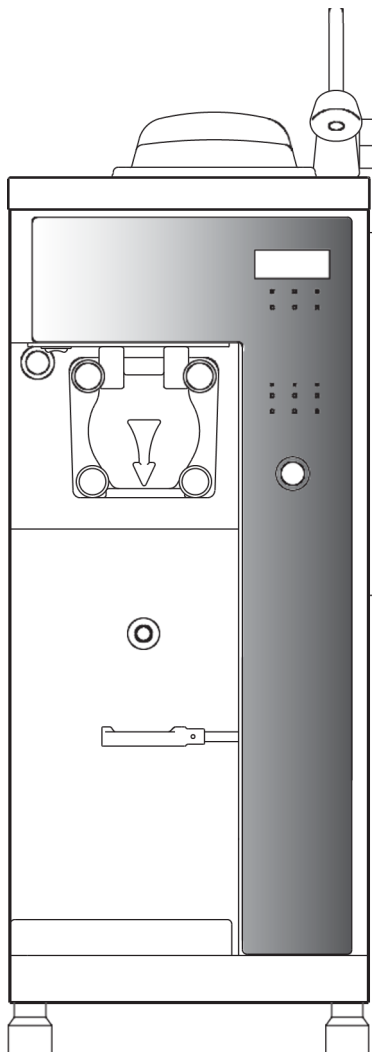


OPERATOR'S MANUAL



Model ISI-271THSN and ISI-271SHSN Automatic Soft Serve Freezer

Original Operator Instructions

324022907

08/06/2025 (Original Publication)
(Updated 7/14/26)



BY TAYLOR®

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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324022907

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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!

This means that it can cause injury or property damage when the details are violated.

[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.



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 Machines

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 machine 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°C (40°C) at reduced capacities.

Water Connections

(Water-Cooled Machines Only)

An adequate cold water supply must be provided with a hand shutoff valve. On the underside rear of the base pan, two 3/8 in. Iron Pipe Size (IPS) water connections for inlet and outlet have been provided for easy hookup. Permanently connect the machine using 1/2 in. (12.7 mm) inside diameter water lines. (Flexible lines are recommended, if local codes permit.) Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the automatic water valve. There will be only one water **in** and one water **out** connection. **Do not** install a hand

shutoff valve on the water **out** line! Water should always flow in this order: first, through the automatic water valve; second, through the condenser; and third, through the outlet fitting to an **open trap drain**.



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



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.*

1 Beater Rotation



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

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 ICETRO 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.



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.

SAFETY



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



1

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.

Front View

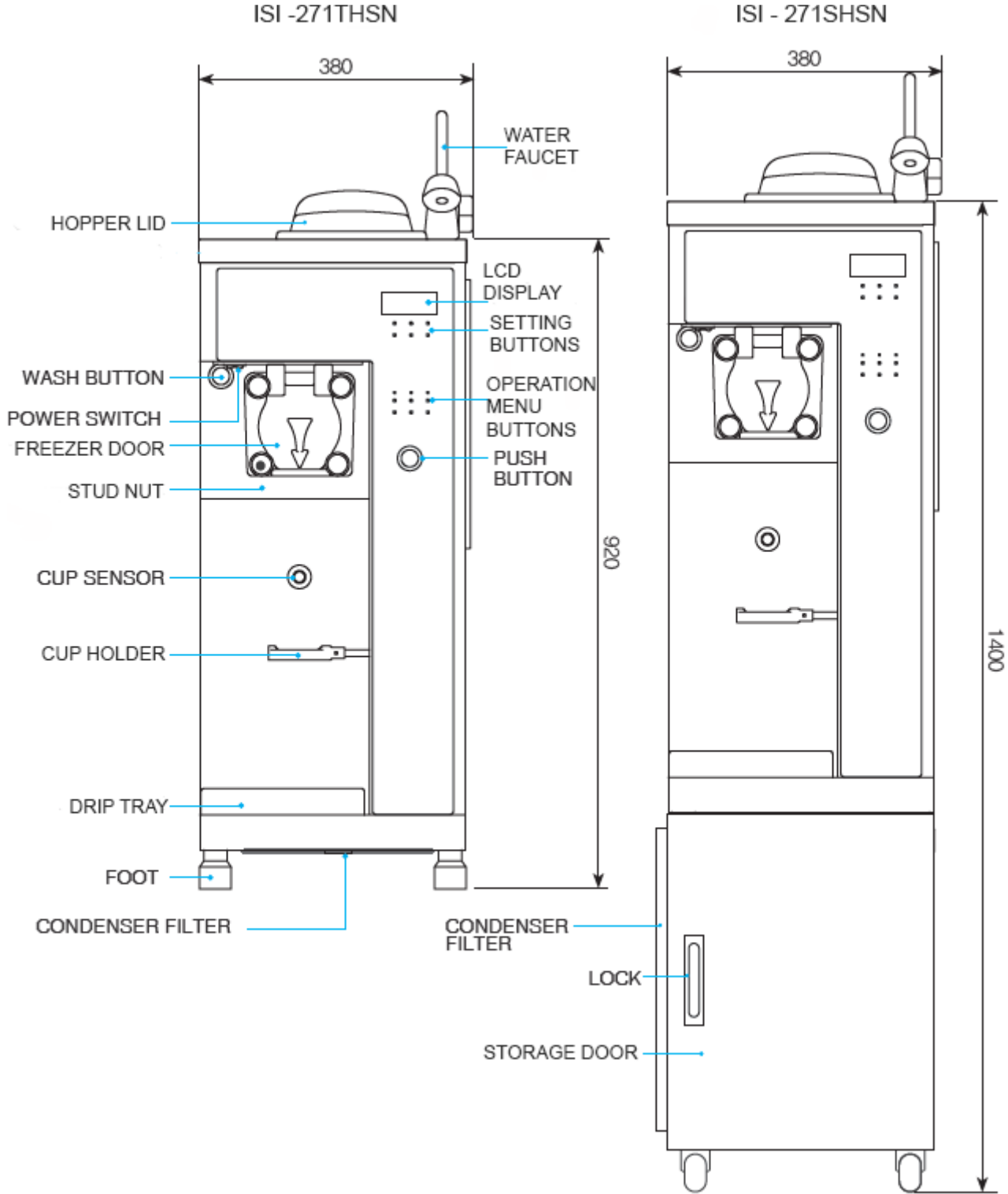
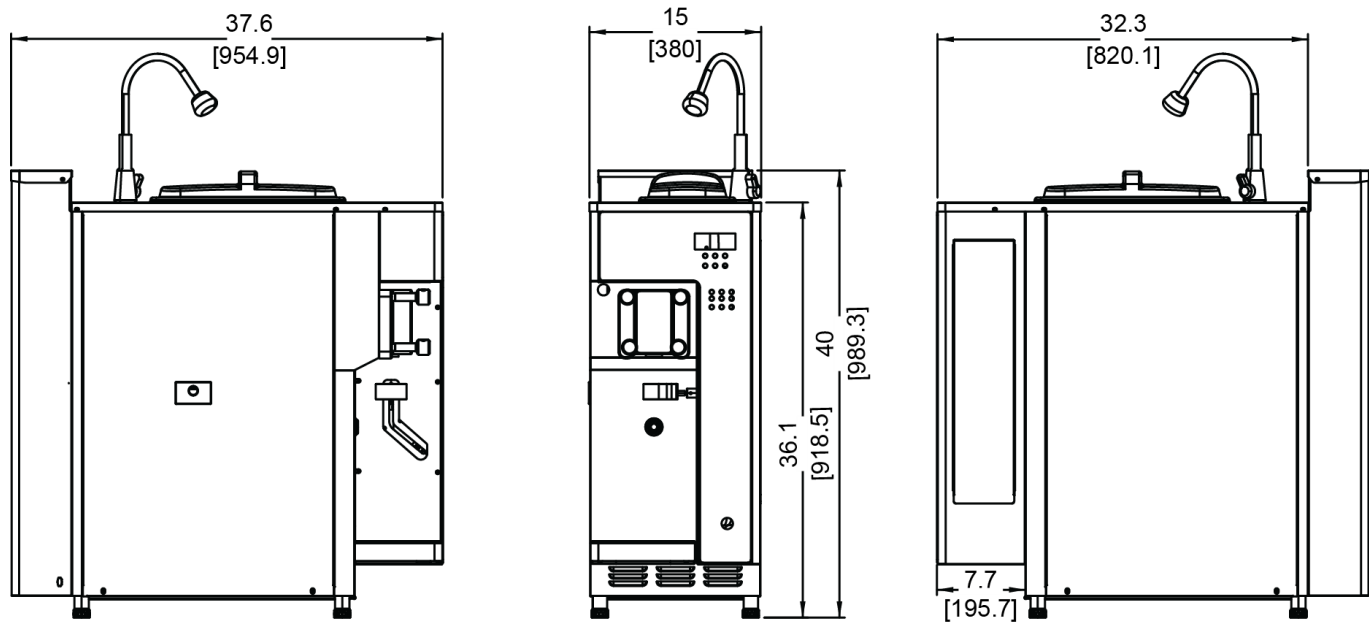


Figure 2-1

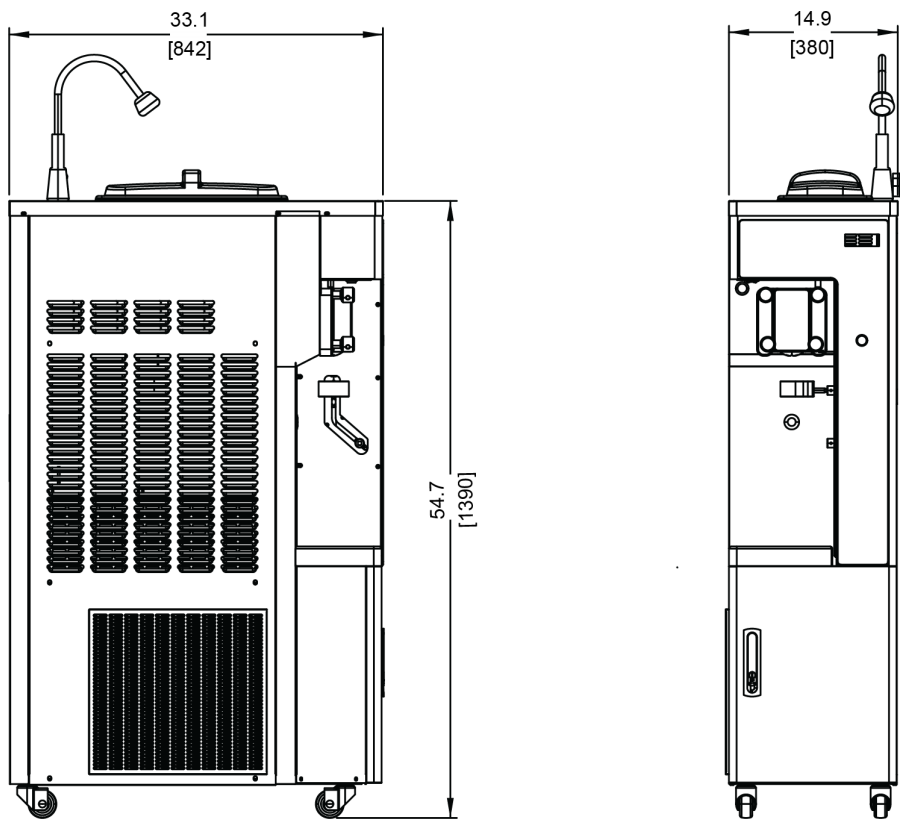
ISI-271THSN



FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO (PLUS OR MINUS 1/16 INCH [1.5mm]).

