

# **OPERATOR'S MANUAL**



## **Model C392, C393, C394 Slush Freezer**

**Original Operating Instructions**

**094046-M**

**09/13/24 (Original Publication)  
(Updated 1/9/2025)**



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## **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, equipment should be installed in accordance with existing local codes. Please contact your local authorities if you have any questions.*

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

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



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

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



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

## Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure all possible hazards to the user or equipment 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 unit must **NOT** be installed in an area where a water jet or hose can be used. **NEVER** use a water jet or hose to rinse or clean the unit. Failure to follow this instruction may result in electrocution.



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

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

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

### Air-Cooled Units

Air-cooled units require a minimum of 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 assure adequate airflow for optimum performance. If ambient temperature is over 100°F (38°C), air clearance on both sides of the unit must be 2 in. (51 mm).

1

### 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) MFL. water connection has been provided for easy hookup. Permanently connect the machine using 3/8 in. (9.5 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.



**IMPORTANT!** A backflow prevention device is required on the incoming water connection side. Please use the applicable national, state, and local codes for determining the proper configuration.

**Important!** Water pressure to the unit must not exceed 150 psi (1034kPa).

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.

1. To flush the filter, connect the inlet end of the filter to the water supply.
2. Position the outlet end of the filter over an empty pail.
3. Open the water supply. Allow water to flow through the filter until the water exiting the filter is clear.

4. Close the water supply.
5. Attach the outlet end of the filter to the machine. Reopen the water supply.

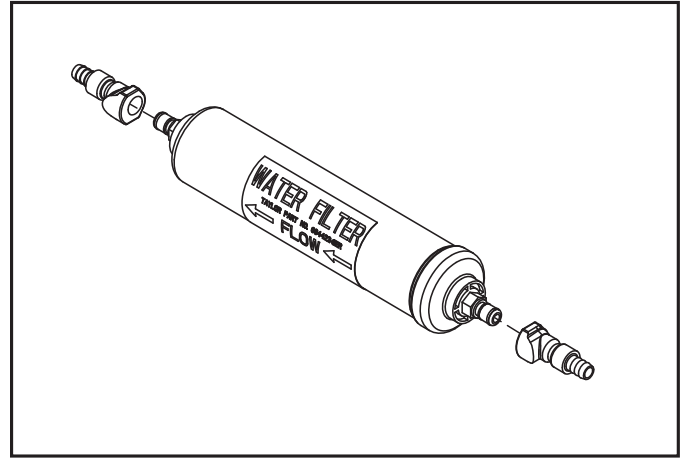


Figure 1-1

## Electrical Connections

Each freezer requires one power supply. Check the data label on the freezer for branch circuit over current protection or fuse, circuit amp capacity, and electrical specifications. See the wiring diagram provided inside of the control box for proper power connections.

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

The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard.

The NEC is a United States regulatory agency. International users must follow local electrical codes.



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



**WARNING! DO NOT** operate this freezer with larger fuses than specified on the unit data label. Failure to follow this instruction may result in electrocution or damage to the machine.



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



### NOTICE!

- 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) installed 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 the authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person, in order to avoid a hazard.
- Secure supply cord ground lead to machine in a location where if the cord is pulled, the main power leads will become taught before the ground lead can break loose.

## Beater Rotation



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

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

To correct rotation on a single-phase unit, change the leads on the capacitor in the watt-control electrical box. (See the wiring diagram for details.)

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

### Initial Freezing Cylinder Cleaning

Due to the types of products used in FCB equipment, it is imperative that the freezing cylinder and the inlet tube be thoroughly brush cleaned, rinsed, and sanitized before running any product.

Prepare a cleaning solution, using 2 oz. of liquid detergent in 2 gal (7.6 L) of warm water. Using this solution, brush clean the freezing cylinder and the inlet tube. Rinse the freezing cylinder and the inlet tube with clean water. Use the sanitizing procedures outlined in this Operator Manual, starting on page 6-5.

### 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 unit's data-label. The refrigerant used is generally considered non-toxic and non-flammable. However any gas under pressure is potentially hazardous and must be handled with caution.

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



**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 immediately with cold water. If burns are severe, apply ice packs and contact a physician immediately.



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



**IMPORTANT!** 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.

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

When properly operated and cared for, your freezer 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 manual should be read before operating or performing any maintenance on your equipment.

Your freezer will not eventually compensate and correct for any errors during the setup or filling operations. Thus, the initial assembly and priming procedures are of extreme importance. It is strongly recommended that all personnel responsible for the equipment's operation study these procedures together in order to be properly trained and to make sure that no misunderstandings exist.

If you 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.



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

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

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

### Compressor Warranty Disclaimer

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

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

From time to time Taylor may test new refrigerant alternates. Should a new refrigerant alternate prove through Taylor's testing that it would be accepted as a drop-in replacement for this unit, 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's Manual is subject to change without notice.*

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



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



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



**IMPORTANT!** This machine is to be installed in a location where its use and maintenance is restricted to and overseen by trained personnel only. 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 appliance.



**IMPORTANT!** This unit is provided with an

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



**WARNING! DO NOT** use a water jet to clean or rinse the freezer. Failure to follow these instructions may result in serious electrical shock.



**WARNING!** Avoid injury.

- **DO NOT** operate the freezer unless it is properly grounded.
- **DO NOT** operate freezer with larger fuses than specified on the data label.
- All repairs must be performed by an authorized Taylor service technician.
- The main power supplies to machine must be disconnected prior to performing repairs.
- **For Cord-Connected Units:** Only authorized Taylor service technicians or licensed electricians may install a plug or replacement cord on the unit.
- 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) installed 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 the authorized personnel to the local codes.

## SAFETY

- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person, in order to avoid a hazard.

**3** 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 door spout.
- **DO NOT** operate the freezer unless all service panels and access doors are fastened with screws.
- **DO NOT** remove the freezer door or beater assembly unless the control switches are in the OFF position.

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



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

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



**WARNING!** This unit is pressurized when in operation.

- The control switch must be in the OFF position until the unit 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 and all pressure has been relieved by opening the draw valve.

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



**IMPORTANT!** Access to the service area of the unit is restricted to persons having knowledge and practical experience with the appliance, in particular as far as safety and hygiene are concerned.



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



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

**Do not** obstruct air intake and discharge openings.

Air-cooled units require a minimum of 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 assure adequate airflow for optimum performance. If ambient temperature is over 100°F (38°C), air clearance on both sides of the unit must be 2 in. (51 mm).

**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.

**Do not** run the machine without product. Failure to follow this instruction can result in damage to the machine.

**Noise Level:** Airborne noise emission does not exceed 78 dB(A) when measured at a distance of 3.3 ft. (1.0 m) from the surface of the machine and at a height of 5.25 ft (1.6 m) from the floor.



**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.



C392

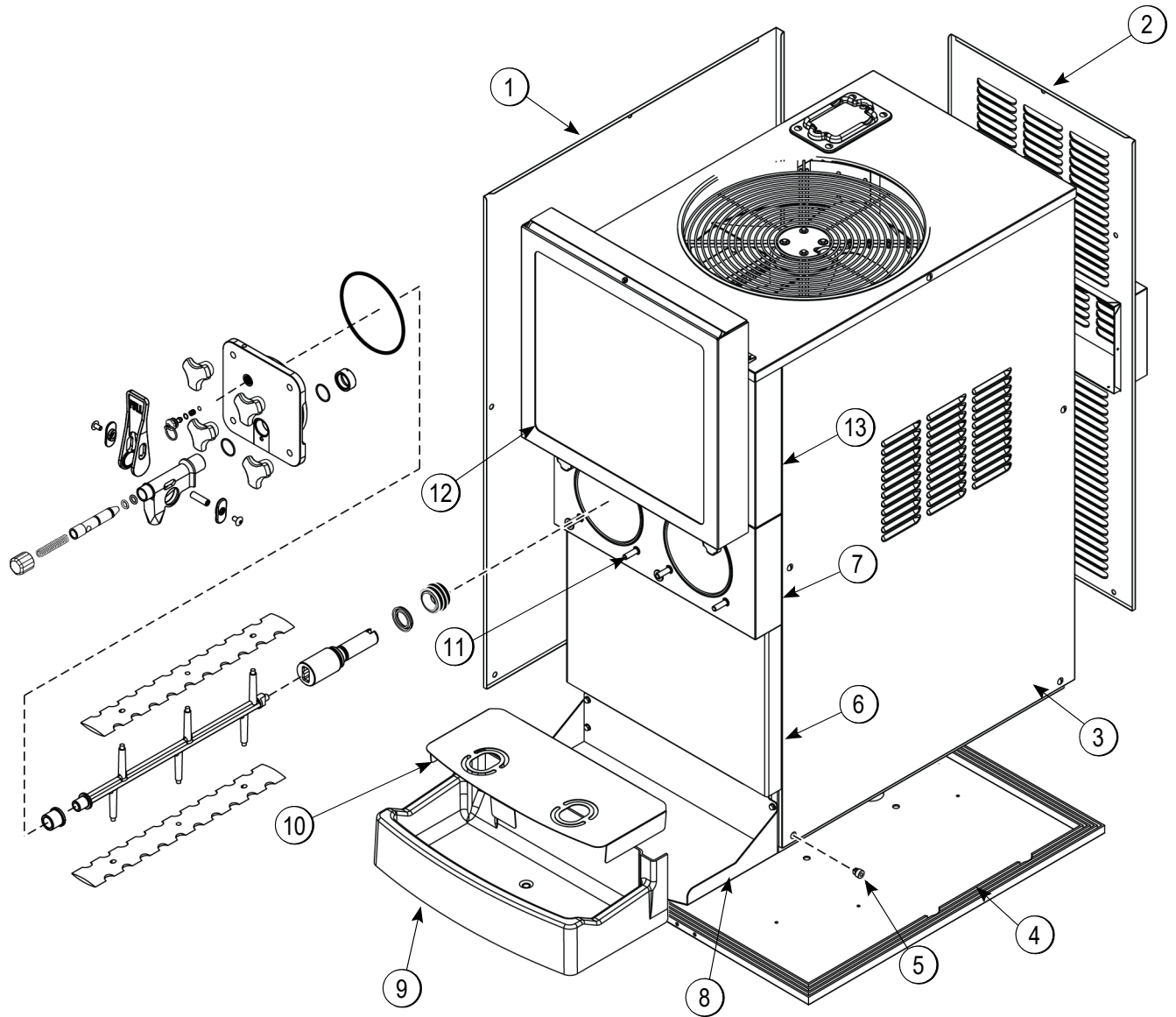


Figure 4-1

Item	Description	Part No.
1	Panel-Side-Left	089020-VNB
2	Panel-Rear	X93728-VNB
3	Panel-Side-Right	089021-VNB
4	Gasket-Base Pan	093656
5	Screw-10-32X1/2 SLTD	062037
6	Panel-Front-Lower	093726-VNB
7	Panel-Front-Shell	093671-VNB

Item	Description	Part No.
8	Shelf-Drip Tray	093732
9	Tray-Drip	057738
10	Shield-Splash	093731
11	Stud-Nose Cone-5/16-18	020445
12	Box A.-LED	X89341
13	Panel-Front-Upper	093700-VNB

