

OPERATOR'S MANUAL



Model SB25 Blended Ice Machine



Original Operating Instructions

081218-M

4/21/14 (Original Publication)
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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.



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

Site Preparation

Review the area where the machine will be installed before uncrating the machine. Make sure that all possible hazards to the installer, user, and the machine have been addressed.

For Indoor Use Only: This machine is designed to operate indoors, under normal ambient temperatures of 70°F to 75°F (21°C to 24°C). The machine has successfully performed in high ambient temperatures of up to 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 people are required to safely move this machine. Failure to comply may result in personal injury or equipment damage.

Before moving the machine:

- Unplug the (2) power cords from wall.
- Disconnect the (2) water lines from the back of the machine.
- Disconnect the cane pump line from the back of machine (115V 60 Hz machines only).

The authorized installer should inspect the machine for damage and promptly report any damage to the local authorized Taylor distributor.

This machine is made using USA sizes of hardware. All metric conversions are approximate.



IMPORTANT! Install potable water connection with a water filter and adequate backflow protection to

comply with applicable national, state, and local codes. Water temperature is not to exceed 125°F (51°C). Water pressure to the machine must be 55 psi to 100 psi (379 kPa to 690 kPa).

1

Water Connections

An adequate cold water supply must be provided with a hand shutoff valve. Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the water valve.



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

All connections to the main water source must be performed by a licensed plumbing professional and meet all national, state, and local codes.

The potable water source should be filtered.

Water pressure to the machine should range from 55 psi to 100 psi (379 kPa to 690 kPa).

Hot or cold water may be used. Hot water is recommended for better rinsing. The temperature must not exceed 120°F (49°C).

The water line must be equipped with a manual shutoff valve to stop water flow in case of emergency or if repairs are necessary.

Drain Hose Connection

The drain hose must be attached to the drain port connection on the bottom of the machine. Position the drain hose downward for maximum water flow.

Locate the nearest drain that can accommodate a 1-1/8 in. (28.575 mm) diameter drain tube. A minimum of 1 in. (25 mm) air gap is required between the end of the drain tube and the drain to ensure proper flow. The drain tube must not be submerged.

Important! Machine must be installed on a level surface for proper drainage.

Note: Machines equipped with the optional Rinse Station do not require a drain tube be connected directly to the machine and the drain pan should be removed. Attach the drain tube to the rinse station.

Electrical Connections

In the United States, this machine is intended to be installed in accordance with the current edition of the National Electrical Code (NEC), ANSI/NFPA 70, which governs the installation of the machine at the local governmental level.

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.

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

Each machine requires one power supply for each data label on the machine. Check the data label(s) on the machine for branch circuit overcurrent protection or fuse, circuit ampacity, and other electrical specifications. Refer to the wiring diagram provided inside of the electrical box for proper power connections.



FOLLOW YOUR LOCAL ELECTRICAL CODES.



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

**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.

The Model SB25 is a commercial combination ice shaver/blender machine equipped with metered water dispensing, available in 115V 60 Hz or 220/240V 50 Hz. The 115V 60 Hz machine is also equipped with optional metered liquid sugar cane dispensing.

The Rinse Station is a machine designed as an accessory to the SB25 ice shaver/blender machine. It is a timer controlled, automatic system that rinses the interior of the blender pitchers.

The machine you have purchased has been carefully engineered and manufactured to give you dependable operation. When this machine, is properly operated and cared for, it will produce a consistent quality product. Like all mechanical products, it will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.



IMPORTANT! This manual should be read before operating or performing any maintenance on the machine.

Your Taylor machine will **NOT** compensate for and/or correct any errors made during 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 machine's operation, including assembly and disassembly, go through these procedures together to be properly trained and to make sure that all personnel understand their role in using and maintaining the machine.

If you require technical assistance, please contact your local authorized Taylor distributor.

Note: Your Taylor warranty is valid only if the parts are authorized Taylor parts, purchased from the local authorized Taylor distributor, and only if all required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on machines or parts if parts not approved by Taylor or incorrect refrigerant were installed in the machine, 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 wheeled bin symbol is affixed to this machine, it signifies that this machine is compliant with the EU directives as well as other similar end-of-life 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 machine to the appropriate collection facility as specified by your local code.

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

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

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



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



NOTICE! DO NOT operate this machine without reading this entire manual first. Failure to follow all of these operating instructions may result in damage to the machine, poor performance, health hazards, or personal injury.



IMPORTANT! *This machine is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities or lack of experience and knowledge. Where limited machine operation is allowed for public use, such as a self-serve application, supervision or instruction concerning the use of the machine by a person responsible for their safety is required. 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.
- 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 a Taylor service technician to avoid a hazard.

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



WARNING! DO NOT operate the machine unless all service panels and access doors are fastened with screws. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.



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.

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CAUTION! Use care when washing the blender pitcher. **DO NOT** touch the pitcher blades with your hands. Failure to follow this instruction may result in personal injury from blade contact.



CAUTION! DO NOT partially remove the ice hopper cover. Complete removal of the hopper cover is required when accessing the ice bin. Failure to follow this instruction may result in personal injury.



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.

Before moving the machine:

- Unplug the (2) power cords from wall.
- Disconnect the (2) water lines from the back of the machine.
- Disconnect the cane pump line from the back of the machine (115V 60 Hz machines only).



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



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.

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



NOTICE! All warning labels that have been attached to the machine point out safety precautions to the operator.



DANGER! Some consumers are highly allergic to strawberries. In some severe cases, allergic reactions to strawberries can cause death.

When blending natural strawberry products, make sure excess product is removed from the pitcher to eliminate product carryover.

Noise Level: Airborne noise emission does not exceed 89 dB(A) when measured at a distance of 39 in. (1.0 m) from the surface of the machine and at a height of 62 in. (1.6 m) from the floor.