Figure 2-2

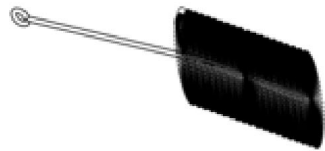
ISI-271SHSN



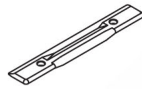
FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO (PLUS OR MINUS 1/16 INCH [1.5mm]).

Figure 2-3

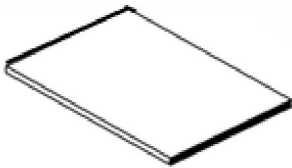
Accessories and Attachments



CYLINDER ("DRUM")
BRUSH
1EA



FRONT- SCRAPER BLADE



MANUAL
1EA



BACK- SCRAPER BLADE



FREEZER DOOR GASKET
1EA



FREEZER DOOR
BRUSH
1EA



FEED TUBE GASKET
1EA



FEED TUBE
1EA



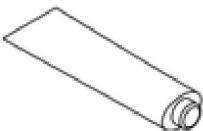
DRAW VALVE GASKET
2EA



FEED TUBE BODY
BRUSH
1EA



FEED TUBE BODY
1EA



LUBRICANT – FOOD GRADE
1EA



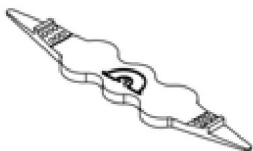
FEED TUBE
BRUSH
1EA



HOSE
1EA



UNION FITTING
1EA



O-RING REMOVAL TOOL
1EA

Figure 2-4

Notes:

2

Classification		Specification	
Product Name		Automatic Soft Serve Freezer	
Model Name		ISI - 271THSN	ISI - 271SHSN
Voltage Rating		220~240/60/1	
Total Ampacity		17A	14A
Dimensions including lever and feet	Width (W)	15 in (381 mm)	
	Depth (D)	37.6 in (955 mm)	33.1 in (841 mm)
	Height (H)	38.9 in (988 mm)	54.7 in (1389 mm)
Freezing Cylinder Capacity		2.9 quart (2.7L)	
Mix Hopper Capacity		13.3 quart (12.2L)	
Number of dispensed cups without interval		40 Cups (Under conditions of ambient temperature of 80° F (27° C) and ice cream weight of 2.5 oz (80 grams))	
Refrigeration Temperature		Keep Under 41° F (5° C)	
Compressor		Hermetic Compressor	
Heat Treatment Function		154.4° F (68° C) 30 minute heat treated	
Single Serving Weight		2.7 oz ± 0.5 oz (80 g ± 15 g) (Variation Allowed)	
Condenser Filter Mounted		Underneath	Side
Refrigerant Amount		33.6 Oz (950 g)	27.6 Oz (780 g)
Refrigerant Type		R404A	
Product Weight (Before Packing)		313 lbs (142 Kg) / 465 lbs (211 Kg)	
Maximum Water Pressure		142 psi (0.98 MPa)	
Minimum Water Pressure		13 psi (0.09 MPa)	

Notes:

3

Check Prior to Use



Plug the machine in a dedicated outlet with a GFCI (Ground Fault Circuit Interrupter) rated for more than 15 amps.

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

Important! *When leaving the machine unused for an extended period, be sure to thoroughly wash and sanitize it, and turn off the water supply valve.*

- **Do not block the air vent.**

To ensure optimal cooling performance, it is essential to optimize air suction and discharge.

- **Periodic filter cleaning**

To ensure an optimal flavor experience with our soft serve product, it is essential to follow the scheduled filter cleaning procedures diligently.

- **Clean the condenser once a month.**

Ensure you clean the cylinder, mixing tank, impeller, dasher, cup sensor, and piston every day. Additionally, clean the condenser at least once a month or more frequently as necessary.

- **Pasteurize it at least once a day.**

The cylinder, impeller, dasher, or piston inside makes contact with the product ingredients; therefore, it is essential to clean these components daily to maintain optimal performance and hygiene.

Button Display Names and Functions

4

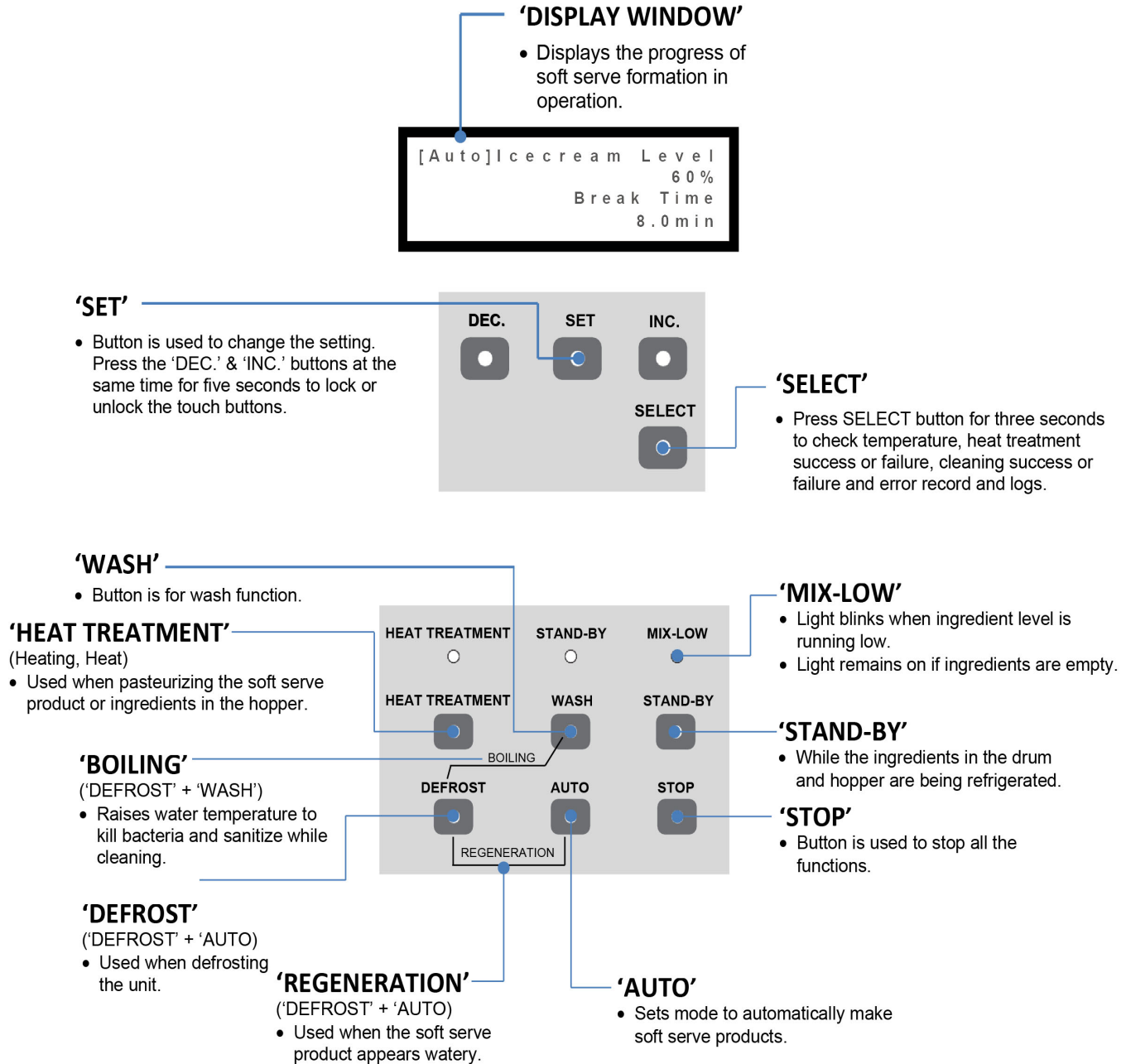


Figure 4-1

Button Functionality Overview

Auto Mode

Pour the raw material in the mixing tank and press the "AUTO" button.

The following status display will be shown.

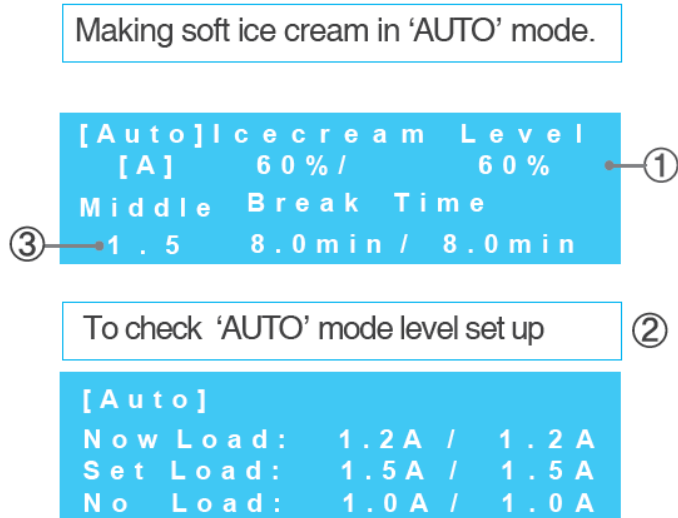


Figure 4-2

1. The current level of soft serve product is indicated.
2. Press the "SELECT" button to display the level setting (Current, Set-up, No-load) of soft serve product. To change the soft serve product level setting, press the "SET" button for three seconds. (For further details, see "Adjusting Setting Value" section.)
3. In operation mode, if you push the "DEC." button 1 time, the piston time decreases by 0.1 seconds. If you press the "INC." button 1 time, the piston time increases by 0.1 second. (Max: Values of "3-8-2 " or "3-10-2 " of each mode).

To see the information about the raw material in the hopper, press the "SET" button:

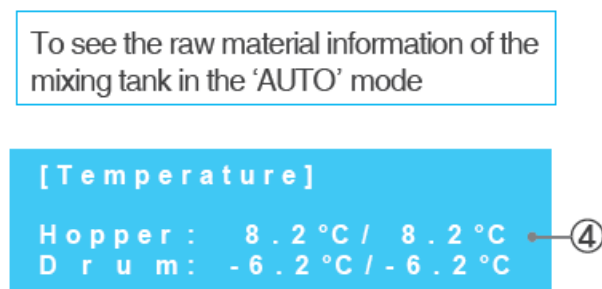


Figure 4-3

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.)

