

# **OPERATOR'S MANUAL**



## **Model C302NP Non-Pressurized Slush Freezer**

**Original Operating Instructions**

**059661NPR**

**9/22/06 (Original Publication)  
(Updated 10/19/2020)**



## Section 1: To the Installer

Installer Safety . . . . .	1-1
Site Preparation . . . . .	1-1
Air-Cooled Units . . . . .	1-2
Water-Cooled Refrigeration Units . . . . .	1-2
Water Connections . . . . .	1-2
Electrical Connections. . . . .	1-2
Beater Rotation . . . . .	1-3
Refrigerant . . . . .	1-4

## Section 2: To the Operator

Compressor Warranty Disclaimer . . . . .	2-1
--	-----

## Section 3: Safety

## Section 4: Operator Parts Identification

C302NP. . . . .	4-1
Beater Door Assembly . . . . .	4-2
Accessories. . . . .	4-3

## Section 5: User Interface

Symbol Definitions . . . . .	5-1
Control Switches . . . . .	5-2
Liquid Crystal Displays . . . . .	5-2
Operational Mode Displays . . . . .	5-2
Operator Menu Display . . . . .	5-3
Operator Menu Timeout . . . . .	5-3
Finding Current Fault Conditions . . . . .	5-3
Syrup Out Indicator . . . . .	5-7
CO2 Out Indicator . . . . .	5-8
Water Out Indicator . . . . .	5-8
Audio Alarm Silencer. . . . .	5-8
Product Light. . . . .	5-8
Sampling Valve . . . . .	5-8
Daily Procedures. . . . .	5-8

# Table of Contents

---

## **Section 6: Operating Procedures**

Assembly .....	6-1
Sanitizing .....	6-6
Priming/Brixing .....	6-9
120 Day Closing Procedure .....	6-11
Draining Product from the Freezing Cylinders .....	6-11
Rinsing .....	6-11
Cleaning .....	6-12
Disassembly .....	6-13
Brush Cleaning .....	6-13

## **Section 7: Operator Checklist**

During Cleaning and Sanitizing .....	7-1
Troubleshooting Bacterial Count .....	7-1
Regular Maintenance Checks .....	7-1
Winter Storage .....	7-1

## **Section 8: Troubleshooting Guide**

## **Section 9: Parts Replacement Schedule**

## **Section 10: Limited Warranty on Equipment**

## **Section 11: Limited Warranty on Parts**

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

## Installer Safety



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

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

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



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

**Note:** All repairs must be performed by an authorized Taylor service technician.



**WARNING!** This machine has many sharp edges that can cause severe injuries.

## Site Preparation

Review the area the unit is to be installed in before uncrating the unit, making sure that all possible hazards the user or equipment may come into have been addressed.

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



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



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

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

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

### Air-Cooled Units

Do not obstruct air intake and discharge openings.

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

1

### Water-Cooled Refrigeration Units



**IMPORTANT!** A backflow prevention device is required on the incoming water connection side. Please see the applicable national, state, and local codes for determining the proper configuration. Water pressure to the unit must not exceed 150 psi (1034 kPa).

On the back of the unit, two additional 3/8 in. (9.5 mm) F.P.T. water connections for condenser inlet and outlet have been provided for easy hook-up. Permanently connect the machine using 1/2 in. (12.7 mm) inside diameter water lines. Flexible lines are recommended if local codes permit. Failure to use adequate size water lines may cause the unit to go on high head pressure and shut down.

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

Do not install a hand shutoff valve on the out line. Water-cooled units are counter flow, and the water should flow in this order: first through the automatic water valve. Second, through the inlet located at the bottom of the condenser. Third, through the outlet fitting located at the top of the condenser to an open trap drain.

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

### Water Connections

An adequate cold water supply must be provided with a hand shutoff valve. On the back of the unit, a 3/8 in. (9.5 mm) male flare water connection has been provided for easy hook-up. Permanently connect the machine using 1/2 in. (12.7 mm) inside diameter water lines. A flexible line is recommended, if local codes permit. A minimum of 25 psi (172 kPa) water pressure is required to avoid

having the unit cut out the low water pressure switch. A booster pump must be provided if this pressure is not available.

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



**INSTALL POTABLE WATER CONNECTION WITH ADEQUATE BACKFLOW PROTECTION TO COMPLY WITH APPLICABLE FEDERAL, STATE, AND LOCAL CODES.**

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

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

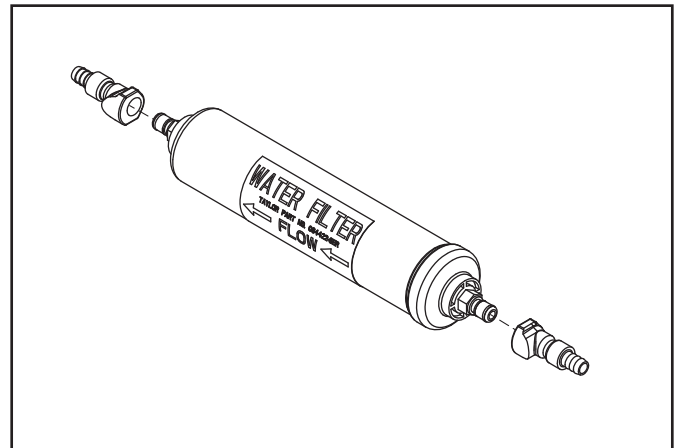


Figure 1-1

### Electrical Connections

Each freezer requires one power supply. Check the data label on the freezer for fuse, circuit ampacity, and electrical specifications. See the wiring diagram provided inside the control box for proper power connections.

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

the existing local codes. Please contact your local authorities.

## TO THE INSTALLER

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

Compliance therewith and proper maintenance will result in an installation essentially free from hazard. The NEC is a United States regulatory agency. International users must follow local electrical codes.



**WARNING!** This machine must be properly grounded. Failure to do so can result in severe personal injury from electrical shock.



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



### IMPORTANT!

- Stationary machines which are not equipped with a power cord and a plug or another device to disconnect the machine from the power source must have an all-pole disconnecting device with a contact gap of at least 0.125 in. (3 mm) in the external installation.
- Machines that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices to protect against the leakage of current, such as a GFI, installed by authorized personnel to local codes.
- Supply cords used with this machine shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57) installed with

*the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.*

- *If the supply cord is damaged, it must be replaced by a Taylor service technician to avoid a hazard.*
- *Secure supply cord ground lead to machine in a location where if the cord is pulled the main power leads become taut before the ground lead can break loose.*



**WARNING!** This machine must be properly grounded. Failure to do so can result in severe personal injury from electrical shock.

## Beater Rotation



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

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

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

**Note:** Three-phase units have single-phase motors.

## Refrigerant



**CAUTION!** This machine contains fluorinated greenhouse gases (F-Gas) to provide refrigeration using a hermetically sealed circuit or within foam insulation. This machine's type of gas, quantity, Global Warming Potential (GWP), and CO<sub>2</sub> tonnes equivalent information is recorded on the machine's data label. The refrigerant used is generally considered nontoxic and nonflammable. However any gas under pressure is potentially hazardous and must be handled with caution.

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



**CAUTION!** Use only approved refrigerant listed on the machine's data label or authorized through a manufacturer's technical bulletin. The use of any other refrigerant may expose users and operators to unexpected safety hazards.



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



**NOTICE!** Taylor reminds technicians to be aware of government laws regarding refrigerant recovery, recycling, and reclaiming systems. If you have any questions regarding these laws, please contact the factory service department.



**IMPORTANT!** Refrigerants and their associated lubricants may be extremely moisture absorbent. When opening a refrigeration system, the maximum time the system is open must not exceed 15 minutes. Cap all open tubing to prevent humid air or water from being absorbed by the oil.

1

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

The Model C302NP, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, this machine will require cleaning and scheduled maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.



**IMPORTANT!** This Operator's Manual should be read before operating or performing any maintenance on your machine.

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

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

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

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



**IMPORTANT!** If the crossed-out waste container symbol is affixed to this machine, it signifies that this machine 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 delivering the product to the appropriate collection facility as specified by your local code.

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

## Compressor Warranty Disclaimer

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

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

## TO THE OPERATOR

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

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

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

We at Taylor 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.



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



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



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



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



**WARNING!** Avoid injury.

- **DO NOT** operate the machine unless it is properly grounded.
- **DO NOT** operate the machine with fuses larger than specified on the machine's data label.
- All repairs should be performed by an authorized Taylor service technician.
- The main power supplies to the machine must be disconnected prior to performing installation, repairs, or maintenance.
- **For Cord-Connected Machines:** Only Taylor service technicians or licensed electricians may install a plug or replacement cord on the machine.
- Machines that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices to protect against the leakage of current, such as a GFI, installed by the authorized personnel to local codes.
- Stationary machines that are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 0.125 in. (3 mm) in the external installation.
- Supply cords used with this machine shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person to avoid a hazard.
- Secure supply cord ground lead to machine in a location where if the cord is pulled the main

## SAFETY

power leads become taut before the ground lead can break loose.

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



**WARNING!** Avoid injury.

- **DO NOT** allow untrained personnel to operate this machine.
- **DO NOT** put objects or fingers in the door spout.
- **DO NOT** operate the machine unless all service panels and access doors are fastened with screws.
- **DO NOT** remove the machine door or beater assembly unless the control switches are in the OFF position.

3



**WARNING!** This machine is pressurized when in operation. The control switch must be in the OFF position until the machine is completely assembled. No part should ever be removed from the machine while it is in operation. No parts should be removed until the control switch has been turned to the OFF position.

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

Failure to follow this instruction may result in severe personal injury from hazardous moving parts or from the impact of propelled parts.



**WARNING!** This machine has many sharp edges that can cause severe injuries.

- **DO NOT** put objects or fingers in the door spout. This may contaminate the product and cause severe personal injury from blade contact.

- **USE EXTREME CAUTION** when removing the beater assembly. The scraper blades are very sharp.

Failure to follow these instructions can result in personal injury or damage to the machine.



**CAUTION!** This machine must be placed on a level surface. Failure to comply may result in personal injury or machine damage.



**WARNING!** Only install this machine in a location where its use and maintenance is restricted to trained personnel. Failure to comply may result in personal injury.



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



**WARNING! Asphyxiation Hazard!**

If used with CO<sub>2</sub> (Carbon Dioxide) or N<sub>2</sub> (Nitrogen), always make sure the area is well ventilated. Vent exhaust gas to outside atmosphere using a hose. Failure to do so can cause serious injury.



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

**Do not** run the unit without product. Failure to follow this

instruction can result in damage to the unit.

