN H60	049894-V	1	000		
WASHER-PLASTIC PIVOT	013808	2	000	SYRUP LINES	
WATER COOLED					
BLOWER-100 CFM	012796-	1	103		
BRACKET-MOUNTING-WATER VALVE	038777	1	000	WATER VALVE	
SCREW-8-32 X 5/16 PH PAN HD	038778	2	000	WATER VALVE	
CONDENSER-W/C	047540	1	103		
GUARD-BLOWER	022505	1	103		

+ Available Separately

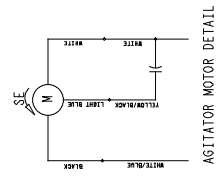
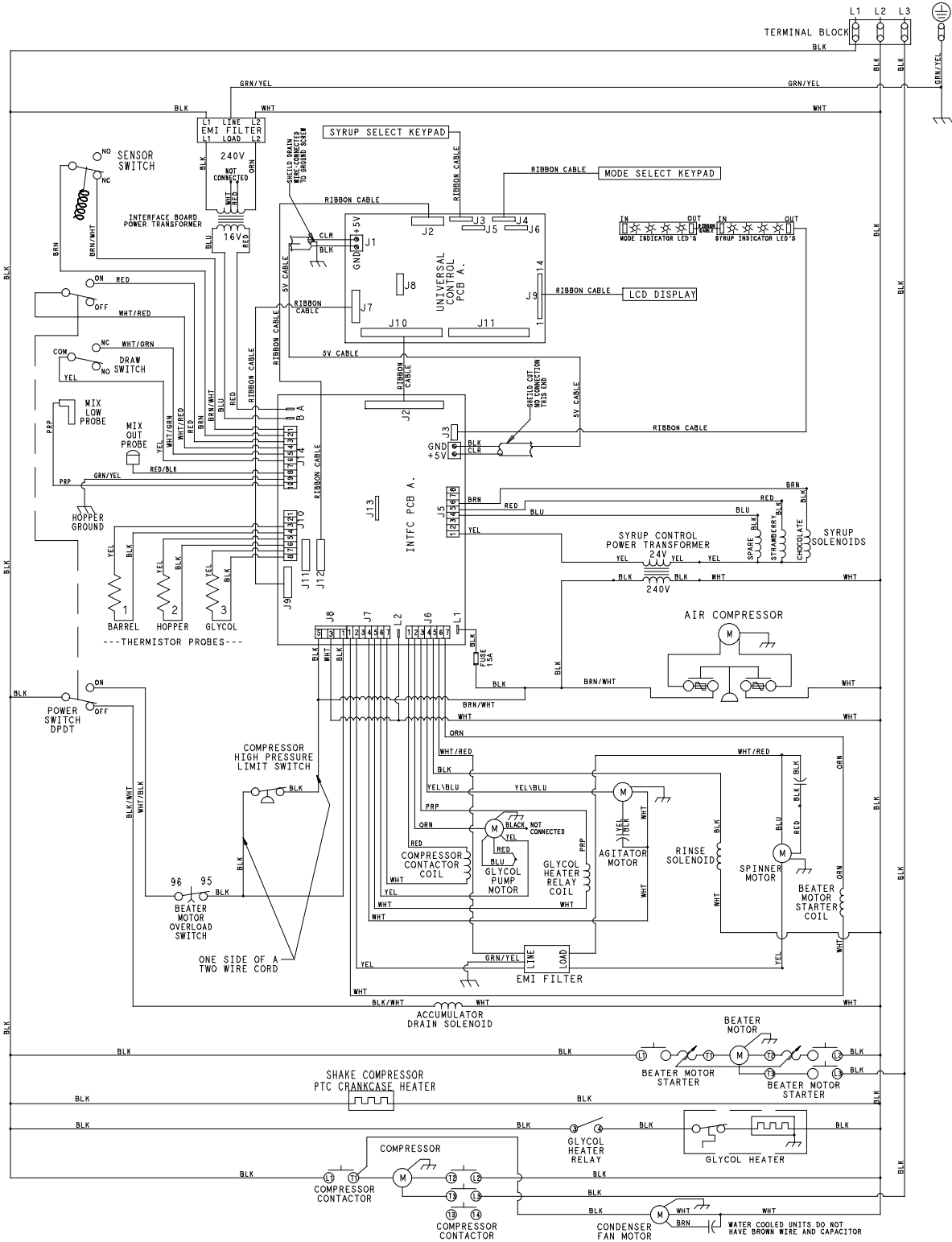
DESCRIPTION	PART NUMBER	H60 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
HOSE-RUBBER 1/2" X 7/8	R50200	4.5 ft	000		
RECEIVER A.-REFRIGERANT	X48107	1	103		
SWITCH-PRESSURE 350 PSI	048231	1	103	J6040000/UP	105
SWITCH-PRESSURE 350 PSI	046431	1	103	J6039999/PRIOR	105
VALVE-WATER 3/8 REG/HEAD	046686	1	103		
50 Hz					
BELT	007098	1	000		
BLOCK-TERMINAL-3 POLE	039424	1	103	220-240/380-415V-50-3	
CAPACITOR-RUN	012906	1	103	J4063682/PRIOR (BRISTOL)	
CAPACITOR-RUN	029439	1	103	J4063683/UP (TECUMSEH)	
CAPACITOR-RUN (MAGNETEK)	033050	1	103	BEATER MOTOR	
CAPACITOR-RUN (LEESON)	036084	1	103	BEATER MOTOR	
CAPACITOR-START	038143	1	103	J4063682/PRIOR (BRISTOL)	
CAPACITOR-START	048134	1	103	J4063683/UP (TECUMSEH)	
CAPACITOR-START (MAGNETEK)	033043	1	103	BEATER MOTOR	
CAPACITOR-START (LEESON)	035798	1	103	BEATER MOTOR	
MOTOR-FAN 100WATT	047178-34	1	103		
PULLEY-AGITATOR MOTOR	045718	1	103		
PULLEY-AGITATOR DRIVE	045717	1	103		
PULLEY-AK 30 x 5/8 (MOTOR)	033559	1	103	BEATER MOTOR	
RELAY-START COMPRESSOR	038146	1	103	J4063682/PRIOR (BRISTOL)	
RELAY-START COMPRESSOR	048133	1	103	J4063683/UP (TECUMSEH)	
VIDEO-TRAIN H60	049894-PAL	1	000		