During soft serve product production, the compressor will temporarily shut down, and the status will be displayed as shown on the right.

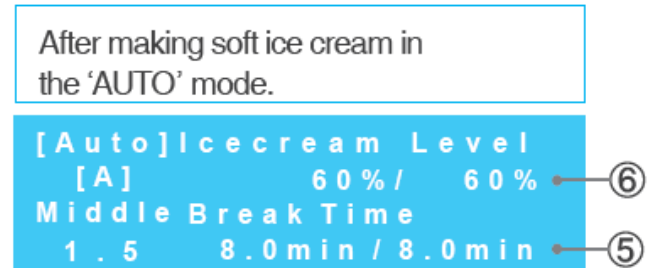


Figure 4-4

5. The time remaining until the restarting of the compressor will be displayed in Min unit. (If the ambient temperature is high, the compressor may start up earlier than the time indicated.)
6. The level of soft serve product will also be displayed. Once it reaches 100%, this value will decrease over time, particularly more quickly in warmer temperatures.

Note: The soft serve machine is initially set to the manufacturer's default settings. It is essential to consider that adjustments may be necessary based on the specific types of ingredients used and the condition of the blade. During the installation of this equipment, we recommend adhering to the ingredient settings provided by the installation technician. Additionally, if there are any changes to the ingredients, please consult a qualified professional to ensure the appropriate adjustments to the settings are made.

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 and cylinder or abnormal noise that lead to equipment failure

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.

'Regeneration' mode.

[R e g n r .] C y l i n d e r
 Now : - 6 . 2 ° C / - 6 . 2 ° C ①
 Set : 8 . 0 ° C / 8 . 0 ° C ②
 R e m a i n : 1 m i n / 1 m i n ③

Figure 4-5

1. It displays the current temperature of the soft serve product.
 2. The set temperature of the cylinder is displayed.
 3. It displays the duration of time (by minute) to maintain the set temperature (2) after the current temperature (1).
- As the duration of the temperature (3) maintenance expires after the current temperature (1) reaches the target temperature (2), it will automatically enter into 'AUTO' mode to make soft serve product.

Note: The "Regeneration" function refers to a process where the soft serve product is liquidized and then Process of producing soft serve product; operable in "AUTO" mode only. It takes about 20 to 30 minutes.

Defrost Mode

Use the "DEFROST" function to melt the soft serve product in the cylinder.

'DEFROST' mode

[D e f r o s t] C y l i n d e r
 N o w : - 6 . 2 ° C / - 6 . 2 ° C
 S e t : 8 . 0 ° C / 8 . 0 ° C
 R e m a i n : 1 m i n / 1 m i n

Figure 4-6

Wash Mode

Operates the impeller of the hopper and the dasher motor of the cylinder. Primarily, the washing function removes water or liquid raw materials.

'WASH' Mode

[W a s h i n g]
 Now : 0 . 5 A / 0 . 5 A ④
 Hopper : 8 . 0 ° C / 7 . 0 ° C
 Drum : - 5 . 0 ° C / - 4 . 0 ° C

Figure 4-7

4. It displays the present current value of the dasher motor.

Boiling Water 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.

Mode of 'BOILING WATER'

[B o i l i n g] C y l i n d e r
 Now : 6 . 2 ° C / - 6 . 2 ° C ⑥
 Set : 6 0 . 0 ° C / 6 0 . 0 ° C ⑤
 R e m a i n : 1 0 m i n / 1 0 m i n ⑦

Figure 4-8

5. The set temperature of the cylinder is displayed.
6. The current soft serve product temperature is displayed.
7. The retention time (minutes) is displayed, after the current temperature (6) reaches the set temperature (5).

After the current temperature (6) reaches the set temperature (5), when the retention time (7) passes, the operation halts.

Heat Treat Mode

HEAT TREAT must be done every day and the ingredients must be kept at a temperature below 41°F (5°C) or ingredients will deteriorate and spoil. To prevent spoilage and maintain product safety HEAT TREAT Mode must be run at 154~158°F (68~70°C) for at least 30 minutes every day.

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

Figure 4-9

Current temperature and the time (Min.) for pasteurization process are indicated, as shown below.

Press "SELECT" button to display the Control Temperature in the hopper and cylinder.

To Check Heat Treat Mode temperature setting			
[Heat]	Setting Temp		
Hopper:	67.0°C / 67.0°C		
& :	↑ / ↑		
Drum :	57.0°C / 57.0°C		

Figure 4-10

After pasteurization, this stage refrigerates the raw material in the hopper and cylinder. The refrigeration process is applied to the hopper first and the cylinder next, as shown below.

Stand-by the hopper after completing HEAT TREAT			
[Heat Standby]	Hopper		
Now :	36.2°C / 36.2°C		
Set :	5.0°C / 5.0°C		
Remain:	60min / 60min		

Figure 4-11

When the hopper and cylinder are refrigerated simultaneously, the temperatures of the hopper and cylinder are indicated as shown below.

Stand-by the hopper and cylinder simultaneously after completing HEAT TREAT

[Heat Standby] At Once			
Hopper:	56.2°C / 56.2°C		
Drum:	56.2°C / 56.2°C		

Figure 4-12

Note:

- While the "HEATING" function operates, do not touch the dasher cover and the hopper cover because they are hot. Do not disassemble or modify. The hot ingredient can cause burn injuries.
- When the "HEATING" function operates, all button operations will be suspended as long as the electrical power supply is not cut off. But if the supplemental cooling lamp is on, you can use the buttons.
- If the "HEATING" function has not operated, then you should remove the original liquid in the hopper and the soft serve product and perform a thorough cleaning job.

4

Check the Setting

Press the "SET" button lightly to enter the mode where set-up value can be confirmed, as shown below.

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

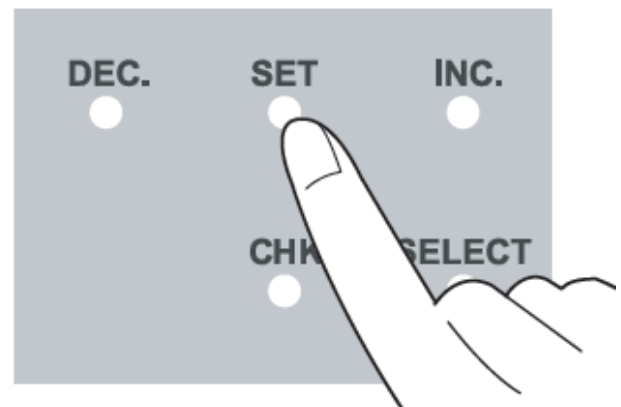


Figure 4-13

The temperature setting in the hopper and cylinder appear.

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

Figure 4-14

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

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

Figure 4-15

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

4

```
[Version]
Main:    1.0  Vend:  1.0
Control: 1.0 / 1.0
Door:
```

Figure 4-16

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

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

Figure 4-17

No-load current of the beater motor is displayed. First:
No-load current when controlling soft ice product first
Run: No-load current when controlling product during
operation.

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

Figure 4-18

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.

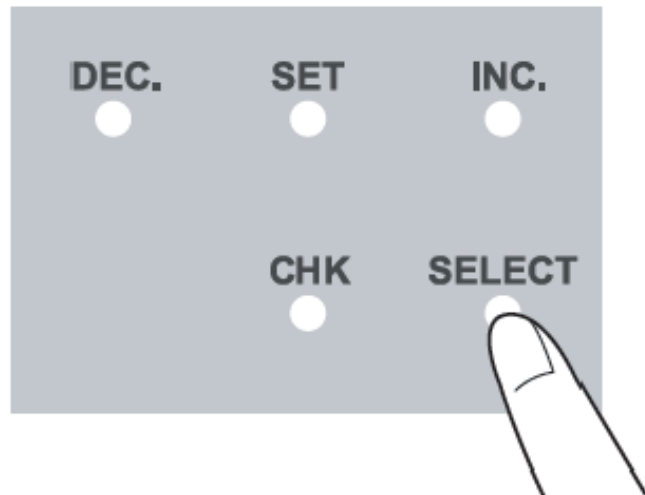


Figure 4-19

```
[Heat Succ]
Total: 1
```

Figure 4-20

```
[Heat Fail]
Total: 0
```

Figure 4-21

```
[Wash Succ]
Total: 0
```

Figure 4-22

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

Figure 4-23

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

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

Model Number Definition

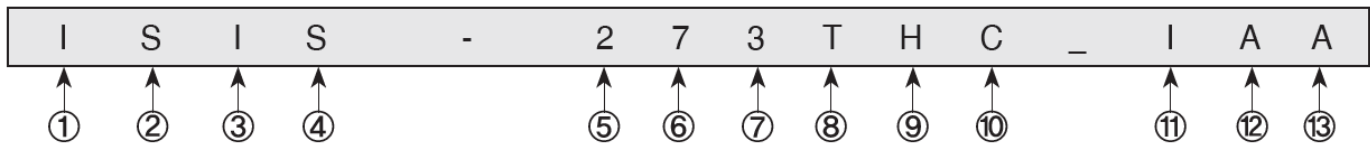


Figure 4-26

- 1

I:

Iceetro
- 2

S:

Soft
- 3

I:

Ice cream
- 4

S:

V - Vending Machine
M - Manual
- 5

2:

Cylinder Capacity (Two Digits)
- 6

7:

Cylinder Capacity (Single Digit)
- 7

1:

Number of Discharge Ports
(1: 1ea, 3: 3ea)
- 8

T:

T - Table Type
S - Standing Type
9.

H:

H - Heating
S - No Heating
10.

C:

Cups
11.

S:

Self
11.

I:

Inverter using
11.

S:

No Inverter
- 12

A:

A l o n e (Operation of individual systems)
- 12

T:

Together (Operation of both of the left and right
systems simultaneously)
13.

A:

Air Cool Type
13.

W:

Water Cool Type

Sale Related Settings

Press the "CHK" and "SELECT" button at the same time for 2 seconds, you will enter into sales related settings, and you can change the relevant values by pressing "SET" button.

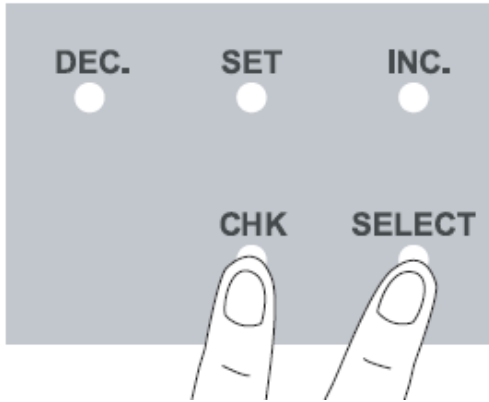


Figure 4-27

It is allowed to initialize the sales amount made so far: press the "SET" button and select "YES" to initialize the

1-2: Verifying the total sales quantity.