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

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

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



## C302NP

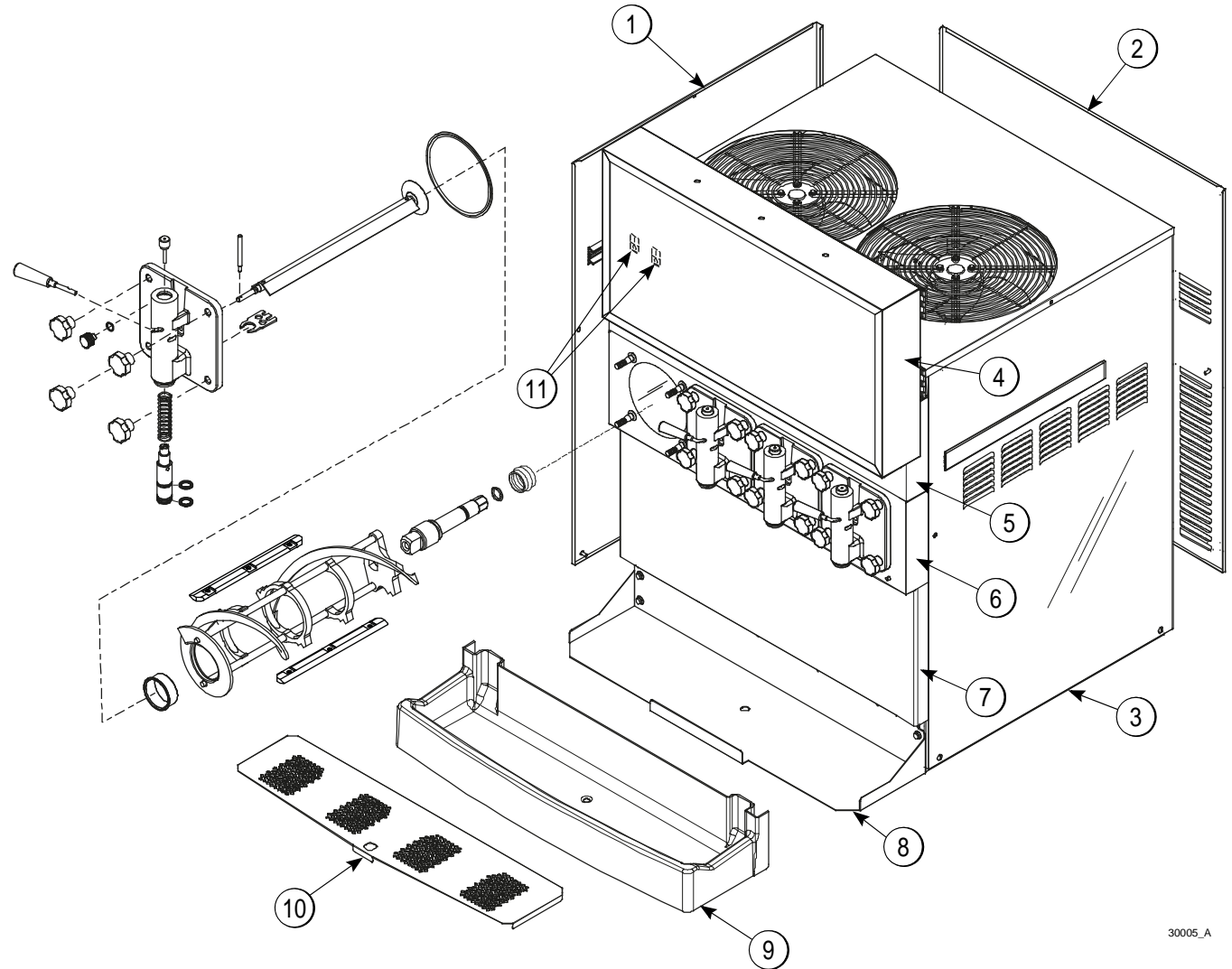


Figure 4-1

30005\_A

Item	Description	Part No.
1	Panel-Side Left	059721
2	Panel-Rear	059657
3	Panel-Side Right	059722
4	Display-LED 15.4" Tall	068575
5	Panel-Front-Upper	068909
6	Panel-Front-Shell	059576

Item	Description	Part No.
7	ANEL-Front-Lower	059652
8	Shelf-Drip Tray	059653
9	Tray-Drip	059654
10	Shield-Splash	059659
11	Switch-Rocker SPST OFF-ON	059627

Beater Door Assembly

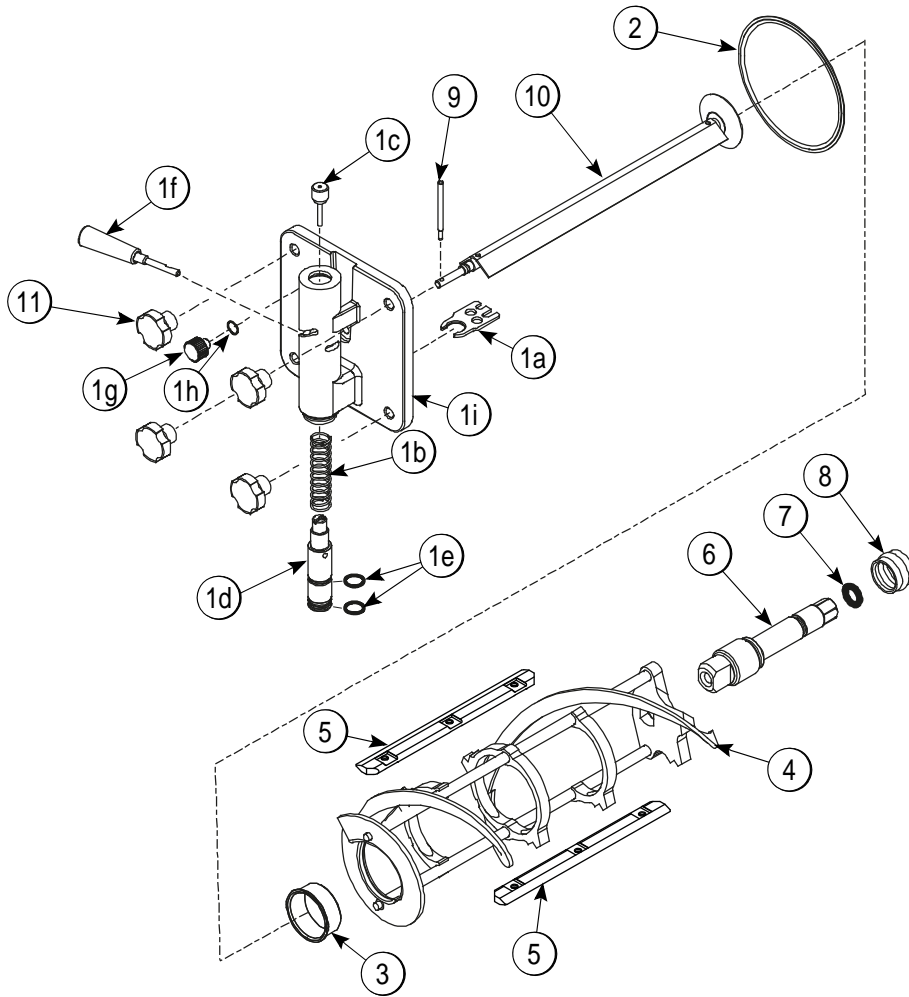


Figure 4-2

Item	Description	Part No.
1	Door A.-Slush-SLFCLOSE-Ice Buster	1a-1i
1a	Buster-Ice	047735
1b	Spring-Comp	030344
1c	Pin A.-Valve Handle	<a href="#">X83812</a>
1d	Valve-Draw Self Close	080662
1e	O-ring-1"OD X .139W	032504
1f	Handle a.-Draw-Slushblack	<a href="#">X47384</a>
1g	Plug-Prime*STNLS	050405
1h	O-ring-.563 OD X .070W-#013	043758
*1i	Door A.-Slush-Partial Selfclose	<a href="#">X83427SSP</a>

Item	Description	Part No.
2	Gasket-Door 5.109ID X 5.63	014030
3	Bearing-Front	013116
4	Beater A.-7QT-1 Pin	<a href="#">X46233</a>
5	Blade-Scraper	084950
6	Shaft-Beater	036412
7	O-ring-7/8 OD X .139W	025307
8	Seal-Drive Shaft	032560
9	Arm-Baffle	047729
10	Baffle A.	<a href="#">X47731</a>
11	Nut-Stud	043666

Accessories

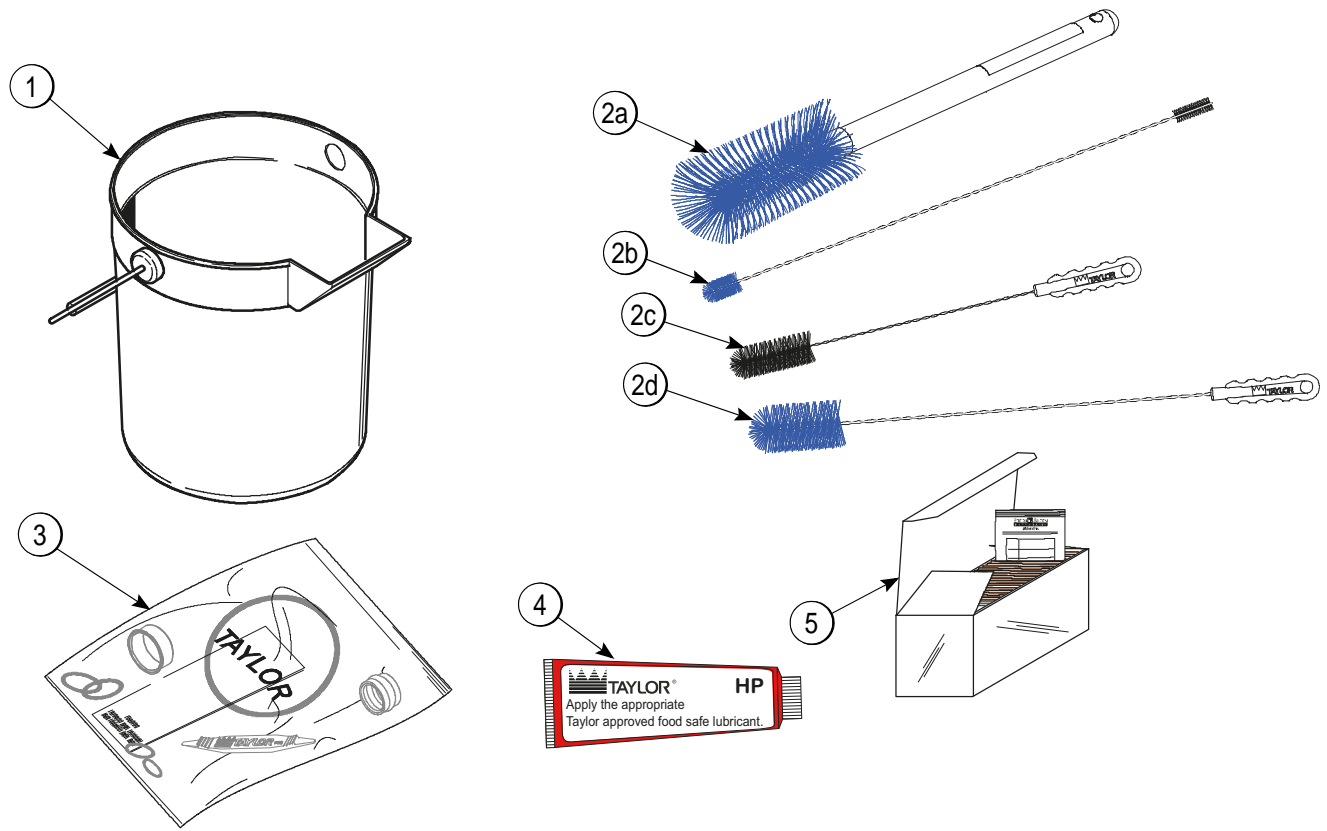


Figure 4-3

Item	Description	Part No.
1	Pail-10 qt	013163
2	Brush A.-Package	<a href="#">X64275</a>
2a	Brush-Mix Pump Body-3"X7"	023316
2b	Brush-Double Ended	013072
2c	Brush-Rear BRG 1"DX2"L	013071

Item	Description	Part No.
2d	Brush-Draw Valve 1-1/2"OD	014753
3	Kit A.-Tune Up	<a href="#">X56829</a>
4	Lubricant-Taylor Hi PERF	048232
*5	Sanitizer Stera Sheen	See Note

Items 2a-2d are included in Brush A.-Package [X64275](#).

**\*Note:** A sample container of sanitizer is sent with the unit. For reorders, order Stera Sheen part no. 055492 (100 2 oz. packs) or Kay-5 part no. 041082 (200 packs).