C393

4

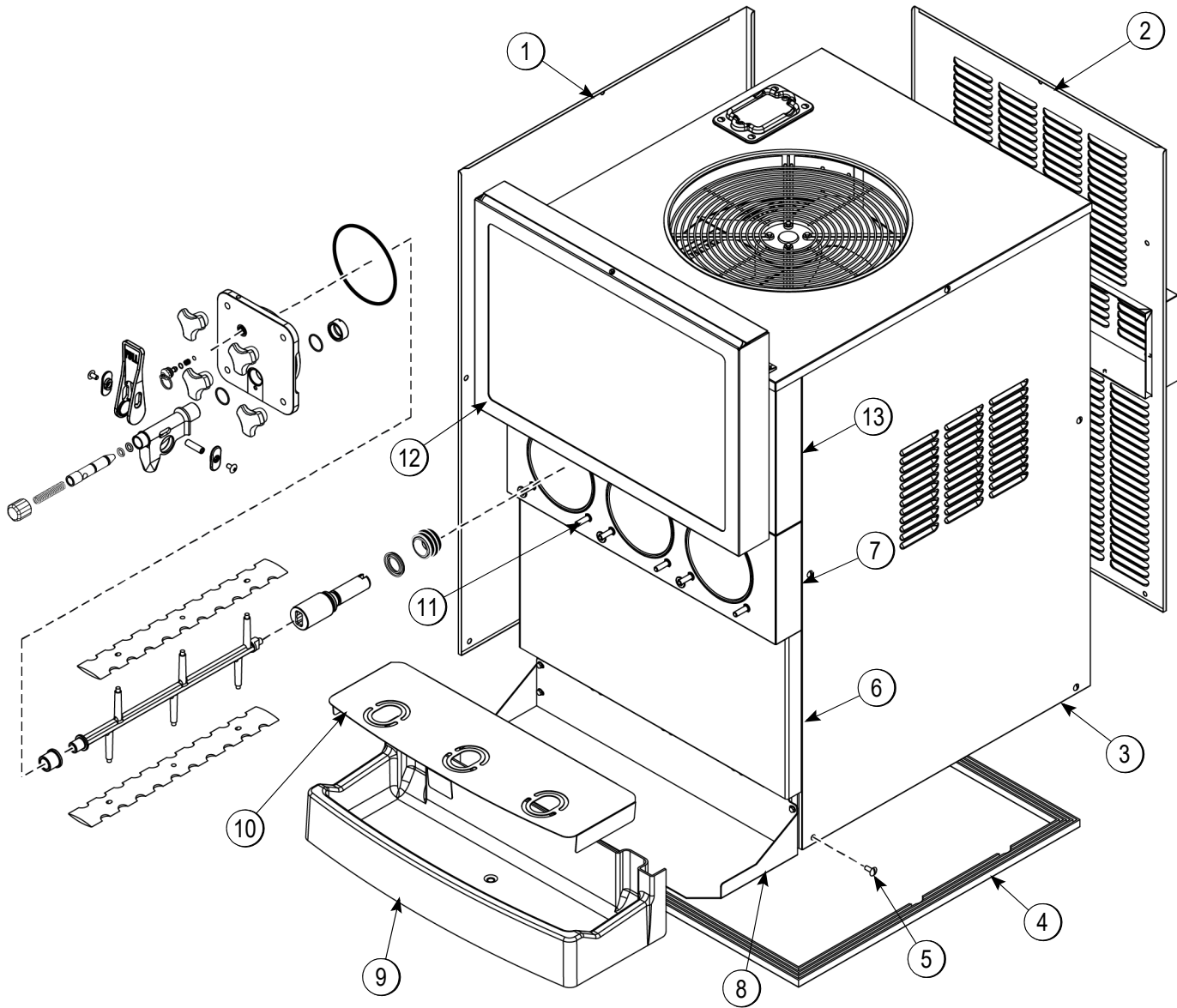


Figure 4-2

Item	Description	Part No.
1	Panel-Side-Left	089020-VNB
2	Panel-Rear	X88934-VNB
3	Panel-Side-Right	089021-VNB
4	Gasket-Base Pan	088784
5	Screw-10-32X1/2 SLTD	062037
6	Panel-Front-Lower	089015-VNB
7	Panel-Front-Shell	093101-VNB

Item	Description	Part No.
8	Shelf-Drip Tray	066677
9	Tray-Drip	066676
10	Shield-Splash	093111
11	Stud-Nose Cone-5/16-18	020445
12	Box A.-LED	X89326
13	Panel-Front-Upper	089031-VNB

C394

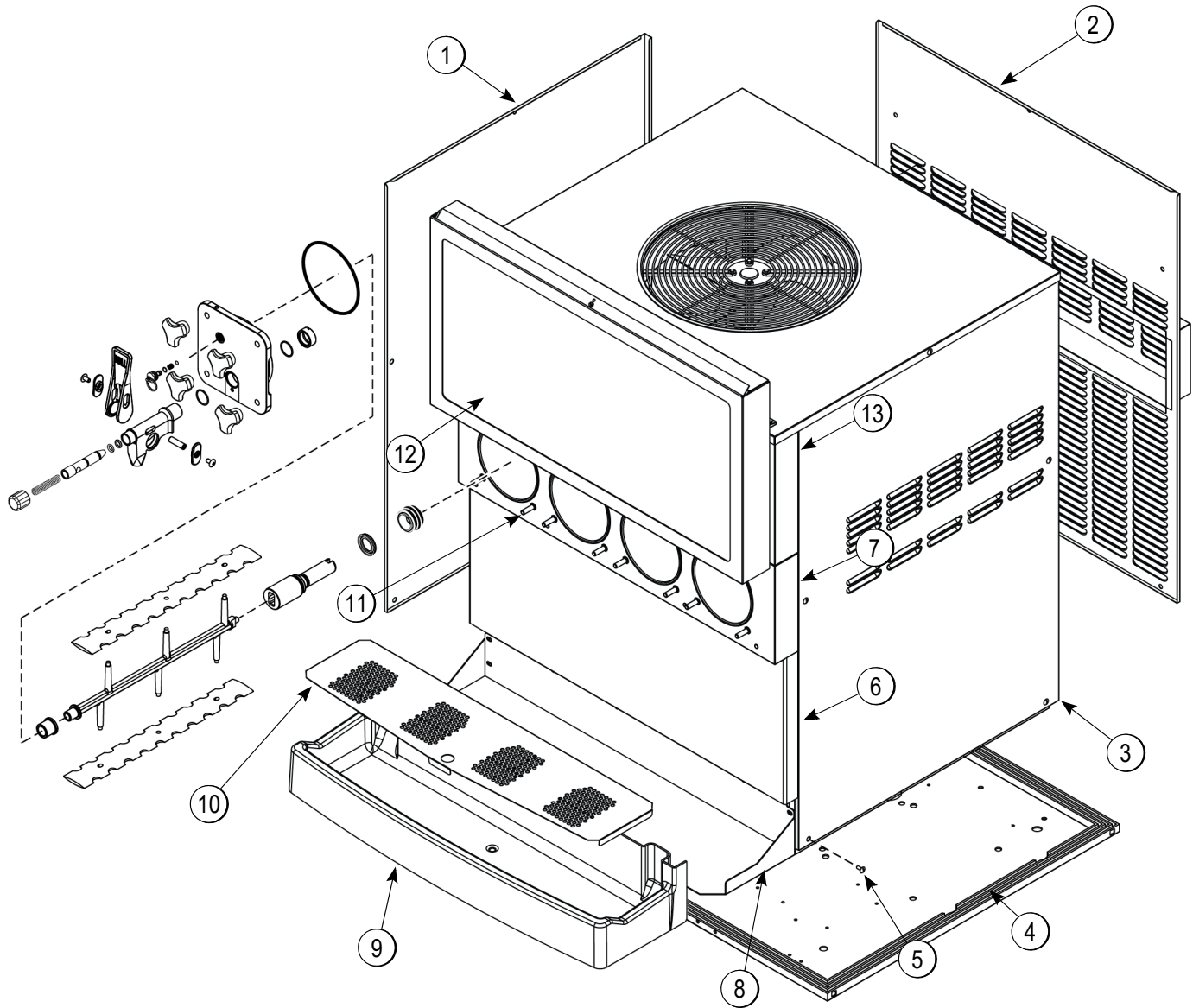


Figure 4-3

Item	Description	Part No.
1	Panel-Side-Left	089020-VNB
2	Panel-Rear	X89188-VNB
3	Panel-Side-Right	089021-VNB
4	Gasket-Base Pan	089063
5	Screw-10-32X1/2 SLTD	062037
6	Panel-Front-Lower	089167-VNB
7	Panel-Front-Shell	093110-VNB

Item	Description	Part No.
8	Shelf-Drip Tray	059653
9	Tray-Drip	059654
10	Shield-Splash	093348
11	Stud-Nose Cone-5/16-18	020445
12	Display-LED *10.5"	X89299
13	Panel-Front-Upper	089114-VNB