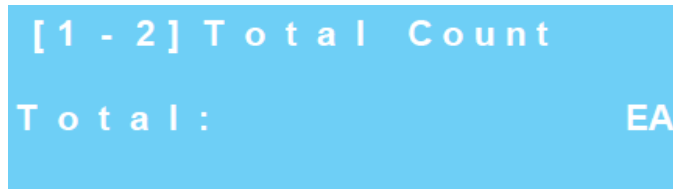


Figure 4-28

It is allowed to verify the total cups sales.

*1-2: Verifying the sales quantity per column (upon setting to one time).

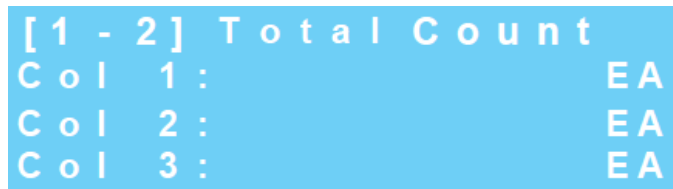


Figure 4-29

*1-2: Resetting the sales quantity per column (upon setting to one time).



Figure 4-30

It is allowed to initialize the quantity of sales made so far.

*1-2: Verifying the sales quantity per column (upon setting to one time).



Figure 4-31

Note: Items "1 - 2" only applicable to manual machine. Items "1-2 & 1-12" only applicable to self-service machine.

This feature will become available when a credit card terminal is adopted into the unit.

*1-5: Verifying the total sales amount for card.

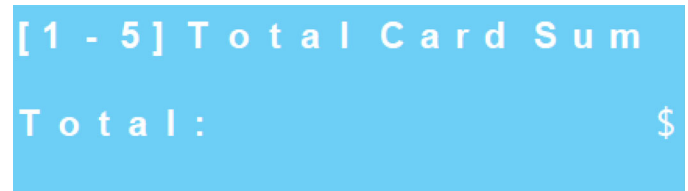


Figure 4-32

It is allowed to verify the total amount of cash sales.

*1-5: Verifying the total sales amount for card per column.(upon setting to one time)

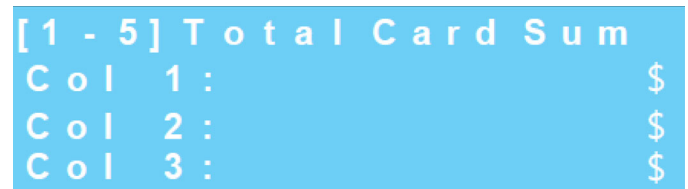


Figure 4-33

It is allowed to verify the total sales amount for card per column.

*1-5: Resetting the sales amount for card per column.(upon setting to one time).



Figure 4-34

It is allowed to initialize the sales amount made for card so far: press the "SET" button and select "YES" to initialize the amount.

*1-5: Verifying the sales amount for card per column.(upon setting to one time)

*1-6: Verifying the total sales quantity for card



[1 - 6] Total Card Count
Total : EA

Figure 4-35

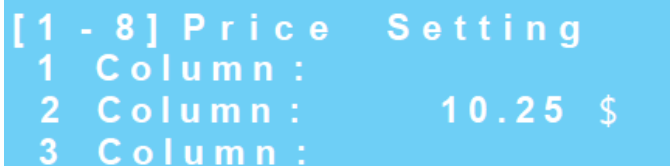
It is allowed to verify the total cups sales.

*1-6: Verifying the total sales quantity for card per column.(upon setting to one time)

Initializing the amount display the message, as shown in the figure.

*1-8: Price setting.

4



[1 - 8] Price Setting
1 Column :
2 Column : 10.25 \$
3 Column :

Figure 4-36

It is allowed to set the sales price for each column.



[1 - 12] Free Vending
ON

Figure 4-37

It is allowed to set free sales. Setting this function to "ON" allows for continuous sales to be conducted with the "SALES" button without having to insert bills or coins.

Note: Items "1 - 2" only applicable to manual machine.

Items "1-2 & 1-12" only applicable to self-service machine.

****Function applied only to vending machine models.**

Making Soft Serve Product

1. Open the hopper cover and put in the correct amount of ingredients.
2. Insert the feed tube body and feed tube into the hopper.

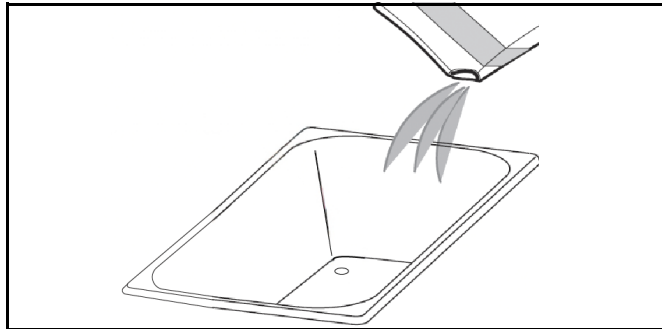


Figure 5-1

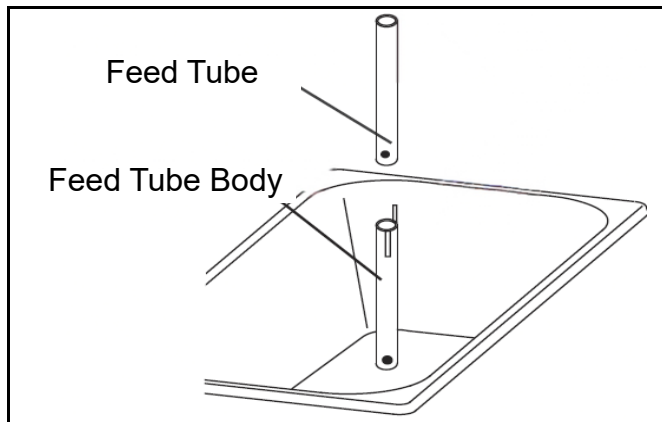


Figure 5-2

3. Close the feed tube hole and insert the agitator paddle. Discharge 5 oz. by pushing wash and eject button, and pour it back into the hopper with the ingredients. Then, cover hopper with hopper lid.

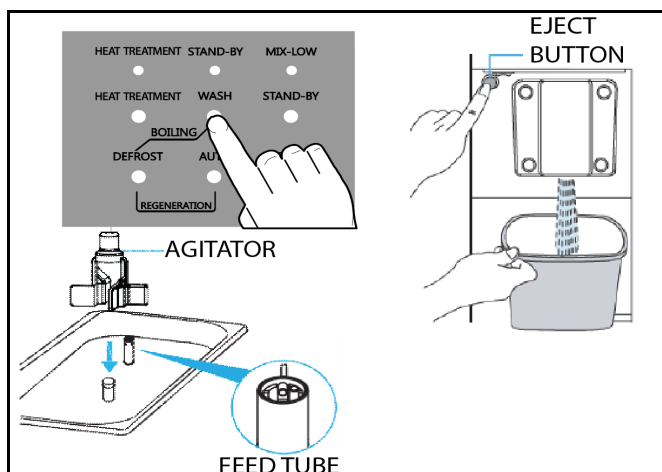


Figure 5-3

4. Operate the machine by pressing the AUTO button. Open the feed tube hole after ice cream is fully formed.

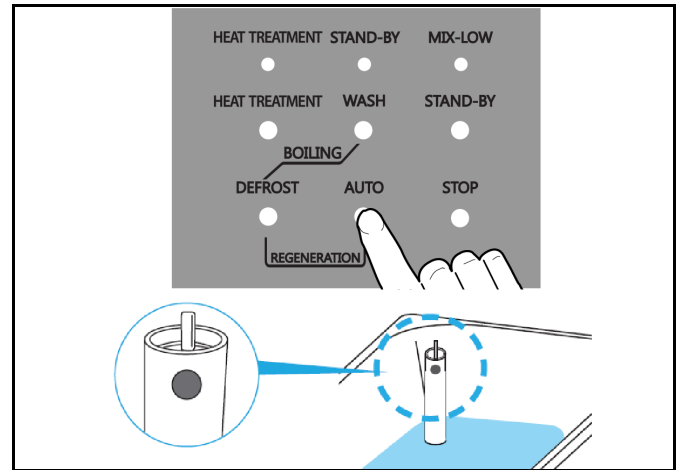


Figure 5-4

5. For a test dispense (factory default):
 - a. When production of ice cream is complete, and 100% is indicated on display window, place a cup on the cup holder. Then, the Push button turns on green.
 - b. Simultaneously press "CHK" and "SELECT" on the control button on the front panel (takes about 15 seconds to complete).

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 and cylinder or abnormal noise that lead to equipment failure.

OPERATING PROCEDURES

Note: 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 product 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, over-cooling, non-production of soft serve product) caused by using materials in non-frozen state 50°F (10°C).
- 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.

6. Dispense soft serve product:

When production of ice cream is complete, and 100% is indicated on the display window. Place a cup on the cup holder, then Push button turns on green. Press the button to dispense soft serve product.

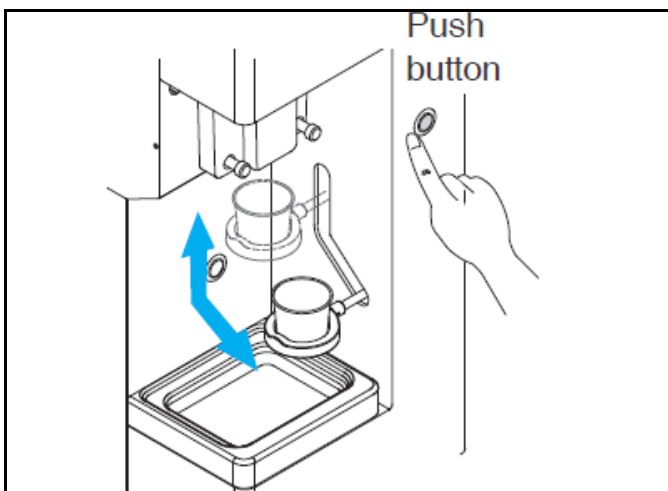


Figure 5-5

Heat Treat the Soft Serve Product Manually

1. Cover the feed tube hole inside the hopper.

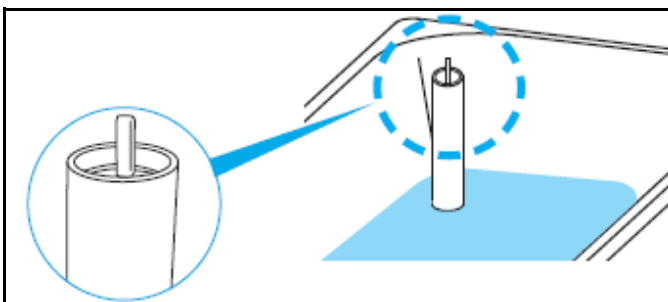


Figure 5-6

2. Press the "HEAT TREATMENT" button.

This function is used to suppress the growth of bacteria and maintain the ingredients freshness by performing low temperature heating on the ingredients and the soft serve product in the hopper and the cylinder (154-158°F 68-70°C 30 minutes).

This function should be done every day. If it is not pasteurized every day, the machine must be cleaned every day.

