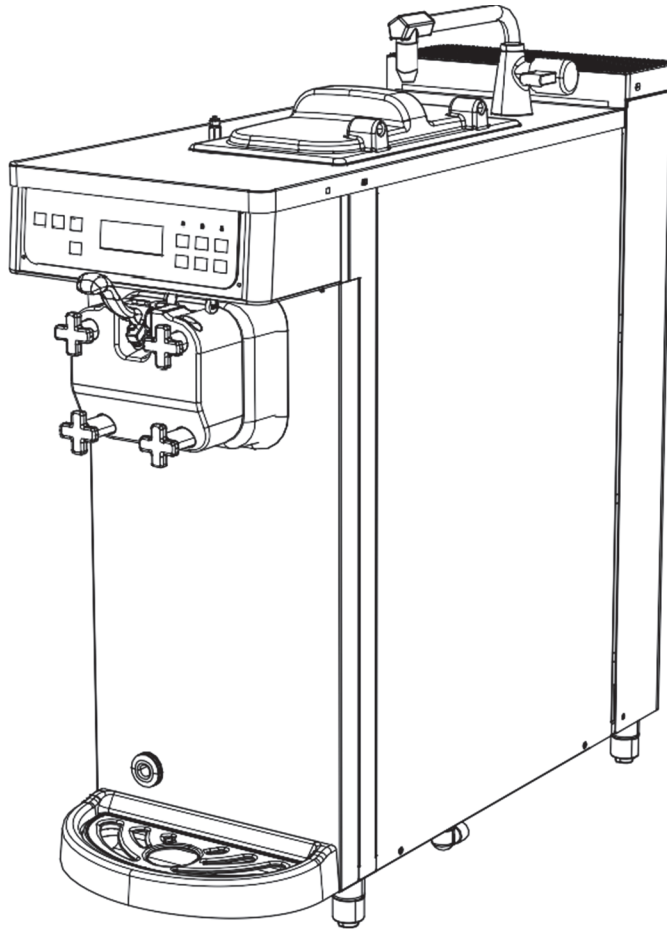


OPERATOR'S MANUAL



Model ISI-161TH Compact Soft Serve & Frozen Yogurt Machine



Original Operator Instructions

095616

November 2025
(Updated 7/14/26)

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

 Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

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ISI-161TH

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Taylor Company
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Rockton, IL 61072

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Caution and warning symbols are intended to alert the user and prevent accidents or danger due to improper use. Please familiarize yourself with these symbols and their meanings accordingly.



DANGER!

If you ignore this symbol and wrongly use the equipment, it may cause fire, serious injury or death.



WARNING!

Ignoring the warning symbol and incorrect use of equipment can result in injury or death.



IMPORTANT!

Ignoring the warning symbol and incorrect use of equipment can result in injury or death.

[Each symbol has the following meanings]



This symbol means never to do the described action.



This symbol means not to touch specific parts with bare hands.



This symbol means to unplug the power from the outlet.



Must be grounded.



This symbol means not to disassemble the unit.



This symbol means to be careful because there is a possibility of electric shock.

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 the industry standards on lockout/tagout procedures before beginning any installation or repairs.
- Authorized service personnel must ensure that the proper personal protective equipment (PPE) is available and worn when required during installation and service.
- Authorized service personnel must remove all metal jewelry, rings, and watches before working on electrical equipment.



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

Note: All repairs must be performed by a Taylor service technician.



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

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

1

Site Preparation

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



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

Air-Cooled Units

Do not obstruct air intake and discharge openings.

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

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



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



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

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 hardware sizes. All metric conversions are approximate.

Electrical Connections

In the United States, this machine is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. In all other areas of the world, machine should be installed in accordance with the existing local codes.

Please contact your local authorities.



FOLLOW YOUR LOCAL ELECTRICAL CODES.

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



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

**WARNING!** Avoid injury.

- **DO NOT** operate the machine unless it is properly grounded.
- **DO NOT** operate the machine with larger fuses than specified on the machine's data label.
- All repairs should be performed by an authorized Taylor service technician.
- The main power supplies to the machine must be disconnected prior to performing installation, repairs, or maintenance.
- **For Cord-Connected Machines:** Only authorized Taylor service technicians or licensed electricians may install a plug or replacement cord on the machine.
- Machines that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices to protect against the leakage of current, such as a GFI, installed by the authorized personnel to the local codes.
- Stationary machines which 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) installed 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 an authorized Taylor service technician in order to avoid a hazard.
- Secure the supply cord ground lead to the machine in a location where if the cord is pulled, the main power leads will become taut before the ground lead can break loose.

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

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

Beater Rotation



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

1 To correct the rotation on a three-phase machine, interchange any two incoming power supply lines at the freezer main terminal block only. To correct rotation on a single-phase machine, exchange leads inside the beater motor. (Follow the diagram printed on the motor.) Electrical connections are made directly to the terminal block provided in the main control box located behind the service panel.

It is recommended that beater rotation adjustment be performed by an authorized Taylor service technician.

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 CO2 tonnes equivalent information is recorded on the machine's data-label. The refrigerant used is generally considered nontoxic and nonflammable. However any gas under pressure is potentially hazardous and must be handled with caution.

NEVER fill any refrigerant cylinder completely with liquid. Filling the cylinder 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 the area immediately with cold water. If burns are severe, apply ice packs and contact a physician immediately.



NOTICE! Taylor reminds technicians to be aware of and in compliance with local government laws regarding refrigerant recovery, recycling, and reclaiming systems. For information regarding applicable local laws, please contact your local authorized Taylor distributor.



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.



Do not inject flammable material such as benzene, gasoline, paint thinner or LP gas into the machine or store flammable materials near the machine. Explosion, fire or injury may occur.



IMPORTANT! Before cleaning the inside of the unit, unplug from the Ground Fault Circuit Interrupter (GFCI) wearing rubber gloves. Failure to wear rubber gloves may result in electrical shock or injury.



Do not disassemble or alter the unit. Electric shock, fire or injury may occur.



Keep your warning and caution labels clean for easy legibility. If the user misunderstands the content of such a label, serious accident or injury may occur.



Do not put anything on the power cable. Make sure that the power cable is not twisted or knotted. Fire or electric shock may occur.



Stop using the machine, if you find the power cable or any other cable to be defective. Fire or electric shock may occur.



Do not spray or use any flammable products (insecticide, solvents, deodorizers etc) near the machine. Fire or electric shock may occur.



Do not touch the power cable or any electric part with wet hands. Death or injury may occur.



Stop operating the unit if you notice any unusual noise, smell or smoke coming from it. Continued operation under such conditions may result in electric shock or fire.



When you replenish soft serve product ingredients, do not allow outside moisture to get into any interior electric part. Defective operation may occur.



Make sure that no electrical part of this unit has come into contact with water. If the unit has been immersed in water (for example, due to flooding) call an authorized Taylor service center for assistance. Fire or electric shock due to electric leakage may occur.



Do not touch any moving part inside the machine. Serious injury can occur.



Do not climb onto the unit or shake or tilt it. Tipping or damage may occur.



When you dispose of the unit call your distributor to determine proper disposal method. Follow all local safety and disposal regulations.



If you sell or relinquish your ICETRO unit, make sure to provide the correct user's manual with it. Without the manual, an accident may occur because of erroneous handling or operation.



Do not place any obstacle in front of the air vent. It may adversely affect unit's performance.



While operating the unit close the upper cap completely to keep out bugs, dust and foreign materials.



Never operate the discharge lever during sterilization or defrosting. Hot material can be discharged and it may cause burns.



Do not apply excessive force or impact to the unit. Damage to the machine can occur.



Do not use or store any flammable or combustible materials near the unit. Fire or electrical shocks can occur.



Do not press "WASH" button when cylinder is empty. Drum bearing can be damaged because there is no lubrication.



To produce safe, consistent soft serve product it is recommended to pasteurize or clean this unit every day according to instructions. Neglecting the heat treatment or cleaning process will result in product spoilage.

SAFETY



Do not place containers, utensils, or any other items on top of the unit. These can fall into the unit, causing electrical shock or equipment damage.



Do not install machine near dust, moisture, or water. Electrical shock, fire or other dangerous conditions may result.



Do not let untrained personnel touch or operate the machine. The machine can be damaged and injury may occur.



If unit will be left unused for an extended period, close the water supply valve and disconnect from power source.



If there is water inside the power supply, turn off power and disconnect unit from GFCI. Unit, power cord and GFCI must be completely dry before returning to use.



Do not change or make modifications to the power cord. Modifications can cause fire.



Do not turn the power ON/OFF with the circuit breaker continuously. It can cause electrical shocks or fire.



Do not touch the GFCI with wet hands. It can cause electrical shock or fire.

Model ISI-161TH

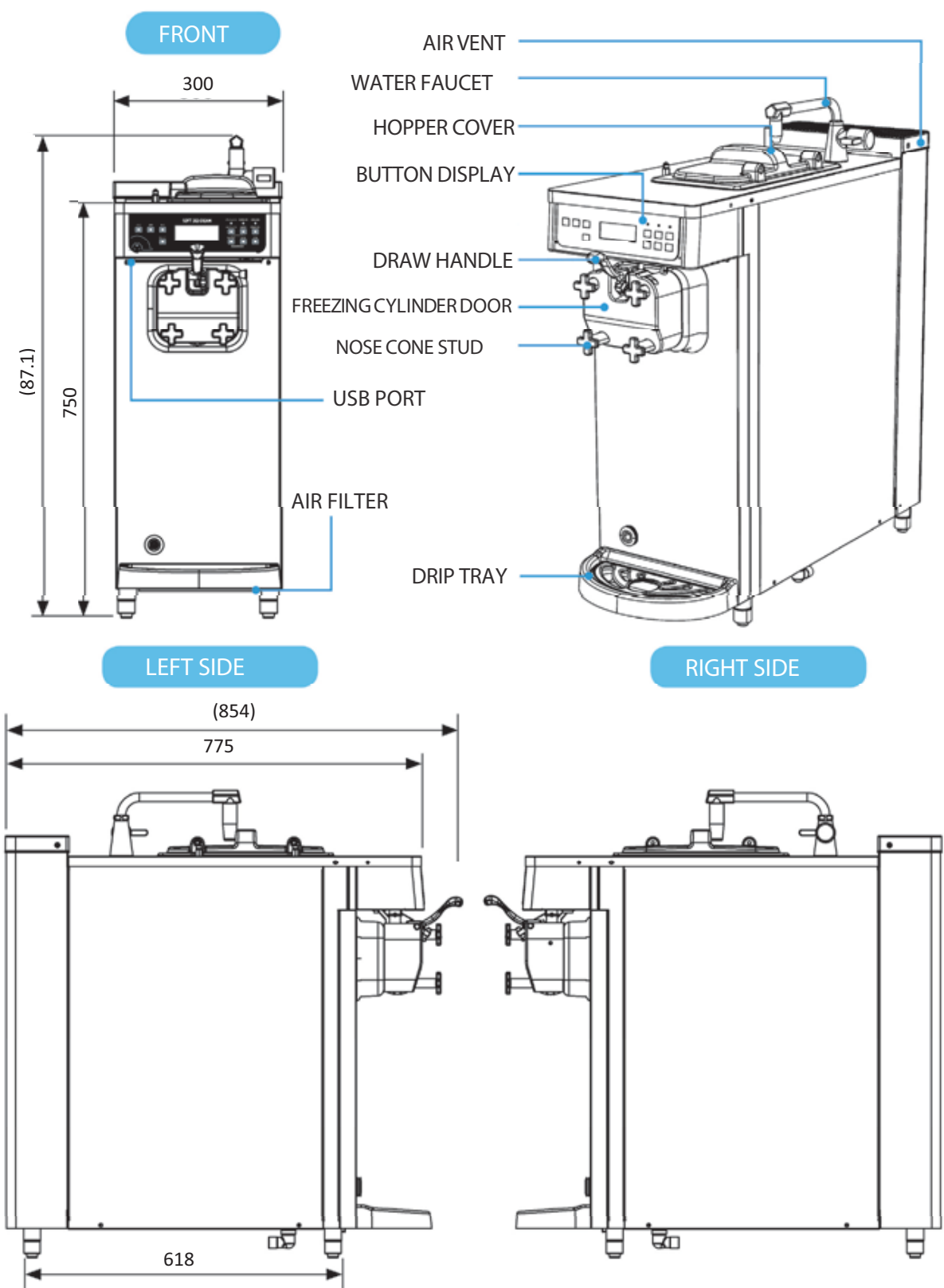
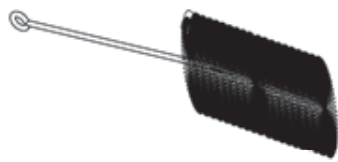