Beater Door Assembly

4

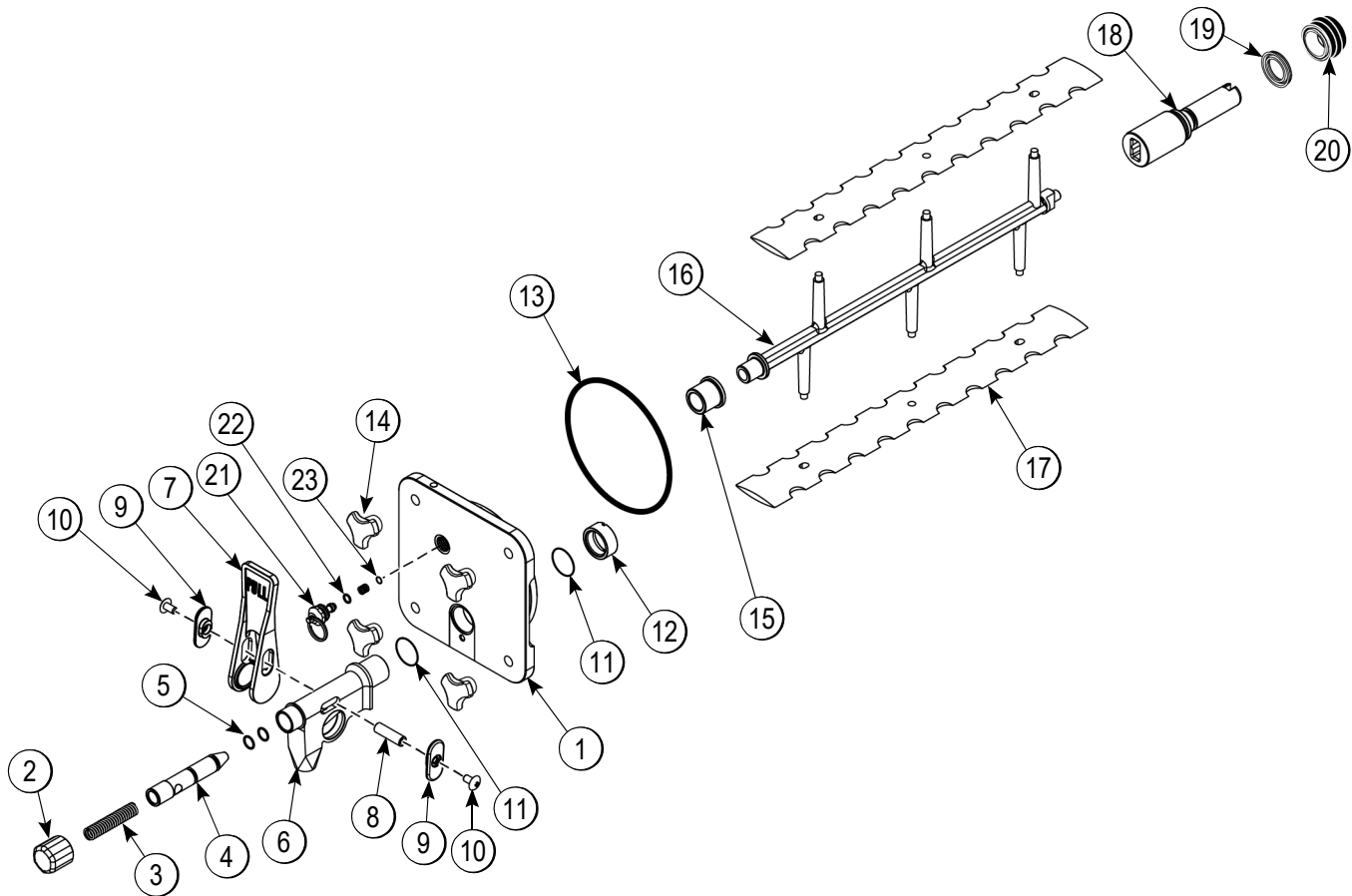


Figure 4-4

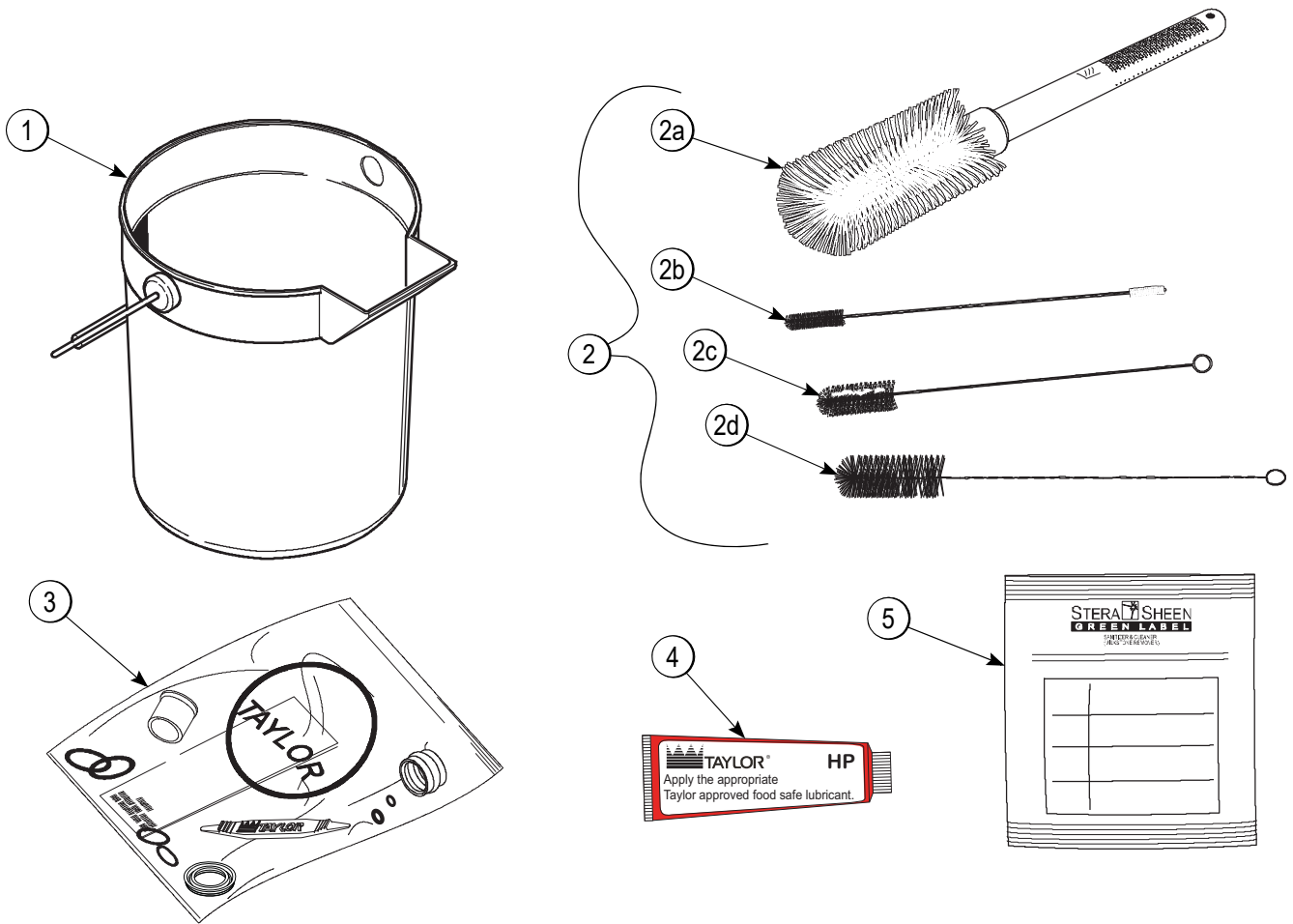
Item	Description	Part No.
1	Door A.-Freezer-Slush	X80599
2	Cap-Spout-Door-FCB	046191-BLA
3	Spring-COMP.480X.072X3.0	039320
4	Valve-Draw-Door-Slush	039324
5	O-ring-9/16 OD X .103W	016369
6	Spout-Door-FCB-Black	046190-BLA
7	Handle-Draw-FCB-Clear	046192-CLR
8	Pin-Pivot-Spout-Door	039321
9	Slide-Handle-Door-FCB	046193-BLA
10	Screw-10-32X3/8 PHIL	053869
*11	O-ring-1.129 ODX.989ID	039219
**12	Nut-Spout-Door-Slush	039323

Item	Description	Part No.
*13	O-ring-5-1/4O.D. X .210W	017003-BLA
14	Nut-Stud	087009-1
15	Bearing-Front-Slush	039349
16	Beater-Plastic-FCB	041182
17	Blade-Scraper-FCB 16L	041103
18	Shaft-Beater-Slush	083143-SP
19	Seal U Cup	093574
20	Seal-Drive Shaft	032560
**21	Valve A.-Pressure Relief	X92609
22	O-ring .406 OD x .103 W	081817
23	O-ring 5/16 OD x .070W	016272

\*O-rings come 25 to a bag.

\*\*Must be torqued to 60 +/- 10 in-lbs. Do not overtighten.

Accessories



4

Figure 4-5

Item	Description	Part No.
1	Pail-Mix 10 qt	013163
2	Brush A.-Package	X64275
2a	Brush-Mix Pump Body-3" X 7"	023316
2b	Brush-DBL End	013072
2c	Brush-Rear BRG 1"D X 2"LG X 14	013071

Item	Description	Part No.
2d	Brush-Draw Valve 1-1/2"OD X 3"	014753
3	Kit A.-Tune Up	X59121-1
4	Lubricant-Taylor Hi PERF	048232
*5	Sanitizer-Stera Sheen	See Note

**\*Not Shown** – 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).



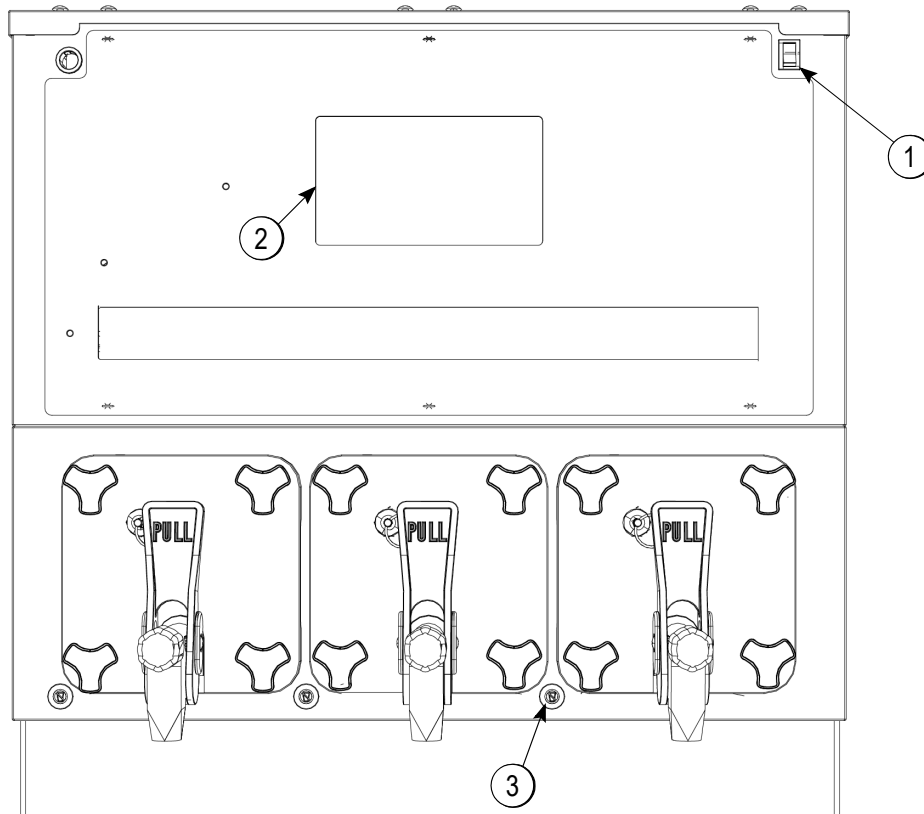


Figure 5-1

Item	Description
1	Control Switch
2	Touchscreen
3	Product Not Ready Light

To identify the freezing cylinders in these units, the barrels are referred to as follows, starting from left to right:

- Barrel 1
- Barrel 2
- Barrel 3 (if applicable)
- Barrel 4 (if applicable)

### Control Switch

The control switch is located at the top left corner of the upper front panel, behind the illuminated display. When placed in the ON position, this control switch allows machine operation.

A control switch is also located on the back top left corner of the lighted display. When placed in the ON position, this switch will turn on the LED's in the lighted display.

### Touchscreen

There is one touchscreen located on the upper front panel behind the illuminated display.

The touchscreen shows the current operating mode of the freezing cylinders. It also indicates 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 a yellow triangle will appear in the bottom right corner.

**Note:** If the touchscreen is not utilized for a specified duration, it will automatically switch to a Taylor screensaver.

### Product Not Ready Light

The red LED's are on the bottom left side of each barrel. The LED's will flash at 1 second intervals when the barrel enters Auto mode on the initial freeze down, and if respective barrel temperature rises above 32°F (0°C) while in Auto mode. If the respective barrel is in Defrost, Rest, or Beater modes, the LED's will flash at 1/2 second intervals if any faults occur.

## Home Screen

The following screen is displayed when the machine is powered up for the very first time. To power up unit, place control switch in ON position. The control switch is located in the top right corner under the illuminated display.