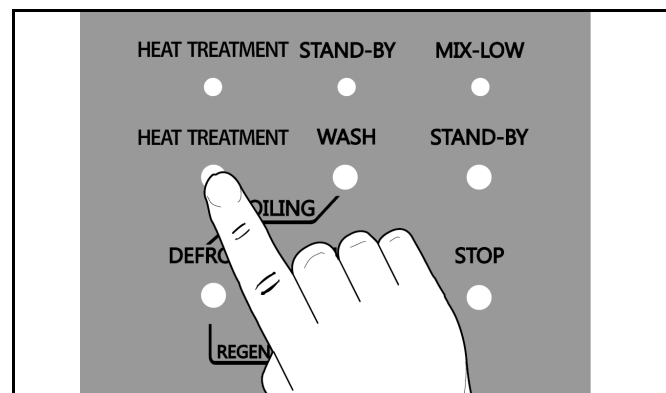


Figure 5-7

3. When the Heat Treatment is complete and the 'AUTO' lamp is on: Heat Treatment is complete and the unit is generating product. When you move to 'AUTO' mode after 'STAND-BY' mode, you must clean the feed tube and feed tube body and ensure that the feed tube hole is clear to prevent clogging.

CAUTION! After Heat Treatment, to prevent feed tube clogging, please make sure to clean feed tube and fill the hopper with the ingredients as the condition of initial operation.

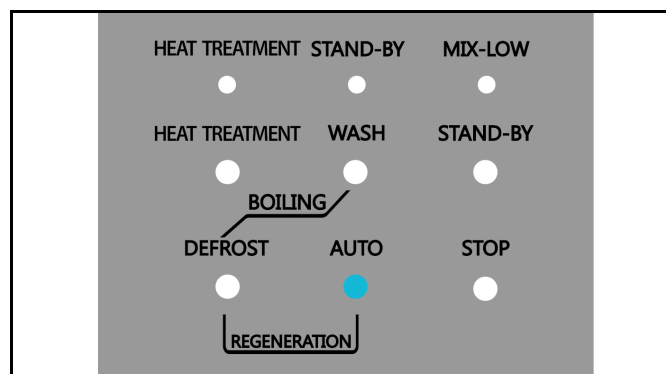


Figure 5-8

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

Be sure to discharge 5 oz of ingredients by closing the feed tube hole before pressing the 'AUTO' button. Start serving soft serve product when it is fully formed and be sure to open the feed tube hole before dispensing.

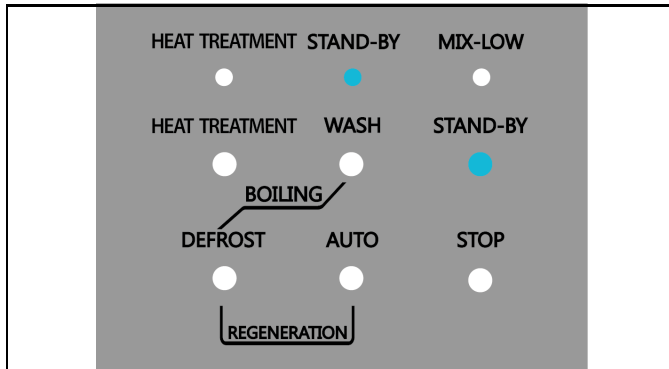


Figure 5-9

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

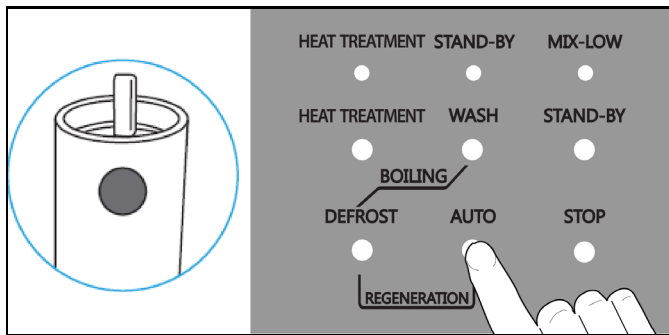


Figure 5-10

Note:

- The raw materials should be kept in the hopper during heat treat and filled with Max. 7 quarts of ingredients (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 ingredients spoil due to absence of pasteurization the manufacturer will not assume any responsibility for it.

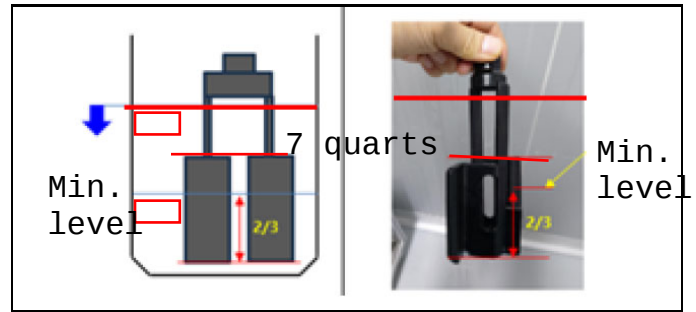


Figure 5-11

- Fill ingredients to level of red line as shown above for Auto heat treat.

Improving Soft Serve Product Consistency

- Close the feed tube hole from the hopper.

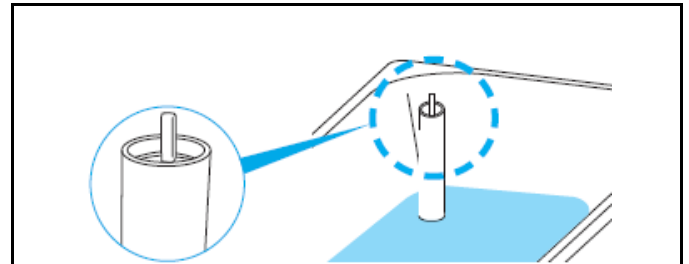


Figure 5-12

- Press the "DEFROST + AUTO" buttons at the sametime. When the defrost function operates, do not sell any soft serve product. It takes about 20 to 30 minutes to complete the defrost operation. After that it will automatically enter into "Auto" mode. (The regeneration time may vary depends on the ambient temperature.

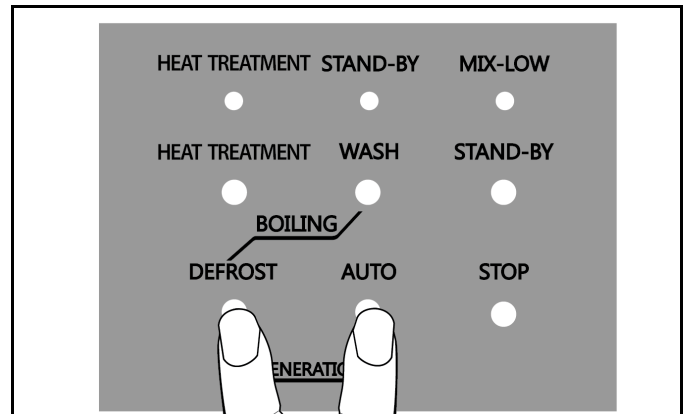


Figure 5-13

- Open the feed tube hole.

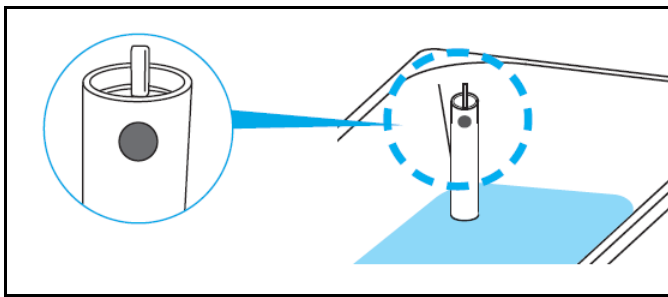


Figure 5-14

Note: 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.

Feed Tube Assembly

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

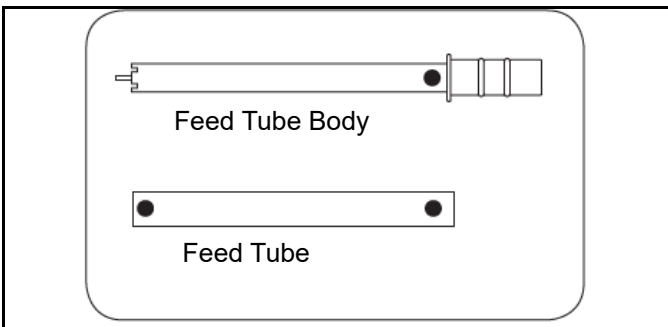


Figure 5-15



Figure 5-16

The figure shows the feed tube with a blocked hole. 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:

- Initial soft serve product making
- "Heat treat" mode
- "Regeneration" mode execute

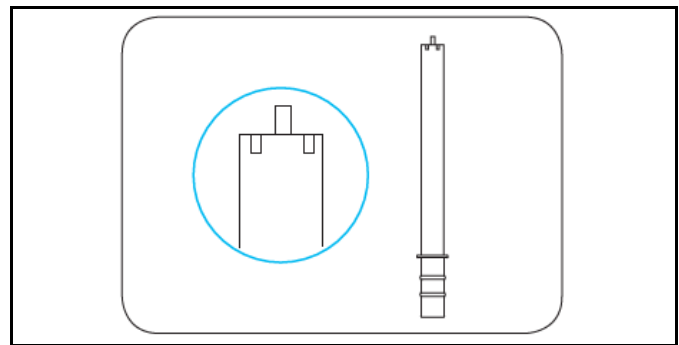


Figure 5-17

This figure shows the feed body aligned with a large hole. Align the protrusion of the upper area of the feed 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:

- When the "Auto" mode is executed

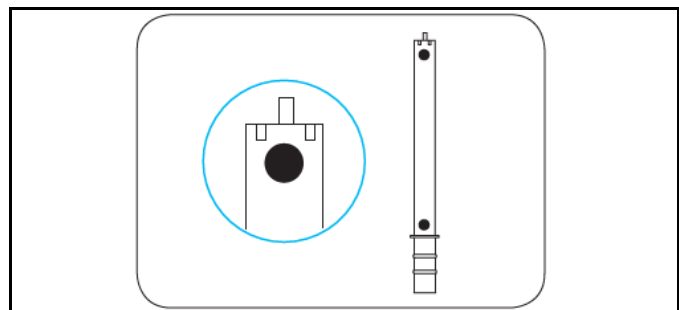


Figure 5-18

This figure shows the feed tube aligned with a small hole. 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 injection in this way when you expect a small amount of sales.

Condition of use:

- When the "Auto" mode is executed

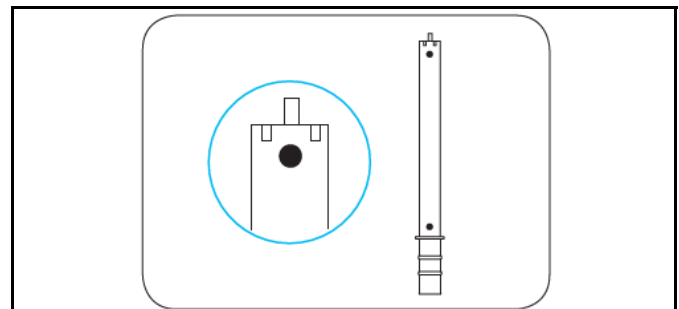


Figure 5-19

This figure shows the feed tube aligned with a medium hole. Align the protrusion of the upper area of the feed 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 body. It will make the overrun and the amount of ingredients injection adequate for sales.