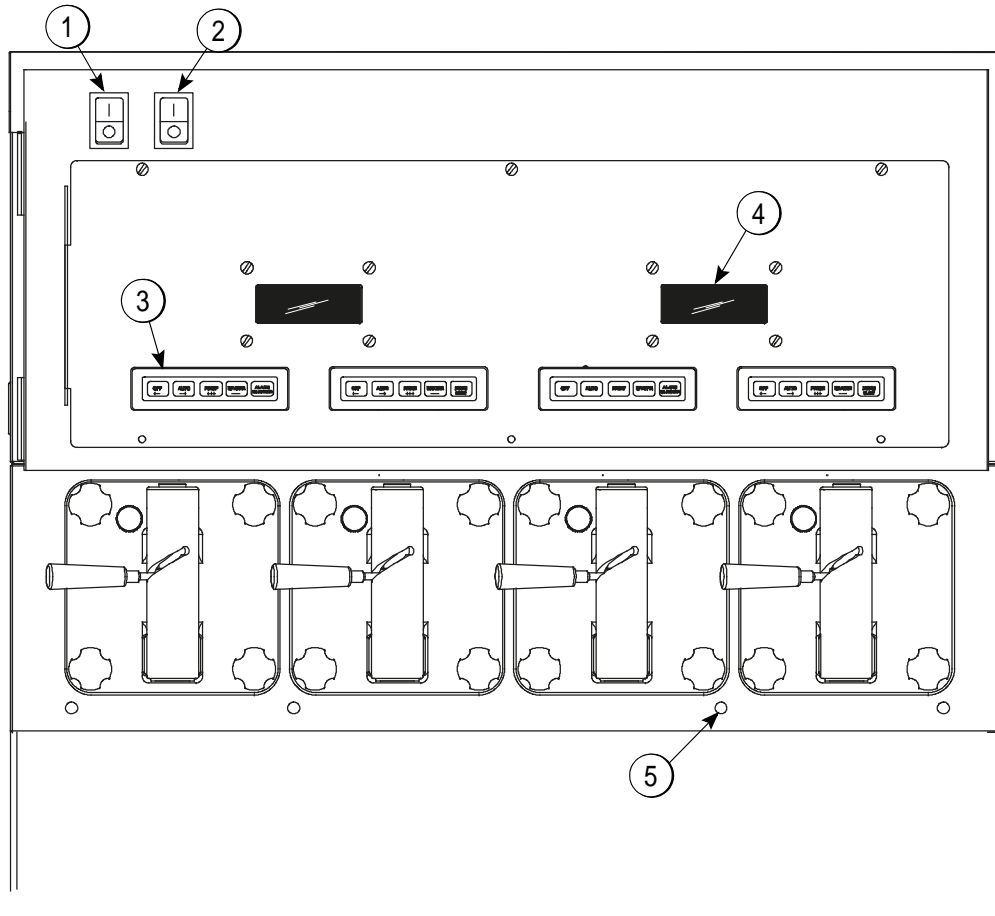


Figure 5-1

**Symbol Definitions**

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

The following chart identifies the symbol definitions.

- = OFF
- ┃ = ON

Item	Description
1	Control Switch - Left Side
2	Control Switch - Right Side
3	Keypad
4	Liquid Crystal Display
5	Product Light

## Control Switches

There are two control switches located at the top left corner of the upper front panel, behind the illuminated display. The left switch controls the two freezing cylinders on the left side of the unit. The right switch controls the two freezing cylinders on the right side of the unit. When placed in the ON position, these control switches allow SLUSHTECH operation.

## Liquid Crystal Displays

There are two liquid crystal displays (LCDs) located on the upper front panel behind the illuminated display. The two LCDs display information for the two freezing cylinders located directly beneath them. These pairs of freezing cylinders are each labeled left and right per LCD.

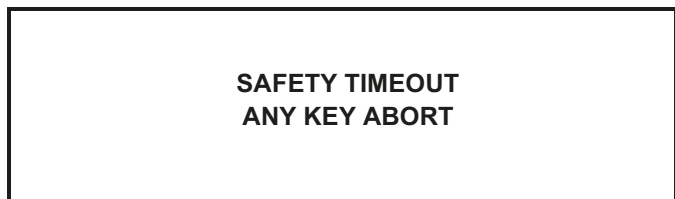
The LCDs show the current operating mode of the freezing cylinders. They also indicate whether there is enough syrup, CO<sub>2</sub>, and water being supplied to the freezer. If an error in the machine operation occurs, a warning tone will sound and the word FAULT will flash on the third line of the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

**5**

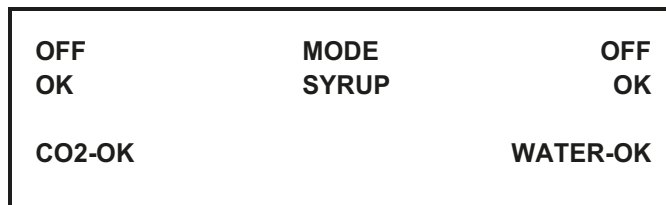
## Operational Mode Displays

The screens below illustrate the operational mode information displayed during normal operation. The two LCDs display information corresponding to the two freezing cylinders located directly beneath them. These pairs of freezing cylinders are each labeled left and right per LCD.

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



This display will remain on the LCD for 60 seconds unless a key is pressed. If any key is pressed (or 60 seconds pass), the next screen appears.



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

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



Line 1 indicates the operating mode for each freezing cylinder.

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

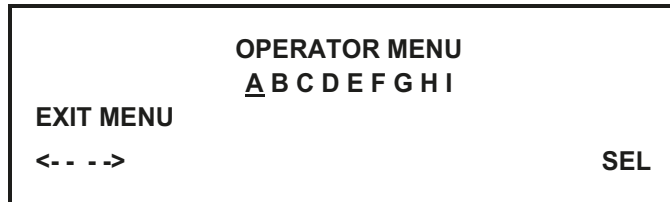
The third line of this display is a fault indicator. If an error in machine operation occurs, the word FAULT will be displayed on the LCD.



**Note:** *Repeat all information and programming procedures for each individual control from the left to the right.*

## Operator Menu Display

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



## Operator Menu Timeout

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

## Finding Current Fault Conditions

Screen B is FAULT DESCRIPTION. The fault description will indicate if there is a fault in one of the freezing cylinders. When the actual fault is corrected, the warning tone will stop. Only BRL Not Cooling requires pressing the OFF (<- -) key to clear the fault message and the warning tone.

Table 5-1

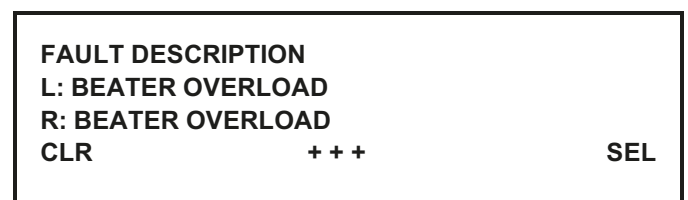
Fault Messages	
Beater Overload	Beater is out on overload.
Chk Refrig Sys Psi	Compressor is out on high head pressure.
Thermistor Short	Shorted thermistor probe.
Thermistor Open	Open thermistor probe.
H <sub>2</sub> O Pressure Low	Water pressure is low.
CO <sub>2</sub> Pressure Low	CO <sub>2</sub> pressure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

The following are explanations of the possible faults and the display screens. Lines 2 and 3 indicate the faults found in freezing cylinders 1 and 2 respectively.

**NO FAULT FOUND**—No fault conditions are apparent.



**BEATER OVERLOAD**—Beater motor is out on overload. When this fault occurs, the affected side of the machine automatically turns off. The fault clears when the condition is corrected.



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

**FAULT DESCRIPTION**  
**L: CHK REFRIG SYS PSI**  
**R: CHK REFRIG SYS PSI**  
**CLR**                    **+++**                    **SEL**

**THERMISTOR SHORT**—One or both of the barrel (freezing cylinder) thermistor probes are faulty.

**FAULT DESCRIPTION**  
**L: THERMISTOR SHORT**  
**R: NO FAULT FOUND**  
**CLR**                    **+++**                    **SEL**

**THERMISTOR OPEN**—One or both of the barrel (freezing cylinder) thermistor probes are faulty.

**FAULT DESCRIPTION**  
**L: THERMISTOR OPEN**  
**R: NO FAULT FOUND**  
**CLR**                    **+++**                    **SEL**

**SYRUP PRESS LOW**—When the syrup out indicator displays a lack of syrup, the barrel will enter a hold mode. At this time, no refrigeration or product flow from the flow control will be allowed. Only the beater will operate. When the syrup is satisfied the barrel will refill the product tank and then automatically return to the Auto mode. The fault message and the warning tone will clear. (See “Syrup Out Indicator” on page 5-7.)

**FAULT DESCRIPTION**  
**L: NO FAULT FOUND**  
**R: SYRUP PRESS LOW**  
**CLR**                    **+++**                    **SEL**

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

**FAULT DESCRIPTION**  
**L: CO2 PRESSURE LOW**  
**R: CO2 PRESSURE LOW**  
**CLR**                    **+++**                    **SEL**

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

**FAULT DESCRIPTION**  
**L: H2O PRESSURE LOW**  
**R: H2O PRESSURE LOW**  
**CLR**                    **+++**                    **SEL**

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

**FAULT DESCRIPTION**  
**L: BARREL NOT COOLING**  
**R: NO FAULT FOUND**  
**CLR**                    **+++**                    **SEL**

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

**FAULT DESCRIPTION**  
**L: BARREL TEMP 2 HIGH**  
**R: NO FAULT FOUND**  
**CLR**                    **+++**                    **SEL**

Faults, when corrected, are cleared from the Fault Description screen, with the following exception: BRL

Not Cooling. This fault requires the operator to press the OFF (<- -) key (when in the Fault Description screen) in order for the fault to discontinue.

To see if there is more than one fault in either freezing cylinder, press the PRIME (+ + +) key. To return to the operator menu, press the menu (SEL) key once. To return to the main screen, use the AUTO (- ->) key to cycle to menu item A, then press the menu (SEL) key.

Screen C is SET CLOCK. Use the AUTO (- ->) and OFF (<- -) keys to place the cursor under the element to be set (hours, minutes, month, day, or year). Use the PRIME (+++) and BEATER (- - -) keys to increase or decrease the value. Press the menu (SEL) key to advance to the Daylight Saving Time screen.

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

<b>SET CLOCK</b>		
<u>14:30</u>		10/25/06
<- - -> + + +	- - -	SEL

This screen will appear if an invalid date is entered (example: if the date entered exceeds the days of that month).

<b>SET CLOCK</b>		
<u>14:30</u>		02/31/07
	<b>INVALID DATE</b>	SEL

This screen allows the Daylight Saving Time options. If the Daylight Saving Time option is enabled, the time will be advanced by one hour at 2:00 a.m. on the first Sunday in April, and will be retarded by one hour at 2:00 a.m. on the last Sunday in October.

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

Screen D is MANUAL DEFROST. This screen allows the operator to manually defrost the left freezing cylinders under each LCD.

Place the cursor under YES and press the menu (SEL) key, and the command will be executed.

<b>MANUAL DEFROST</b>		
<b>LEFT SIDE</b>	<u>YES</u>	NO
<- - ->		SEL

Repeat the procedure for the right freezing cylinder under each LCD.

<b>MANUAL DEFROST</b>		
<b>RIGHT SIDE</b>	<u>YES</u>	NO
<- - ->		SEL

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

<b>ALREADY IN DEFROST</b>	
---------------------------	--

Press the menu (SEL) key to return the unit to the operator menu.

Screen E is SYSTEM INFORMATION. It consists of six display features.

The first feature indicates the software version.

<b>SYSTEM INFORMATION</b>		
<b>C300 CONTROL UVC2</b>		
<b>VERSION 1.00</b>		SEL

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

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

<b>B.O.M. C30227C000</b>		
<b>S/N K0000000</b>		
<b>WITH H20 PRESS SW</b>		SEL

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

## USER INTERFACE

SYSTEM INFORMATION	
LANGUAGE	
VERSION 1.09	ENGLISH 446
	SEL

The fourth feature will display the power saver mode, OFF, REST, or STANDBY status.

If the power saver mode is OFF, the following screen will be displayed.

POWER SAVER MODE	
OFF	
	SEL

If a power saver mode is programmed, one of the following screens will appear.

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

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

The fifth feature will indicate the left side defrost time and which day(s) the defrost will occur.

DEFROST TIME LEFT			
CYCLE <u>1</u>	ALL		09:00
	+++	---	SEL

DEFROST TIME LEFT			
CYCLE <u>1</u>	SUN		09:00
<- ->	+++	---	SEL

The sixth feature will indicate the right side defrost time and which day(s) the defrost will occur.

DEFROST TIME RIGHT			
CYCLE <u>1</u>	ALL		10:00
	+++	---	SEL

DEFROST TIME RIGHT			
CYCLE <u>1</u>	SUN		10:00
<- ->	+++	---	SEL

Press the menu (SEL) key to return to the operator menu.

Screen F is CURRENT CONDITIONS. This screen displays the current viscosity and product temperature for each freezing cylinder. **An asterisk** will indicate which side is refrigerating. Press the menu (SEL) key to return to the operator menu.