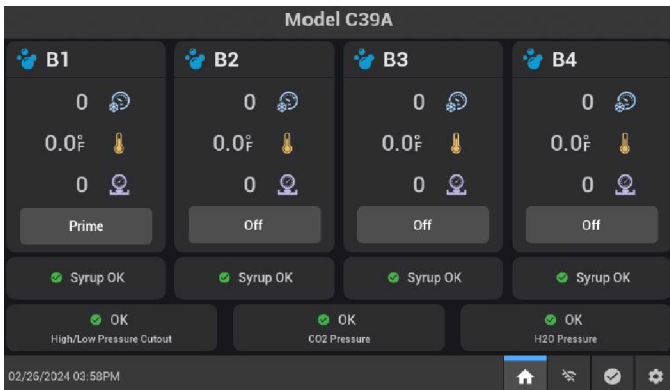


Figure 5-2

The first line on the screen indicates the barrel type for each barrel. Depending on how the barrels are configured, the symbols may vary.

**5** The second line on the display indicates the viscosity of each barrel which is measured in ticks per spin (TPS).

The third line indicates the temperature for each barrel.

The fourth line indicates the barrel pressure which is measured in barrel pressure units (BPU).

**Note:** *Pressure is NOT measured in PSI.*

The fifth line displays what state each barrel is in. These selections are also functional inputs that can be used to change the state of a barrel.

The sixth line shows if syrup pressure in the incoming syrup lines is in range. If pressure is out of range, the rectangle will turn red.

The seventh line indicates the status of the high/low pressure control, CO<sub>2</sub> pressure, and H<sub>2</sub>O pressure. If there are issues with these inputs it will show in this line.

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

## Manager Menu

Pressing the setting icon displays the pass-code screen. Enter code 8309 to enter Manager Menu.

The Manager Menu gives limited access to the setting within the machine. The available functions in the menu pertain to the functions that are not critical to the

operation of the machine. The Manager Menu gives access to; Current Conditions, Fault History, System Information, Counters, and Set Clock. To enter one of these modes in the Manager Menu, you must press the corresponding Barrel settings icon to display the different available modes. To exit the Manager Menu, press the home icon on the bottom of the screen.


## Manager Menu Options


- Current Conditions
- Fault History
- System Info
- Counters
- Set Clock

## Current Conditions

This screen allows the operator to see the real time condition of the machine; what mode it is in, temperatures, pressures, and viscosities. In this mode the operator is also able to change the mode of each barrel independently. These modes include Rinse, Sanitize, Defrost, Auto, Prime, Beater, and Off. Important items to note:

- Rinse and Sanitize will activate valves until the cut-out pressure is met and then valves shut off.
- Defrost will thaw product up to 45°F (7°C) and hold for 1 minute. Then, the unit will go back into Auto and freeze the product down. If the product in the barrel is over 45°F (7°C), Defrost will be disregarded and barrel will go back to the previous mode.

- When a barrel's defrost valve is open, this icon  will be next to the B# on the touchscreen.
- When a barrel's refrigeration valve is open,

this icon  will be next to the B# on the touchscreen.

Current condition also displays any faults that the machine is currently seeing by turning the appropriate rectangle red. To exit select the home icon on the bottom of the screen.

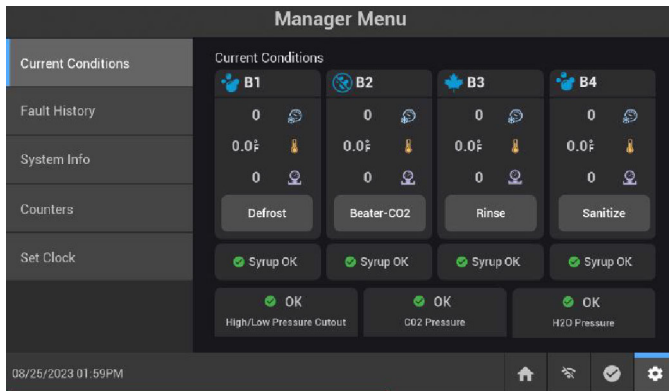


Figure 5-3

**Fault History**

- High Barrel Pressure
- Beater Overload
- Barrel Thermistor Short/Open
- Syrup Out
- Barrel Over Temperature
- Compressor H/L Press Cut Out
- CO<sub>2</sub> Low
- H<sub>2</sub>O Low
- USB Fault
- Barrel Not Cooling
- Door Off
- System Fault
- Power Fail

This screen shows the history of faults for every barrel, including a count of how many times each fault has occurred. It will give you information on the fault description, date, time the fault occurred.

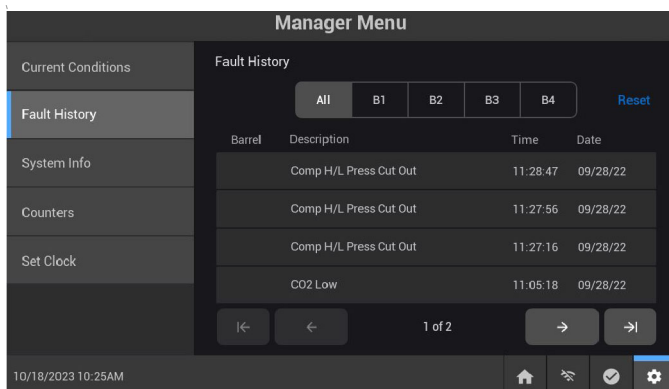


Figure 5-4

**System Info**

In this screen, the operator is able to view the details about the machine but cannot change them. The operator will be able to view the Model Number, Control/BOM, Serial Number, Firmware, Language and WIFI ID.

The operator can also turn on and off Power Save Mode, Disable/Enable WIFI, and adjust volume in this menu. To exit select the home icon on the bottom of the screen.

**Note:** Power saver times must be set by service technician.

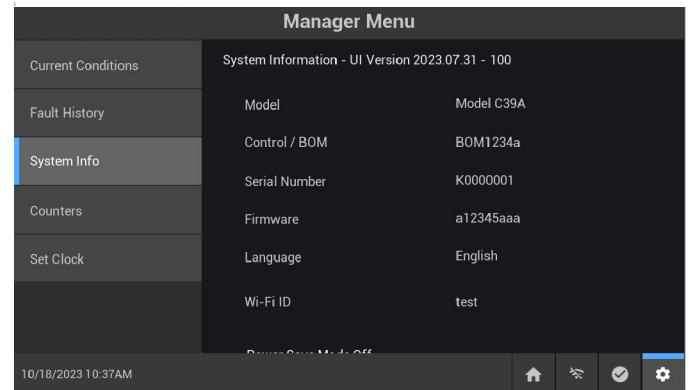


Figure 5-5

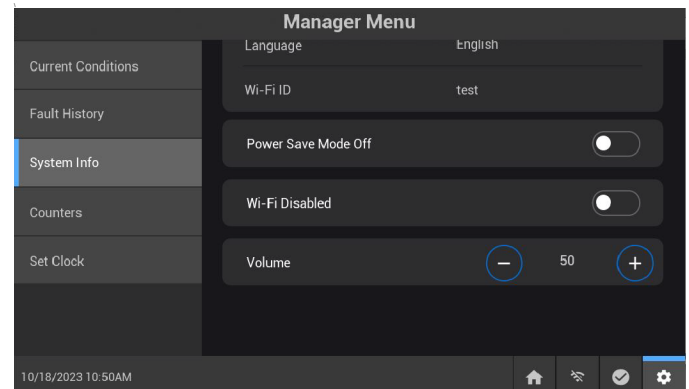


Figure 5-6

## Counters

This screen allows the operator to see how many times each barrel has refilled itself. This mode does not show how many dispenses there have been but rather how many times mix has been injected into the barrel. The reset button will clear all counters for every barrel. To exit select the home icon on the bottom of the screen.

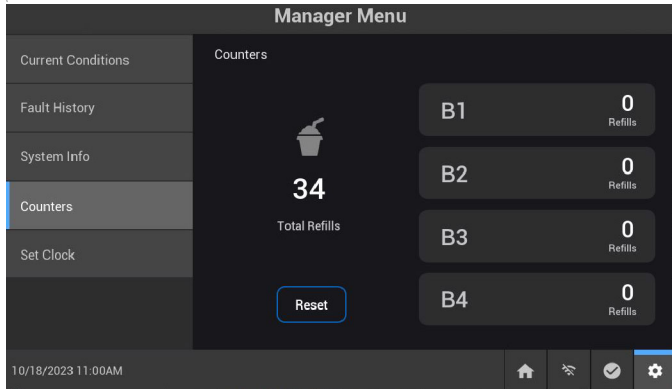


Figure 5-7

## Set Clock

This screen allows the operator to program the Date, Date Format, Time, and Time Format. It also compensates for leap year and daylight saving time which can be enabled or disabled. To exit this menu, select the home icon on the bottom of the screen.

5

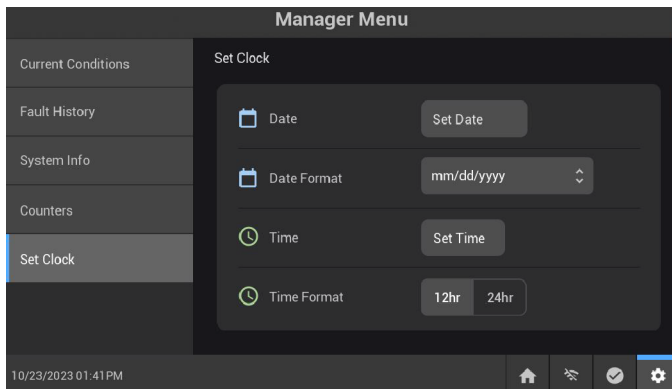


Figure 5-8

The Model C393 has been selected to illustrate the pictured step-by-step operating procedures for models contained in this manual. These models, for practical purposes of operation, are the same.



**WARNING!** This unit is pressurized when in operation.

- The control switch must be in the OFF position until the unit 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 and all pressure has been relieved by opening the draw valve.

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

The product flow path combines three ingredients, CO<sub>2</sub> water and syrup, and sends this combination to the freezing cylinder. As product is drawn, new product will flow from the constant flow valves 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. Please sanitize hands before starting the assembly.

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

If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, turn to page 6-8, Disassembly and start there.

## Assembly



**WARNING!** Make sure the power switch is in the “OFF” position! Failure to follow this instruction may result in severe personal injury to fingers or hands from hazardous moving parts.

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

1. Before installing the beater drive shaft, Lubricate the drive shaft seal groove, u-cup seal groove, u-cup seal, and the shaft portion that comes in contact with the bearing on the beater drive shaft. **Do not** lubricate the slotted end of the drive shaft.