+ Available Separately

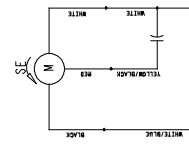


GROUND FRAME SECURELY

NOTE: 1. STRAP ELECTRICAL WIRE CAPS MUST BE USED TO SECURELY GROUND THE STRAP. 2. WIRE STRAP MUST BE CONNECTED TO GROUND. 3. WIRE STRAP MUST BE CONNECTED TO GROUND.



AGITATOR MOTOR DETAIL



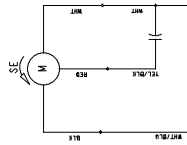
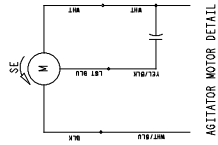
ALTERNATE AGITATOR MOTOR DETAIL

GROUND FRAME SECURELY

- NOTE:
1. STATIC ELECTRICITY MAY CAUSE DAMAGE TO SOLID STATE COMPONENTS. ELIMINATE STATIC ELECTRICITY BY TOUCHING GROUNDING UNIT BEFORE HANDLING SOLID STATE COMPONENTS.
 2. RED WIRE ON RIBBON CABLES AT EACH END.

WATER COOLED UNITS DO NOT HAVE BROWN WIRE AND CAPACITOR

GROUND FRAME SECURELY



- NOTE:
1. STATIC ELECTRICITY MAY CAUSE DAMAGE TO SOLID STATE COMPONENTS. ELIMINATE STATIC ELECTRICITY BY TOUCHING GROUNDED UNIT BEFORE HANDLING SOLID STATE COMPONENTS.
 2. RED WIRE ON RIBBON CABLES MUST BE CONNECTED TO PIN 1 AT EACH END.