**Note:** Viscosity is checked only when the product temperature is below 40°F (4.4°C).

CURRENT CONDITIONS		
L*1200Hd	27.3F	
R*1200Hd	27.3F	
		SEL

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

FAULT HISTORY			1
10/25/06			08:34
NO FAULT FOUND			
<- ->	+++	---	SEL

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

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

```

FAULT HISTORY                2
10/25/06
R SYRUP PRESS LOW          08:33
<- - -> + + +    - - -      SEL
    
```

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

```

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

Press the menu (SEL) key to return to the operator menu.

Screen H is RINSE/SANITIZE. This screen allows the operator to rinse or sanitize the freezing cylinder(s).

```

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

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

```

                SANITIZE
LEFT  SIDE          YES          NO
<- - ->          - - -          SEL
    
```

Use the cursor keys to select YES or NO, then press the menu (SEL) key. Repeat for the right side of the unit.

```

                SANITIZE
RIGHT SIDE          YES          NO
<- - ->          SEL          - - -
    
```

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

```

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

## Syrup Out Indicator

```

AUTO          MODE          AUTO
OK            SYRUP         OK

CO2-OK          WATER-OK
    
```

If the word OUT appears in one of the columns next to the word SYRUP, it indicates a lack of syrup or syrup pressure being supplied for the indicated freezing cylinder. If the unit is in the Auto or Prime modes, the Product Not Ready light will illuminate and a warning tone will sound for that freezing cylinder. At this time, replace the appropriate bag in the box. As a safety feature, the refrigeration system automatically stops to prevent a freeze-up in the freezing cylinder (barrel).

If a syrup out condition occurs on one barrel, that barrel will enter the Hold mode. During the Hold mode, refrigeration remains off and the beater continues to run. The opposite barrel will not be affected. When the syrup is satisfied, the barrel will refill the product tank and then automatically return to the Auto mode.

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

AUTO OK	MODE SYRUP	AUTO OK
CO <sub>2</sub> -OUT		WATER-OK

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

## Water Out Indicator

AUTO OK	MODE SYRUP	AUTO OK
CO <sub>2</sub> -OK		WATER-OUT

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

## Audio Alarm Silencer

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

## Product Light

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

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

## Sampling Valve

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

## Daily Procedures

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

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

The Model C302 contains four 7 qt. (6.6 L) freezing cylinders.

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

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

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

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

If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, go to “Disassembly” on page 6-14 and start there.

## Assembly



**WARNING! DO NOT** remove any parts unless all power switches are in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

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

1. Slide the O-ring into the first groove on the drive shaft. Lubricate the groove, the O-ring, the area where the boot seal snaps onto the drive shaft, and the shaft portion that comes in contact with the bearing on the beater drive shaft. **Do not** lubricate the hex end of the drive shaft.
2. Slide the seal over the shaft and groove until it snaps into place. Pinch the boot seal and fill the inside portion of the seal with 1/4 in. more lubricant.

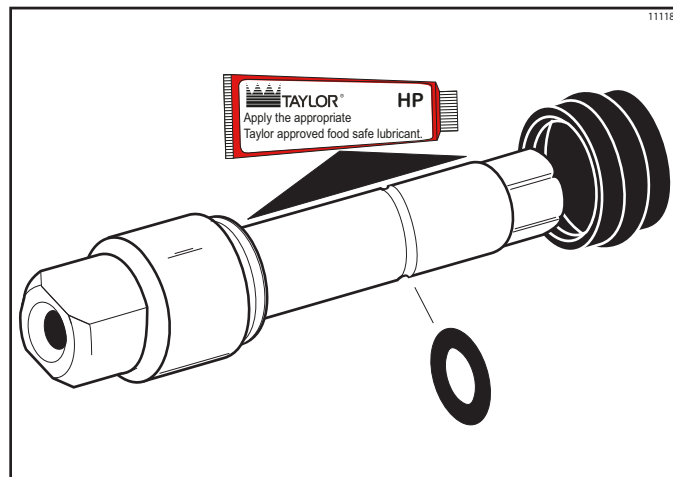


Figure 6-1

3. 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. Make sure the drive shaft fits into the drive coupling without binding.

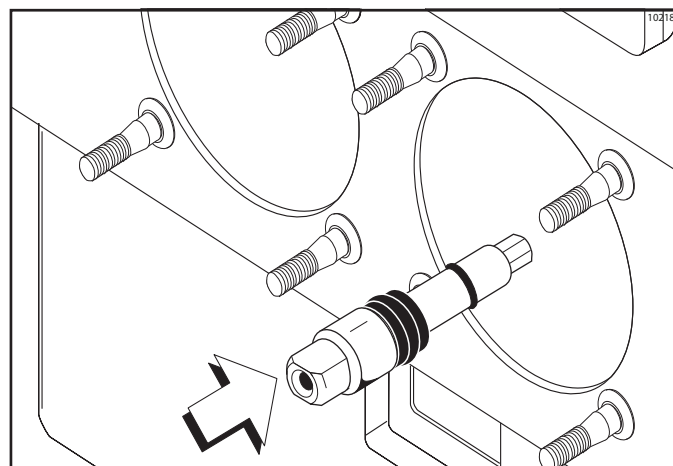


Figure 6-2



**WARNING!** This machine has many sharp edges that can cause severe injuries.

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

Failure to follow these instructions can result in personal injury or damage to the machine.

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

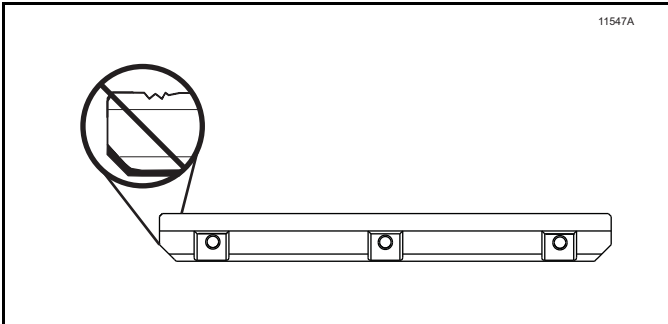


Figure 6-3

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

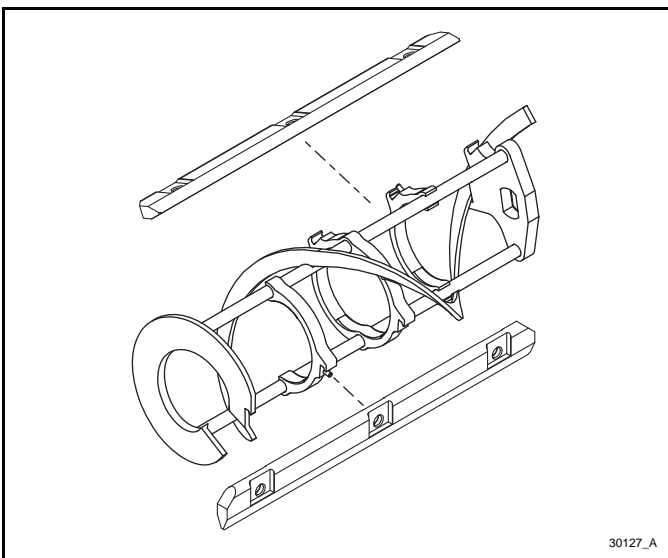


Figure 6-4

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

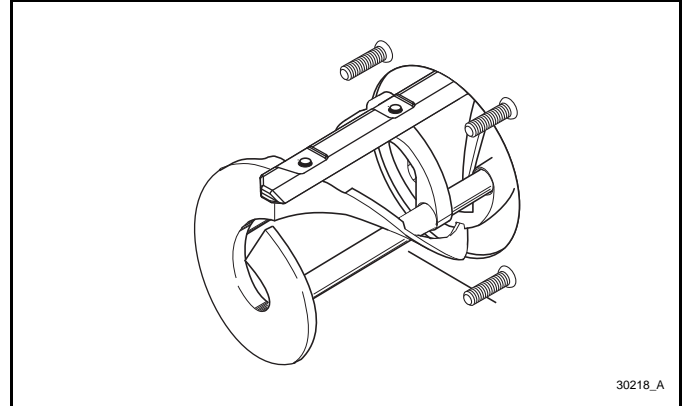


Figure 6-5

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

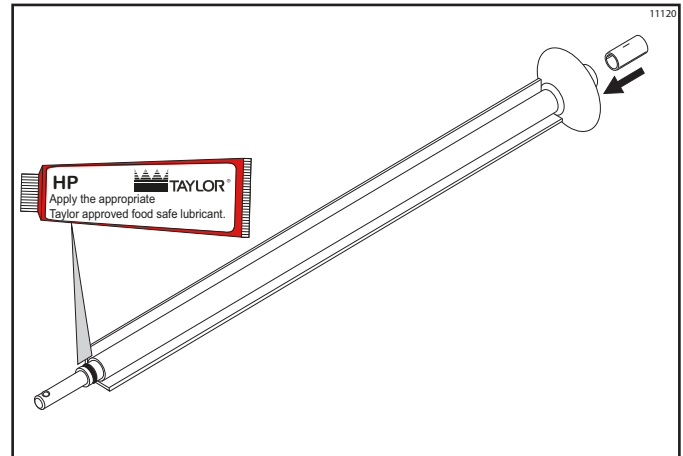


Figure 6-6

8. Insert the short end of the baffle assembly into the pilot hole in the center of the drive shaft. The hole in the baffle assembly shaft should be rotated to the 12 o'clock position.