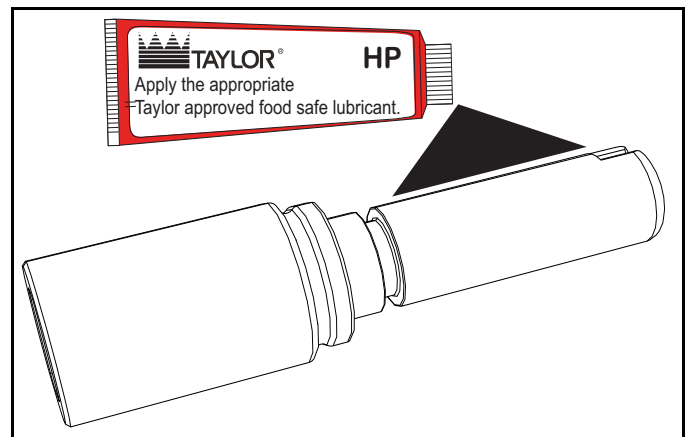


Figure 6-1

**Note:** To ensure that the mix does not leak out of the back of the freezing cylinder, the middle section of the drive shaft seal should be convex or extend out from the seal. If the middle section of the drive shaft seal is concave or extending into the middle of the seal, invert the seal

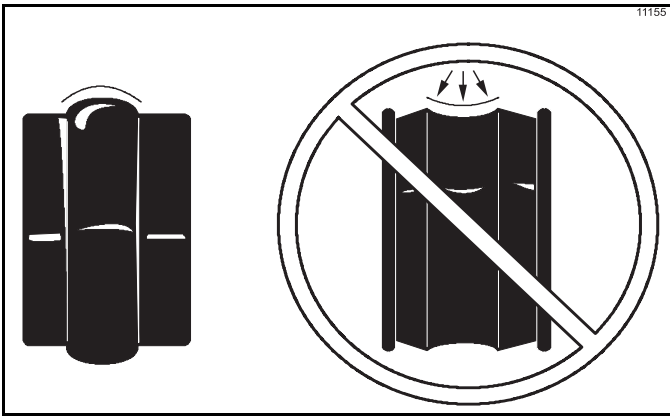


Figure 6-2

2. Install u-cup seal onto drive shaft. Make sure the flared end is facing the groove and that the seal is not twisted after installation.

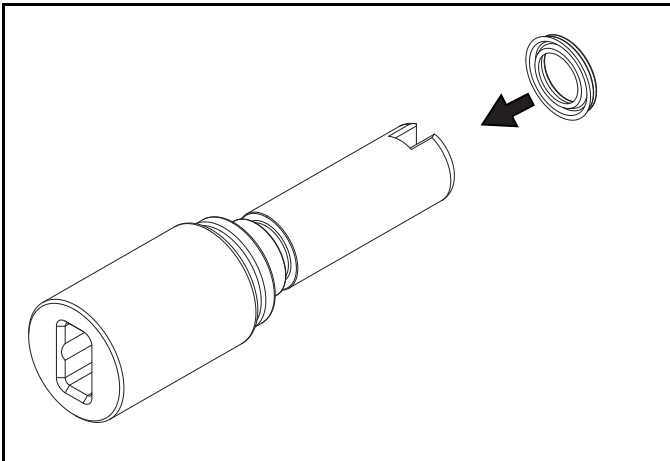


Figure 6-3

3. Lubricate the inside diameter of the drive shaft seal and slide the seal and bushing over the shaft until it snaps into place.

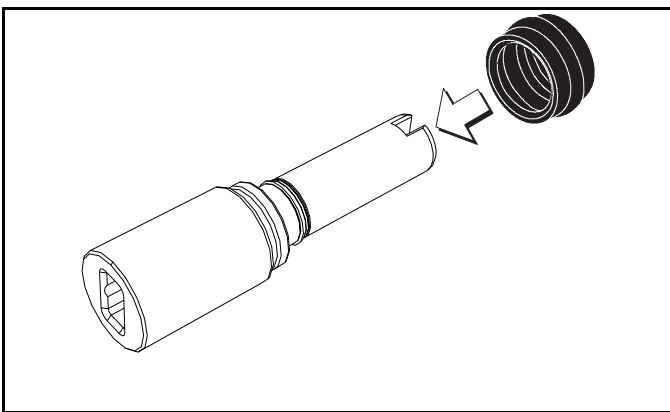


Figure 6-4

4. Fill the inside portion of the seal with 1/4" more lubricant and evenly lubricate the end of the seal that fits onto the rear shell bearing.

5. Insert the beater drive shaft into the freezing cylinder, slotted end first, and into the rear shell bearing until the seal fits securely over the rear shell bearing. Be certain the drive shaft fits into the motor shaft without binding.

**Important!** Remove any excess lubricant from the seal.

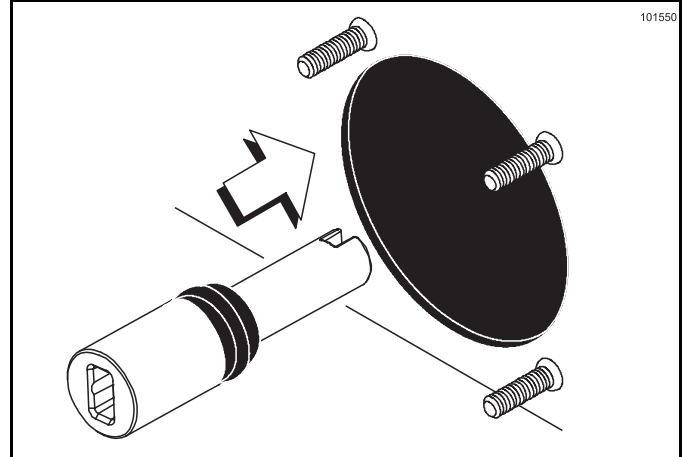


Figure 6-5

6. Before installing the beater assembly, check the scraper blades for any nicks or signs of wear. If any nicks are present or if the blade is worn, replace both blades. If the blades are in good condition, place the scraper blades over the holding pins on the beater.

**Note:** Each hole on the scraper blade must fit securely over each pin.

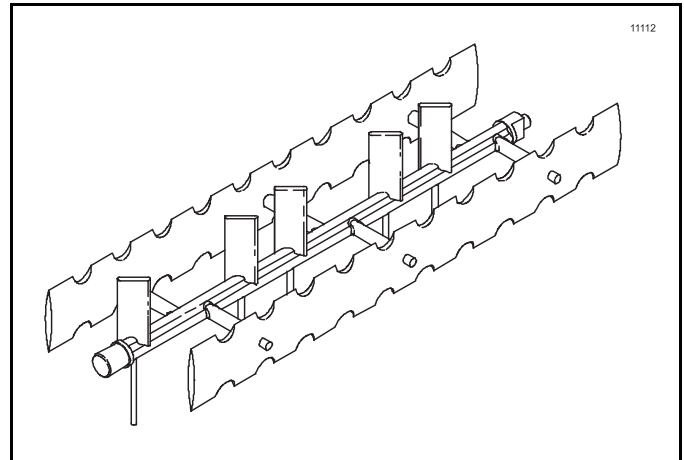


Figure 6-6

- Align the flats on the end of the beater assembly with the drive shaft. Turn the beater slightly to be certain that the beater is properly seated. When in position, the beater will be approximately 3/8" inside the front of the freezing cylinder.

**Important!** Failure to properly seat the beater may cause damage to the beater and the door.

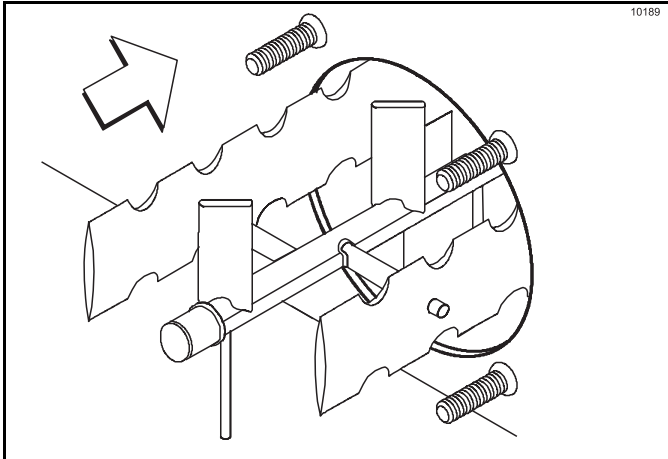


Figure 6-7

**Note:** The scraper blades on the beater assembly should be in the 6 and 12 o'clock positions. This will enable freezer door installation.

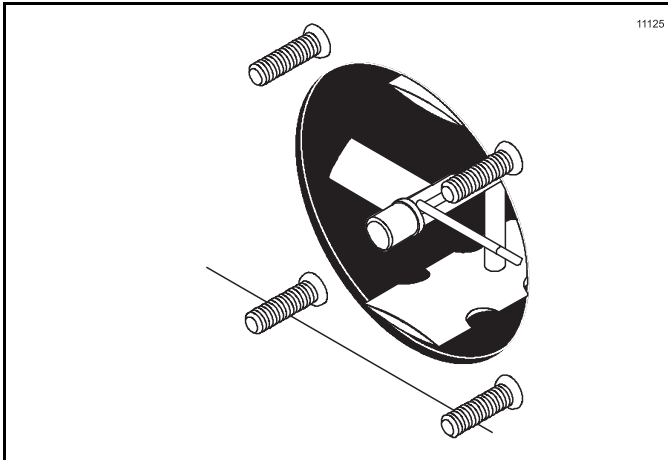


Figure 6-8

- Before installing the draw valve, slide the two o-rings into the grooves on the draw valve. Lubricate the O-rings and the valve as illustrated in the next figure.

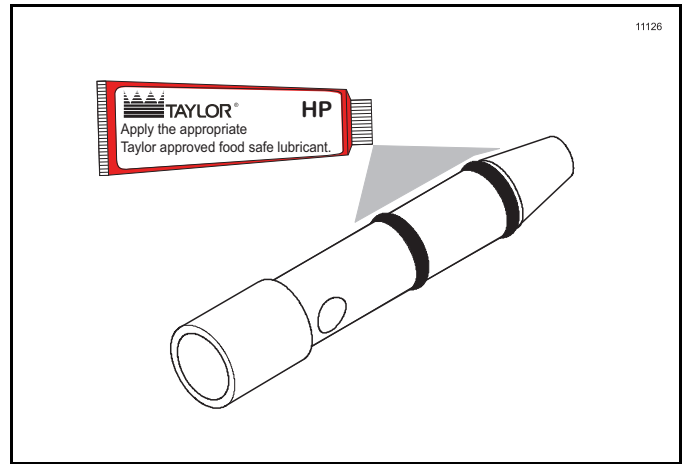


Figure 6-9

- Insert the draw valve into the freezer door spout from the front of the unit. The valve is properly installed when the hole in the draw valve is visible in the slot of the freezer door spout.

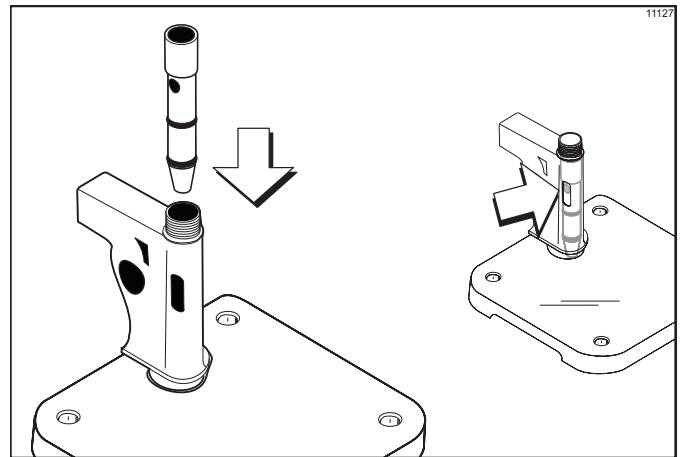


Figure 6-10

- Snap the draw valve handle onto the door spout. Align the hole in the draw valve with the slot in the draw handle.