SB25 Exploded View

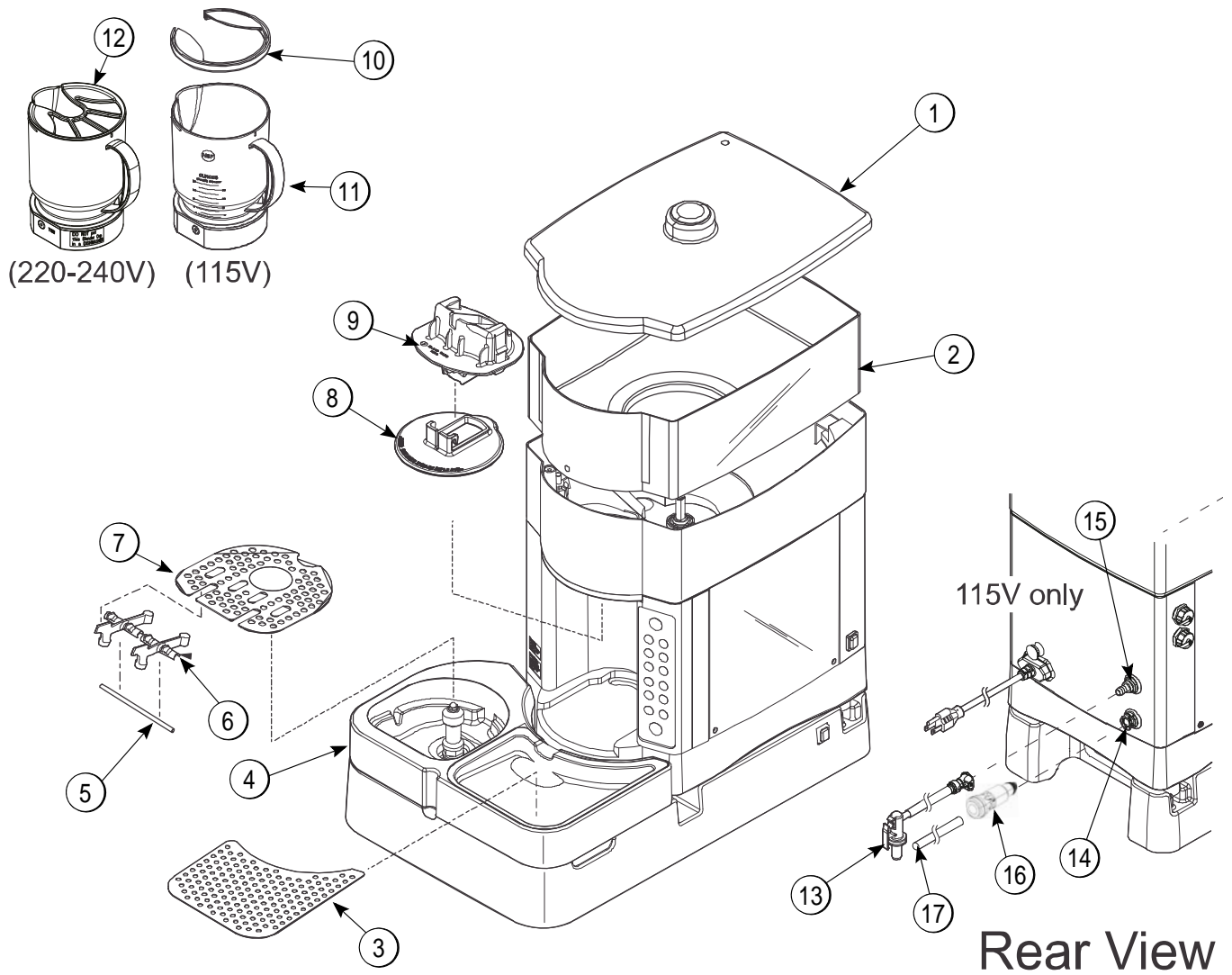


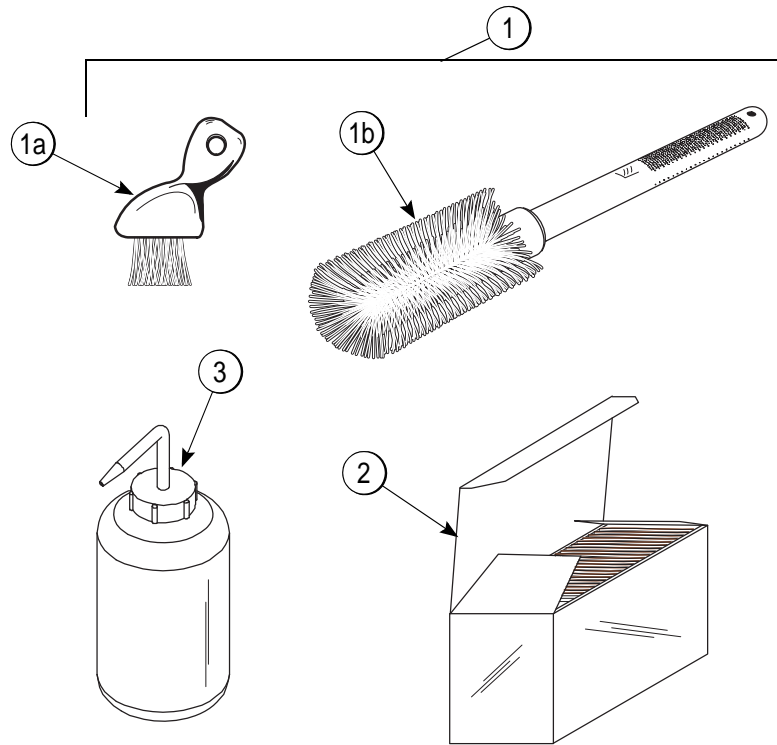
Figure 4-1

SB25 Exploded View Parts Identification

Item	Description	Part No.
1	Cover A.-Hopper	081239
2	Hopper-Ice *Small-Clear	081238
3	Grate-Right	081227
4	Pan	081219
5	Rod-Pivot-Actuator	081220
6	Actuator-Rinse	081221
7	Grate-Left	081228
8	Guard-Splash	081122
9	Chute-Shaver	081121

Item	Description	Part No.
10	Lid-Pour-Pitcher (115V)	081248
11	Pitcher-Blender- Unguarded (115V Machines)	083605
12	Pitcher A.-Guard (230V Machines)	083605-GB
13	Hose A.-Bib (115V)	X82350
14	Coupling-Bulkhd-1/4-Valved-Q	081191
15	Coupling-3/8 Barb-Valved	081886
16	Adapter-3/8 Tube-1/4 QD	081216
17	Tube-.250ID x.375OD	083296-60

Accessories



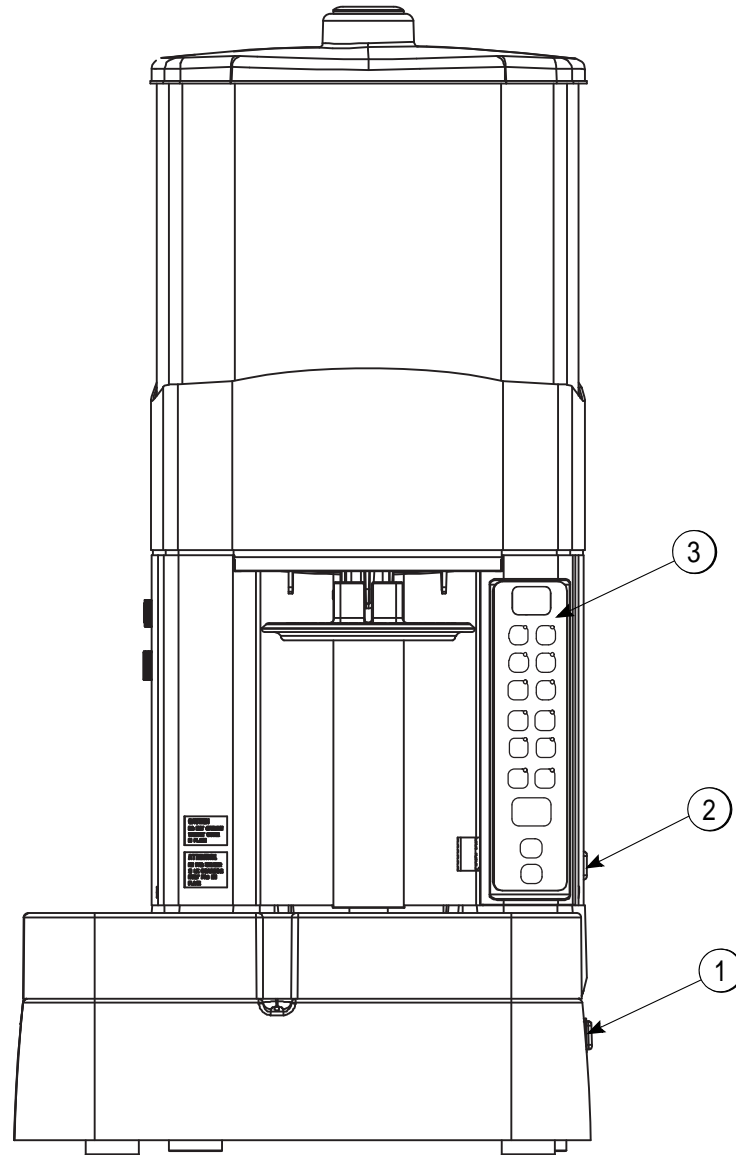
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Figure 4-2

Item	Description	Part No.
1	Kit A.-Brush	X68468
1a	Brush-End-Door-Spout SS	039719
1b	Brush-Mix Pump Body-3" X 7" White	023316
*1c	Brush-Mix Tube	068460

Item	Description	Part No.
2	Sanitizer Stera-Sheen® Green	055492
3	Bottle-Wash-Plastic	044818
*4	Cup-Measuring-18 oz (2PK)	083086-SP

*Not Shown



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Figure 5-1

Item	Description
1	Rinser-ON/OFF (Power Switch for Rinser Side)
2	Shaver/Blender-ON/OFF (Power Switch for Shaver Side)
3	KEY PAD

Keypad

The operator can control the functions of the machine. Keypads are located on the front face of the blender.