Figure 2-1

Accessories & Attachments

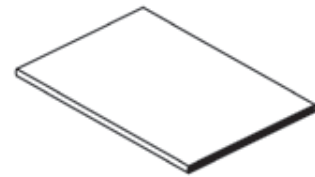
2



CYLINDER ("DRUM")
BRUSH
1EA



SCRAPER BLADE
6EA



MANUAL
1EA



FREEZER DOOR
BRUSH
1EA



FREEZER DOOR GASKET
1EA



FEED TUBE
1EA



FEED TUBE GASKET
1EA



FEED TUBE BODY
BRUSH
1EA



DRAW VALVE GASKET
2EA



FEED TUBE
BRUSH
1EA



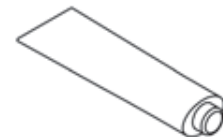
FEED TUBE BODY
1EA



BEATER BLADE BEARING
1EA



HOSE
1EA



LUBRICANT – FOOD GRADE
1EA



UNION FITTING
1EA



O-RING REMOVAL TOOL
1EA

Figure 2-2

CLASSIFICATION		SPECIFICATION
Product name		Soft Serve Machine
Model name		ISI-161TH
Voltage Rating		1 PH, 115V, 60Hz
Power consumption		1.35 KW
Amps		13 A
Dimensions including lever and feet	WIDTH(W)	300 mm (12")
	DEPTH(D)	838 mm (33")
	HEIGHT(H)	838 mm (33")
Cylinder capacity		1.4 L (1.5 qt)
Hopper capacity		3 L (3.2 qt)
Consecutive selling (30 second interval)		3 Cups (15 Cups)
Initial sales hours		8 minutes once operator hits "AUTO"
Hopper and Standby temperature		Maintain under 5° C (41° F)
Compressor		Hermetic
Heat Treatment		68° C (155° F) for 30 Minutes
Air filter for condenser		Located at bottom
Refrigerant amount		500 g (17.64 oz.)
Refrigerant Material		R-404A
Display system		LCD screen
Net weight (before crating)		90 kg (216 lbs)
Gross weight (Shipping)		103 kg (227 lbs)



Install machine in a dedicated outlet equipped with a GFCI (Ground Fault Circuit Interrupter) with more than 15 amps.

The power cable must be connected before the unit can be operated normally.



For your information

If you intend to leave machine unused for an extended period, wash and sanitize it and turn off the water supply valve.

Check Prior to Use

- **Do not obstruct air intake and discharge**
Air suction and discharge must be kept clear for optimum cooling performance.
- **Recommended Daily Cleaning**
It is recommended that the barrel, the hopper, agitation impeller, beater, feed tube, draw spout and the draw valves are cleaned every day.
- **Weekly Air Filter Cleaning**
For better machine performance, clean air filter weekly.
- **Clean the condenser once a month.**
Clean the condenser at least once a month. More frequent cleaning is recommended.

Button Display Names and Functions

4

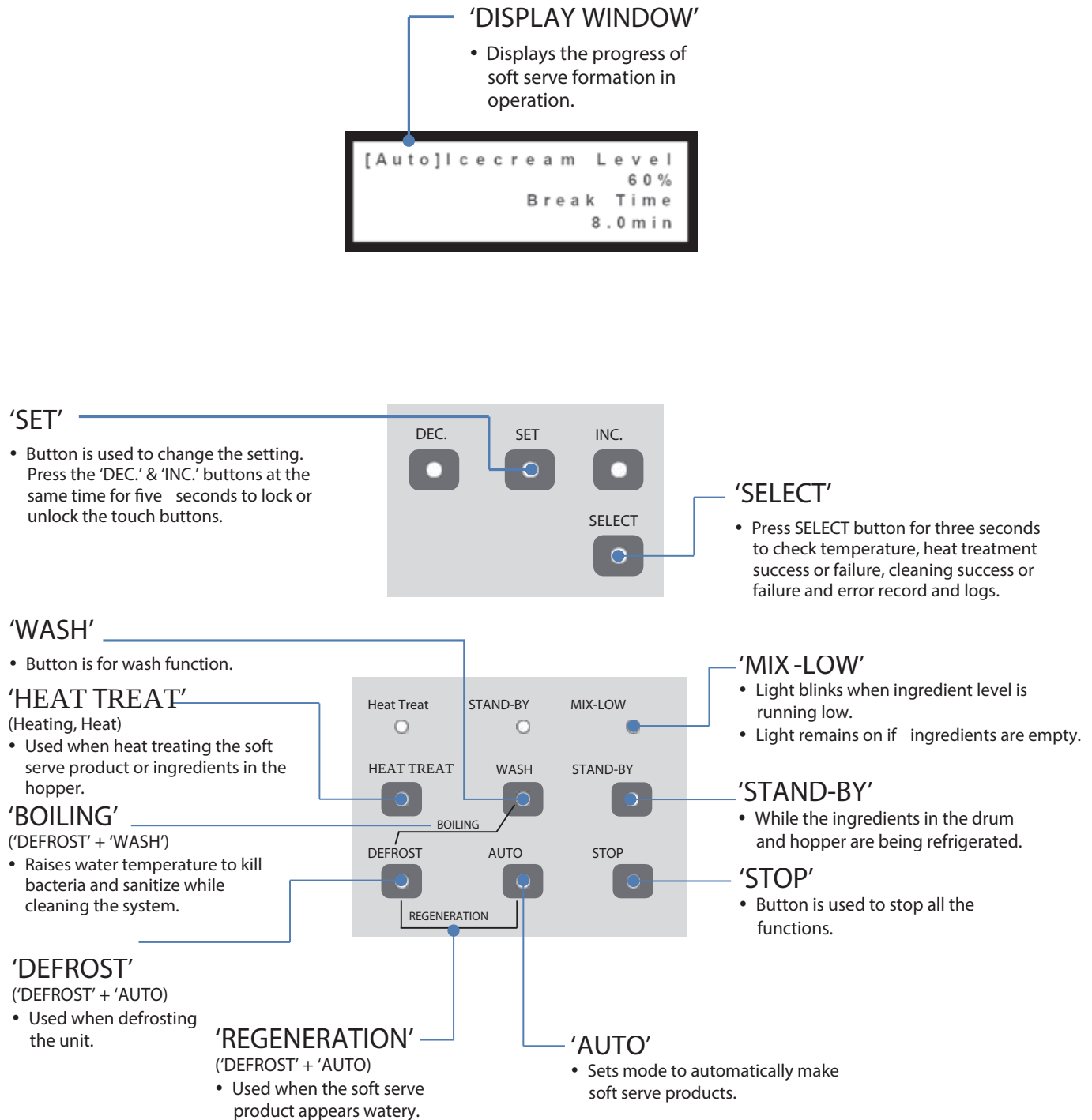


Figure 4-1

MODES

Detailed description of each mode function.

"AUTO" Mode'

Making soft serve product.

Pour the raw mix or ingredients into the hopper and press the 'AUTO' button. The following status display will be shown.

```
[Auto]Icecream Level
                        60 %
Break Time
                        8.0 min
```

Figure 4-2

Current level of soft serve product is indicated.

To check 'AUTO' Mode level set up

Press the 'SELECT' button to display the level setting (Current, Set-up, No-load) of product.

```
[Auto]
Now Load: 1.2 A
Set Load: 1.5 A
No Load: 1.0 A
```

Figure 4-3

To change product level setting, press the 'SET' button for three seconds.
(For further details, see 'Adjusting Setting Value' section.)

To check condition of ingredients

To confirm the condition of the ingredients in the hopper, press 'SET' button.

```
[Temperature]

Hopper: 8.2 °C
Drum: -6.2 °C
```

Figure 4-4

Information including the temperature of the hopper and cylinder can be obtained. To change the temperature, press the 'SET' button for three seconds. (For further details, see 'Adjusting Setting Value' section.)

AUTO Mode continued...

When soft serve product has been produced, the compressor will be shut down for a while, and the status will be displayed.

```
[Auto]Icecream Level
                        60 %
Break Time
                        8.0 min
```

Figure 4-5

TIME: The time remaining until compressor restarts will be displayed in minutes (min). If the ambient temperature is high, the compressor may start up sooner than the indicated time.

PRODUCT LEVEL: Soft serve product level In the unit is indicated. Starting at 100%, the value will decrease as time passes, faster if the ambient temperature is higher.



For your information



The soft serve product level default is set by the manufacturer. The types of ingredients and amount of wear to the scraper blades will impact correct settings. These should be adjusted accordingly by the installation technician.

When changing the ingredients, consult with a TAYLOR distributor installation professional to adjust the settings.

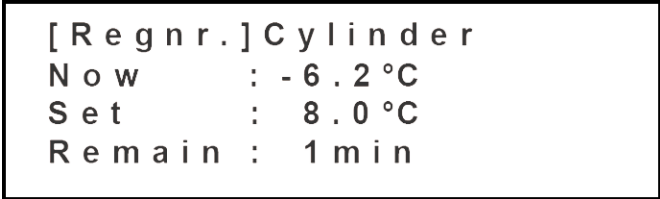
Figure 4-6

'REGENERATION' Mode

If soft serve product sits in the freezing cylinder and is not dispensed, product appearance will deteriorate. In this case you can use the 'Regeneration' function to improve appearance.

Press the 'DEFROST' + 'AUTO' button at the same time for more than 2 seconds. The status display window will appear.

Caution: Activated only when machine is in AUTO mode.



```
[ R e g n r . ] C y l i n d e r
Now      : - 6 . 2 ° C
Set      :  8 . 0 ° C
Remain   :  1 m i n
```

Figure 4-7

4 Window displays the current temperature of the product as well as the temperature setting of the freezing cylinder. Window also displays the number of minutes to maintain set temperature.

When temperature maintenance time expires (after target temperature is reached) unit will automatically enter into 'AUTO' mode to make soft serve.

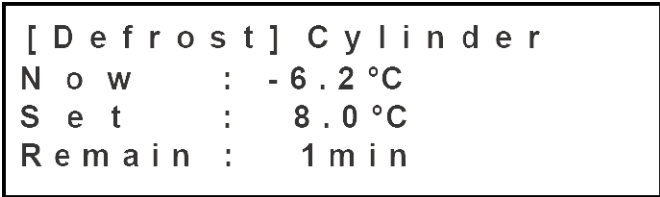


For your information

The 'Regeneration' function refers to a process where the soft serve product is liquidized. The process of producing soft serve can then take place again. This function operates in "AUTO" mode only and takes about 2 to 3 minutes.

'DEFROST' Mode

Use the 'DEFROST' function to melt the soft serve in the cylinder.

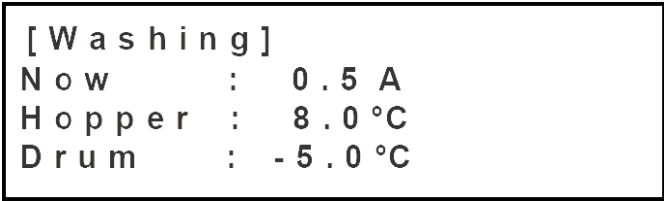


```
[ D e f r o s t ] C y l i n d e r
Now      : - 6 . 2 ° C
Set      :  8 . 0 ° C
Remain   :  1 m i n
```

Figure 4-8

'WASH' Mode

WASH Mode is used to operate the hopper agitator and the cylinder beater motor. WASH Mode is primarily used to remove water and liquid raw material.



```
[ W a s h i n g ]
Now      :  0 . 5 A
Hopper   :  8 . 0 ° C
Drum     : - 5 . 0 ° C
```

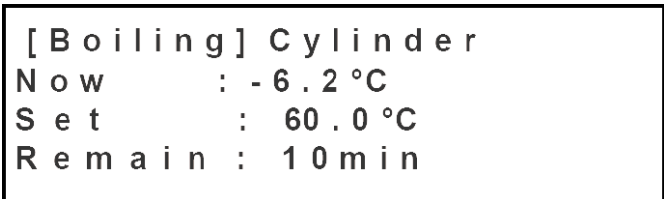
Figure 4-9

Window displays the present current value of the beater motor.

'BOILING' Mode

"Boiling Mode" heats the raw ingredients or water in the cylinder and hopper to reach a set temperature of 60° C (140° F) in order to wash and sanitize.