9. Before assembling the freezer door, check the following for any nicks, cracks, or signs of wear: front bearing, door gasket, draw valve, O-rings, and all sides of the door assembly, including the inside of the draw valve bore. Replace any damaged parts.
10. Install the O-rings on the draw valve and lubricate.

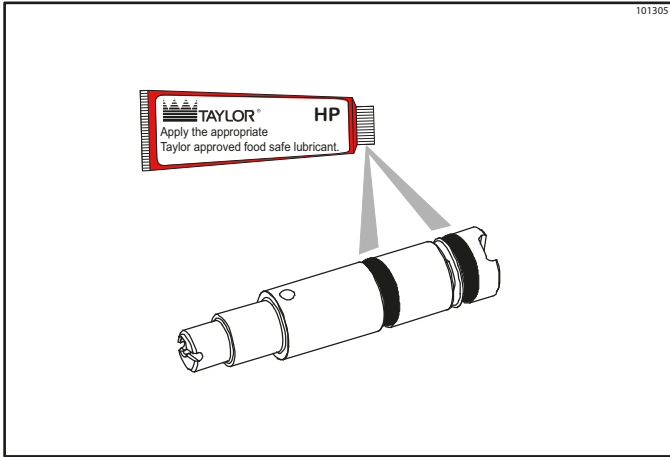


Figure 6-7

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

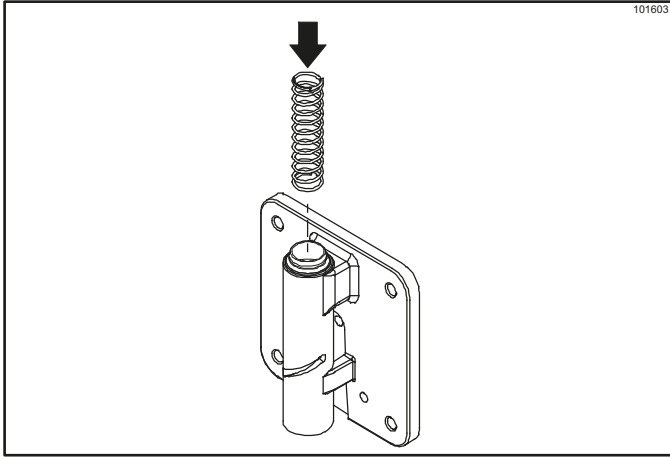


Figure 6-8

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

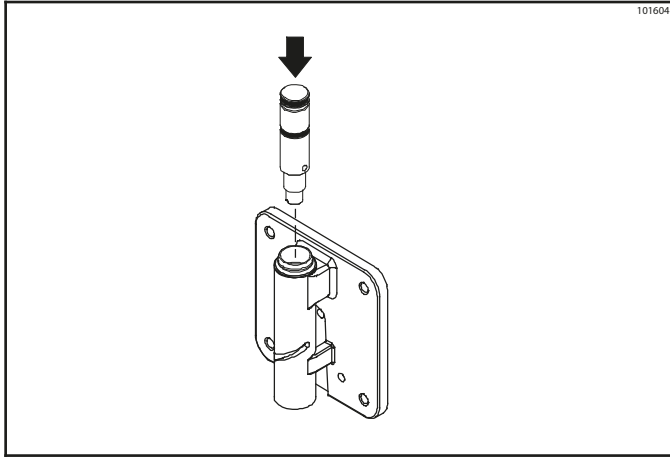


Figure 6-9

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

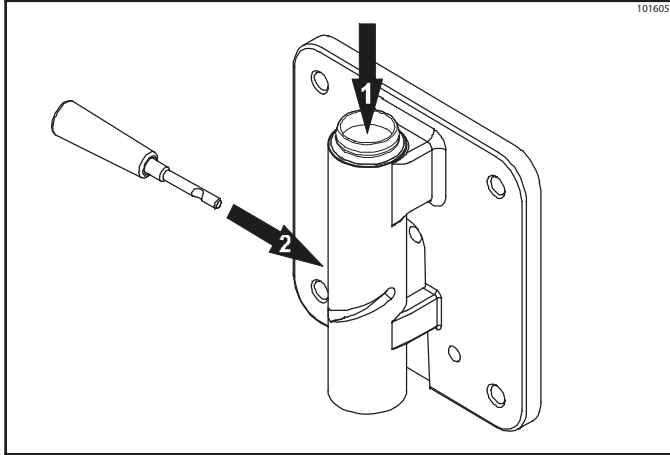


Figure 6-10

## OPERATING PROCEDURES

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

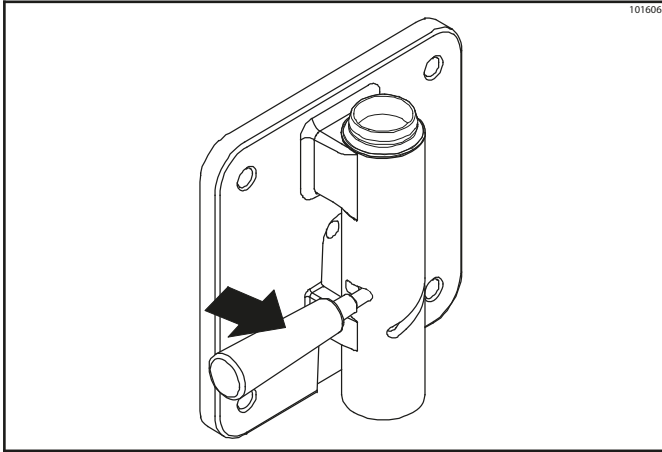


Figure 6-11

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

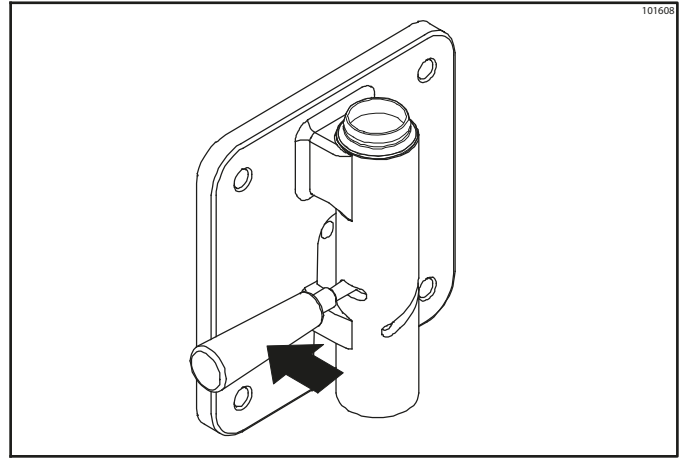


Figure 6-13

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

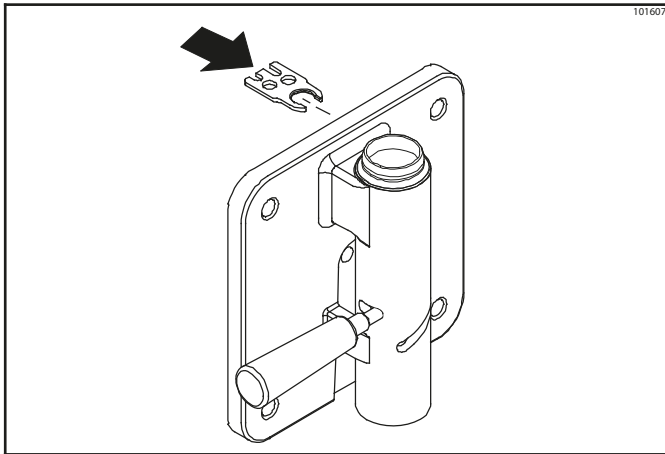


Figure 6-12

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

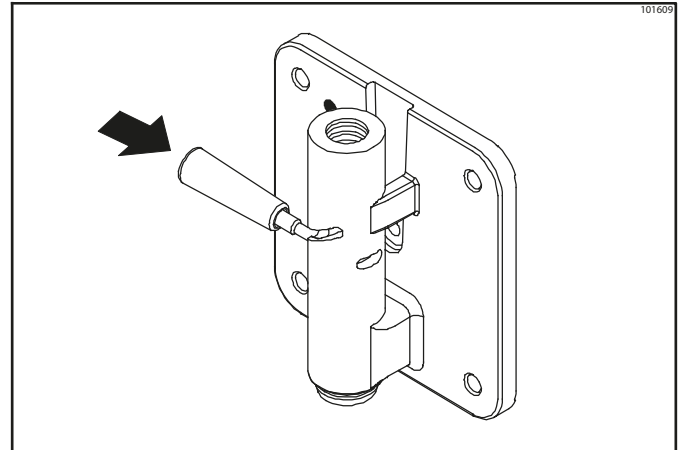


Figure 6-14

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

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

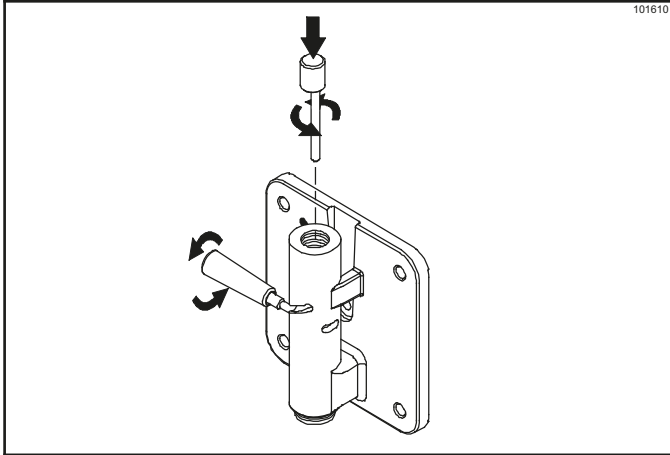


Figure 6-15

19. Place the O-ring onto the prime plug and lubricate.

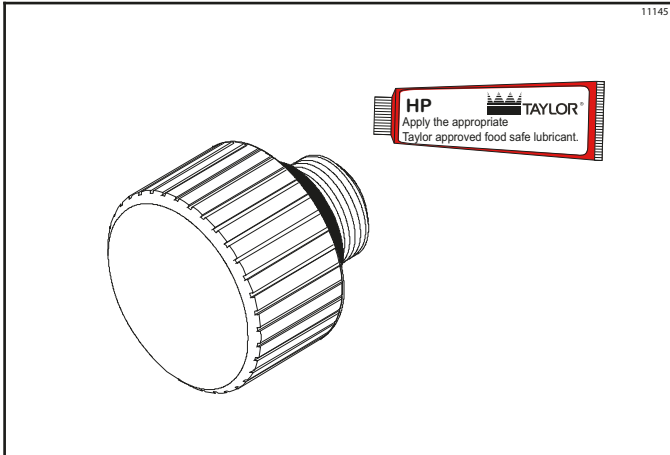


Figure 6-16

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

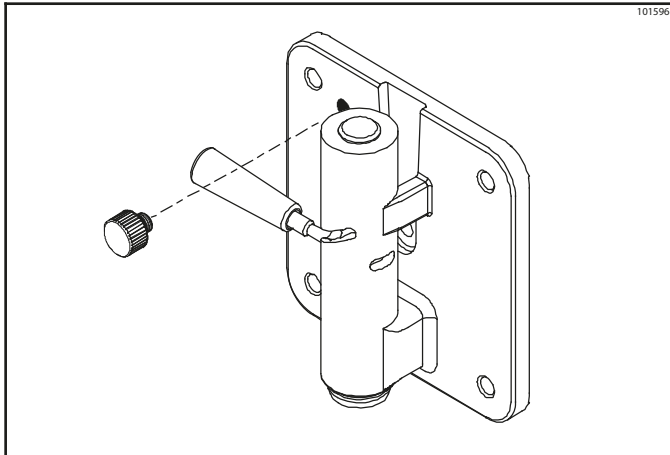


Figure 6-17

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

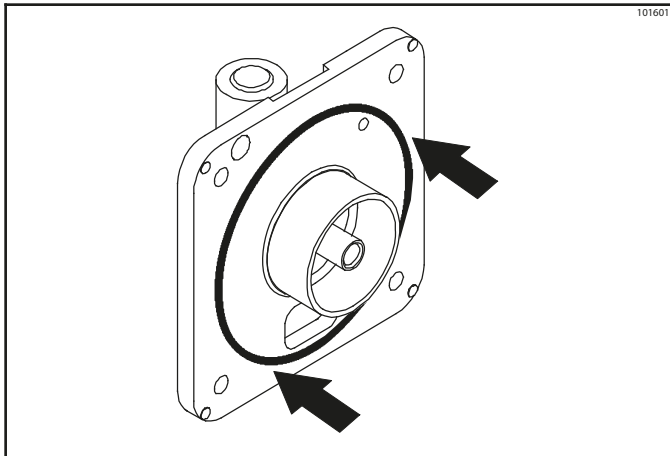


Figure 6-18

## OPERATING PROCEDURES

22. Slide the white, plastic front bearing onto the bearing hub, making sure that the flanged end of the bearing is resting against the freezer door. **Do not** lubricate the door gasket or front bearing.

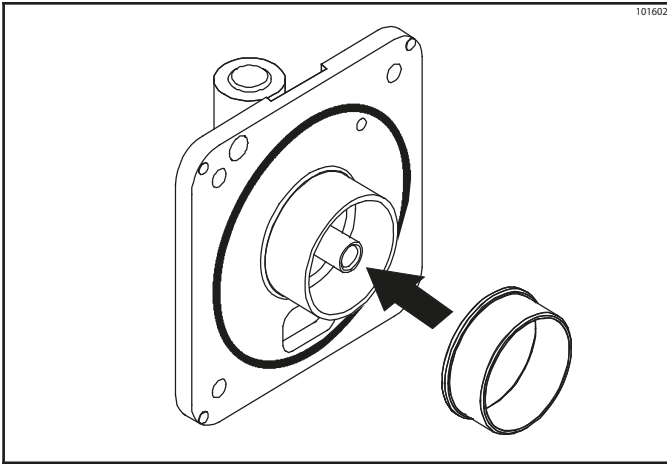


Figure 6-19

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

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

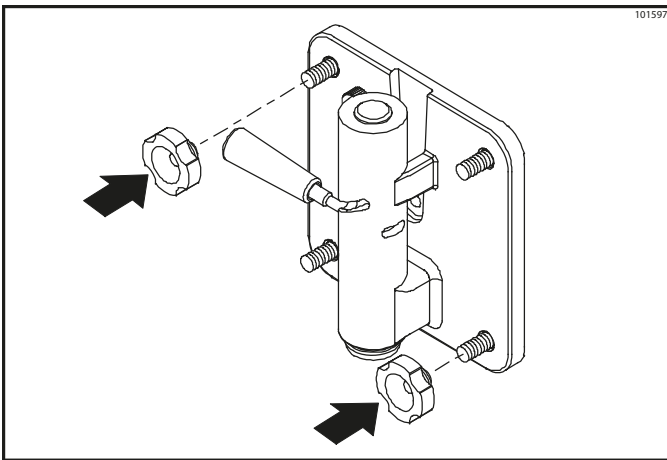


Figure 6-20

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

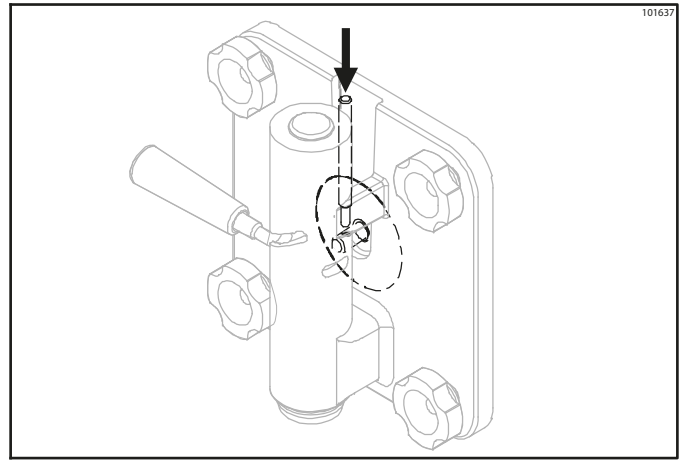


Figure 6-21

**Repeat steps 1 through 24** for the remaining freezing cylinder(s).

## Sanitizing

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

**Note:** The following instructions are for one side of the unit. Each side consists of two freezing cylinders, identified on the corresponding LCD as left (L) and right (R).

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

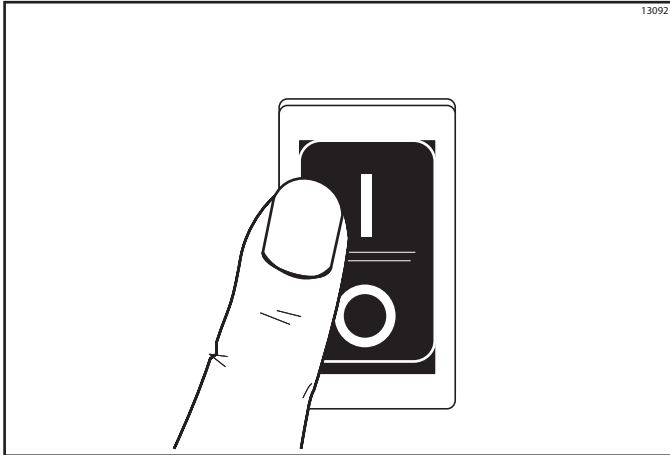


Figure 6-22

- 2. Prepare a pail of approved 100 PPM sanitizing solution (examples: 2-1/2 gal. [9.5 L] of Kay-5® or 2 gal. [7.6 L] of Stera-Sheen®). Use warm water and follow the manufacturer's specifications.

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

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

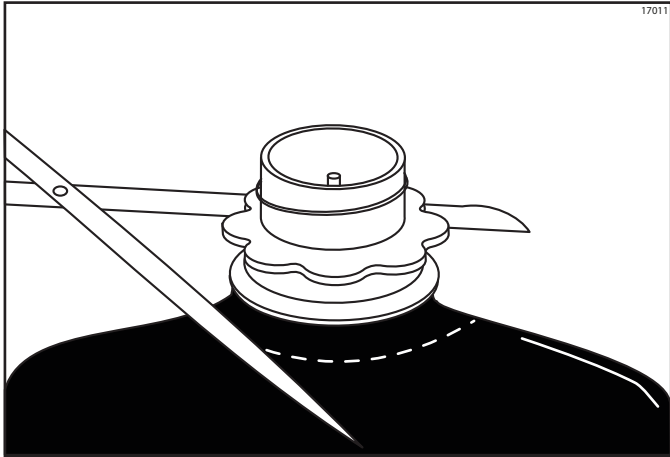


Figure 6-23

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

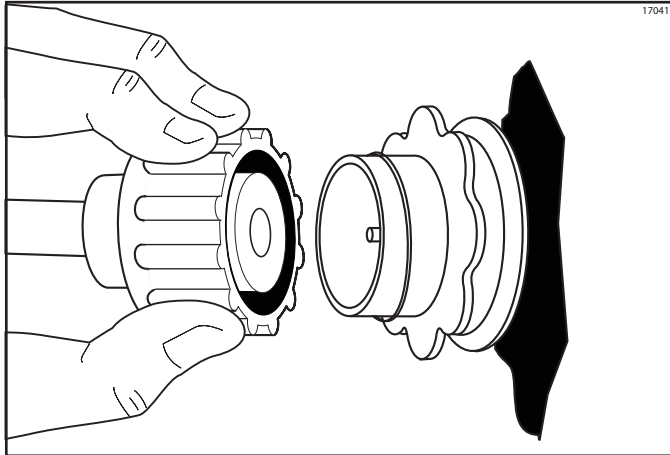


Figure 6-24

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

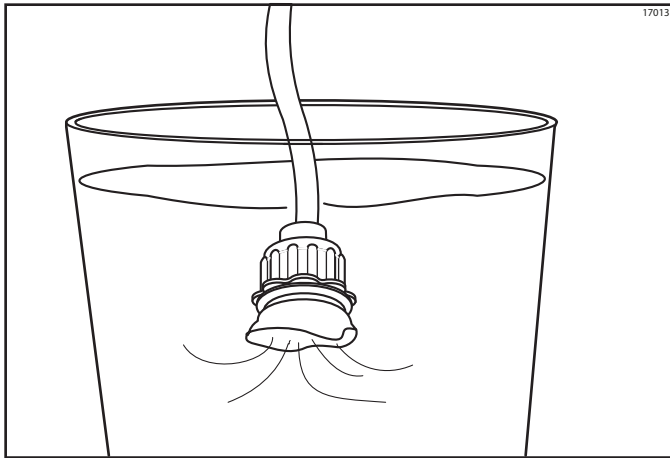
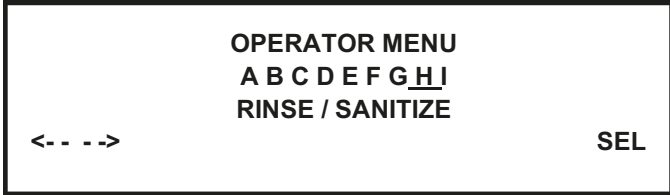


Figure 6-25

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



## OPERATING PROCEDURES

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



8. Pressing the menu (SEL) key will give you the option for sanitizing the left freezing cylinder. Move the cursor under the word YES. Pressing the menu (SEL) key at this time will start the flow of sanitizing solution into the left freezing cylinder.



9. Repeat step 6 through step 8 for the right freezing cylinder.

**Note:** There is a left and a right freezing cylinder for each LCD.



10. Open the prime plugs. Place an empty pail under the door spouts. When sanitizing solution fills the freezing cylinders approximately 2/3 full, close the prime plugs.
11. Continue filling the freezing cylinders with sanitizing solution until the solution purges out of the vent at the top of the mix tank and begins draining into the front drip tray. Press the OFF (<- -) key.

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

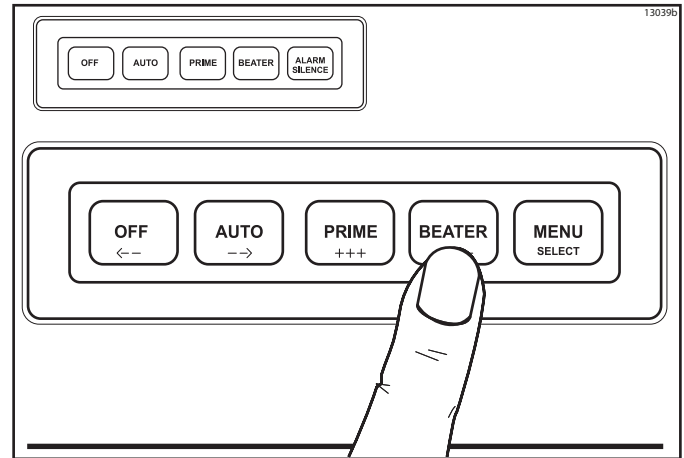


Figure 6-26

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

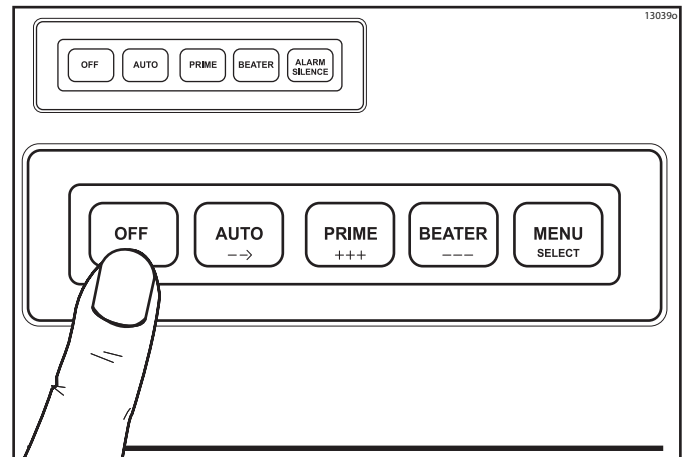


Figure 6-27

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

14. Disconnect the syrup connectors in the sanitizing solution.
15. Repeat step 1 through step 14 for the other side of the machine.

### Priming/Brixing

1. Connect the syrup line to the Bag-in-Box (BIB) syrup.
2. Remove the drip tray, splash shield, and lower front panel to gain access to the syrup sampling valves.
3. Open the prime plug.
4. Place the sampling valve in the OFF (center) position.

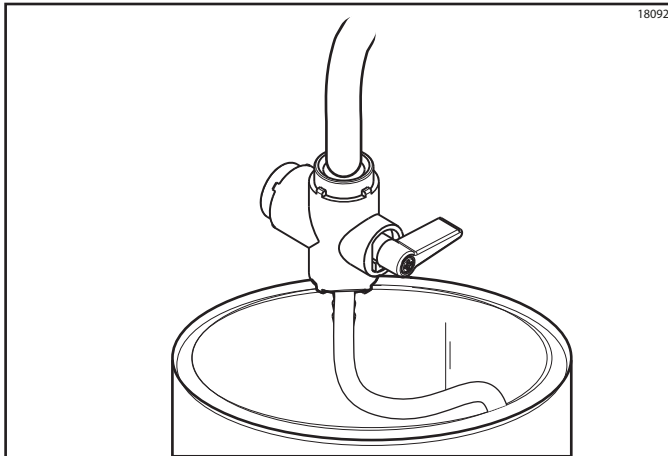


Figure 6-28

5. Press the PRIME (+ + +) key.

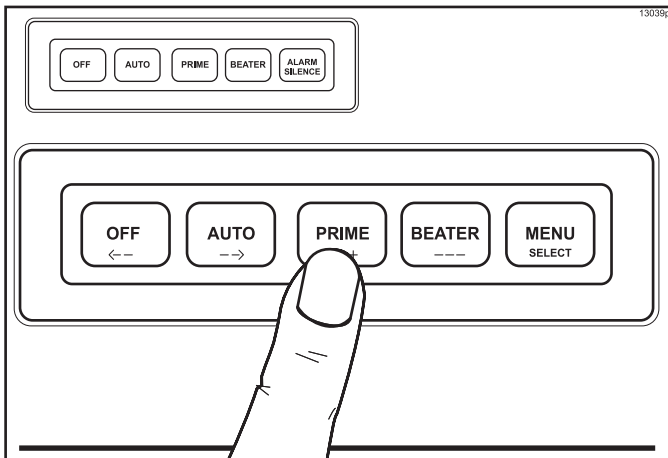


Figure 6-29

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

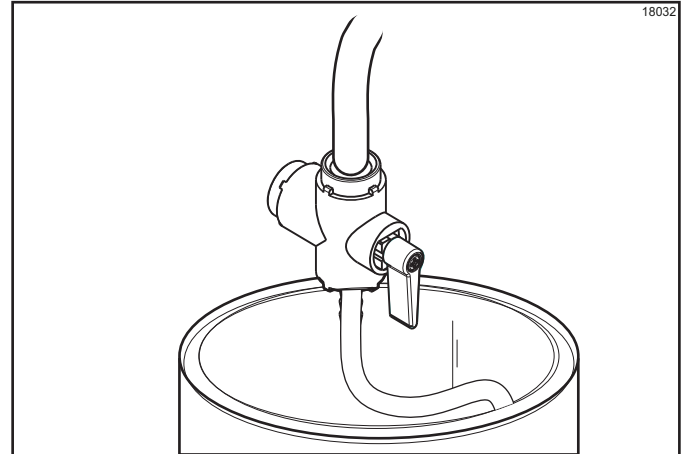


Figure 6-30

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

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