There are two versions of the keypad. The 115V 60 Hz machine is equipped with a cane sugar pump. This keypad has a NO SUGAR key.

The 220/240 50 Hz machine is not equipped with a cane sugar pump. This keypad has a Recipe 6 key instead of the NO SUGAR key. (See Figure 5-2.)

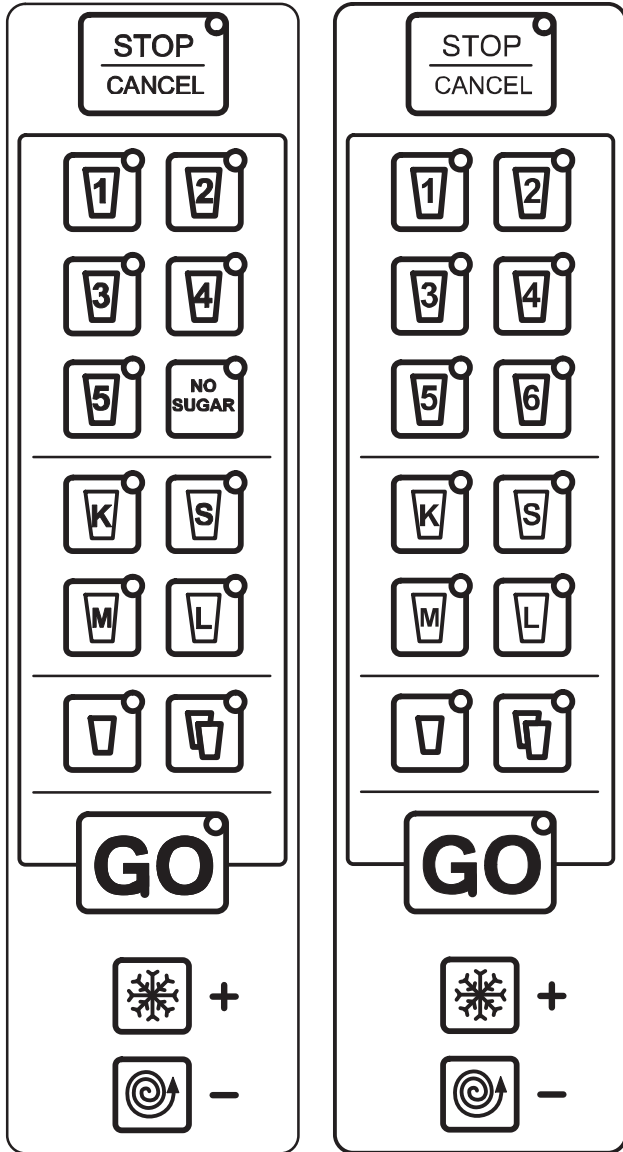


Figure 5-2

STOP/CANCEL Key



Pressing this key will shut down the machine and cancel the drink cycle.

Recipe Keys



Selects pre-programmed flavor/recipes.

NO SUGAR Key



(115V 60 Hz Machines Only)

Removes cane sugar from the drink recipe currently being dispensed.

Drink Size Keys



Selects the drink size.

Single/Double Quantity Keys



The operator can make a single or double serving of K, S, and M drink sizes. It will not make a double L drink.

GO Key



The GO key starts the selected drink cycle.

Shaver



+

and Blender



-

Keys

These keys are to manually shave ice and blend the product.

Note: In the calibration mode, the shaver key is used to increase the calibration setting. The blender key is used to decrease the calibration setting.

Blender Pitchers

Blender pitchers must be washed, rinsed, and sanitized every 4 hours to prevent a buildup of film on the pitchers.



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

- **DO NOT** put objects or fingers near the shaver or the pitcher blades.
- **USE EXTREME CAUTION** when removing blades that are very sharp.

Failure to follow this instruction may result in contaminated product or personal injury from blade contact.

Ice Hopper

The ice hopper is at the top of the blender. The ice hopper holds the ice until it is needed. When a drink is selected, the proper amount of ice is shaved and blended with the selected product in the blender pitcher.

(See Figure 5-3.)

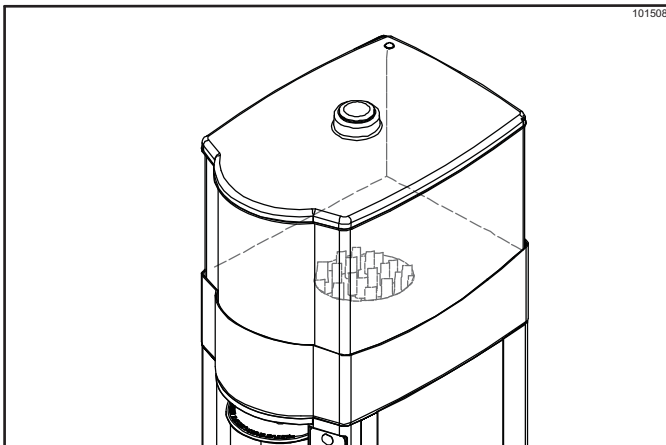


Figure 5-3

Important! The machine will not function without the ice hopper cover in place.

The ice hopper must be emptied every day. The ice hopper and hopper cover must be washed, rinsed, and sanitized during the Daily Cleaning and Sanitizing Procedures described on page 6-3.

Recipe Upload Procedure

The customer recipe information is held in the microprocessor memory. Recipes distributed on USB memory drives can be uploaded to the system automatically.

Important! When new recipes are uploaded, any recipes currently on the system will be overwritten.

Programming Using USB Memory Drive

Note: Do Not plug in the USB memory drive and the PC USB cable at the same time.

1. Place the shaver power switch in the OFF position.
2. Remove the cover from the lower USB port on the left side of the system by turning the cap counterclockwise.

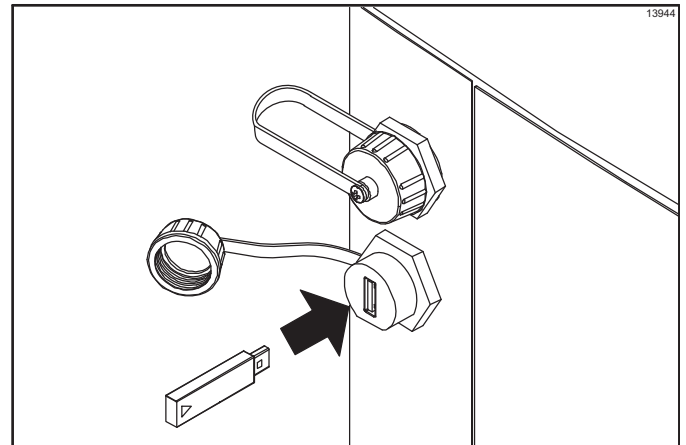


Figure 5-4

3. Insert the USB memory drive.
4. Place the shaver power switch in the ON position.
5. The recipe information will be automatically uploaded and saved to the machine. Recipe number 1, 2, 3, and 5 LEDs will be illuminated after the upload is complete, indicating a successful upload.
6. Place the shaver power switch in the OFF position.
7. Remove the USB memory drive and reinstall the USB port cover.
8. Place the shaver power switch in the ON position.

Calibration Procedures

Calibration should be performed weekly.

Calibration is performed by using the main keypad.


The ice hopper must be full of ice before starting the calibration procedures.

Tools required to perform calibration:




- Small digital kitchen scale or equivalent. Ice calibration is based on weight.
- Measuring cup - Water and cane calibration are based on liquid volume.

Note: Prior to calibrating the amount of ice to be shaved during the calibration process, manually shave about half a pitcher of ice. This will ensure that the ice has worked itself down into the shaver mechanism, allowing an accurate calibration.

1. Enter the keypad calibration mode by holding

the  key until all the recipe key LEDs blink.



5

- Press the recipe  key to change the Shave calibration value.
- Press the recipe  key to change the Water calibration value.
- Press the recipe  key to change the Cane calibration value (115V 60 Hz machine, only).