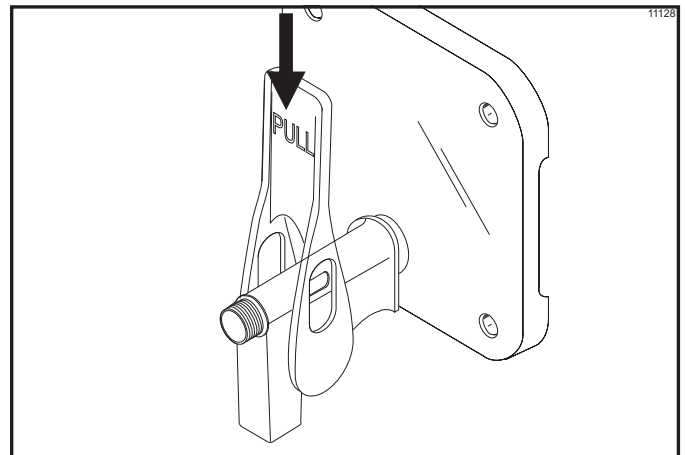


Figure 6-11

## OPERATING PROCEDURES

11. Slide the pivot pin through the draw handle, the draw valve, and into the door handle slide. Secure the assembly with the 3/8" (9.5 mm) screw.

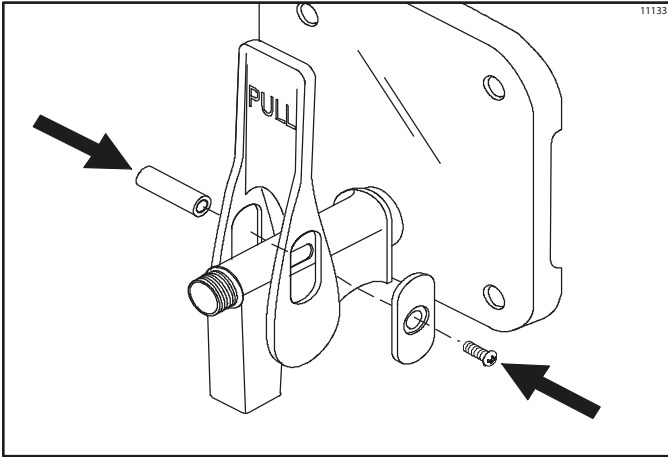


Figure 6-12

12. Secure the door handle slide assembly with the 3/8" (9.5 mm) screw.

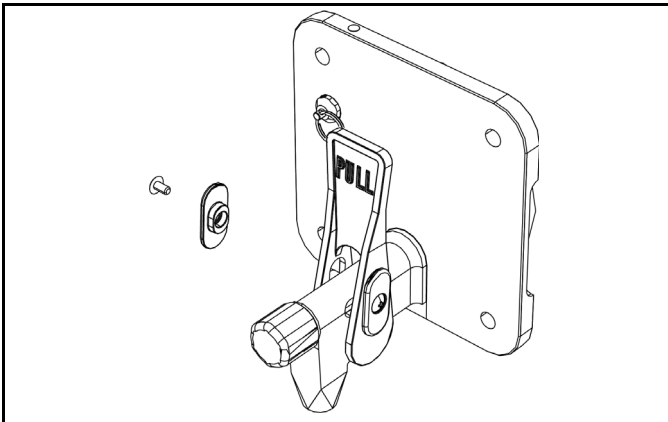


Figure 6-13

13. Insert the spring into the front of the door spout.

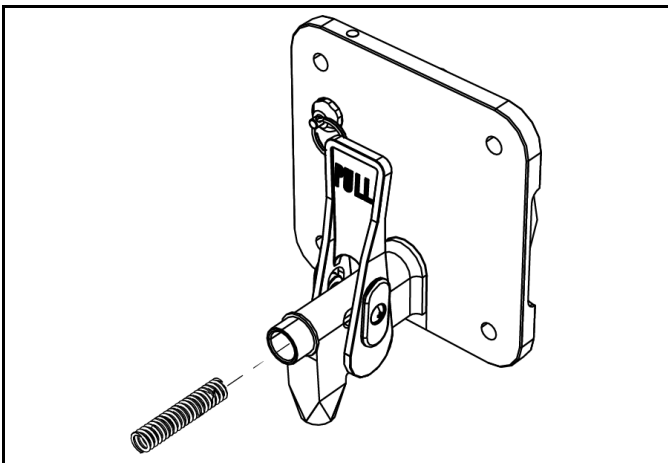


Figure 6-14

14. Place the threaded cap on the end of the draw valve cavity. Turn the cap clockwise until it is secure.

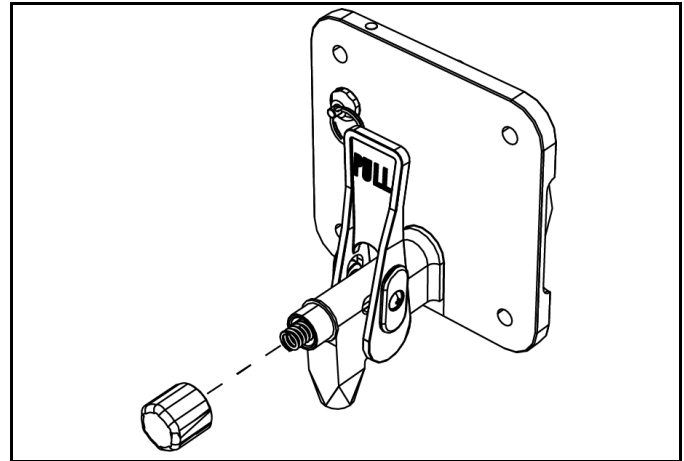


Figure 6-15

15. Place the large O-ring into the door groove and lightly lubricate.

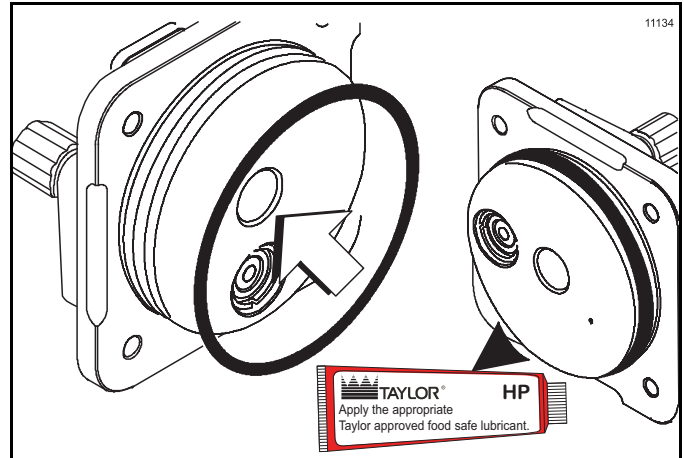


Figure 6-16

**Note:** Every six months or less, discard the O-rings and install new O-rings.

16. Install the front bearing. **Do not** lubricate the front bearing.

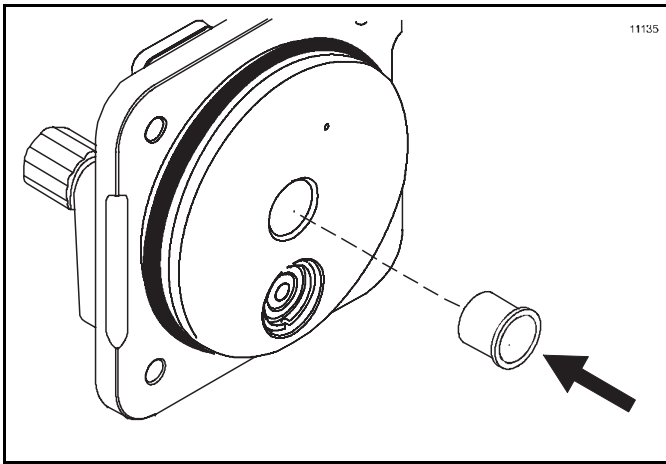


Figure 6-17

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

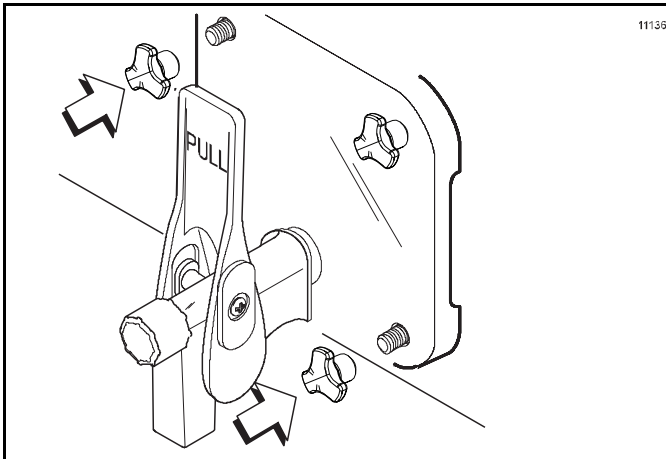


Figure 6-18

18. Repeat step 1 through step 17 for the other freezing cylinders.

## Sanitizing

**Important!** If a machine 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.

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

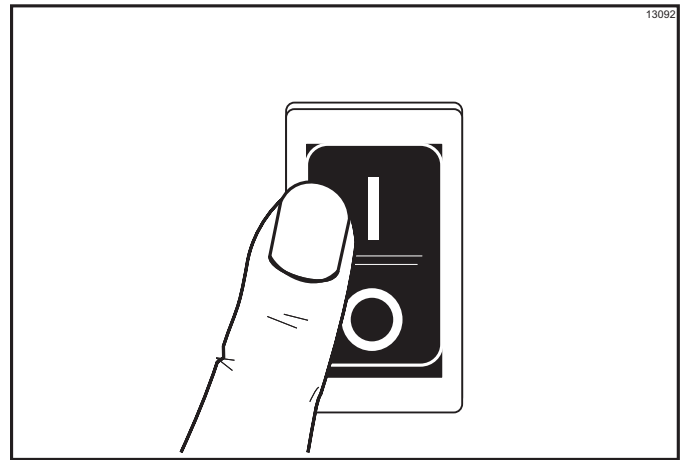


Figure 6-19

2. Prepare an approved 100 PPM sanitizing solution (examples: 2-1/2 gal. [9.5 liters] of Kay-5<sup>®</sup> or 2 gal. [7.6 liters] of Stera-Sheen<sup>®</sup>). 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.