7. Pour the product from the syrup sampling valve into a cup. Close the syrup sampling valve by turning the handle to the center position.

6

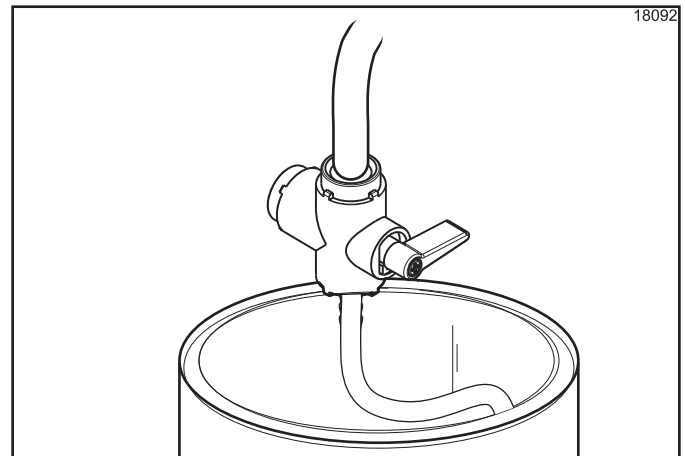


Figure 6-31

## OPERATING PROCEDURES

8. Stir the finished product. Pour a small amount of product over the refractometer. The brix reading should register 13 to 14. A reading higher than this would cause a darker, richer product. The refrigeration system would have to run longer to freeze this excess syrup. A reading lower than this could cause a freeze-up in the freezing cylinder because of the excess water.

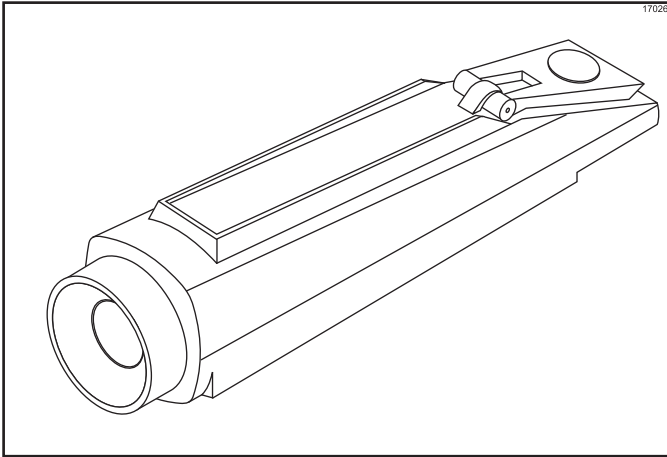


Figure 6-32

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

10. Repeat step 9 until a correct brix reading is registered.

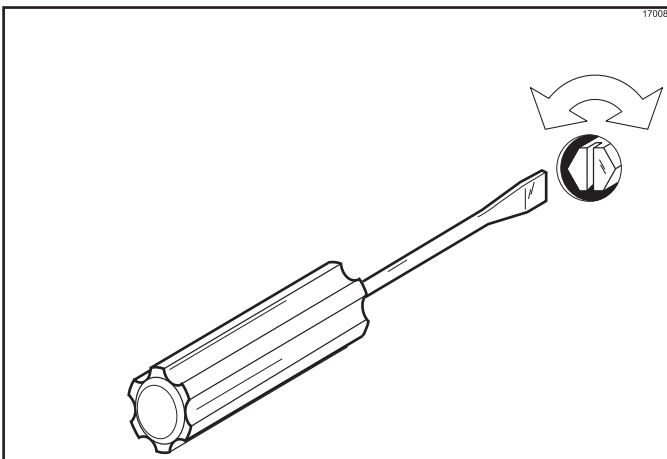


Figure 6-33

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

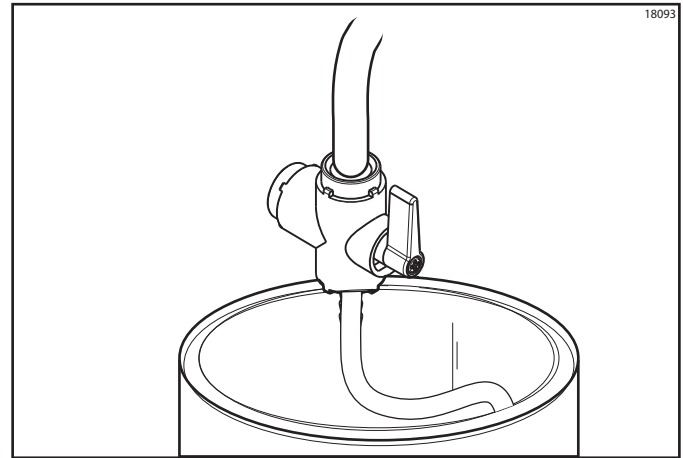


Figure 6-34

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

12. Place a pail beneath the door spout. Open the draw valve and drain the freezing cylinder to remove any incorrectly brixed product. Close the draw valve.
13. Press the PRIME (+ + +) key. Allow the liquid level to fill to the prime plug hole.
14. Repeat step 1 through step 13 for the other freezing cylinders.
15. To place the freezing cylinders in the Auto mode, press the AUTO (- ->) key for each freezing cylinder. When the unit cycles off, the product will be at serving viscosity.

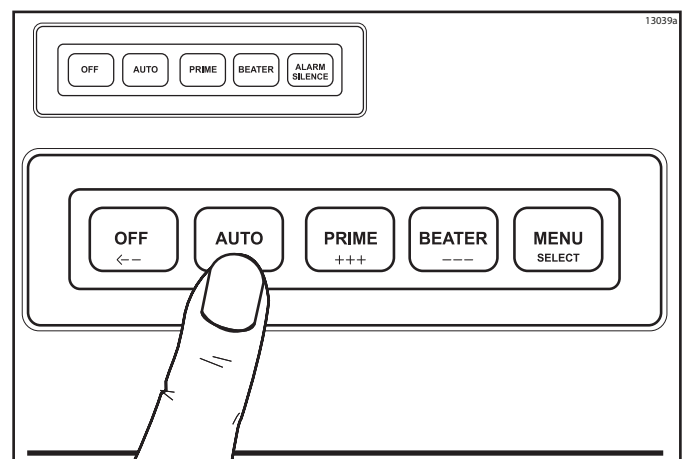


Figure 6-35

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

## 120 Day Closing Procedure

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



To disassemble the Model C302, the following items will be needed:

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

## Draining Product from the Freezing Cylinders

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

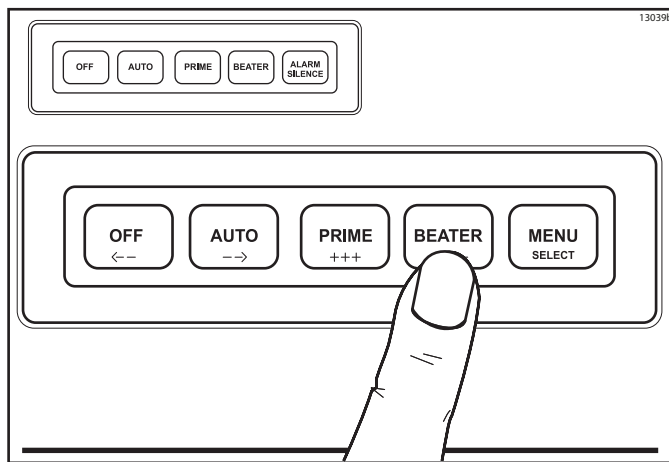


Figure 6-36

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

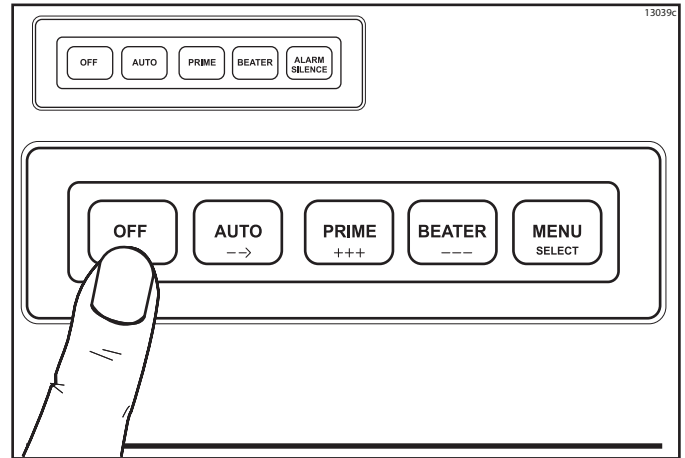


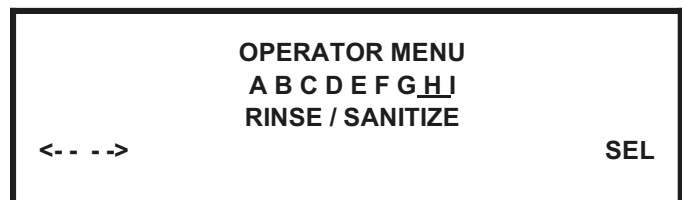
Figure 6-37

- Repeat step 1 and step 2 for the other freezing cylinders.

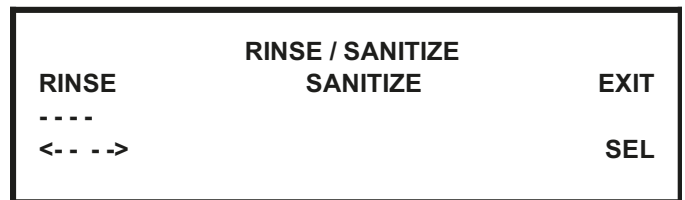
## Rinsing

**Note:** The following instructions are for one pair of freezing cylinders under an LCD.

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



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



## OPERATING PROCEDURES

- Pressing the menu (SEL) key will give you the option for rinsing the left freezing cylinder. Move the cursor under the word YES. Pressing the menu (SEL) key at this time will start the beater motor and deliver water and CO<sub>2</sub> to the left cylinder.

		RINSE	YES	NO
LEFT	SIDE		---	
<-- -->				SEL

- Allow the rinse water to flow into the cylinder until it is approximately 2/3 full. With a pail under the door spout, open the draw valve and drain the rinse water. Repeat this procedure until the rinse water being drawn is clear.
- Repeat step 3 and step 4 for the right freezing cylinder.

**Note:** There is a left and a right freezing cylinder for each LCD.

		RINSE	YES	NO
RIGHT	SIDE		---	
<-- -->				SEL

- When draining is complete, press the OFF (<- -) key.
- Repeat step 1 through step 6 for the other side of the machine.

## Cleaning

**Note:** The following instructions are for one pair of freezing cylinders under an LCD.

- Prepare a pail of approved 100 PPM cleaning solution (examples: 2-1/2 gal. [9.5 L] of Kay-5<sup>®</sup> or 2 gal. [7.6 L] of Stera-Sheen<sup>®</sup>). Use warm water and follow the manufacturer's specifications.

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

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

- To place the left freezing cylinder in the Sanitize mode, press the menu (SEL) key. Move the cursor by pressing the AUTO (- ->) key until the third line indicates RINSE / SANITIZE. Press the menu (SEL) key. Move the cursor under the word SANITIZE.

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

Pressing the menu (SEL) key will give you the option to sanitize the left cylinder. Move the cursor under the word YES. Pressing the menu (SEL) key at this time will start the flow of cleaner/sanitizer through the syrup system into the freezing cylinder.

		SANITIZE	YES	NO
LEFT	SIDE		---	
<-- -->				SEL

- Repeat step 1 through step 3 for the right freezing cylinder.  
**Note:** Both sides of the machine have an LCD for the two freezing cylinders located directly below it. There is a left and a right freezing cylinder for each LCD.
- Open the prime plugs. Allow each cylinder to fill approximately 2/3 full. Close each prime plug.
- Continue filling the freezing cylinders with sanitizing solution until the solution purges out of each vent and begins draining into the front drip tray. The vents are located at the top of each mix tank. Press the OFF (<- -) key.

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

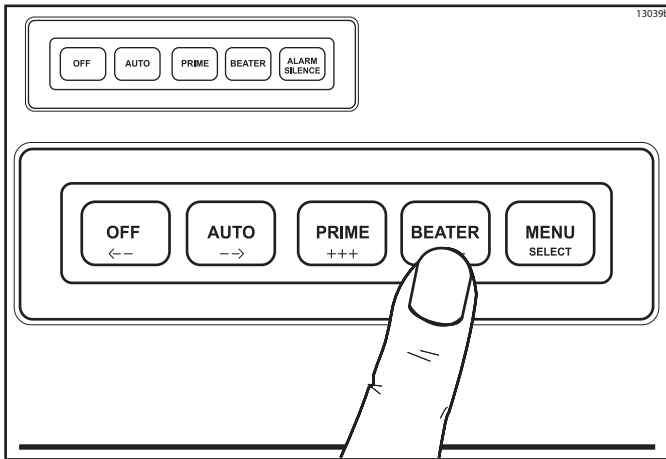


Figure 6-38

- With a pail beneath the door spouts, open the draw valves and drain all the solution from the freezing cylinders. Press the OFF (< -) key and close the draw valves.