Press both 'DEFROST'+ 'WASH' buttons for longer than 1 second to display the window.



```
[ B o i l i n g ] C y l i n d e r
Now      : - 6 . 2 ° C
Set      : 6 0 . 0 ° C
Remain   : 1 0 m i n
```

Figure 4-10

The set temperature of the freezing cylinder is displayed. The current soft serve product temperature is displayed. The retention time (minutes) is displayed after the "current" temperature reaches the "set" temperature.

After the "current temperature" reaches the "set temperature" and the retention time is complete, the operation halts

'Heat Treat' Mode

Heat treat must be done every day and the ingredients must be kept at a temperature below 5°C (41°F) or ingredients will deteriorate and spoil. To prevent spoilage and maintain product safety heat treat Mode must be run at 68~70°C (154°F) for at least 30 minutes every day.

[Heat]	Hopper Temp
30 / 30 :	56.2 °C
Remain :	Cylinder Temp
30 / 30 :	65.2 °C

Figure 4-11

To check 'Heat Treat' mode temperature setting.

Current temperature and duration of heat treat process are indicated, Press 'SELECT' button to display the Control Temperature in the hopper and cylinder.

[Heat] Setting Temp	
Hopper :	70.0 °C
& :	↕
Drum :	68.0 °C

Figure 4-12

'HEAT STAND-BY' Mode - Hopper

After heat treat, this stage refrigerates the raw material in the hopper and cylinder ("drum") to keep it cool. The refrigeration process is applied to the hopper first and the cylinder ("drum") next.

[HeatStandby] Hopper	
Now :	36.2 °C
Set :	5.0 °C
Remain :	60 min

Figure 4-13

'HEAT STAND-BY' Mode – Cylinder

[HeatStandby] Drum	
Now :	66.2 °C
Set :	6.0 °C

Figure 4-14

'Heat Treat'

Stand-by hopper and cylinder ("drum") simultaneously after completing.

When the hopper and cylinder (also called a "drum") are refrigerated simultaneously, the temperatures of the hopper and cylinder are indicated as shown See Figure 4-15. below.

[HeatStandby] At Once	
Hopper :	56.2 °C
Drum :	56.2 °C

Figure 4-15



For your information



While the heat treat function is operating, do not touch beater cover or hopper cover because they are hot. Do not disassemble or modify. The hot ingredients can cause burn injuries.



If the heat treat function has not been done, remove any ingredients or product in the hopper and perform cleaning.

Check the setting

Press the 'SET' button lightly to enter the mode where set-up value can be confirmed.

In the confirmation mode, Press the 'SET' button to see the setting values in the following order.

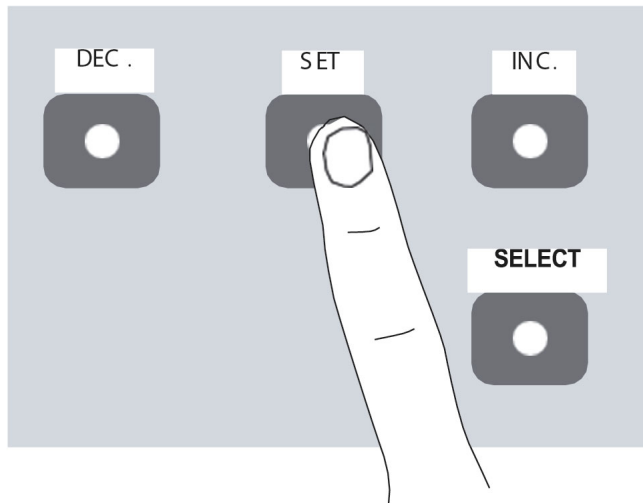


Figure 4-16

The temperature setting in the hopper and the cylinder is displayed.

4

[Temperature]	
Hopper :	8.2 °C
Drum :	-6.2 °C

Figure 4-17

The rated voltage, frequency and current of the freezer are displayed.

[Power]	
Voltage :	220 V
Frequency :	60 Hz
Current :	1.2 A

Figure 4-18

The version No. of the software operating the Main PCB, Vend PCB, Control PCB, and Door PCB are displayed.

[Version]	
Main :	1.0
Control :	1.0
voice :	0.1

Figure 4-19

The time and date set up in the freezer are displayed.

[Current time]	
2012. 12. 03	
17 : 01 : 02	

Figure 4-20

No-load current of the beater motor is displayed.

First: No-load current when controlling soft serve product
Run: No-load current when controlling product during operation

[No load Current 1]	
First :	3.0A
Run :	3.0A
Draw :	2.1A

Figure 4-21

Draw: No-load current when discharging After Draw:
No-load current after draw

[No load Current 2]	
After	
Draw :	3.0A

Figure 4-22

Check the record

Press the 'SELECT' button for three seconds to check the records in the order of Sterilization, Washing, and Error.

Display items can be changed with the 'DEC.', 'INC.' buttons.

To check the date, there has to be at least one record.

Press the 'SELECT' button shortly to see the year, month and date. Multiple records can be viewed using the 'DEC.' and 'INC.' buttons.

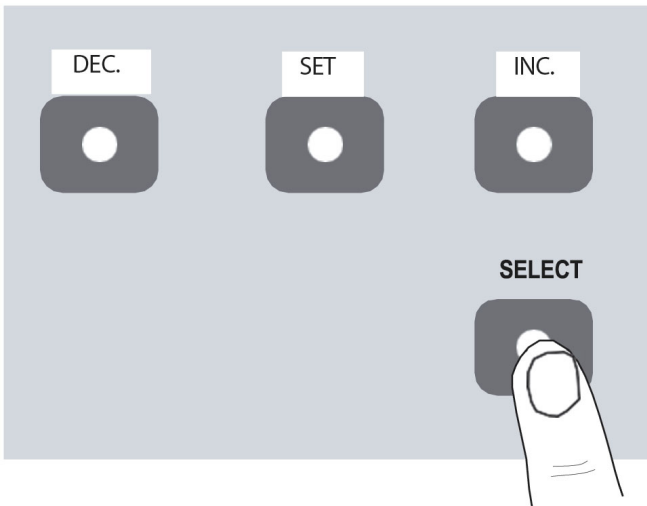


Figure 4-23

```
[ W a s h F a i l ]
T o t a l :      0
```

Figure 4-28

```
[ E r r o r ]
T o t a l :      0
```

Figure 4-29

```
[ H e a t S u c c ]
T o t a l :      1
```

Figure 4-24

```
[ H e a t S u c c ]
T o t a l :      1
      2 0 1 2 . 0 9 . 2 2 .
      1 5 : 1 5 S u c c e s s
```

Figure 4-25

```
[ H e a t F a i l ]
T o t a l :      0
```

Figure 4-26

```
[ W a s h S u c c ]
T o t a l :      0
```

Figure 4-27

Making soft serve

1. Open hopper cover and put in the correct amount of ingredients.

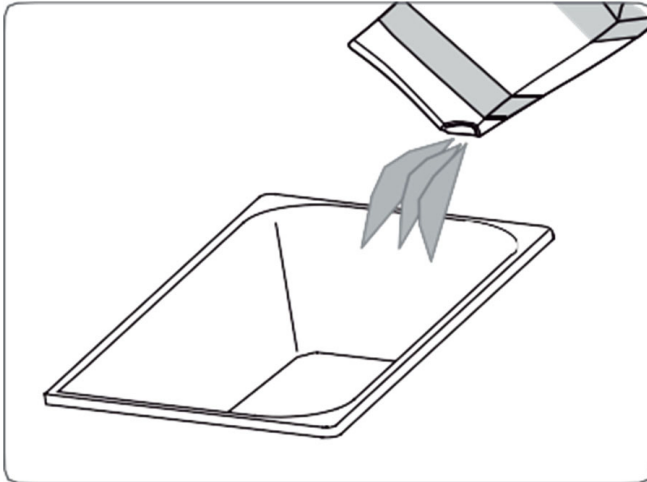


Figure 5-1

2. Insert the feed tube body and feed tube into the hopper.

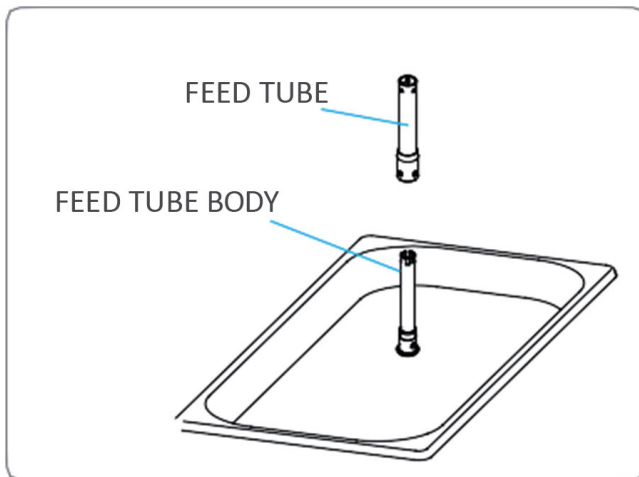


Figure 5-2

3. Close the feed tube hole and insert the agitator paddle. Discharge 300g and pour it back into the hopper with the ingredients.

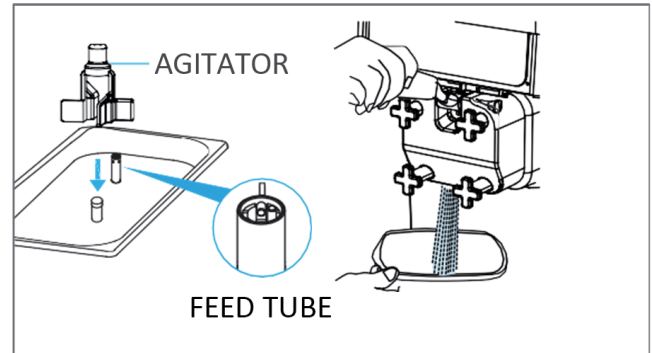


Figure 5-3

4. Operate the machine by pressing the AUTO button.

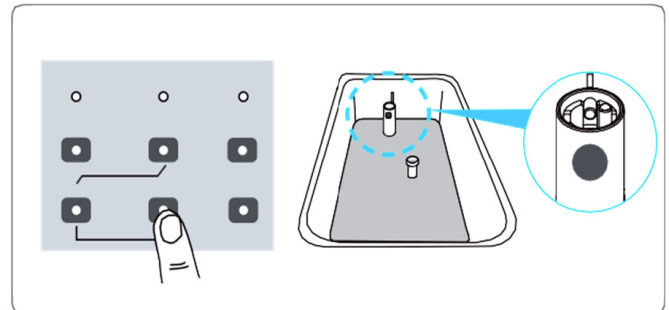


Figure 5-4

5. Open the feed tube hole after ice cream is fully formed.

Note: In AUTO mode, the system will STOP if a MIX OUT condition occurs.

However, if you switch to STANDBY mode during a MIX OUT, you must refill the raw ingredients promptly.

Operating the system continuously in STANDBY mode without a refill may cause issues such as freezing inside the hopper or abnormal noise.



For your information



The smaller the feed tube hole is, the higher the overrun (air content) will be.

- In case of continuous sales, the ingredient supply gets lower and the soft serve is let out slowly.
- The feed tube hole can get clogged, so check it and wash it periodically during use.
- The manufacturer will not be liable for any problems (e.g., spoilage of materials, overcooling, non-production of soft serve) caused by using materials in non-frozen state 10°C (50°F).
- Using very thick ingredients such as acai berry, please remove feed tube and its body. Using feed tube with these types of ingredients may starve the cylinder.

For Heat Treat the Soft Serve Product Overnight

1. Cover the feed tube hole inside the hopper.

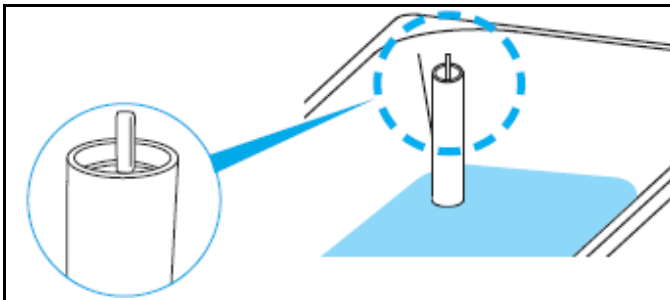


Figure 5-5

2. When the Heat Treatment is complete, the "STAND-BY" lamp is on. In this case, it means that Heat Treatment is complete and the soft serve mix in the Hopper and the cylinder be Keep refrigerated.