2. The selected Recipe key LED will blink at a slow rate, along with the drink size keys 1 and 2 LEDs.




The serving size LEDs blink to indicate that the calibration value can now be changed.

Note: Pressing the  key will cancel any unsaved changes and exit the calibration mode.

3. Press the  key (115V 60 Hz machines) or the  key (220/240V 50 Hz machines) to save the current calibration value and run a test cycle of the item being calibrated:

Use the  key to increase and

the  key to decrease the calibration settings to achieve the desired results.

-  SHAVE/ICE - Target 10 oz. (284 g) ± 0.5 oz. (15 ml) by weight.
-  WATER - Target 4 oz. (118 ml) ± 0.5 oz. (15 ml) by volume.
-  CANE - Target 4 oz. (118 ml) ± 0.5 oz. (15 ml) by volume (115V 60 Hz machine, only).

4. Press the  key to save the changes.

These instructions are at the point where you enter the store in the morning and find the parts disassembled and laid out to air-dry from the previous night's cleaning.

These opening procedures will show you how to install the parts onto the machine in preparation to serve the first beverage.

If you are disassembling the machine for the first time or need information to get to the starting point in our instructions, turn to page 6-4 and start there.

Assembly and Setup

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

1. Install the ice hopper, splash guard, and ice chute.
2. **For machines equipped with the Rinse Station:** Install the Rinse Station assembly (grates, actuator rod, and actuators).
3. Gather ice in a sanitized container.
4. Fill the ice hopper to within 1 in. (25 mm) of the top with clean, drop/commercial cube ice. (See Figure 6-1.)

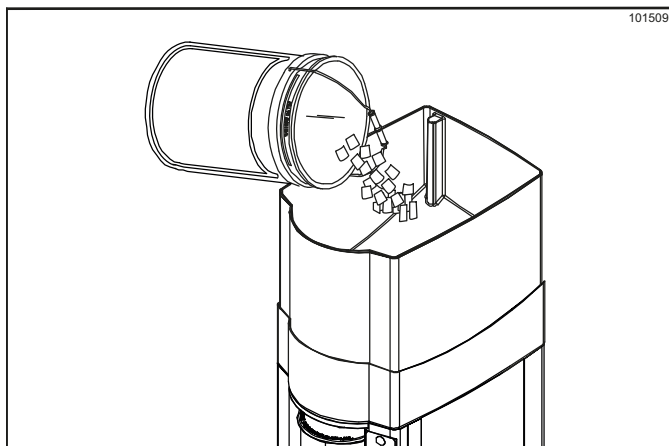


Figure 6-1

Important! :

- Drop/commercial cube ice is recommended. The use of bagged ice is not recommended, as it can jam the machine and damage the shaver blade.
- The ice must be clean and free of debris. Failure to follow this instruction may result in contaminated product and can jam the machine, causing damage to the shaver blade.

- Make sure the ice is not bridging (melted together) on the side of the ice hopper, which makes it appear full. If the ice is bridging, use a sanitized ice scoop to push the ice down into the middle of the ice hopper.

5. Install the ice hopper cover. (See Figure 6-2.)

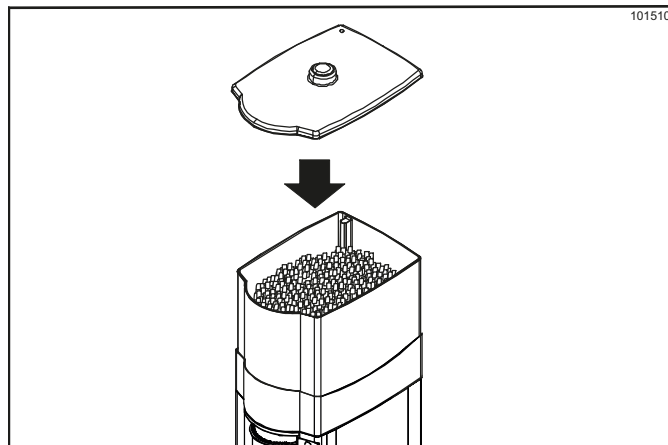


Figure 6-2

Note: The machine will not function without the ice hopper cover in place.

Basic Operation

Note: Before operation, check all connections for proper installation.

1. Pour the appropriate amount of drink mix into a clean, empty blender pitcher according to the desired recipe.
2. Place the blender pitcher on the blender base.
3. Clear the keypad by pressing the STOP/CANCEL key, if necessary.
4. Select the desired recipe key (numbers 1 to 5).
5. Select the drink size key (K, S, M, L).
6. Select the NO SUGAR key, if required. (Applies to 115V 60 Hz machines only).
7. Select the Single or Double serving key.

Note: The Double serving option is not available for the Large drink size.

OPERATING PROCEDURES

- Press the GO key to start the drink cycle.
The system will automatically dispense the appropriate amount of water and/or cane sugar and shaved ice according to the selected recipe. It will then blend to the correct consistency. Remove the blender pitcher from the blender base only when the blender comes to a complete stop.



CAUTION! DO NOT remove the blender pitcher from the blender base until the blender has come to a complete stop. Failure to follow this instruction may result in personal injury or damage to the machine.

- Serve the product.
- Rinse the blender pitcher.

Manual Shaving and Blending

Occasionally there may be a need to increase the amount of ice and/or blend time to a previously prepared drink. With the blender pitcher on the blender base, press and hold the shaver key to add more shaved ice. Release the key to stop shaving ice.

To manually blend, press and hold the blend button. Release the button to stop blending the drink.

6

Liquid Cane Sugar Pump Connection (115V 60 Hz Machines)

Using the supplied hose assembly, connect the cane line to the quick-connect coupling at the rear of the machine. The fitting will “click” into place. (See Figure 6-3.)

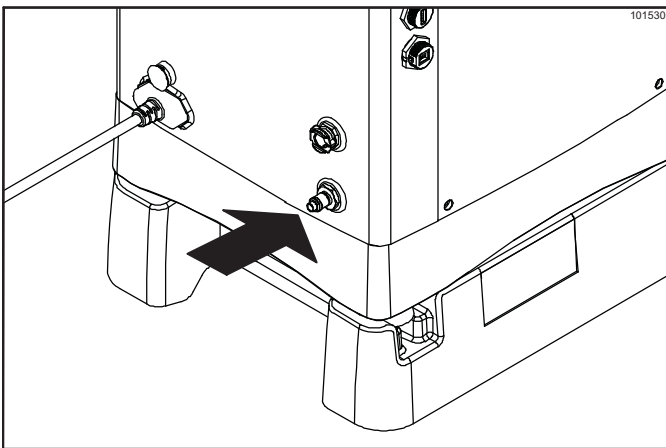


Figure 6-3

Cane Priming (115V 60 Hz Machines)

When starting the machine for the first time or when replacing an empty cane container, the cane line will need to be primed to ensure that the cane will flow properly for the next drink cycle.

Before priming, place a blender cup on the blender base. Hold the NO SUGAR key for 3 seconds to start the cane pump and allow you to prime the cane line before starting the next drink cycle.

Rinse the blender cup after priming.

Note: The internal pump is designed only for delivering liquid cane sugar.

4-Hour Cleaning Procedure

The blender pitchers and splash guard must be washed, rinsed, and sanitized every 4 hours to prevent a buildup of film on the pitchers.

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

- Prepare the three compartment sink with a cleaning/sanitizing solution containing an active chlorine concentrate of 100 PPM to 200 PPM (examples: Stera-Sheen® or Kay-5®). Use warm water and follow the Taylor-approved manufacturer's specifications.
- Remove the blender pitchers. Discard any remaining product into the back sink. Take the pitchers to the sink for cleaning. (See Figure 6-4.)



ALWAYS FOLLOW LOCAL HEALTH CODES.