- Repeat step 1 through step 8 for the other side of the machine.

## Disassembly



**CAUTION! DO NOT** remove the machine door or any internal operating parts (examples: beater, scraper blades, etc.) unless all control switches are in the OFF position. Failure to follow these instructions may result in severe personal injury from hazardous moving parts.

Remove the following parts from the freezer and take them to the sink for brush cleaning: handscrews, freezer doors, baffle assemblies, beater assemblies and scraper blades, drive shafts, hopper covers, the front drip tray, and the splash shield.

## Brush Cleaning

- Prepare a sink or a pail with an approved cleaning solution. Use warm water and follow the manufacturer's specifications (examples: Stera Sheen® or Kay-5®).

**Important!** Follow the label directions. Too strong of a solution can cause parts damage, while too mild of a solution will not provide adequate cleaning. Make sure all brushes provided with the freezer are

available for brush cleaning.

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

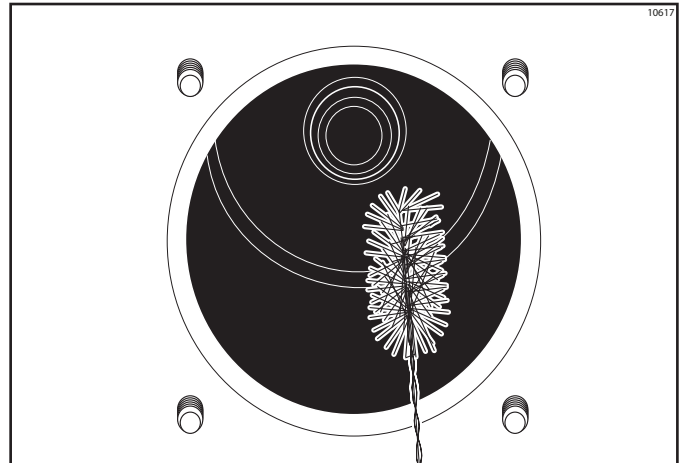


Figure 6-39

- Remove the O-ring and seal from the drive shaft, and remove the O-ring and bearing from the baffle assembly.
- Remove the draw valve handle pin from the freezer door.
- Turn the door upside down and install the draw handle on the other side of the door. Move the draw handle to the forward position to allow removal of the ice buster.

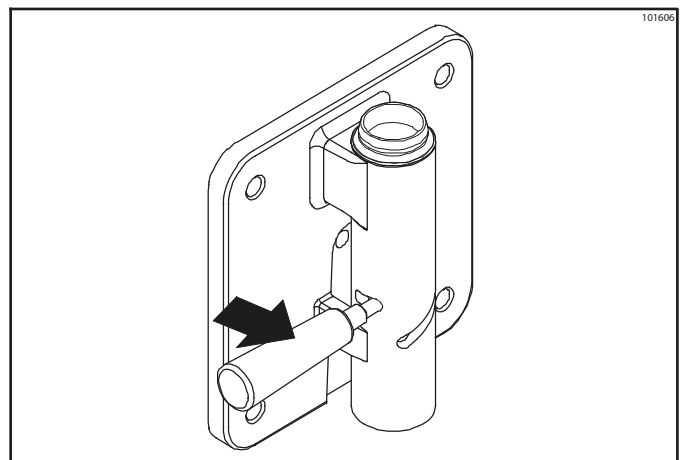


Figure 6-40

## OPERATING PROCEDURES

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6. Remove the ice buster and prepare to remove the draw handle.

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

7. Remove the draw valve, spring, front bearing, and gasket. Remove all O-rings.

8. Discard all O-rings and replace with new ones.

**Note:** *To remove O-rings, use a single-service towel to grasp the O-ring, and apply pressure in an upward direction until the O-ring pops out of its groove. With the other hand, push the top of the O-ring forward until it rolls out of the groove and can be removed easily.*

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

10. Repeat step 1 through step 9 for the other side of the unit.

11. Wipe clean all the exterior surfaces of the unit.

## During Cleaning and Sanitizing



**ALWAYS FOLLOW LOCAL HEALTH CODES.**

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

**Important!** We recommend cleaning and sanitizing every 120 days.

## Troubleshooting Bacterial Count

- Thoroughly clean and sanitize the machine regularly, including complete disassembly and brush cleaning.
- Use all brushes supplied for thorough cleaning. The brushes are specially designed to reach all product passageways.
- Use the black bristle brush to thoroughly clean the rear shell bearing located at the rear of the freezing cylinder. Make sure there is a generous amount of cleaning solution on the brush.
- Using a screwdriver and a cloth towel, keep the rear shell bearing and the female hex drive socket clean and free of lubricant and product deposits.
- 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.
- Clean and sanitize the syrup lines regularly to prevent syrup residue build-up that would restrict the proper flow of syrup.
- On a regular basis, take a brix reading to ensure a consistent quality product.

## Regular Maintenance Checks

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

## Winter Storage

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

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

Your local Taylor distributor can perform this service for you.

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

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



Table 8-1

Problem	Probable Cause	Remedy	Page Ref.
1. Product is too stiff.	a. Too much water to syrup ratio. Improper brix adjustment.	a. Adjust the brix accordingly.	6-10
	b. Consistency control needs adjustment.	b. Contact a service technician.	---
	c. Torque coupling bound in WARM position.	c. Contact a service technician.	---
2. Product is too soft.	a. Freezer in a defrost cycle.	a. Wait for defrost cycle to end.	---
	b. Consistency control needs adjustment.	b. Contact a service technician.	---
	c. Torque coupling bound in COLD position.	c. Contact a service technician.	---
	d. Broken springs in torque coupling.	d. Contact a service technician.	---
3. No product is being dispensed.	a. Product frozen-up in freezing cylinder.	a. See problem No. 1.	---
4. Freezer will not operate in the Beater or Auto mode.	a. Unit is unplugged.	a. Check the plug at wall receptacle.	---
	b. Blown fuse, or the circuit breaker is off.	b. Replace the fuse or turn the breaker on.	---
	c. Beater motor is out on overload. Check fault description screen.	c. Allow the motor to cool. Press the AUTO (- ->) key. Call a service technician if the beater motor goes out on overload again.	5-3
5. No compressor operation in the Auto mode.	a. Beater motor is out on overload. Check the fault description screen.	a. Allow the motor to cool. Press the AUTO (- ->) key. Call a service technician if the beater motor goes out on overload again.	5-3