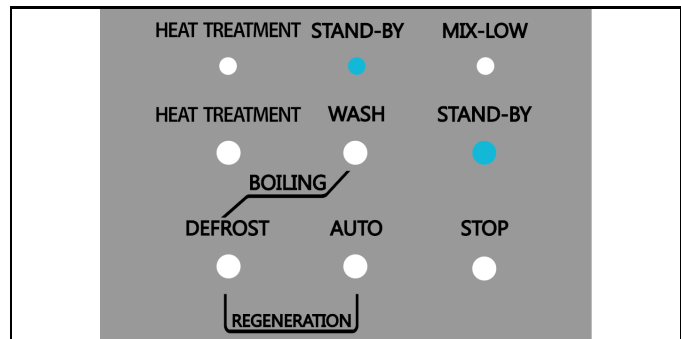


Figure 5-6

3. Press the "AUTO" button. When the soft serve product is made, open the Feed tube hole.

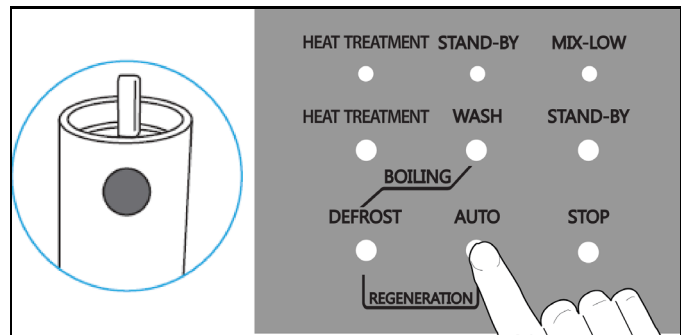
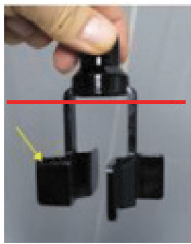


Figure 5-7

Note:

- The soft serve mix should be kept in the hopper during heat treat and filled with at least 2 quarts and 3 quarts in maximum, of soft serve mix (cylinder must be kept fully filled).
- This product has a built-in automatic heat treat function. Auto heat treat cycle only operates in "AUTO", "STAND-BY" mode. You must function button stops during heat treat cycle.
- The automatic heat treat function of this unit operates at four o'clock in the morning. Startup time of the function may slightly vary among models. Automatic heat treat only works in "AUTO", "STAND-BY" mode you must not cut off electrical power supply during the heat treat process. If the soft serve mix spoil due to absence of heat treat the manufacturer will not assume any responsibility for it.

 For your information	 Fill ingredients to level of red line as shown above	The raw materials should be kept in the hopper during heat treat cycle and filled with at least 2 quarts of ingredients (cylinder must be kept fully filled)
		This product has a built-in automatic heat treat function. Auto heat treat only operates in 'AUTO', 'STAND-BY' mode. You must function button stops during sterilization.
		The automatic heat treat function of this unit operates at four o'clock in the morning. Startup time of the function may slightly vary among models. Automatic heat treat only works in 'AUTO', 'STAND-BY' mode; you must not cut off electrical power supply during the heat treat process. If the ingredients spoil due to the absence of heat treat, the manufacturer will not assume any responsibility for it.

Be sure to discharge 3 oz. of ingredients(2) by closing the feed tube hole(1) before pressing the 'AUTO' button(3). Start serving soft serve when it is fully formed and be sure to open the feed tube hole before dispensing.(4)

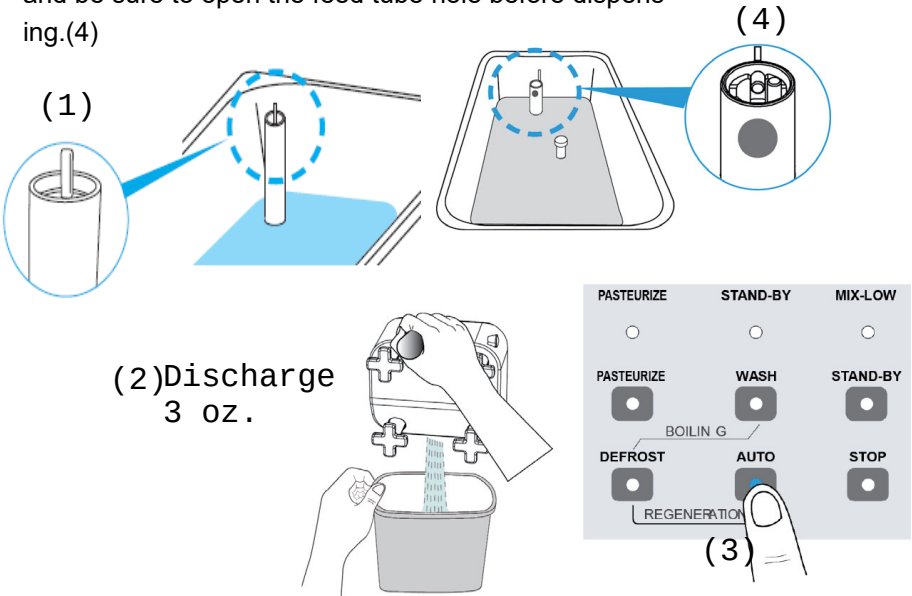


Figure 5-8

Improving soft serve product consistency

1. Remove the feed tube from the hopper.

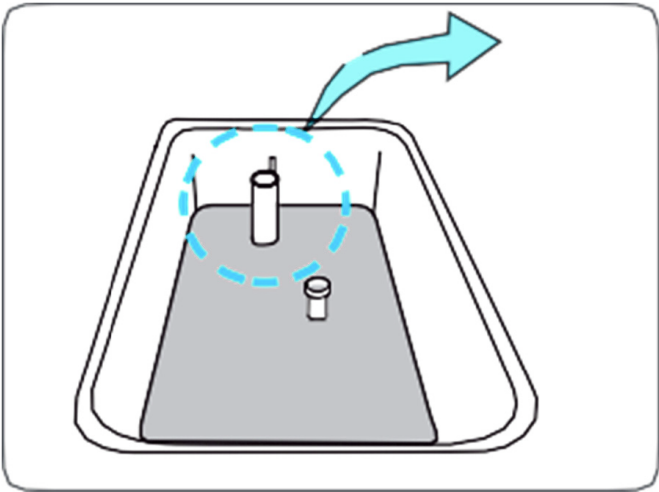


Figure 5-9

2. Press 'STOP' and 'DEFROST' on the control panel.

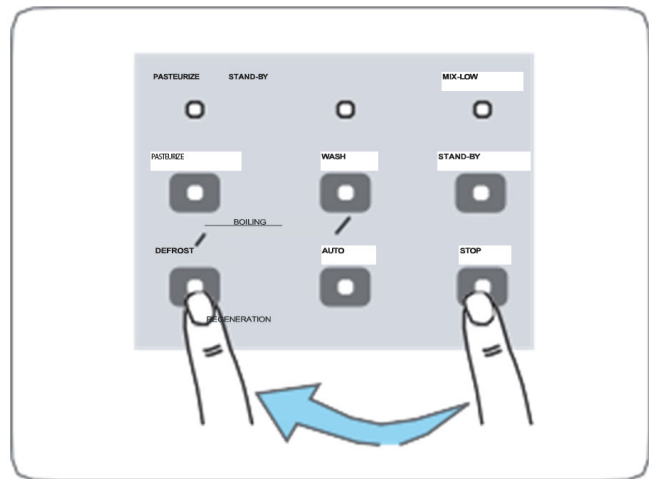


Figure 5-10

3. Insert the feed tube back after defrosting is complete and cover the hole.

When you move to 'AUTO' mode after 'STANDBY' mode, please make sure to clean the feed tube and feed tube body so you can see the feed tube hole. This prevents clogging.

Discharge 300g of ingredient by pulling the discharge lever and put it back in the hopper. Press 'AUTO' to start making soft serve.

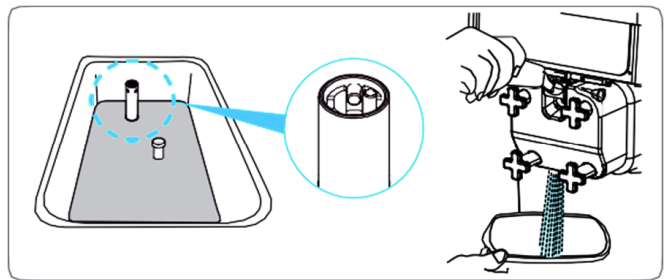


Figure 5-11

4. When soft serve quality that can be served is fully produced, open the feed tube hole again in the hopper.

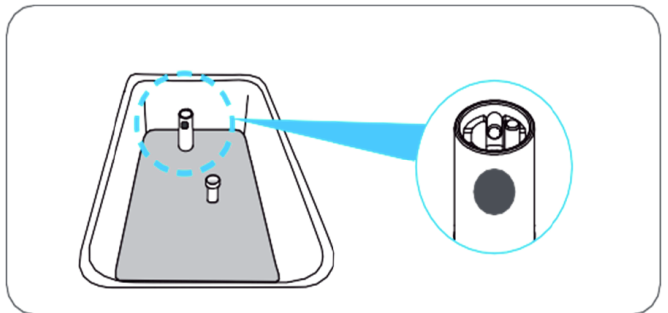


Figure 5-12



For your information

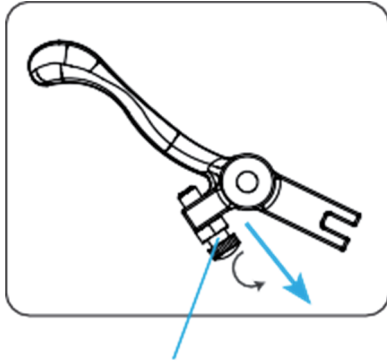
When ingredients with too much milk fat are used, the consistency of the soft serve product will appear poor if only a small amount of product is served over 5-6 hours. In such case, use the above-mentioned method to improve the consistency of the product.

The feed tube hole gets easily blocked: Be sure to check and clean it frequently while operating the machine.

Soft serve dispense speed control

1. By adjusting 'Screw Adjust' at the bottom of the lever (out lever), you can adjust the discharging speed of the soft serve.

As shown in the figure below, release the 'Screw Adjust' to increase the discharging speed of the soft serve.



Screw Adjust

Figure 5-13

2. As shown in the figure below, fasten the 'Screw Adjust' to decrease the discharging speed of the soft serve.

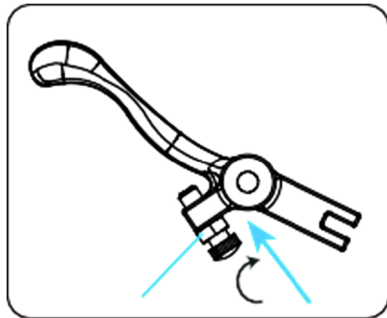


Figure 5-14

3. After setting up the adjustment bolt position, tighten the set nut 'a' to fix the 'Screw Adjust' position and maintain constant dispensing volume.

<Maximum open> - Soft serve dispensing speed is maximized. Please avoid loosening the bolt more than shown in the right picture. Otherwise, dispensing can be interrupted for the Screw Adjust may touch the beater cover.

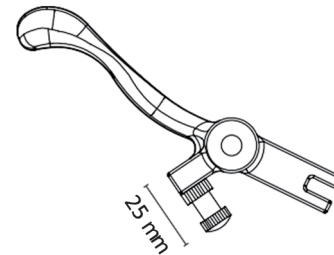


Figure 5-15

<Minimum open> - Soft serve dispensing speed is minimized when the Screw Adjust is tighten as shown in the right picture.

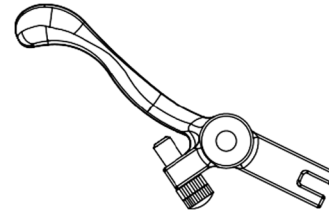


Figure 5-16



For your information

If you loosen the Screw Adjust it increases flow rate of product. It will quickly starve the cylinder so that it becomes unable to dispense. Therefore, it is recommended to adjust the dispensing speed (flow rate) to one cup every 6 to 8 seconds.

5

Adjustment method for Feed Tube

The feed tube is made up of two parts.

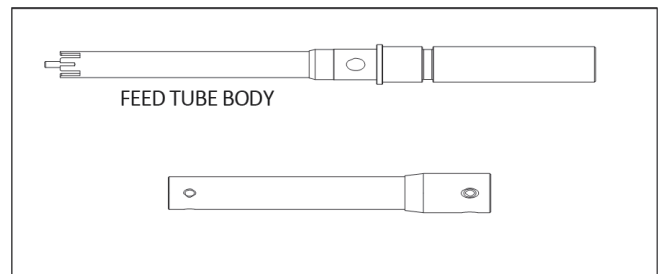


Figure 5-17

The part that is inserted into the hole of the hopper is called the body and a tube is inserted into this. The tube has a hole at the top and at the bottom. It can't be inserted in the reverse direction.