Condition of use:

- a. When the "Auto" mode is executed

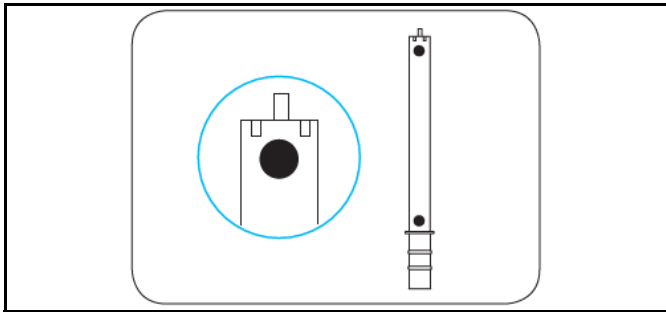


Figure 5-20

Note: A small hole can improve the overrun, but it may depend on the amount of ingredients in the mixing tank. The fewer ingredient is in the mixing tank, the higher the overrun becomes. The more the ingredient is, the lower the overrun becomes.

Cleaning Method

1. Press "STOP" button, and then "DEFROST" on the operation panel. (Wait about ten minutes until soft ice-cream is melted in the cylinder.)

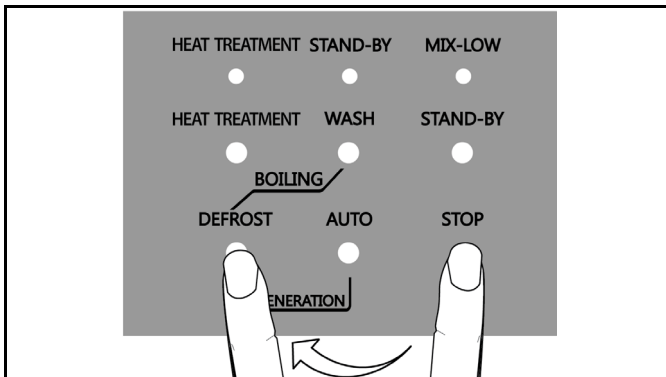


Figure 5-21

2. Open the Hopper lid, and then remove and clean the feed tube (the body) Agitator Paddle.

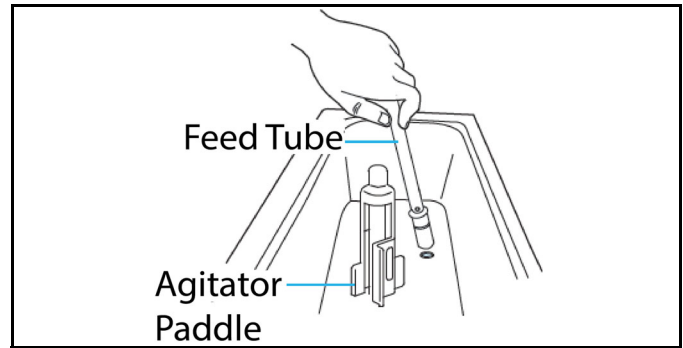


Figure 5-22

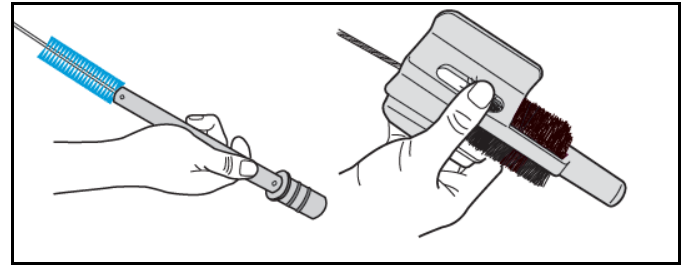


Figure 5-23

3. Remove all soft serve product liquid from the hopper and barrel, and then clean the followings:
 - a. Remove the drip tray.
 - b. Remove the cup holder by loosening screw by hand.
 - c. Place a bucket under the freezer door spout.
 - d. Press the "Wash" on operation menu button, and then press the blue Cleaning/Dispensing button on the upper left side to discharge the soft serve product liquid completely from the hopper and barrel. Afterward, rinse the them two or three times with clean water.

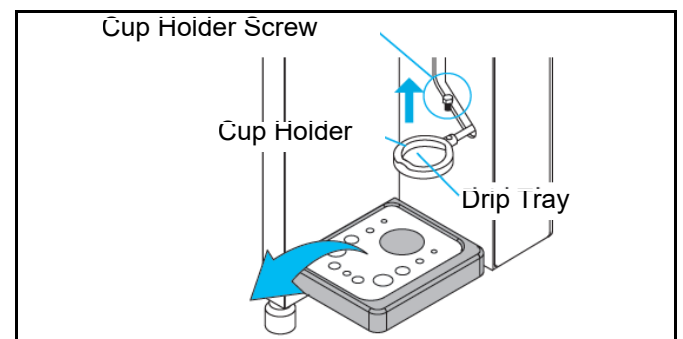


Figure 5-24

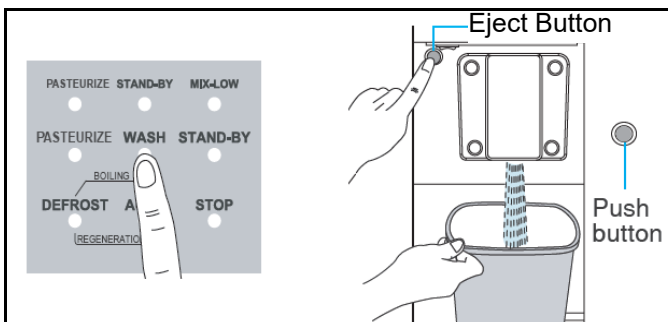


Figure 5-25

4. Press "STOP" button to stop operation of "WASH" process.
5. 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.

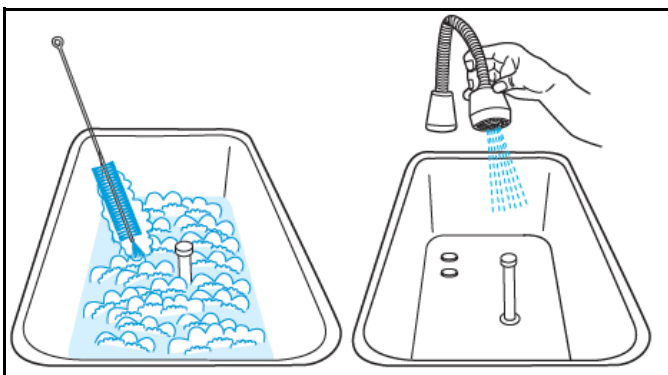


Figure 5-26

CAUTION! When heat treat is performed once a day the unit will be cleaned every 14 days as shown in the figure. The feed tube, agitator paddle for these door spout and design cap shall be cleaned once a day.

6. Stop the product by pressing the stop button (do not turn off the power switch) and loosen the Stud Nuts diagonally by the order shown in the picture and separate the freezer door from the freezer.

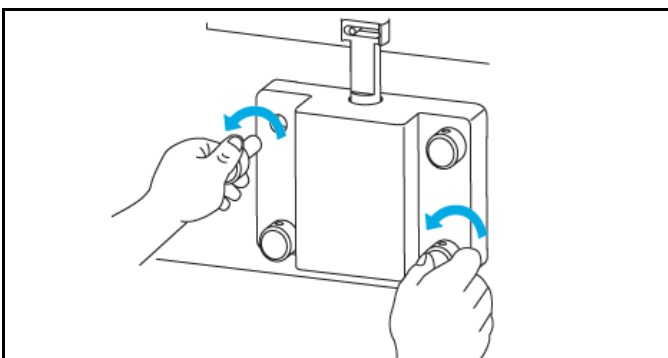


Figure 5-27

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

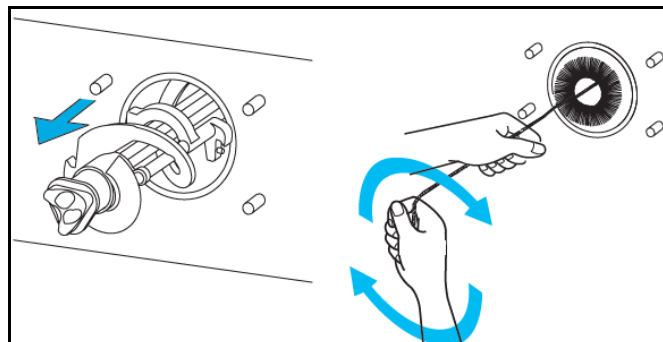


Figure 5-28

8. Separate the scraper blades and clean the blade hole with a brush and wipe out moisture with a soft cloth.
9. Wipe off the baffle with soft cloth.