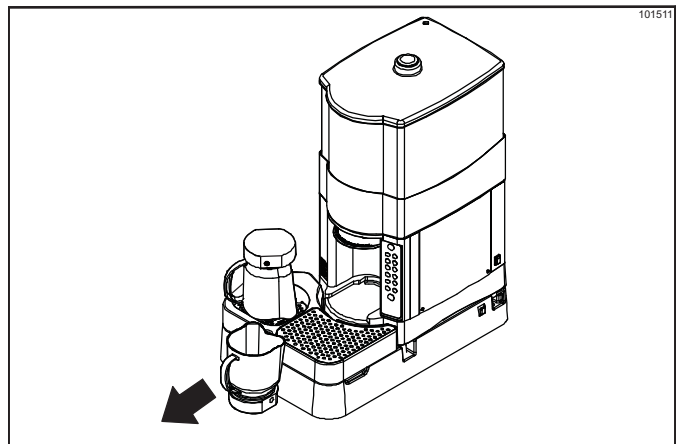


Figure 6-4

- Remove the splash guard and take it to the sink for cleaning. (See Figure 6-5.)

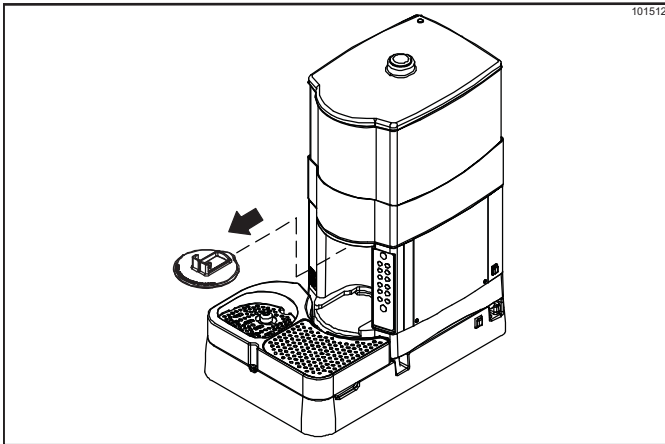


Figure 6-5

- Wash the parts in the sink. (See Figure 6-6.)



CAUTION! Use care when washing the blender pitcher. **DO NOT** touch the pitcher blades with your hands. Failure to follow this instruction may result in personal injury from blade contact.

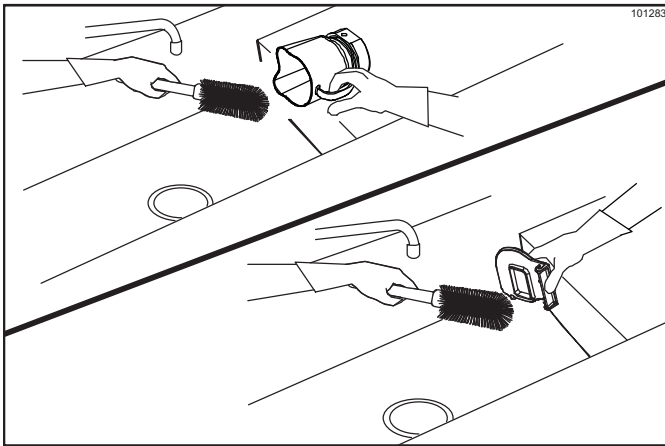


Figure 6-6

- Rinse the parts in cool, clean water.
- Sanitize the parts in the cleaning/sanitizing solution. If required by your local code, rinse with clean water.

Note: When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your local code, rinse with clean water.

- Reinstall the splash guard. (See Figure 6-7.)

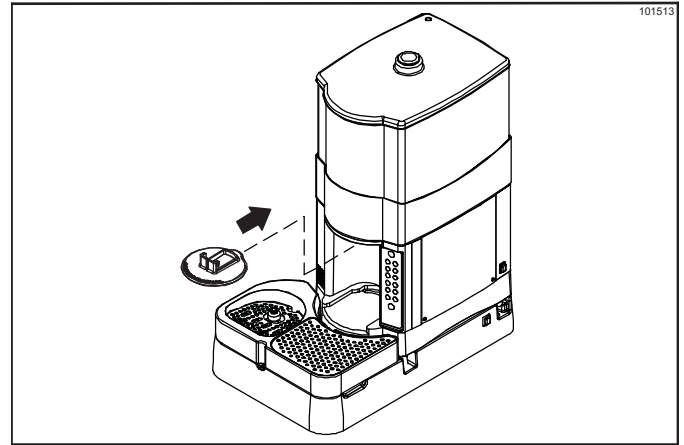


Figure 6-7

- Return the pitchers to the machine.

Daily Cleaning and Sanitizing Procedures

Note: This procedure must be done at the close of business.

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

Note: When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your local code, rinse with clean water.

- Prepare a 2.5 gal. (9.5 L) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 PPM to 200 PPM. Use warm water and follow the Taylor-approved manufacturer's specifications. This pail will be used for cleaning.
- Prepare another 2.5 gal. (9.5 L) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 PPM to 200 PPM. Use warm water and follow the Taylor-approved manufacturer's specifications. This pail will be used for sanitizing.
- Fill the squeeze bottle with the cleaning/sanitizing solution.

OPERATING PROCEDURES

- Place the blender pitcher on the blender base.
(See Figure 6-8.)

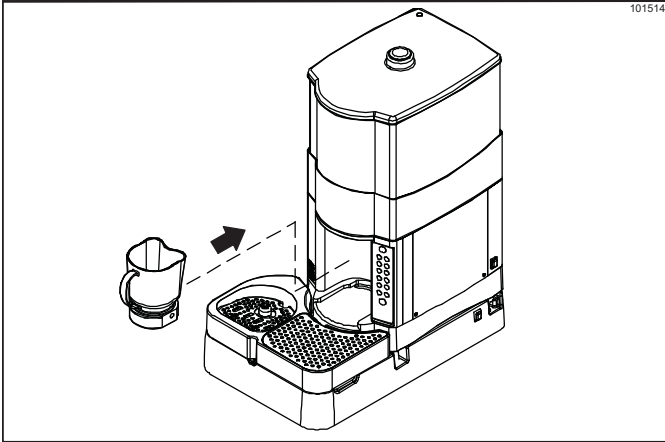


Figure 6-8

- Remove the ice hopper cover. Scoop out as much ice as possible using a clean, sanitized ice scoop.
(See Figure 6-9.)



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

- DO NOT** put objects or fingers near the shaver or the pitcher blades.
- USE EXTREME CAUTION** when removing blades that are very sharp.

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Failure to follow this instruction may result in contaminated product or personal injury from blade contact.

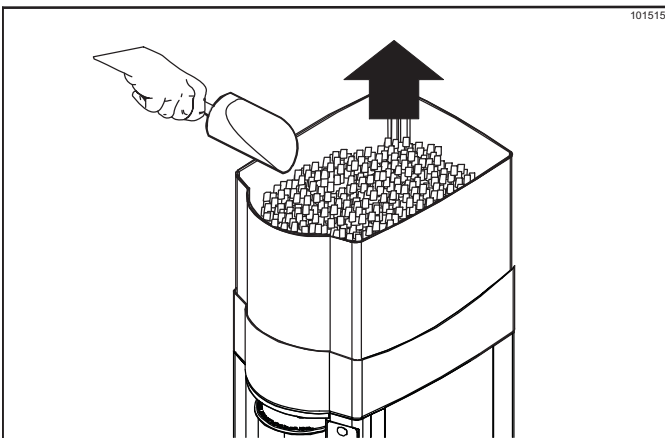


Figure 6-9

- Reinstall the ice hopper cover. (See Figure 6-10.)