Figure 5-18

 For your information	A small hole can improve the overrun, but it may depend on the amount of soft serve mix (ingredient) in the freezing cylinder. The lower the amount of mix in the freezing cylinder, the higher the overrun. The higher the amount of mix (ingredient), the lower the overrun.
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See Figure 5-19. This shows the feed tube with a blocked hole.

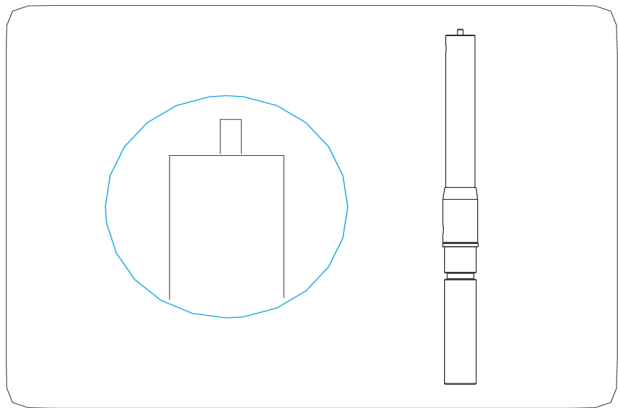


Figure 5-19

If you align the protrusion of the upper area of the feed tube body with the area having no hole in the upper area of the tube, then the hole in the lower area of the feed tube body will be blocked.

Condition of use:

1. Initial soft serve making
2. "Heating" mode executed
3. "Regeneration" mode executed

See Figure 5-20. This shows the feed tube aligned with a large hole.

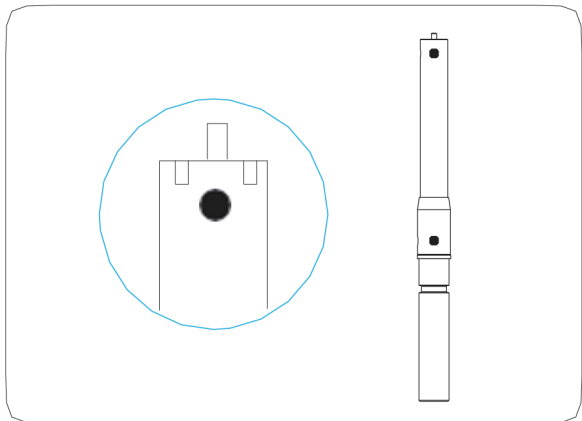


Figure 5-20

Align the protrusion of the upper area of the feed tube body with the large hole in the upper area of the tube. Decrease the overrun and increase the amount of ingredients injection in this way when you need continuous vending of the product.

Condition of use:

1. When the "Auto" mode is executed

See Figure 5-21. This shows the feed tube aligned with a small hole.

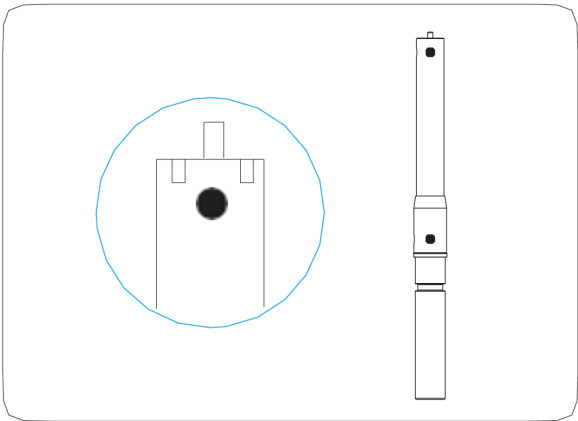


Figure 5-21

Align the protrusion of the upper area of the feed tube body with the small hole in the upper area of the tube. Then it will be aligned with the small hole in the lower area of the feed tube body. Increase the overrun and decrease the amount of ingredients in this way when you expect a small amount of sales.

Condition of use:

1. When the "Auto" mode is executed

Figure 58 shows the feed tube aligned with a medium hole.

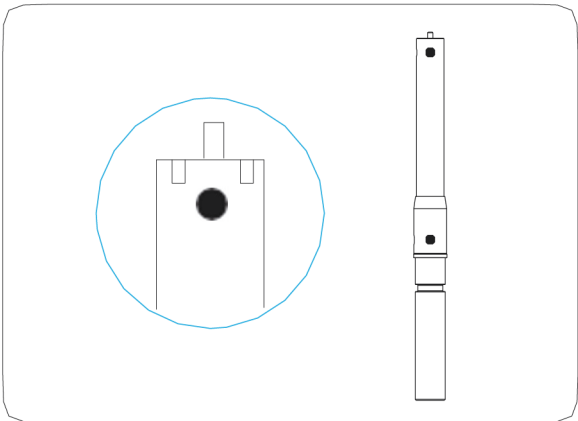


Figure 5-22

Align the protrusion of the upper area of the feed tube body with the medium hole in the upper area of the tube. Then, it will be aligned with the medium hole in the lower area of the feed tube body. It will make the overrun and the amount of ingredients injection adequate for sales.

Condition of use:

1. When the "Auto" mode is executed

Cleaning method

1. Press 'STOP' button, and then 'DEFROST' on the operation panel.

(Wait about ten minutes until soft serve product is melted in the cylinder.)

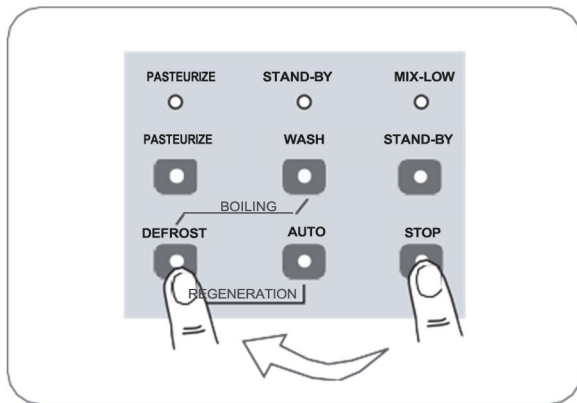


Figure 5-23



For your information

- When sterilization is performed once a day, the system should be cleaned every 14 days.
- The feed tube, drip tray, agitator paddle and soft serve discharge port must be cleaned once a day.

Open the cover of the hopper, then remove and clean the feed tube (the body), and agitator paddle.

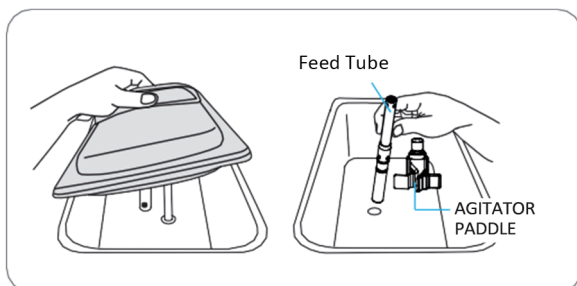


Figure 5-24

2. Remove the drip tray and place drain bin under the opening.

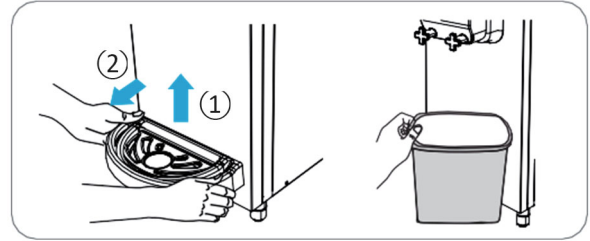


Figure 5-25

3. Remove the soft serve liquid in the hopper and pour faucet water into it. Repeat it two or three times until you get clean water from it.

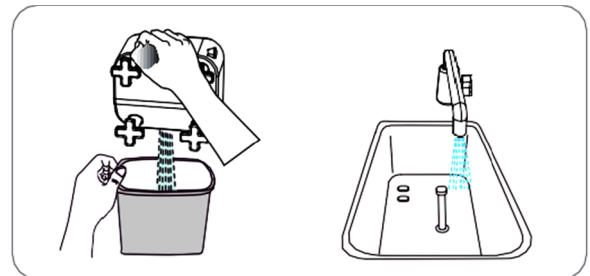


Figure 5-26



CAUTION

Wear rubber gloves when cleaning the inside of the system. Otherwise, electric shock or injury may be caused.

4. In order to remove product residue from the baffle, freezing cylinder, hopper cover, drain hole and water level sensor, use neutral detergent in the clean water with brush.

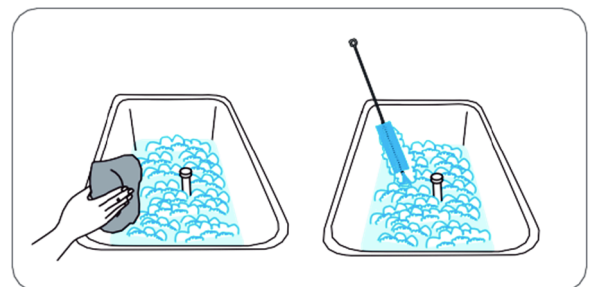


Figure 5-27

5. After process, press the WASH button to release the water and rinse the machine with clean water.

OPERATING PROCEDURES

- Stop the wash by pressing stop button (do not turn off the power switch) and loosen the freezer door bolts diagonally by the order shown in the picture and separate the freezer door from the soft serve freezer.

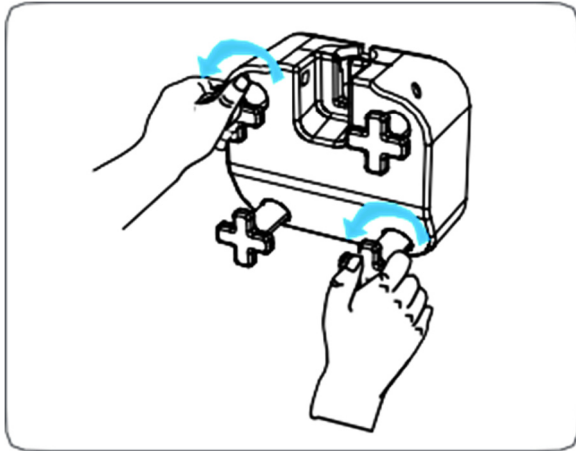


Figure 5-28

Remove the beater and separate it from the freezing cylinder. Clean the inside of the cylinder with a brush and wipe with a soft cloth.

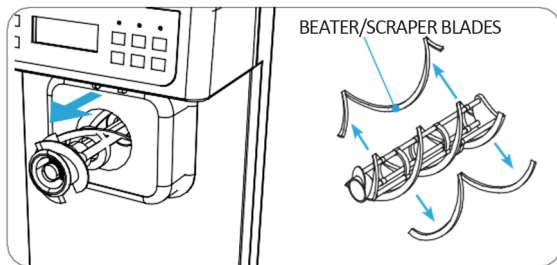


Figure 5-29

- Remove the beater blade and clean the blade hole with a brush. Wipe out moisture with a soft cloth.
- Draw valve handle and pivot pin should be taken out of freezing cylinder door to clean as shown in Figure 5-30.

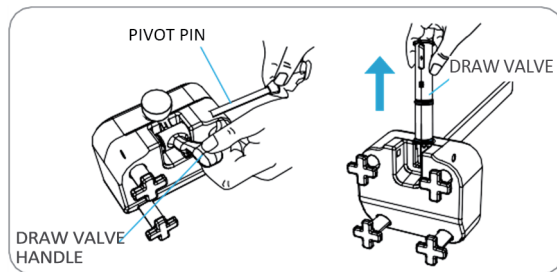


Figure 5-30

- Using a brush, clean the inside of the draw valve hole on the freezing cylinder door and remove any remaining moisture with a soft towel.

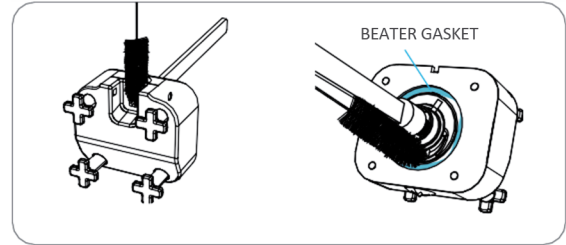


Figure 5-31

Please use the "O-ring Removal Tool" when removing O-rings from the draw valve to avoid damaging them. Wash the O-rings and draw valve parts thoroughly. Clean the agitator using brushes included with this unit.