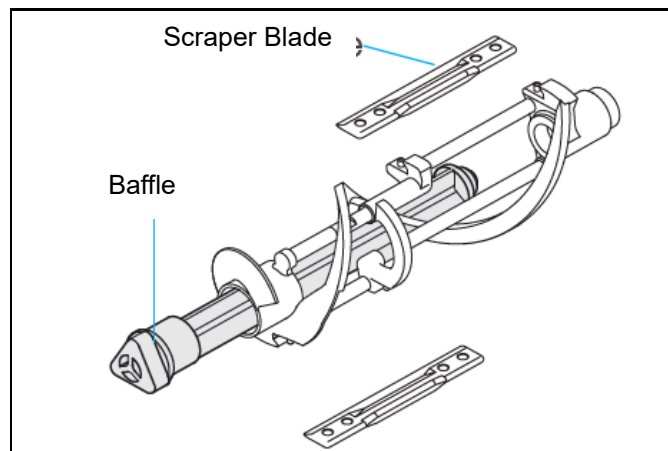


Figure 5-29

10. Separate the draw valve and O-ring and clean them with a brush and remove any remaining moisture with a soft towel.

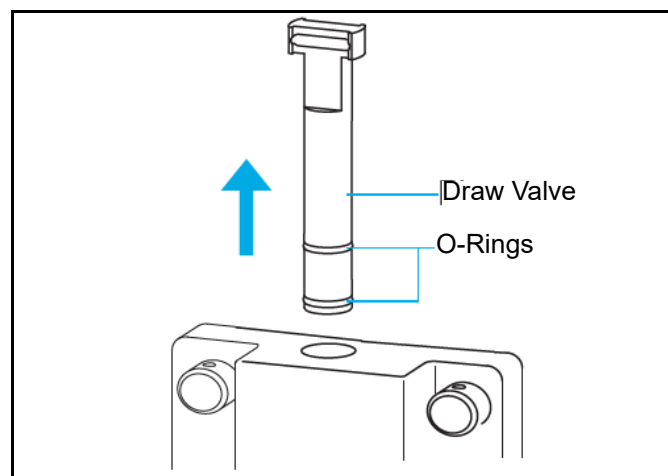


Figure 5-30



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

11. Separate the door gasket and clean the inside of the freezer door with a soft towel.

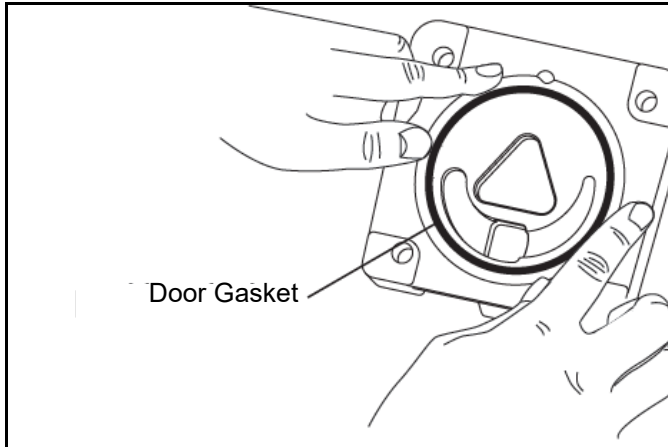


Figure 5-31

12. Brush the draw valve holes of the freezer door.

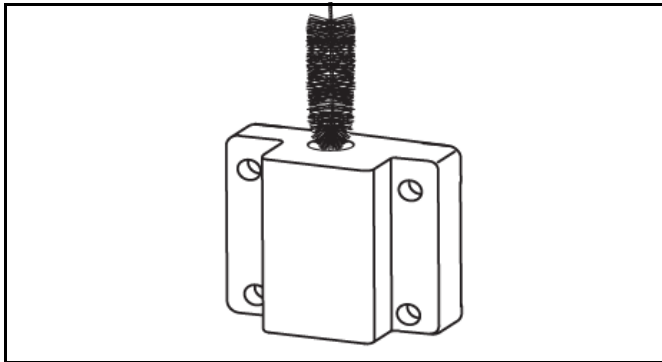


Figure 5-32

Condenser and Filter Cleaning Method

1. The filter is located at the bottom front of the unit, (The filter is on side or at the bottom of floor type).

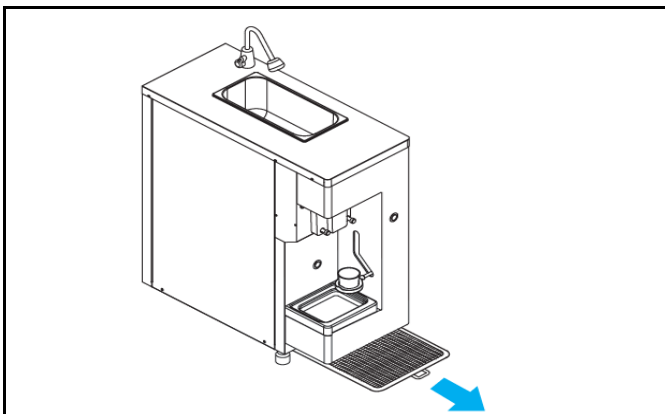


Figure 5-33

2. Shake off filter dust. Using a brush, wash it thoroughly with water. (After washing it, dry the filter).
3. The condenser surface has lots of dust. Remove it by using a small brush.
4. Clean and dry the filter and insert it into the machine.

• 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.

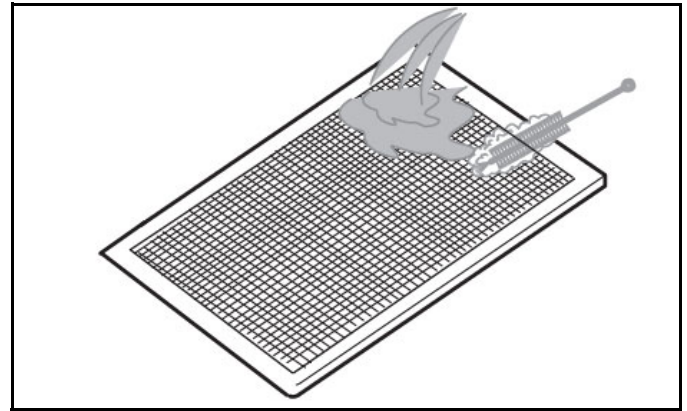


Figure 5-34



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

Beater and Freezer Door Assembly Method

Beater Assembly

1. Insert the scraper blades onto the pin theback of the beater. Grab the beater and the scraper blade and insert the other scraper blade into the front..
2. Hold the two scraper blades and the beater andinsert the baffle into the center of beater.

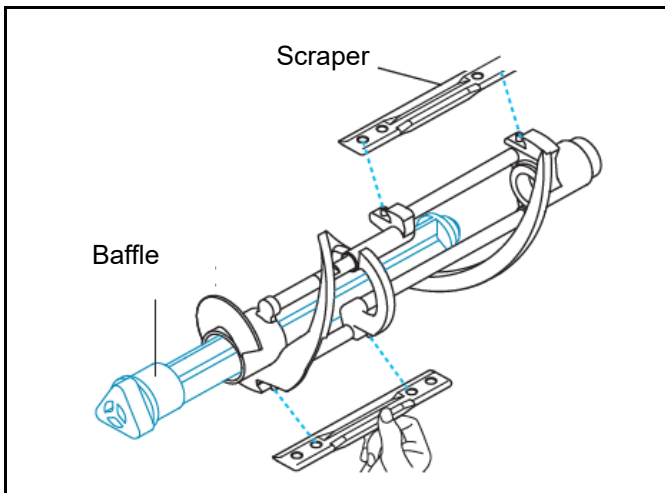


Figure 5-35

3. In the assembled beater, the front part of the baffle must be located like '△'.

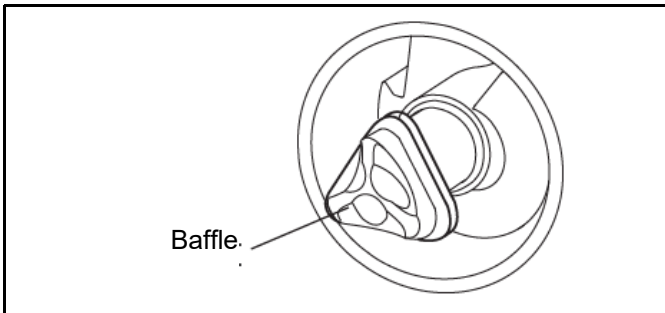


Figure 5-36



CAUTION! If the front area of the baffle does not form a shape, '△' then the freezer door can not be closed.

Freezer Cover Assembly

1. Apply food grade lubricant on the inserted O-ring of the draw valve. Place the draw valve head horizontally to the freezer door and insert it in the middle of the hole.

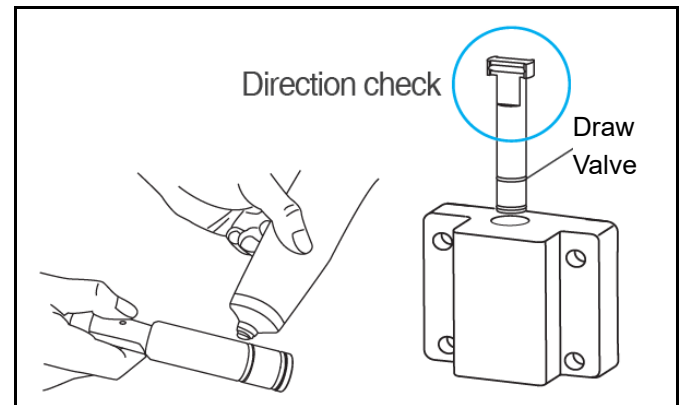


Figure 5-37

2. Insert the door gasket to the freezer door.

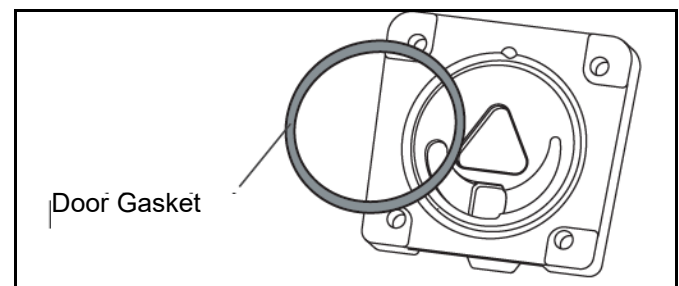


Figure 5-38

3. Carefully assemble the front of the baffle to fit the '△' part of the freezer door and tighten the stud nuts two by two diagonally. If the stud nuts are loosened, soft serve product can leak. Therefore, tighten them firmly.

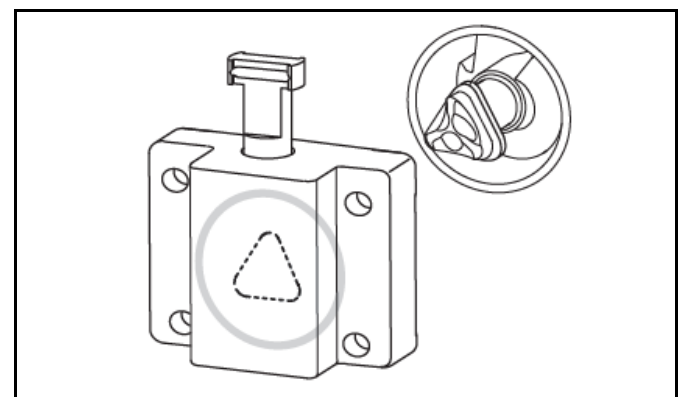


Figure 5-39

Unpacking and Installation

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.

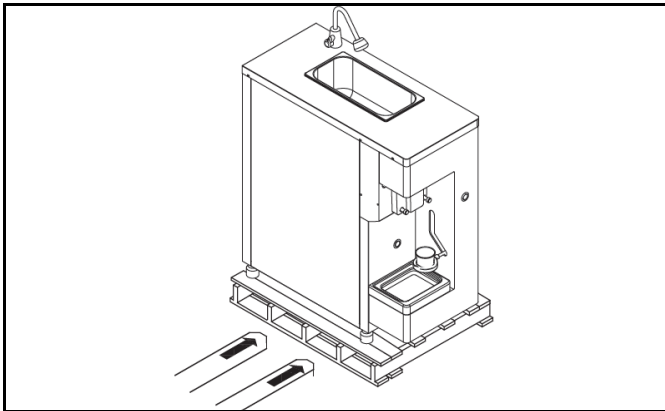


Figure 5-40

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

- 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 non-operation.

Water Supply Connection

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

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.