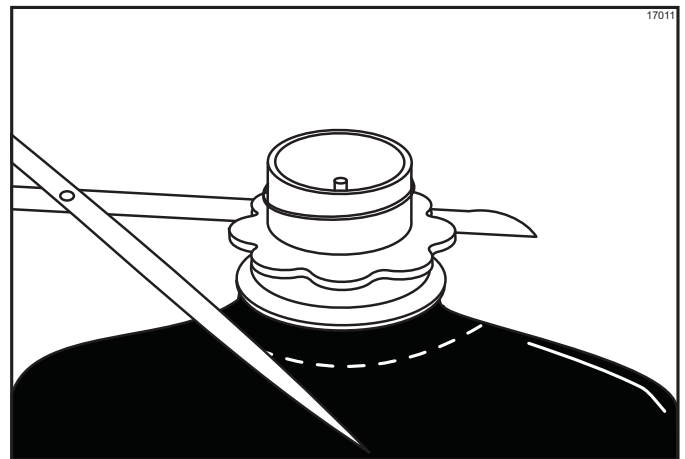


Figure 6-20

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

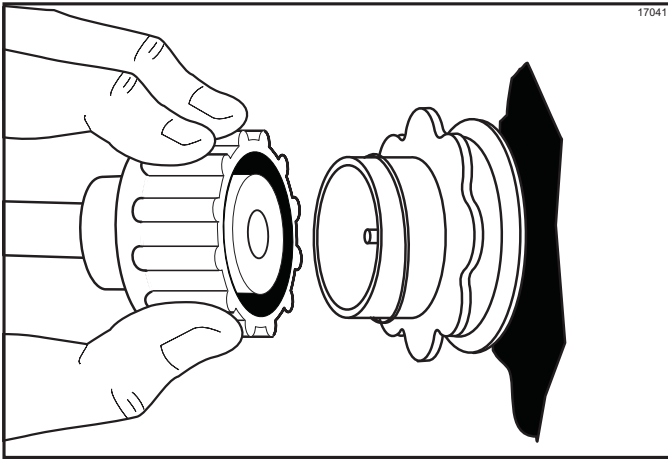


Figure 6-21

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

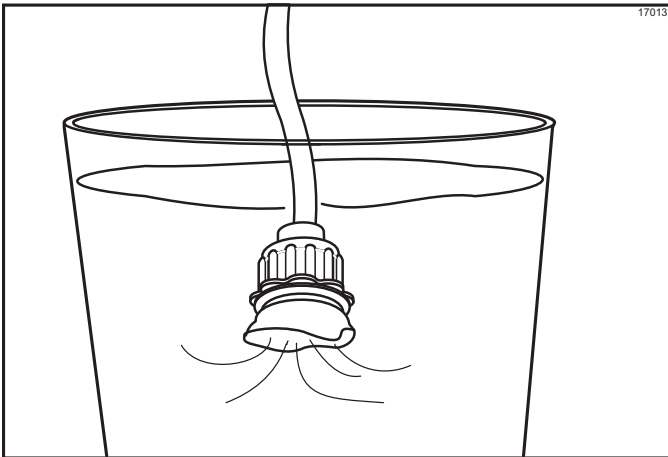


Figure 6-22

- To place a freezing cylinder in the Sanitize mode, press the settings symbol in bottom right corner of touchscreen.

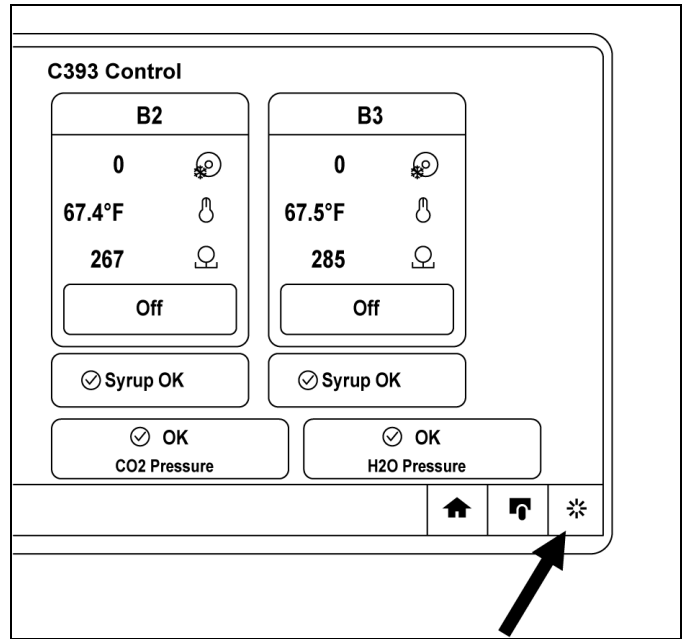


Figure 6-23

- Enter code "8309" to enter Manager Menu.
- Press CURRENT CONDITIONS then OFF button under B1 and select SANITIZE.

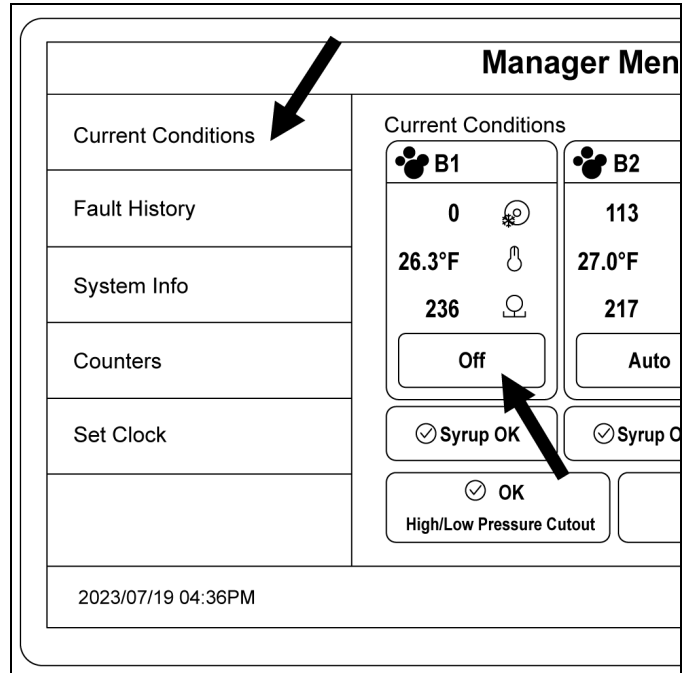


Figure 6-24

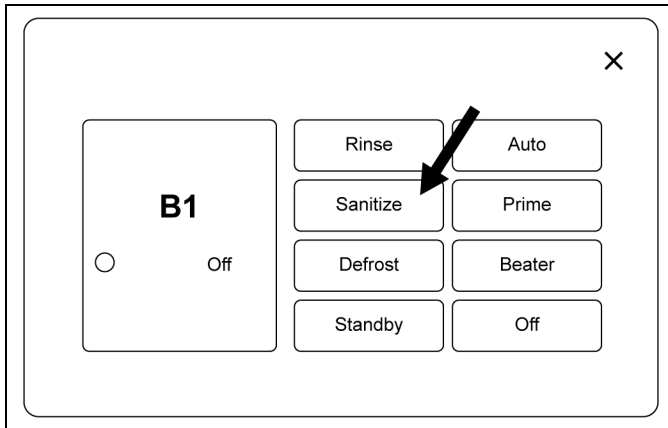


Figure 6-25

9. Place an empty pail under the door spout. Relieve pressure by pulling relief valve ring as needed until the sanitizing solution purges out of the relief valve port.
10. Press SANITIZE on touchscreen, select BEATER, and let solution agitate for 5 minutes.
11. With a pail beneath door spout, open draw valve. Drain all solution from freezing cylinder. Press BEATER and select OFF. Close draw valve.
12. Disconnect syrup connector and attach syrup line to Bag-In-Box (BIB) syrup.
13. Using touchscreen, place barrel into SANITIZE mode and allow product to enter barrel until syrup is flowing steadily through the lines, and select OFF.
14. Loosen but do not remove door to drain the sanitizer and syrup from the barrel. Re-tighten hand screws.
15. Using touchscreen, place barrel in RINSE mode.
16. Place pail under door spout. Pull relief valve ring as needed to allow freezing cylinder to fill completely. Pull relief valve ring to allow solution to run out of prime port. Press RINSE on touchscreen and select BEATER.
17. With a pail beneath door spout, open draw valve. Drain all water from freezing cylinder. Press BEATER on touchscreen and select OFF. Close draw valve.
18. Loosen but do not remove door to drain the remainder of the product from the cylinder. Tighten.
19. Repeat on other freezing cylinder(s).

### Priming Instructions

1. From the home screen, press OFF button and select PRIME.

**Note:** Valves will only activate if barrel pressure is below 20 BPU.

2. Pull on the relief valve ring (1) to relieve pressure. Valves will automatically restart when pressure drops below 20 BPU. When valves activate, **RELEASE** relief valve ring (1).
3. See Figure 6-26 for approximate liquid level.
4. Valves activate until pressure cut out is met (175 BPU but will overshoot so may range from 175 to 240 BPU depending on liquid level).

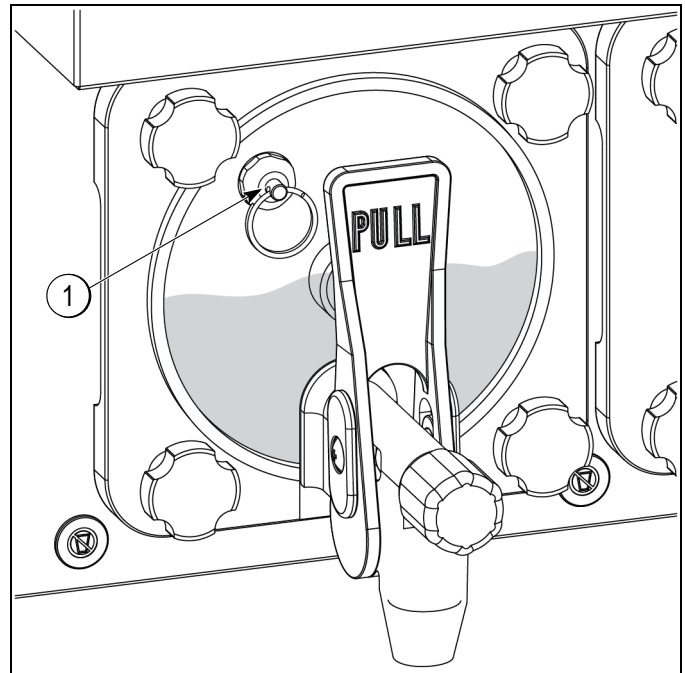


Figure 6-26

5. Valves will shut off again, see figure 6-27 for the approximate liquid level after valves shut off for the second time.
6. Pull on the relief valve ring (1) to relieve pressure. Valves will automatically restart when pressure drops below 20 BPU. When valves activate, **RELEASE** relief valve ring (1).

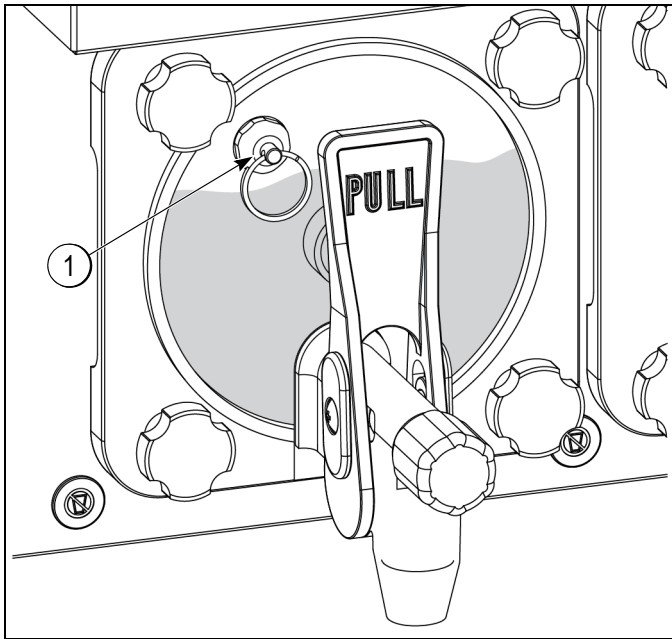


Figure 6-27

7. Once valves shut off for a third time, **DO NOT** relieve pressure again. Select the OFF button.
8. See Figure 6-28 for approximate liquid level
9. Select AUTO.
10. Repeat priming process for the remaining barrels, then put them into AUTO.
11. Close lighted display.