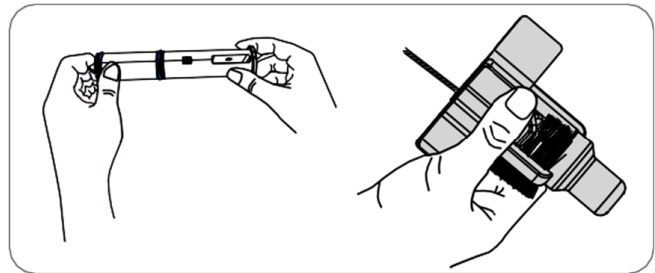


Figure 5-32

- Clean feed tube body and tube with brush.

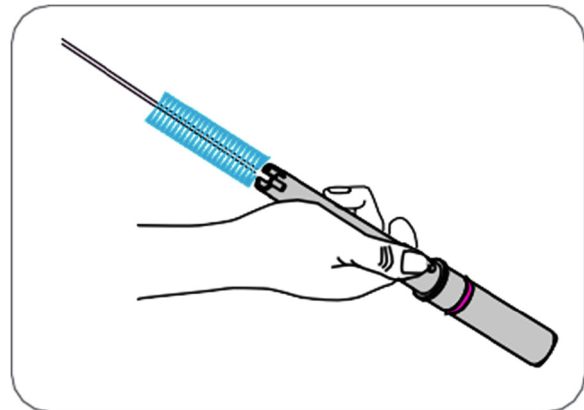


Figure 5-33

- After cleaning, dry and reassemble the parts in reverse order.

Condenser and filter cleaning method

1. Filter Cleaning method

The filter is located at the bottom front of the unit, below the drip tray. (See item 3 in Figure 5-34.) Lift and remove the drip tray and splash guard, then gently pull out the filter.

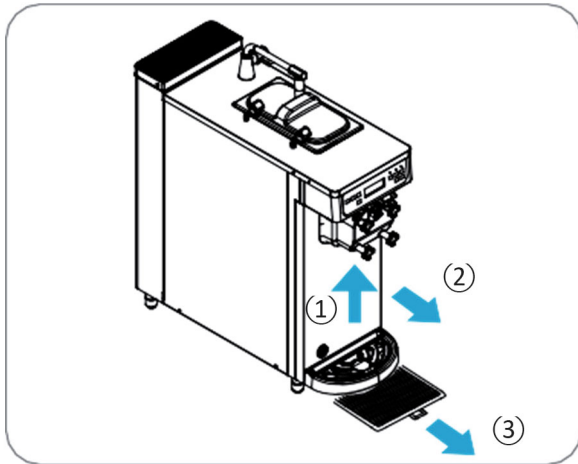


Figure 5-34

2. Shake off filter dust. Using a brush, wash it thoroughly with water. Figure 5-35. (After washing dry the filter)

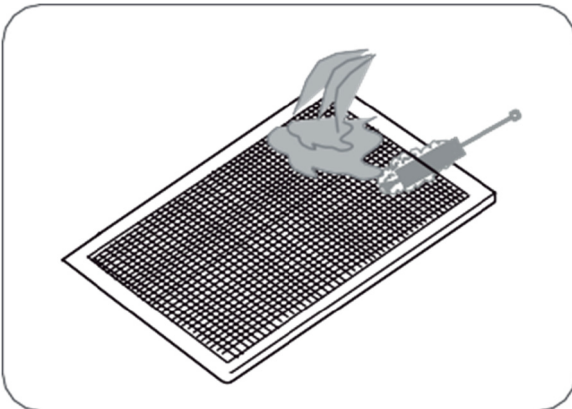


Figure 5-35

3. When filter is dry replace it back into the machine. Do not run unit without the filter.

The Cleaning cycle:

- Filter: Once a week
- ※ The dust collection on filter will vary depending on the installed location.
- Condenser: Once a month
- ※ Call your distributor to clean it.

Unpacking

This soft serve freezer has been fully inspected and tested at the factory prior to shipping. If you detect damage to the wooden package or apparent distortion of the shape of the system after unpacking the unit, immediately inform your distributor or manufacturer.

Find the serial number marked on the packing and the machine before starting installation. Inform us of the serial number if you have any inquiry. Request the dealer or service provider for assistance when the machine is to be moved.

1. Remove the wooden packing, taking care not to damage the exterior of the soft serve freezer.
2. Remove the wooden packaging and the protective tapes and make sure that all parts of the system are complete.

※ When tilting or moving the machine, take care not to overturn the machine.

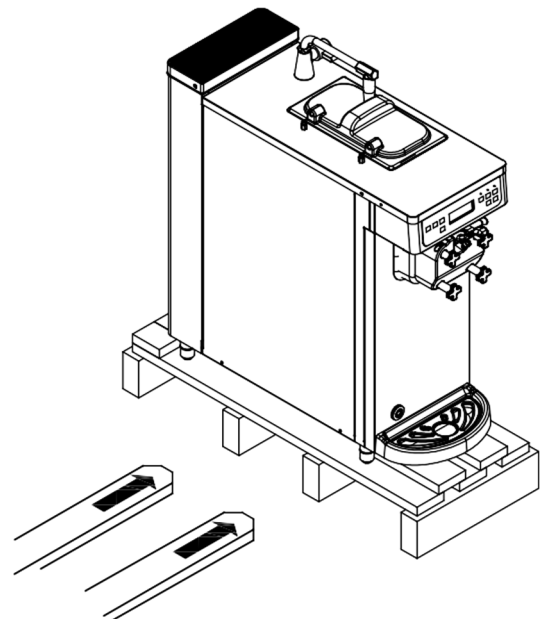


Figure 5-36

Location and Precautions for Installation

- 1. Avoid sloping or irregular surface. Installation on a sloping or irregular surface may result in machine overturning, malfunction, or failure.
- 2. Avoid direct sunlight, rain, snow, and wind. Fire or electric shock may occur due to wet or dirty conditions.
- 3. Avoid the direct exposure to sea wind and hazardous gases. These conditions can impact the taste and quality of the soft serve product.

Installation

- The water supply connector fitting for the unit is 1/2" union.

Water Supply Connection

- 1. Insert rubber packing in the corrugated tube nut of the feed water line and join it to the water inlet at the bottom. Tighten the nut firmly with a tool.
- 2. Pay special attention not to damage "A" when assembling.

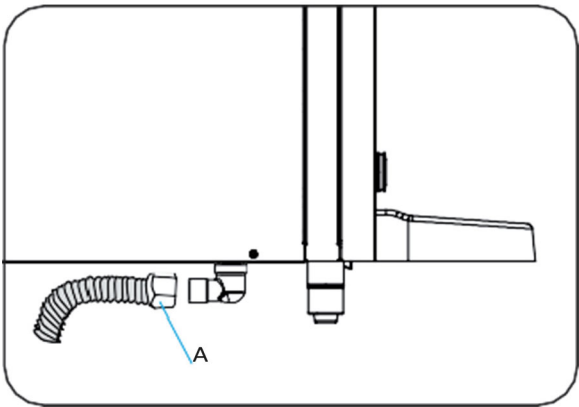


Figure 5-37

※ Check the following after connecting the feed and discharge water lines:

- 1. Feed water pressure should be between 20psi~80psi.
▶ If the water pressure is too high, water may leak at connections.
- 2. If ambient temperature can go down below 10°C, (50°F) provide a means to prevent freezing.
▶ Freezing can cause water leakage or system failure.
- 3. There should be a tap water valve when you connect the system to tap water. Close the tap water valve if there is water leak due to a defect of the tap on top of the unit.

5



For your information

- Consult with your nearest TAYLOR distributor to arrange installation of the unit and to ensure optimal performance.
- Change of installation site also requires consultation with nearest TAYLOR distributor.
- Do not install the unit in a place with adverse conditions such as uneven floor, exposure to direct sunlight, dirt, dust or wood shavings, or splashing water.
- Reset the current time and clean the unit when restarting it after a period of nonoperation.



WARNING

- Before installing the unit, be sure to earth for a place with no power supply for earth connection.
- Bury the copper plate or ground rod at a depth of 30 cm or more underground.
- Failure to perform groundwork may cause electric shock caused by leakage.

Electrical connection

1. Connect the main power for single-phase power distribution box.
2. Install GFCI (with capacity of 15A or higher) in the distribution box.
3. Grounding must be provided for the safe operation of the system.
4. Maintain space of 20"(50cm) or more from the top of unit for ventilation. No space is required for each side and rear side.
5. Precisely seat the rubber feet at the bottom to prevent slipping.

※ Make sure that the air vent is never blocked. Make sure that the air inlet (A) and top exhaust (B) are never blocked.

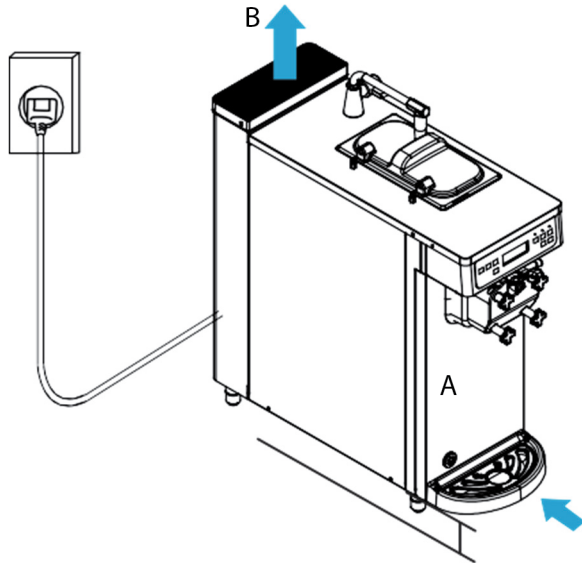


Figure 5-38

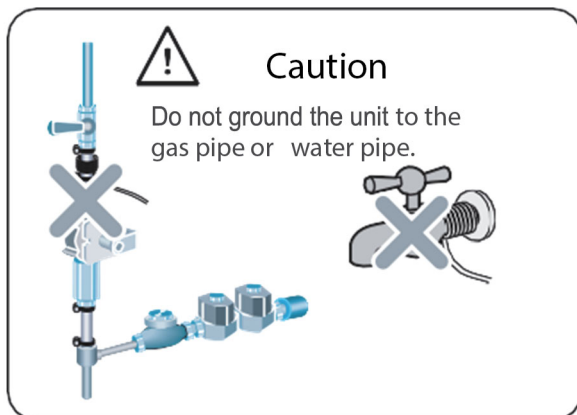


Figure 5-39

Beater and beater cover assembly method

Beater assembly:

1. Assemble the beater blades by rotating on the beater wing.

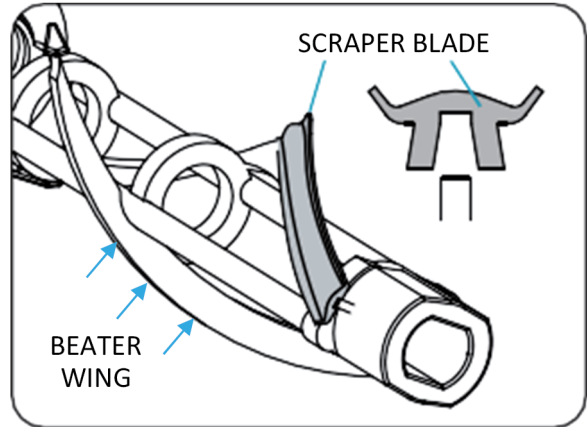


Figure 5-40

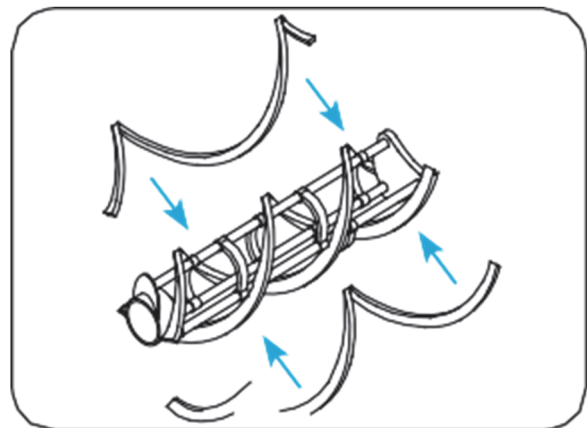


Figure 5-41

2. Insert the assembled beater assembly into the cylinder.

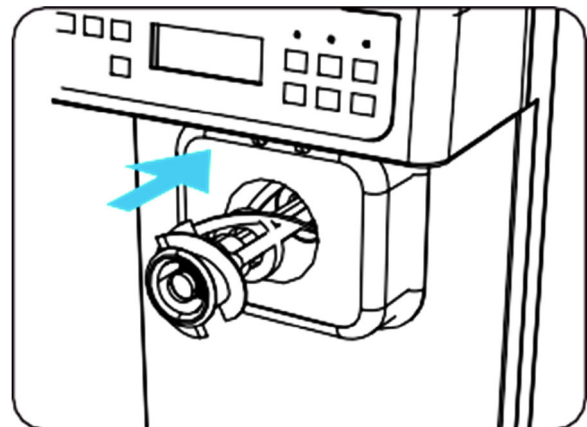


Figure 5-42

OPERATING PROCEDURES

Beater cover assembly:

1. Apply some food grade lubricant on the O-rings of the piston (draw valve) and slowly insert the piston into the piston hole making sure its head is horizontal to the beater cover (freezer cylinder door).