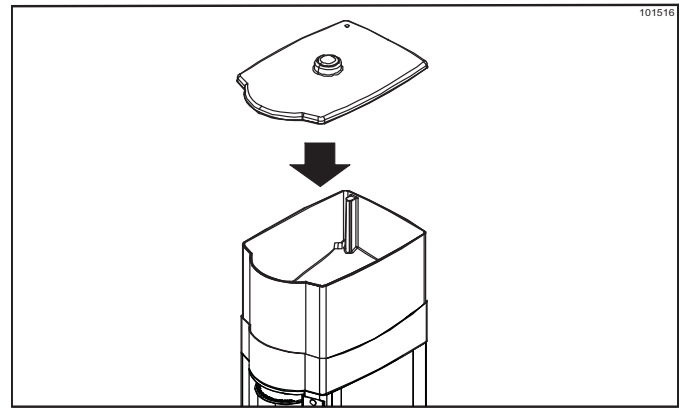


Figure 6-10

- Press the shave key until all the remaining ice has been shaved.
- Remove the blender pitcher and discard the ice into the back sink. (See Figure 6-11.)

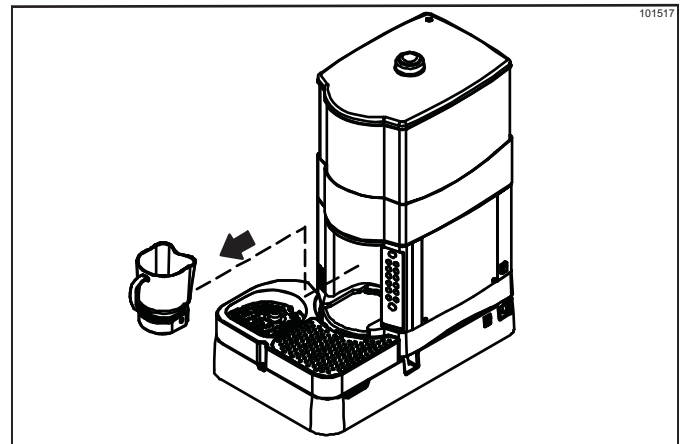


Figure 6-11



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.

- Place the shaver power switch in the OFF position.

10. Remove the ice hopper and cover. Take them to the three compartment sink for cleaning and sanitizing. (See Figure 6-12.)

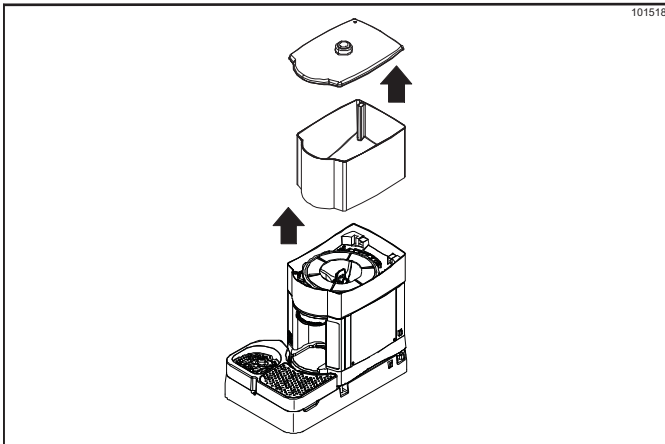


Figure 6-12

11. Remove the blender pitchers, splash guard, and ice chute. Take them to the three compartment sink for cleaning and sanitizing.

12. **For machines equipped with Rinse Station:** Remove the Rinse Station assembly (grates, actuator, pivot rod and rinse pan). Take them to the three compartment sink for cleaning and sanitizing.

13. Brush-clean the parts in the three compartment sink.

Note: Do not place the parts in the power soaker sink or dishwasher.



CAUTION! Use care when washing the blender pitcher. **DO NOT** touch the pitcher blades with your hands. Failure to follow this instruction may result in personal injury from blade contact.

14. Rinse the parts in cool, clean water.
15. Sanitize the parts in a cleaning/sanitizing solution with an active chlorine concentrate of 100 PPM to 200 PPM. Use warm water and follow the Taylor-approved manufacturer's specifications. If required by your local code, rinse with clean water.
16. Place the following parts on a clean, dry surface to air-dry overnight: ice hopper, ice hopper cover, blender pitchers, splash guard, and ice chute.
17. For machines equipped with the Rinse Station: Place the Rinse Station assembly (grates, actuator, pivot rod and rinse pan) on a clean, dry surface to air-dry overnight.

18. Using the squeeze bottle filled with cleaning sanitizing solution, flush the ice shaver assembly while brushing with the large white ice hopper brush. (See Figure 6-13.)

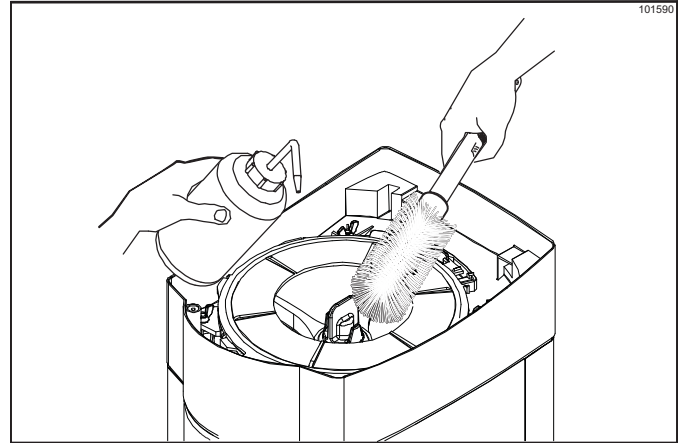


Figure 6-13

19. Using the squeeze bottle of cleaning/sanitizing solution, flush inside, outside, and under the ice shaver assembly, thoroughly covering all surfaces. (See Figure 6-14.)

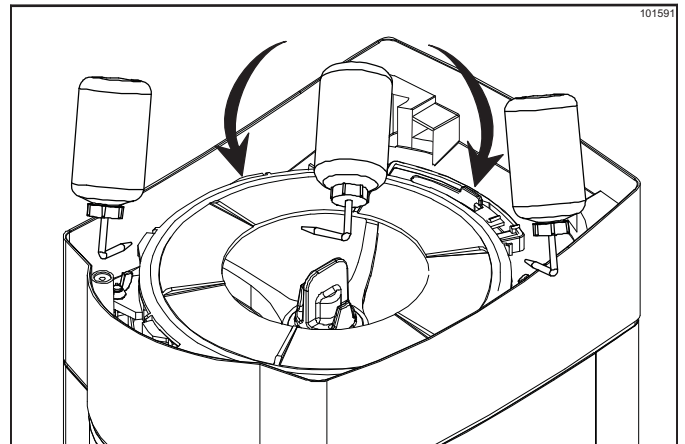


Figure 6-14

OPERATING PROCEDURES

20. Thoroughly flush cleaning/sanitizing solution under the lip of the ice shaver assembly plastic cover. Make sure the solution is applied in a complete 360° circle. (See Figure 6-15.)

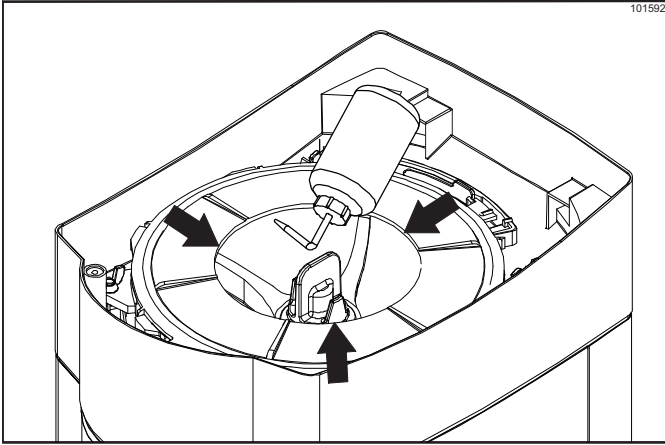


Figure 6-15

21. Fill the squeeze bottle with the approved cleaning/sanitizing solution with an active chlorine concentrate of 100 PPM to 200 PPM.
22. Repeat steps 17 to 19 using the cleaning/sanitizing solution.
23. Thoroughly flush the dispensing area with 4 oz. (118 ml) of cleaning/sanitizing solution. (See Figure 6-16.)