	b. The torque coupling is bound in the COLD position.	b. Contact a service technician.	---
	c. Condenser dirty, A/C.	c. Clean condenser monthly.	7-1
	d. Water supply off, W/C.	d. Turn the water on.	---
6. Unable to remove the drive shaft from the rear shell bearing.	a. Rounded corners of hex end of drive shaft, drive coupling, or both.	a. Replace the drive shaft, or call a service technician to replace the direct drive unit.	---
	b. Lubrication of hex end of drive shaft.	b. Do not lubricate the hex end. If necessary, contact a service technician for removal.	6-1

## TROUBLESHOOTING GUIDE

Problem	Probable Cause	Remedy	Page Ref.
7. The freezing cylinder walls are scored.	a. Scraper blades are damaged.	a. Replace the scraper blades.	6-2
	b. The front bearing is missing or worn.	b. Install or replace the front bearing.	6-5
	c. Unit was placed in AUTO before all sanitizing solution was removed from freezing cylinder.	c. Place unit in AUTO only after priming is complete and all sanitizing solution is removed.	6-9/6-10
	d. Broken pins on beater assembly.	d. Repair or replace the beater assembly. Be sure the scraper blades are properly seated on pins.	6-2
	e. The beater assembly is bent.	e. Call service technician to repair or replace the beater and to correct the cause of insufficient mix in the freezing cylinder.	---
8. Excessive loss of CO <sub>2</sub> .	a. Leak in the CO <sub>2</sub> system.	a. Contact a service technician.	---
9. Leakage from rear drip pan(s) into front drip tray.	a. Seal or O-ring on drive shaft is worn, missing, or incorrectly installed.	a. Replace or install correctly on drive shaft.	6-1
	b. Worn rear shell bearing.	b. Contact a service technician to replace rear shell bearing.	---
10. Excessive mix leakage from door spout.	a. Inadequate lubrication of draw valve O-rings.	a. Lubricate properly.	6-3
	b. Wrong type lubricant on draw valve O-rings.	b. Use food grade lubricant (example: Taylor Lube HP).	6-1
	c. Worn or missing draw valve O-rings.	c. Replace or install O-rings on draw valve.	6-3/9-1
11. Unable to adjust brix.	a. Syrup lines need to be cleaned and sanitized.	a. Clean and sanitize syrup lines.	---
	b. Blocked flow control.	b. Contact a service technician.	---
12. Lack of syrup being supplied to machine.	a. Loss of CO <sub>2</sub> to propel syrup.	a. Contact a service technician.	---
	b. Clogged or kinked syrup lines.	b. Sanitize syrup lines regularly. If kinked, repair or replace.	---

# Section 9

# Parts Replacement Schedule

Table 9-1

Part Description	Every 3 Months	Every 6 Months	Annually
Scraper Blade		X	
Drive Shaft Seal	X		
Drive Shaft O-Ring	X		
Freezer Door Gasket	X		
Draw Valve O-Ring	X		
Front Bearing	X		
Prime Plug O-Ring	X		
Black Bristle Brush, 1 in. x 2 in.		Inspect and replace if necessary.	Minimum
Double Ended Brush		Inspect and replace if necessary.	Minimum
White Bristle Brush, 1-1/2 in. x 2 in.		Inspect and replace if necessary.	Minimum
White Bristle Brush, 3 in. x 7 in.		Inspect and replace if necessary.	Minimum



## TAYLOR COMPANY LIMITED WARRANTY ON FREEZERS

Taylor Company is pleased to provide this limited warranty on new Taylor-branded freezer equipment available from Taylor to the market generally (the "Product") to the original purchaser only.

### LIMITED WARRANTY

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

Table 10-1

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

### LIMITED WARRANTY CONDITIONS

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

### LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

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

## LIMITED WARRANTY ON EQUIPMENT

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condensers.

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

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

### LIMITATION OF WARRANTY

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

### LEGAL REMEDIES

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

Taylor Company  
750 N. Blackhawk Blvd.  
Rockton, IL 61072, U.S.A.

## TAYLOR COMPANY LIMITED WARRANTY ON TAYLOR GENUINE PARTS

Taylor Company is pleased to provide this limited warranty on new Taylor genuine replacement components and parts available from Taylor to the market generally (the "Parts") to the original purchaser only.

### LIMITED WARRANTY

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

Table 11-1

Part's Warranty Class Code Or Part	Limited Warranty Period
Class 103 Parts <sup>1</sup>	Three (3) months
Class 212 Parts <sup>2</sup>	Twelve (12) months
Class 512 Parts	Twelve (12) months
Class 000 Parts	No warranty

### LIMITED WARRANTY CONDITIONS

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

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

## LIMITED WARRANTY ON PARTS

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### LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

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

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

**LIMITATION OF WARRANTY**

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

**LEGAL REMEDIES**

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

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