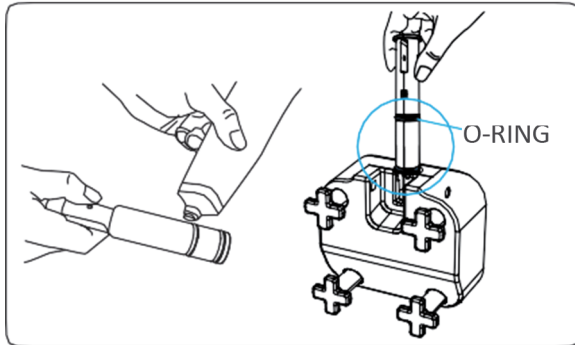


Figure 5-43

2. Insert the O-ring for the beater cover (freezer cylinder door) along to groove on inner side of the beater cover (freezer cylinder door)

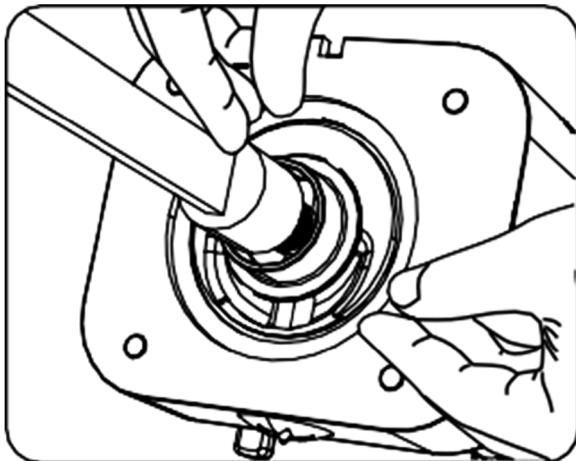


Figure 5-44

3. Insert the draw handle into the piston hole (draw valve hole) in upper part of draw valve and the pivot lever into the beater cover and the lever hole.

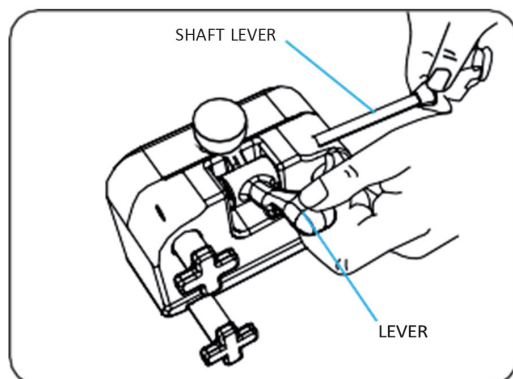


Figure 5-45

4. Assemble the mixing shaft and the beater bearing.
5. Fully tighten the 4 beater cover nut studs. Soft serve product may leak if they are not fully tightened.

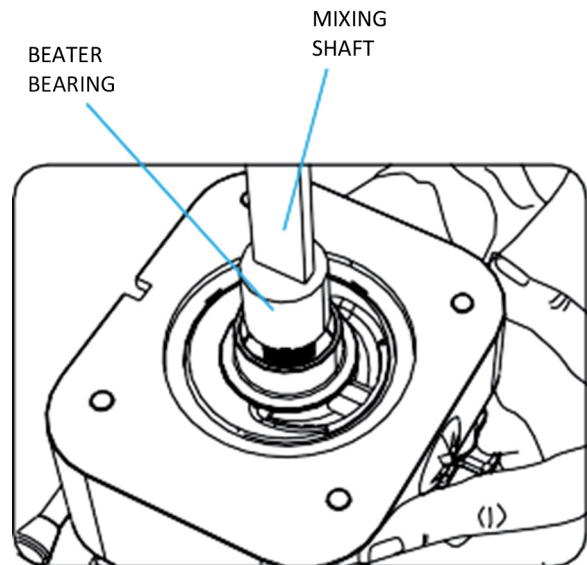


Figure 5-46

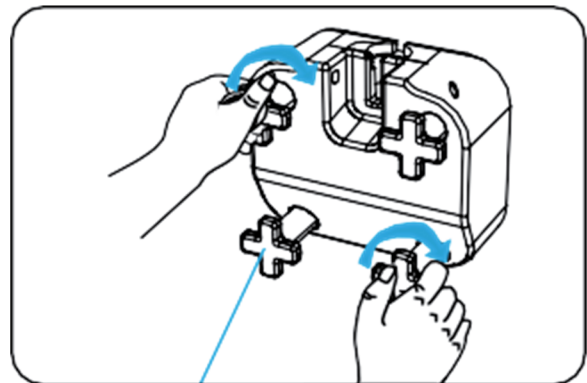


Figure 5-47

Cautions for operation of soft serve machine

1. We highly recommend using the proper liquid ingredients. If you intend to use powder ingredients by mixing it with water or milk, be sure to follow the mixture ratio suggested by its manufacturer.

(This machine should use properly mixed ingredients in order to produce good-quality soft serve. Please use additional caution if you intend to use powder-type ingredients. They tend to get lumpy or separate over time from the water or milk, which results in over-freezing, poor product quality and issues with machine operation.)

2. Even if you use the proper liquid ingredients, adding an additive to it or arbitrarily adjusting the dilution ratio may result in poor quality of the soft serve or over freezing.

We do not provide warranty or assume responsibility for issues related to the ingredients. Be sure to check and follow the dilution ratio.

3. Powdered ingredients must be mixed manually and slowly.

If the powdered ingredients are mixed fast using mechanical means, too much oxygen will be mixed into the final product, which causes oxidization and coagulation over time.

In this case, the ingredients will become lumpy like pieces of tofu, causing trouble with the supply of the ingredients and over-freezing.

4. Over-freezing may also occur when there is not enough ingredient supplied to the freezing cylinder. Be sure to check the volume of ingredients, so the unit is always operated with a sufficient amount. Due to the nature and viscosity of soft-serve ingredients and “mix” it can get lumpy and block the feed tube (mixing valve) hole through which the ingredients are supplied to the freezing cylinder (drum). Be sure to remove and wash feed tube frequently.
5. If the unit is not used for an extended period of time, ice crystal formation may occur in the freezing cylinder. In this case, the product will become too thin, or over freezing will occur. Be sure to operate the unit on a regular basis even when there is no demand, in order to minimize wait time and to ensure quality of product.
6. Re-use of ingredients will result in poor quality soft serve product and over freezing. When making a fresh batch of product, refill unit with new ingredients and re-start.

Before requesting service

The product freezer can operate abnormally because you are not familiar with the method for use or due to another insignificant reason. It does not necessarily mean a malfunction. In this case, check the following items to

resolve a simple problem on your own without the help from your distributor. If you still can't resolve it after checking the following items, please contact your nearest Taylor distributor.

State	Please Check
The machine does not work!	1. Contact an electrician or your distributor in case a power supply error occurred. 2. Check whether the circuit breaker and switch are turned off. 3. In case the display (front display) is off, turn the ELB (breaker) and switch on.
The machine works but does not make ice cream!	1. Check whether dust is stacked in the ventilation hole. Take out the filter and remove the dust. 2. If the machine is close to the bottom and has no ventilation, it can occur. Please, secure it at least 50mm from the bottom. 3. Check whether the feed tube hole is blocked and if so clean out the hole. 4. Check whether the temperature in the ventilation hole (inhalation hole) is high. Make the inhalation temperature of the condenser lower than 38°C.
Soft serve texture is thin!	1. Check whether the feed tube is inserted. 2. In case there are no sales for more than 3 hours, please melt the soft serve and remake product by using the "regeneration" function (cover the feed tube hole during regeneration). 3. Check whether a sweet content of an ingredient has changed from what was used before and adjust the setting value (When the raw material is different from the one used during the initial installation, adjust the level value of the product or contact your distributor).
Unit makes too much noise!	1. This product is a commercial machine and has some operation noise when compared to household appliances. This product is designed to generate noise that is less than 70dB. Contact your distributor in case abnormal noise is generated during machine operation.
Unit does not discharge sufficient serving size.	1. The operator can adjust the amount of soft serve product dispensed. The factory default amount is set but may require change depending on the condition of the ingredient or overrun. Be sure to refer to the user manual to adjust the amount appropriately. 2. MIX LOW' lamp is blinking. In the case of MIX LOW, the amount of product dispensed can become small. Replenish the ingredients. 3. The amount of product discharged can change by changing the size of the feed tube hole. 4. Was the level of viscosity set too high? If the level is too high, machine may fail to discharge product. However, if the level is low, too much product may be dispensed.
Too much product is discharged!	1. The operator can adjust the amount of product being discharged. The mini soft serve machine is set up with factory default settings. These can be changed depending on the condition of the ingredients or overrun. Be sure to refer to the user manual to adjust the settings and amount appropriately. 2. The soft serve product will get thinner over time, causing the unit to discharge product too quickly. If the product gets too thin, use the regeneration function to restore the quality. 3. Discharge amount can be adjusted by changing the size of the feed tube hole. Amount can be large when a large hole is used. The amount will decrease if the hole is smaller. 4. Was the product level set too low? If the level is too low, too much product may be dispensed. But if the level is too high, machine may fail to discharge product.

State	Please Check
Overrun seems to be poor (Soft serve product seems to lose air)	1. Please familiarize yourself with the instructions on how to make soft serve product included in this user manual. 2. Overrun will be improved with a smaller feed tube hole. 3. Overrun may deteriorate after serving product for an extended period of time. If this appears to be the case, cover the feed tube hole in the tank to defrost the ingredients fully and check the amount in the hopper. Overrun will be improved by discharging 300g of ingredient from the cylinder and producing product again. Discharging too much ingredient (more than 1/3 of the volume in the cylinder) will cause over-freezing and poor production of soft serve.
There are lumps of milk fat in the product.	1. If the ingredient has too much milk fat, lumps may formed. The feed tube hole needs to be smaller if you serve fewer cups of soft serve per unit hour. Try defrosting and resuming soft serve production if soft serve appears to be too thin. (This will not be the case if a sufficient number of cups of soft serve are served.)
The amount of soft serve produced in a session does not seem to be consistent!	1. Please check if the level of soft serve is set too high. The deviation of amount of produced soft serve will get bigger if the level of soft serve is set too high. 2. Please understand that precise control of the amount is extremely difficult since the machine controls the amount of production based on the time of operation, making it sensitive to the quality and conditions of ingredient, amount of ingredient in the hopper, the quality after producing soft serve, and changes in quality after no production for an extended period. Please familiarize yourself with this user manual to ensure consistency of operation.
The soft serve has gone bad!	3. This product requires cleaning on a daily basis, Any ingredient left in the unit after a day's service must be discarded before starting production the next day. Start each day with a fresh batch of mix or ingredient. This product requires at least "Pasteurization" if cleaning is not possible. We do not assume responsibility for spoilage or poor product quality if these requirements are not followed.

Replacement cycle of consumable parts

Part Name	Replacement Cycle	Quantity
DOOR GASKET	3 months	1EA
DRAW VALVE O-RING	3 months	2EA
FEED TUBE O-RING	3 months	1EA

Error codes and corrective actions

The soft serve freezer may malfunction due to incorrect operation procedure or a trivial cause other than machine defect or failure. If the following corrective actions fail to correct the problem, or the error code is not presented below, or the same error persists, contact the nearest

Taylor distributor.

Before contacting the Taylor distributor, turn power off, wait for five minutes, then turn power on and start the machine again.