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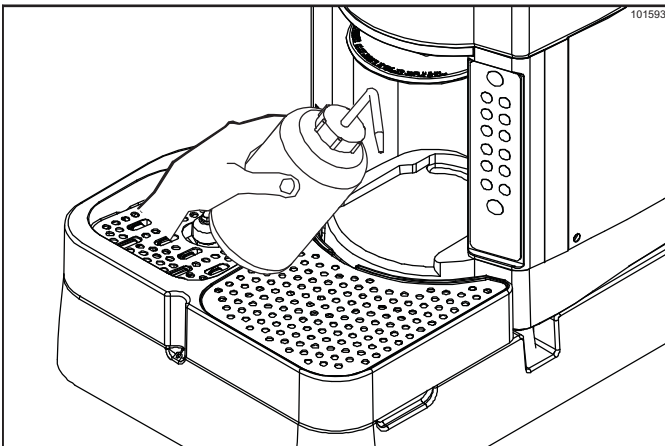


Figure 6-16

24. Using the spout brush, brush-clean the dispensing tubes.
25. If required by your local code, repeat the previous step using clean water.
26. Repeatedly dip the spout brush into the pail of cleaning/sanitizing solution and very carefully brush-clean the shaver assembly blade and surrounding area. (See Figure 6-17.)

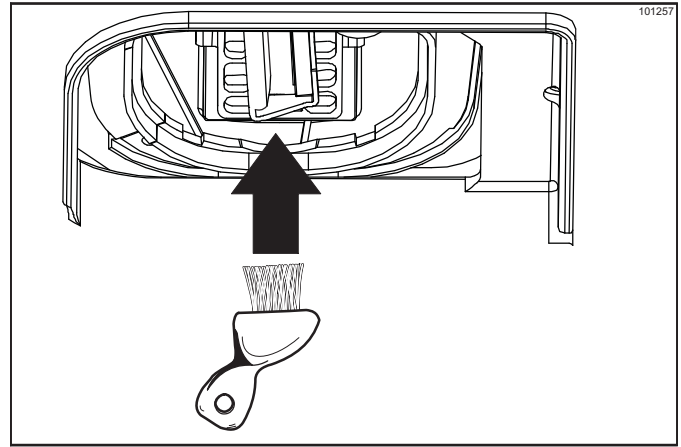


Figure 6-17

27. Using the squeeze bottle of cleaning/sanitizing solution, thoroughly flush the shaver assembly blade, dispensing tubes, and surrounding area. (See Figure 6-18.)

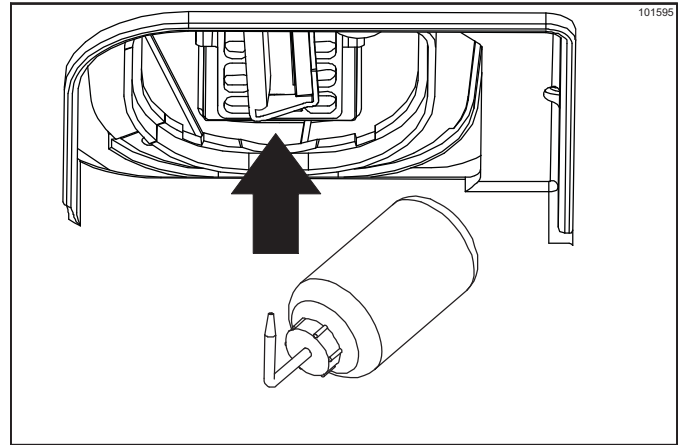


Figure 6-18

28. If required by your Local code, repeat the previous two steps using clean water.
29. **For machines equipped with the Rinse Station:** Brush-clean the Rinse Station using the squeeze bottle of cleaning/sanitizing solution and the spout brush. Pay particular attention to the rinser head and the drain area. (See Figure 6-18.)

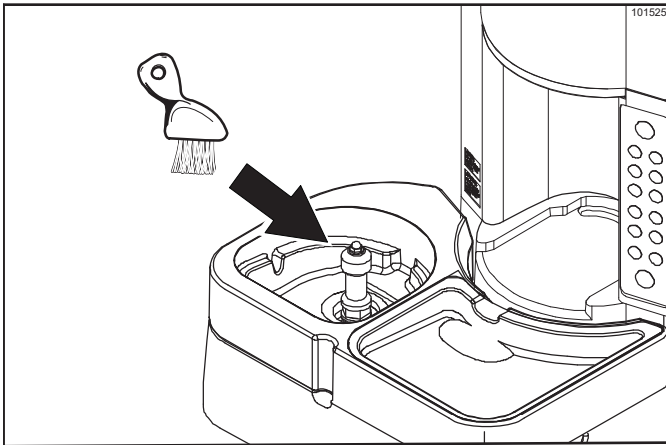


Figure 6-19

30. **For machines equipped with the Rinse Station:**
Using the squeeze bottle filled with cleaning/sanitizing solution, thoroughly flush the Rinse Station area. (See Figure 6-20.)

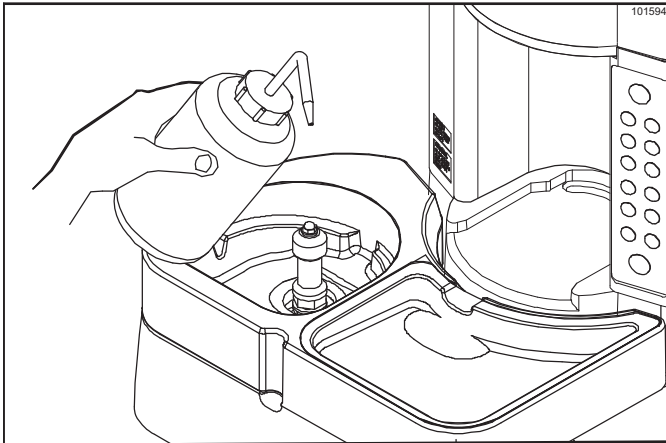


Figure 6-20

31. Fill the squeeze bottle with an approved cleaning/sanitizing solution with an active chlorine concentrate of 100 PPM to 200 PPM.
32. Repeat steps 22 to 29 using the cleaning/sanitizing solution.
33. Wipe the exterior of the machine with cleaning/sanitizing solution.
34. **For machines equipped with the Rinse Station:**
Wipe the exterior of the Rinse Station.

Weekly Cleaning and Sanitizing of Cane Sugar System (115V 60 Hz Machines)

1. Perform the Daily Cleaning and Sanitizing Procedures before proceeding to the next step.
2. Prepare a 2.5 gal. (9.5 L) pail with warm water.

3. Prepare a 2.5 gal. (9.5 L) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 PPM to 200 PPM. Use warm water and follow the Taylor-approved manufacturer's specifications. This pail will be used for cleaning.
4. Prepare another 2.5 gal. (9.5 L) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 PPM to 200 PPM. Use warm water and follow the Taylor-approved manufacturer's specifications. This pail will be used for sanitizing.
5. Remove the dip tube from the cane sugar container or disconnect it from the BIB. Place the dip tube in the pail filled with warm water.
6. Place the blender pitcher on the blender base.
Note: Remove and empty the pitcher as needed during the cleaning procedure.
7. Press and hold the "NO SUGAR" key to start the cane pump. Continue holding the key until the pail is half empty. This will rinse the cane pump and the dispense tube.
8. Remove the dip tube from the pail and place it into the pail filled with cleaning/sanitizing solution. Repeat the process described in step 7 to clean the cane pump and the dispense tube.
9. Remove the dip tube from the pail and place it into the pail filled with cleaning/sanitizing solution. Repeat the process described in step 7 to sanitize the cane pump and the dispense tube.
10. Remove the dip tube from the cleaning/sanitizing solution. Allow the pump to continue to run to purge the sanitizer from the cane system.
11. Reinstall the dip tube into the cane sugar container or reconnect to the BIB and perform the priming process.