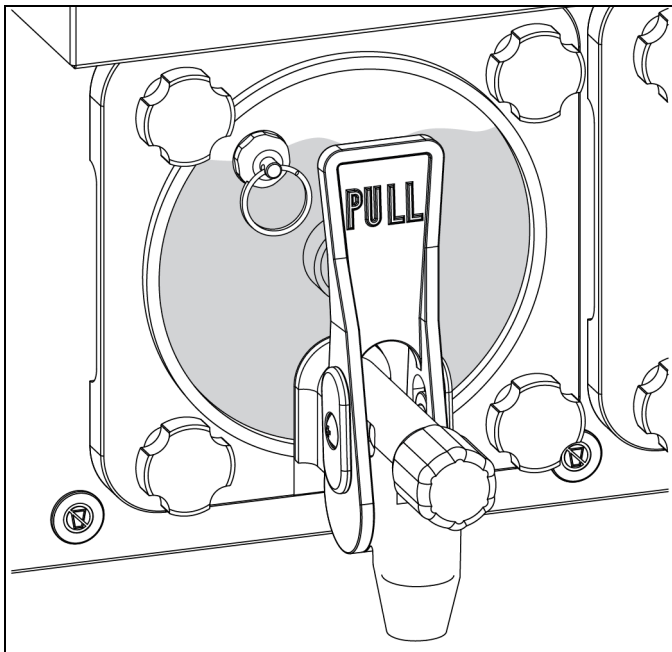


Figure 6-28

**Important!** Do Not draw off barrel for 3 minutes after barrel freezes down. CO<sub>2</sub> is being added to barrel.

## 180 Day Closing Procedure

We recommend that the machine be completely disassembled and cleaned at least every 180 days using the following procedures.



**ALWAYS FOLLOW LOCAL HEALTH CODES.**

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

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

## Cleaning & Disassembly Instructions

1. Lift lighted display on front of machine.
2. If product is not thawed, put barrels into Defrost Mode before proceeding.
3. Using touchscreen, select BEATER. Open draw valve. Drain all product from the freezing cylinder until the product no longer dispenses from the barrel in a consistent manner. Press OFF.
4. Using touchscreen, place barrel in RINSE mode. Allow water to fill barrel completely. Drain rinse water. Repeat until water is clear.
5. Close draw valve. Using touchscreen, press OFF.
6. Repeat process from SANITIZING INSTRUCTIONS section above.
7. Make sure that the control switch is in the OFF position. Open draw valves to make sure all pressure has been relieved.



**WARNING!** This unit is pressurized when in operation.

- The control switch must be in the OFF position until the unit 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 and all pressure has been relieved by opening the draw valve.

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

- Remove following parts from freezer and take to sink for brush cleaning:
  - Hand screws
  - Freezer doors
  - Beater assemblies
  - Scraper blades
  - Drive shafts
  - Front drip tray
  - Splash shield
- Discard all o-rings. Brush clean all parts in an approved cleaning solution as described in the SANITIZING INSTRUCTIONS section. Replace all o-rings with new. Place all cleaned parts on a clean dry surface to air-dry.
 

**Note:** To remove O-rings, first take a single-use towel to grasp the O-ring. Apply upward pressure until the O-ring pops out of its groove. With your other hand, push the top of the O-ring forward, allowing it to roll out of the groove for easy removal. If you need to remove multiple O-rings, always start with the rear O-ring. This approach will let the O-ring slide over the forward rings without falling into the open grooves.
- Return to freezer with small amount of cleaning solution. Using a single service towel, wipe clean rear shell bearing at back of freezing cylinders. Brush clean rear shell bearing with black bristle brush.

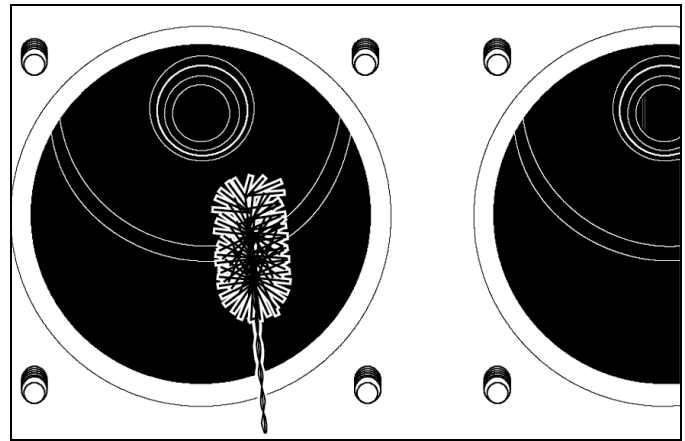


Figure 6-29

- Wipe clean all exterior surfaces of freezer.

## Brixing Procedures

### Definition

Brix is the ratio of syrup to water, which will directly affect the quality and taste of the product. Brixing procedures should be performed before priming the barrel and anytime syrup flavors have been changed. Brix can be increased or decreased by changing the fixed orifice in the water flow valve.

### Adjusting Brix

Brix can be adjusted by replacing the preset water flow valve orifice with either a larger or smaller orifice. The orifice size is measured in Lohms. Lohms is a measure of fluid resistance and is inversely proportional to flow. Therefore, the larger the Lohm rating, the smaller the orifice so less water will be added to the product mixture. Contact your service representative to adjust the brix.

## Product Overrun

### Definition

Overrun is the amount of CO<sub>2</sub> that's incorporated into syrup and water mixture during the freezing process. It is expressed as a percentage of the slush expansion, and can range from 80%-110% for standard FCB product. Overrun can be adjusted by replacing the preset orifice for the CO<sub>2</sub> constant flow valve. The higher the overrun the lighter the product will be and the lower the overrun the heavier the product will be.

### Adjusting Overrun

Overrun can be adjusted by replacing the preset orifice for the CO<sub>2</sub> constant flow valve. Once again the orifice size is measured in Lohms.

Contact your service representative to adjust the overrun.

### Product Temperature

Product temperature should be between 24 - 28 °F (-4.4 - -2.5 °C).

Contact your service representative to adjust the product temperature.

### Product Quality

If the product is deflating, this is a sign that there is too much CO<sub>2</sub> in the product. If the product is dense and wet then there is not enough CO<sub>2</sub> in the product. CO<sub>2</sub> is absorbed better at colder temperatures and higher pressures. CO<sub>2</sub> also absorbs better in water vs. syrup so a higher brix will need more CO<sub>2</sub>. Adjusting the settings of the unit may solve product quality issues. If changing the settings does not solve the issue, then the prefixed orifice for the CO<sub>2</sub> and/or water may need to be changed for a larger or smaller orifice.

**6** Contact your service representative to change the preset orifice accordingly.

## 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 180 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 slotted 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. Contact a service technician	6-8
	b. Viscosity (TPS) needs to be decreased.	b. Contact a service technician.	---
2. Product is too soft.	a. Freezer in a defrost cycle.	a. Wait for defrost cycle to end.	---
	b. Viscosity (TPS) needs to be decreased.	b. 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.	5-4
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.	5-4
	b. Condenser dirty, A/C.	b. Clean filter monthly.	7-1
6. Unable to remove the drive shaft from the rear shell bearing.	a. Rounded corners of slotted 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 slotted end of drive shaft.	b. Do not lubricate the slotted end. If necessary, contact a service technician for removal.	6-1
7. Excessive loss of CO <sub>2</sub> .	a. Leak in the CO <sub>2</sub> system.	a. Contact a service technician.	---
8. 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.	---

Problem	Probable Cause	Remedy	Page Ref.
9. Excessive mix leakage from door spout.	a. Inadequate lubrication of draw valve O-rings.	a. Lubricate properly.	6-1
	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.	6-1/9-1
10. 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.	---
11. 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.	---

## Fault Information

### Beeper

The beeper will sound at ½-second intervals:

- Whenever a fault condition exists within the machine.
- When SYRUP OUT is detected.

Once the beeper sounds, it will turn off:

- When all fault conditions have been corrected.
- If beeper sounded due to SYRUP OUT and syrup is restored.

**Note:** *The beeper will be silenced if the yellow triangle on the bottom left side of the touchscreen is pressed. If a new fault or fault condition occurs or the system mode changes, the beeper will automatically sound again.. If the beeper is silenced for more than 15 minutes without correcting the fault, it will automatically be re-enabled.*

## Fault Descriptions

8

### Beater Overload

If the beater motor output is on and the motor startup seconds counter is greater than 5 and any of the following conditions occur, a beater overload fault is generated, this fault will be stored in fault history, and the barrel will go to OFF mode.

- Viscosity reading is less than the minimum allowed viscosity setting minus 50.
- Motor rotation has not been sensed for at least a second.
- Viscosity reading is greater than 1000 for more than 10 seconds.

### Compressor Hi/Lo Pres Cut Out

This fault occurs when either the pressure in the refrigeration system is too high or too low. This fault will appear approximately 6 seconds after this condition occurs.

### Barrel Thermistor Open/Shorted

Thermistor Open/Shorted is generated when a thermistor probe is faulty. In Auto or Standby mode of operation, the failed barrel is placed in the Hold mode. This fault will not change Beater, Prime or Rinse modes of operation.

### H<sub>2</sub>O Low

This fault will occur when incoming water pressure drops below 8 psi (55 kPa) and will automatically be cleared when pressure increases to 19 psi (131 kPa).

### CO<sub>2</sub> Low

This fault will occur when incoming CO<sub>2</sub> pressure drops below 55 (379 kPa) psi and will automatically be cleared when pressure increases to 74 psi (510 kPa).

### USB Fault

This fault will occur if USB not inserted in UVC4 J4 when trying to update UVC4 or hex file missing or other USB-related issue.

## Product Door Off

The product door is off when trying to enter any mode. This fault may also occur due to a bad reed switch, lost door magnet, or other electrical/wiring issues.

## Syrup Out

This fault occurs when the pressure in the incoming syrup line drops below the threshold. Barrel will go into beater mode until barrel temperature reached 45 degrees Fahrenheit and then will go to off if fault is still present.

## Barrel Over Temp

Should barrel temperature ever reach the maximum barrel temperature (internally set to 120°F/49°C) the control will turn all barrels Off and generate the above message for the respective barrel.

## Barrel Not Cooling

If a barrel is in Auto mode and the liquid line solenoid valve remains energized continuously for one hour, a fault is generated, this fault will be stored in fault history and that barrel is placed into OFF mode.

## High Barrel Pressure

This is a fault that occurs when barrel pressure exceeds 400 Barrel Pressure Units. This fault is caused when there is too much liquid in the barrel. The fault is stored in the fault history but the barrel continues to operate. During the next refill, only CO<sub>2</sub> will refill to re-establish the correct liquid level in the barrel.

## Power Fail Fault

This fault occurs when the unit loses power. When power is restored, the unit will remain OFF for safety and product quality reasons.

## System Fault

This fault is for miscellaneous faults not specifically defined elsewhere.



Table 9-1

Part Description	Every 6 Months	Every 8 Months	Annually
Scraper Blade		X	
Drive Shaft Seal	X		
U-Cup O-Ring	X		
Freezer Door O-Ring	X		
Draw Valve O-Ring	X		
Door Spout O-Ring	X		
Front Bearing	X		
Pressure Relief O-Rings			If the product is leaking past the pressure relief valve
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 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.

## LIMITED WARRANTY ON EQUIPMENT

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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.

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