Error Code	Possible Cause	Corrective Action	Release	Action
Er00	Mix Out	Low quantity of ingredients	Refill raw material in the hopper	Auto release Stop
Er01	Hop. Sensor Op.	Cooler sensor OPEN	Sensor failure (contact A/S Center)	Auto release Stop
Er02	Hop. Sensor St.	Cooler sensor SHORT	Sensor failure (contact A/S Center)	Auto release Stop
Er03	Cyl. Sensor Op.	Cooler sensor OPEN	Sensor failure (contact A/S Center)	Auto release Stop
Er04	Cyl. Sensor St.	Cooler sensor SHORT	Sensor failure (contact A/S Center)	Auto release Stop
Er07	EOCR	Motor over current detected	Melt the soft serve and restart the machine	Reset Reset operation
Er08	High Pressure	Over voltage detected	Clean the filter unit, check exhaust air line	Auto release Stop
Er09	noLA	Product immature yet	Refrigerant problem (contact A/S Center)	Auto release operation
Er12	Draw Switch Er.	Discharge lever ERROR	Lift the discharge lever	Auto release operation
Er13	Condenser OH	Abnormal temperature of condenser	Check the vent for clogging.	Auto release operation
Er14	Motor Belt Er.	Defective drive shaft	Melt the soft serve (Regeneration) and restart the machine	Reset Reset operation
Er15	EEPROM Error	EEPROM fault	PCB fault (contact A/S Center)	Reset operation
Er17	Heating Error	Defective sterilization function	Replace the soft serve raw material and clean the machine	Other operation operation
Er18	Cover Error	Defective Freezing Cylinder Door	Mount the Freezing Cylinder Door in correct position	Auto release Stop
Er19	Eva. Sensor Op.	Eva. Sensor OPEN	Sensor failure (contact A/S Center)	Auto release operation
Er20	Eva. Sensor St.	Eva. Sensor SHORT	Sensor failure (contact A/S Center)	Auto release operation
Er21	Motor Power Er.	Failed to detect electric motor current	Machine failure (contact A/S Center)	After reset release Reset operation
Er50	Power IC Er.	Power IC ERROR	Sensor failure (contact A/S Center)	Auto release Stop
Er51	Feed tube Er.	Feed tube sensor error	Sensor failure (contact A/S Center)	Auto release Stop
Er52	Inverter Comm.	Inverter communication error	Sensor failure (contact A/S Center)	Auto release Stop

Error Code		Possible Cause	Corrective Action	Release	Action
Er53	Inverter OC	Inverter over current	Sensor failure (contact A/S Center)	Auto release	Stop
Er54	Inverter OE	Inverter over voltage	Sensor failure (contact A/S Center)	Auto release	Stop
Er55	Inverter OE	Inverter overheat	Sensor failure (contact A/S Center)	Auto release	Stop
Er56	Inverter LU	Inverter under voltage	Sensor failure (contact A/S Center)	Auto release	Stop
Er57	Inverter TH	Erroneous detection of temperature sensor	Sensor failure (contact A/S Center)	Auto release	Stop
Er58	Inverter COM	Communication failure detected	Sensor failure (contact A/S Center)	Auto release	Stop
Er59	Inverter OL	Mean overvoltage detected	Sensor failure (contact A/S Center)	Auto release	Stop
Er60	Inverter OT	Max. output protection	Sensor failure (contact A/S Center)	Auto release	Stop
Er61	Control Comm.	Control pcb communication error	PCB fault (contact A S Center)	Auto release	Stop

Operator Parts

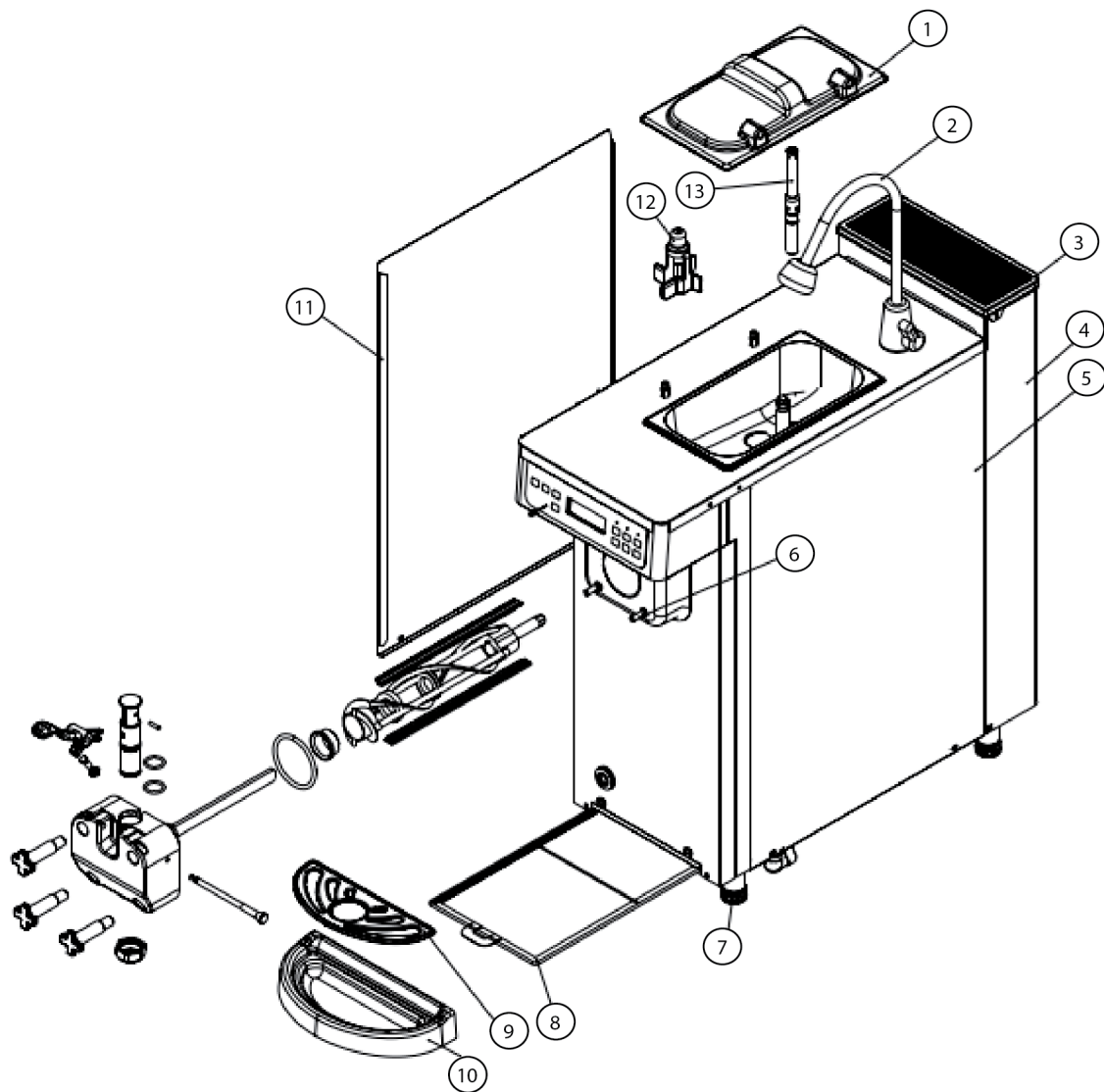


Figure 7-1

ITEM	DESCRIPTION	Part No.
1	Hopper Cover	317140700
2	Water Faucet	241000100
3	Air Vent	317185800
4	Back Panel	317180700
5	Side Panel - Right	317180600
6	Nose Cone Stud	317072600
7	Foot - Rubber	302006600

ITEM	DESCRIPTION	Part No.
8	Air Filter	640007800
9	Shield - Splash	336027900
10	Tray - Drip	336027800
11	Side Panel - Left	317180500
12	Agitator	390001400
13	Feed Tube	729008400

Beater Assembly

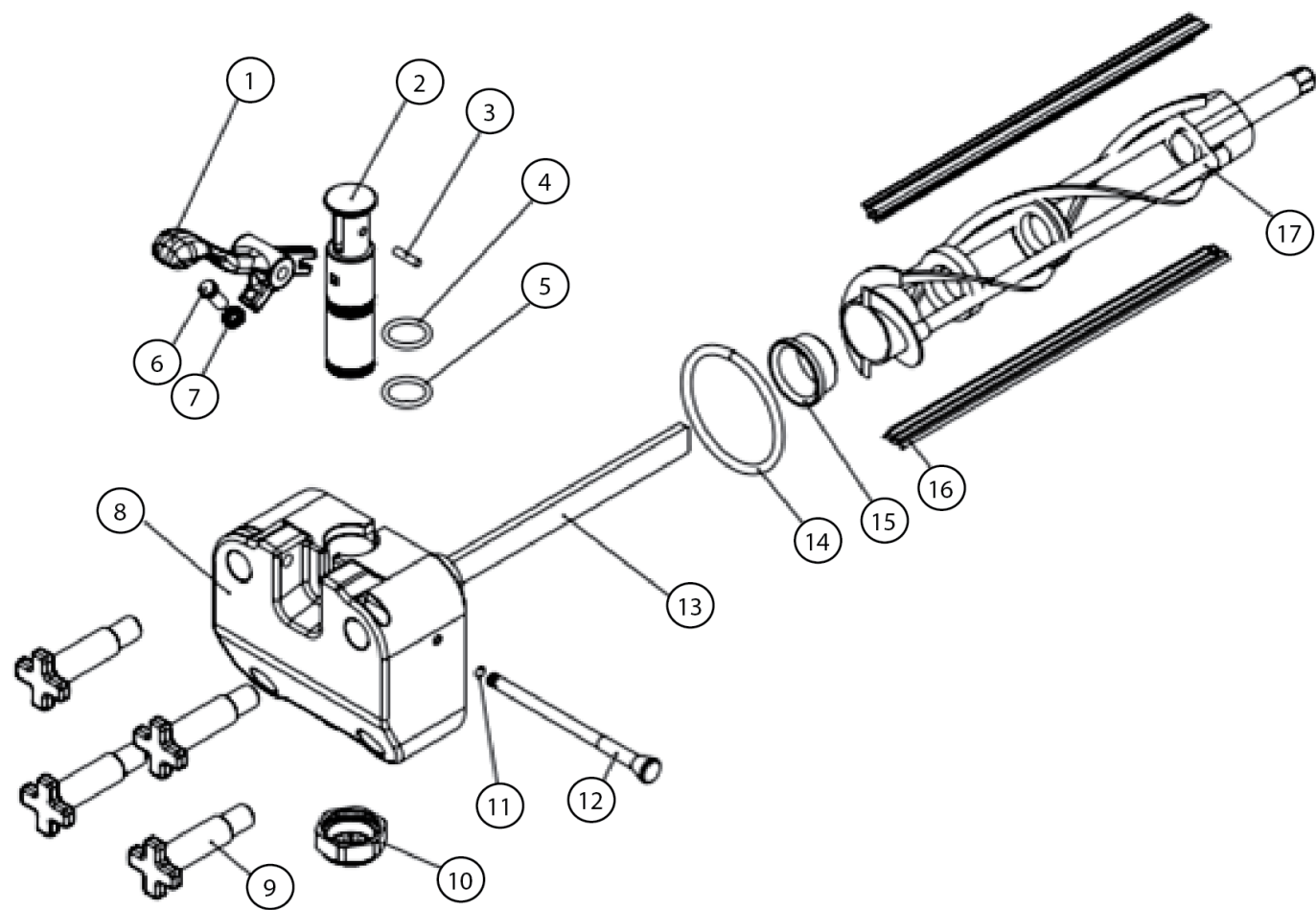


Figure 7-2

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ITEM	DESCRIPTION	Part No.
1	Draw Handle	309005400
2	Draw Valve	303304600
3	Shaft - Pin	315002900
4	O-ring – Draw Valve, Upper	303039500
5	O-ring – Draw Valve, Lower	303041300
6	Screw - Adjustment	210818100
7	Hex Nut	215011000
8	Door – Freezing Cylinder	303018100
9	Nut - Stud	342004100

ITEM	DESCRIPTION	Part No.
10	Cap – Design	388008200
11	O-ring – Lever Shaft	303020000
12	Pin - Pivot	314040300
13	Baffle	314015601
14	Gasket - Door	303018100
15	Bearing – Door Hub	310003502
16	Scraper Blade	403015000
17	Beater	403022400

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 to the original purchaser only.

LIMITED WARRANTY

Taylor warrants the Product against failure due to defects 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 remanufactured part, at Taylor's option, to replace the 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 8-1

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) Years

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 a Taylor-authorized 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 Taylor-authorized 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.
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; components repaired or altered in any way so as to, in the judgment of the Manufacturer, 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 for 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 that 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.

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TAYLOR COMPANY LIMITED WARRANTY ON GENUINE TAYLOR 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 defects during the applicable warranty period, Taylor, through a Taylor-authorized distributor or service agency, will provide a new or remanufactured 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 9-1

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 a Taylor-authorized 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.