Cane Priming (115V 60 Hz Machines)

The cane line must be primed when the machine is started for the first time, when replacing an empty cane bottle, and after performing the weekly cleaning and sanitizing of the cane sugar system.

1. Place a blender pitcher on the blender base.
2. Press and hold the NO SUGAR key for 3 seconds. This will start the cane pump and prime the cane line.
3. Rinse, brush-clean, and sanitize the blender pitcher.

During Cleaning and Sanitizing



CLEANING AND SANITIZING MUST BE PERFORMED DAILY.



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.

Troubleshooting Bacterial Count

- Thoroughly clean and sanitize the machine regularly, including complete disassembly and brush-cleaning.
- Use all brushes supplied for thorough cleaning.
- 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.

Table 8-1

PROBLEM	PROBABLE CAUSE	REMEDY
1. No power and no lights.	<ul style="list-style-type: none"> a. The power switch is off. b. The power cord is not plugged in. c. Main board problem or blown fuse. 	<ul style="list-style-type: none"> a. Place power switch in the ON position. b. Check the connection at the outlet to ensure the outlet is functioning. c. Contact a Taylor service technician.
2. Water is not dispensing.	<ul style="list-style-type: none"> a. Water line is kinked. b. Water line at back of machine is not connected. c. Water pressure is low in the store. 	<ul style="list-style-type: none"> a. Straighten the water line. b. Connect the water line, using the quick connect fitting. c. Contact a Taylor service technician.
3. Water is leaking from the machine.	<ul style="list-style-type: none"> a. Poor fitting/hose connection. b. Cracked hose. c. Broken fitting. 	<ul style="list-style-type: none"> a. Contact a Taylor service technician. b. Contact a Taylor service technician. c. Contact a Taylor service technician.
4. Cane sugar is leaking from the machine. (115V 60 Hz machines only)	<ul style="list-style-type: none"> a. Poor fitting/hose connection. b. Cracked hose. c. Broken fitting. 	<ul style="list-style-type: none"> a. Contact a Taylor service technician. b. Contact a Taylor service technician. c. Contact a Taylor service technician.
5. Cane sugar is not dispensing or is dispensing an incorrect amount. (115V 60 Hz machines only)	<ul style="list-style-type: none"> a. Sugar cane bottle is missing or has an inadequate supply. b. Poor fitting/hose connection. c. Cracked hose. d. Broken fitting. e. Pump is not working. 	<ul style="list-style-type: none"> a. Replace the cane sugar supply. b. Check connection at rear of machine. c. Contact a Taylor service technician. d. Contact a Taylor service technician. e. Contact a Taylor service technician.
6. Recipe key #1 - fast blink (hopper/lid sensor fault).	<ul style="list-style-type: none"> a. Hopper cover is not seated properly. b. Hopper is not seated properly. c. Safety switch issue. 	<ul style="list-style-type: none"> a. Correct hopper cover installation. Replace the cover if it's broken. b. Correct hopper installation. Replace the hopper if it's broken. c. Contact a Taylor service technician.
7. Recipe key #2 - fast blink (shaver is jammed).	<ul style="list-style-type: none"> a. Large piece of ice has jammed the shaver. b. Foreign object is causing jam. c. Motor failure. 	<ul style="list-style-type: none"> a. Remove ice, fill with new ice cubes, and reset the machine. b. Remove the object and reset the machine. c. machine. d. Contact a Taylor service technician.
8. Recipe key #2 - slow blink (shaver over temperature).	<ul style="list-style-type: none"> a. Shaver motor is over temperature. b. Motor failure. 	<ul style="list-style-type: none"> a. Reset machine. If problem persists, contact a Taylor service technician. b. Contact a Taylor service technician.
9. Recipe key #3 fast blink (blender over temperature or jam).	<ul style="list-style-type: none"> a. Blender motor is jammed. 	<ul style="list-style-type: none"> a. Reset machine and press the BLEND key. Repeated jams indicate a failed blender motor. Contact a Taylor service technician.
10. Recipe key #3 - slow blink (blender over temperature).	<ul style="list-style-type: none"> a. The blender motor is over temperature. 	<ul style="list-style-type: none"> a. Reset the machine. If the problem persists, call an authorized service technician.
11. Recipe key #3 - continuous illumination (thermistor open fault).	<ul style="list-style-type: none"> a. Motor failure. 	<ul style="list-style-type: none"> a. Contact a Taylor service technician.
12. Recipe key #4 - fast blink (over temp fault).	<ul style="list-style-type: none"> a. Motor control board is over temperature. 	<ul style="list-style-type: none"> a. Reset the machine. If the problem persists, call an authorized service technician.

TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	REMEDY
13. Recipe key #4 - slow blink (low bus voltage).	a. Low voltage supplied to machine.	a. Contact a Taylor service technician.
14. Recipe key #1, 2, 3, or 4 - fast blink (communication fault).	a. No communication between keypad and dispense board.	a. Contact a Taylor service technician.
15. Machine runs but does not shave ice.	a. Ice hopper is empty. b. Shaver blade guard has not been removed. c. Shaver blade is damaged.	a. Refill the hopper. b. Call authorized service technician to remove the guard. c. Contact a Taylor service technician.
16. Shaved ice has inconsistent texture.	a. Shaver blade is worn.	a. Contact a Taylor service technician.
17. Machine runs but does not blend ice.	a. Wrong volume or product was added. b. Wrong volume of ice. c. Wrong volume of water. d. Wrong volume of cane (115V 60 Hz machine only).	a. Remeasure and pour product. b. Check the ice volume. Adjust calibration as needed. c. Check the water volume. Adjust calibration as needed. d. Check the cane volume. Adjust calibration as needed.
18. Blender pitcher is damaged.	a. Abuse or excessive wear.	a. Replace the blender pitcher.

Rinse Station Troubleshooting

Table 8-2

PROBLEM	PROBABLE CAUSE	REMEDY
19. Machine will not rinse.	a. The power switch is in the OFF position. b. The power plug is not inserted into the power jack. c. The DC converter is not plugged into the wall jack.	a. Place the power switch in the ON position. b. Check the connection at the rear of the machine. c. Check the connection at the rear of the machine.
20. Blender pitcher is not being rinsed completely.	a. The water line at the back of the machine is not connected. b. The water line is kinked. c. Cold water is being used for rinsing. d. Rinse cycle is not long enough. e. Low water pressure in the store.	a. Connect the water line. b. Straighten the water line. c. Use warm water to aid in the rinsing process. d. Call an authorized service technician. e. Call an authorized service technician.
21. Water is leaking from the machine.	a. Poor fitting/hose connection. b. Cracked hose c. Broken fitting.	a. Check all visible fittings and ensure all hoses are fitted into the fittings properly. b. Call an authorized service technician. c. Call an authorized service technician.
22. Machine is not draining.	a. Drain line is kinked. b. Drain line is clogged.	a. Straighten the drain line. b. Clear the drain line.

Table 9-1

Description	Every 3 Months	Every 6 Months	Annually
Brushes		Inspect and Replace if Necessary	Minimum
*Shaver Blade			X
*Water Filter			X
*Seal-Shaver Motor Shaft			X

*Must be replaced by an authorized service technician.

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
Shaver Blender and Rinse Station	Shaver and Blender Motors	Two (2) years
	Control Boards	Two (2) years
	Manifolds	Two (2) years
	Parts not otherwise listed in this table or excluded below	One (1) year

LIMITED WARRANTY CONDITIONS

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

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective parts, replacement parts, or new Products.
2. Normal maintenance, cleaning and lubrication as outlined in the Taylor Operator's Manual, including cleaning of condensers.
3. Replacement of wear items designated as Class "000" parts in the Taylor Operator's Manual.
4. External hoses, electrical power supplies, and machine grounding.
5. Parts not supplied or designated by Taylor, or damages resulting from their use.

LIMITED WARRANTY ON EQUIPMENT

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 ¹	Three (3) Months
Class 212 Parts ²	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.

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

LIMITED WARRANTY ON PARTS

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 buildup 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.