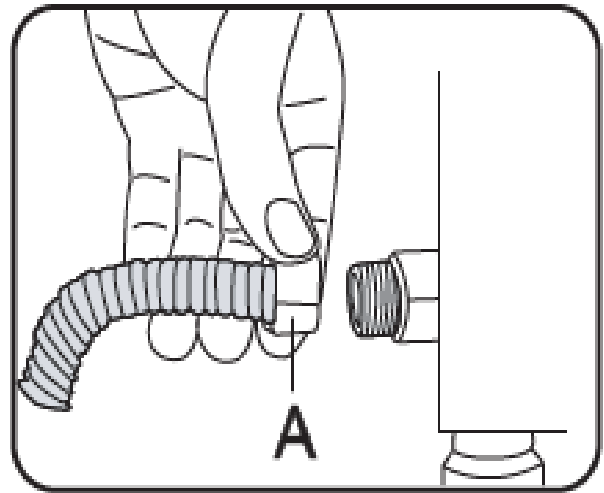


Figure 5-41

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

1. Feed water pressure should be between 20~80 psi.
 - a. If the water pressure is too high, water may leak at connections.
2. If ambient temperature can go down below 50°F, (10°C) provide a means to prevent freezing.
 - b. 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.

Electrical Connection

1. Connect the plug to designed voltage that single phase (208-230V), 60Hz.
2. Earth shall be provided for the safe operation of the system.
3. Maintain space 4.0 in (10.1 cm) or more between rear, of the system.
4. Precisely seat the rubber feet at the bottom to prevent slipping.

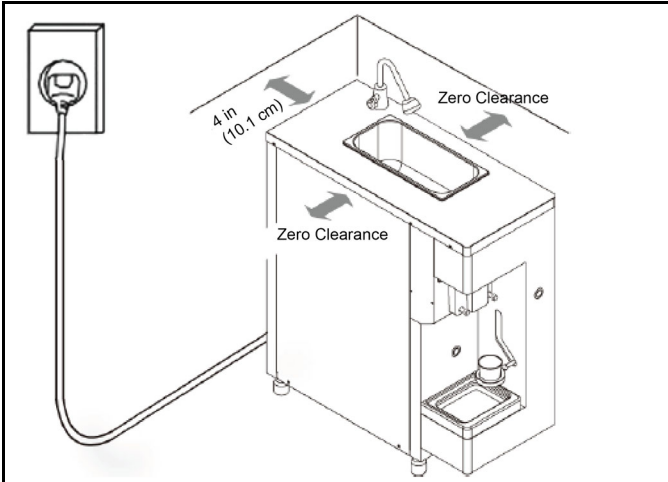


Figure 5-42

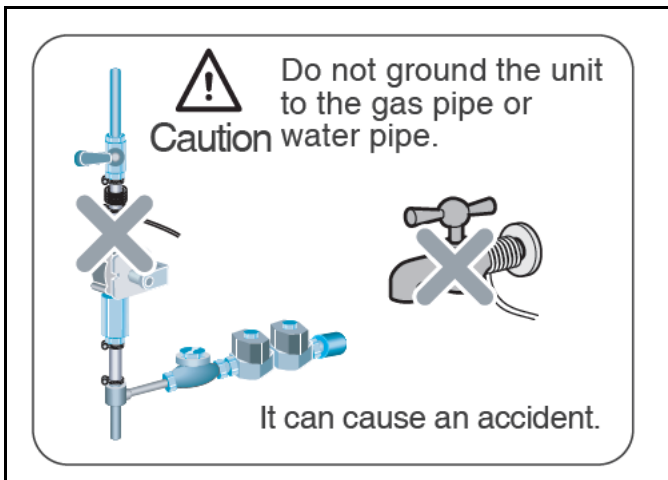


Figure 5-43

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 11.8 in (30 cm) or more underground.
- Failure to perform groundwork may cause electric shock caused by leakage.

How to Upgrade the Program

1. Download the program received from the homepage or the customer service center of the company to a USB memory.
2. Open the small cover on the upper left corner on the right side of the system.
3. Insert the USB memory into the USB port of the USB Download PCB.
4. Turn off the power switch on the front side of the system, and then turn it on.
5. Wait until the indicator of the USB Download PCB turns green (about 5 ~ 10 minutes).
6. Remove the USB memory and put back the cover.

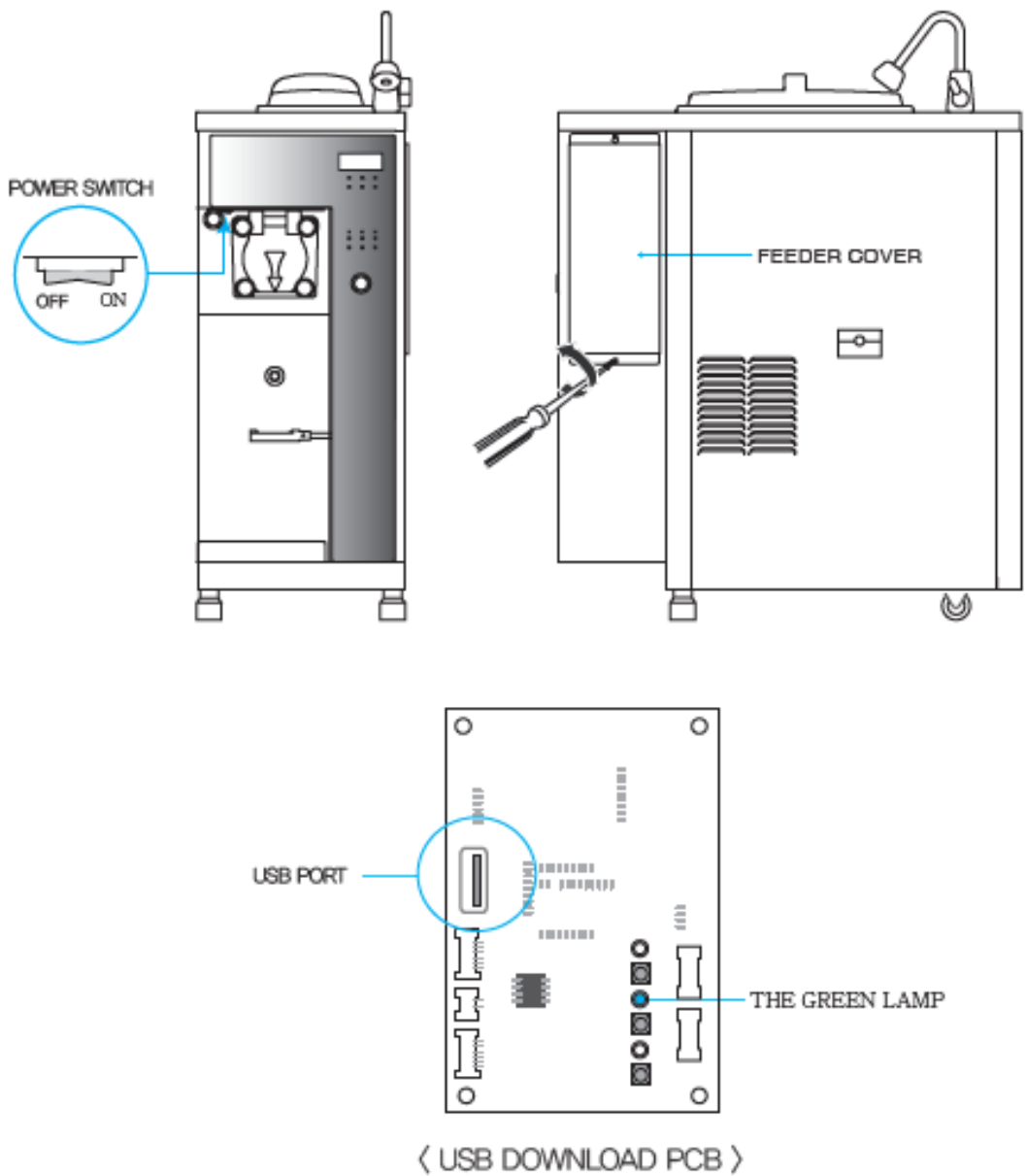


Figure 5-44

How to Use USB Downloader

How to write programs on main PCB, vent PCB, control PCB.

Follow the steps as described below with USB downloader connected to main PCB, vent PCB, control PCB:

1. Turn power off to the self machine off.
2. Copy the main PCB program on the USB memory root folder in name of "ISIV273_Main. hex."
3. Copy the vend PCB program on the USB memory root folder in name of "ISIV273_Vend.hex."
4. Copy the control PCB program on the USB memory root folder in name of "ISIV273_Control.hex."

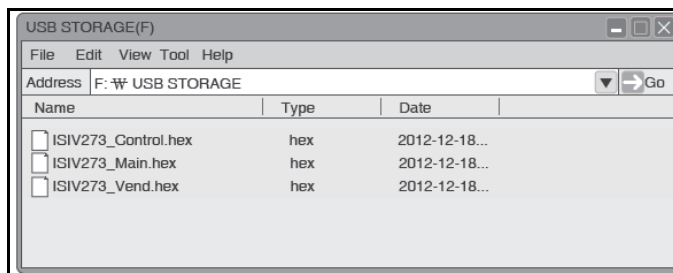


Figure 5-45

5. Insert the USB memory stick in the USB downloader.
6. Turn power to the self machine on.
7. The red, the green and the yellow LED's lights on the USB downloader.
8. The red LED is extinguished, the green LED extinguished, and the yellow LED lights on the USB downloader.
9. The red LED blinks, the green LED extinguished, and the yellow LED is extinguished on the USB downloader.
10. The red LED is extinguished, the green LED blinks, and the yellow LED is extinguished on the USB downloader.
11. The red LED is extinguished, the green LED extinguished, and the yellow LED blinks on the USB downloader.
12. The red LED is extinguished, the green LED blinks, and the yellow LED blinks on the USB downloader.
13. The red LED is extinguished, the green LED lights, and the yellow LED is extinguished on the USB downloader.

Note: The red LED lights, the green LED is extinguished, and the yellow LED is extinguished if error takes place during writing the programs.

Write Program on Main PCB Only

1. Copy the main PCB program on the USB memory root folder in name of "ISIV273_Main.hex."
There shall be no "ISIV273_Vend.hex",
"ISIS271_Control.hex" file in the USB root folder.

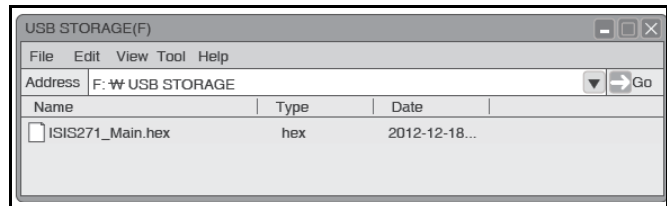


Figure 5-46

2. Insert the USB memory stick in the USB downloader.
3. Turn power to the self machine on.
4. The red, the green and the yellow LED's light on the USB downloader.
5. The red LED is extinguished, the green LED extinguished, and the yellow LED lights on the USB downloader.
6. The red LED blinks, the green LED extinguished, and the yellow LED is extinguished on the USB downloader.
7. The red LED is extinguished, the green LED lights, and the yellow LED is extinguished on the USB downloader.

Write Program On Vend PCB Only

1. Copy the vend PCB program on the USB memory root folder in name of "ISIS271_Vend.hex." There shall be no "ISIS271_Main.hex",
"ISIS271_Control.hex" file in the USB root folder.

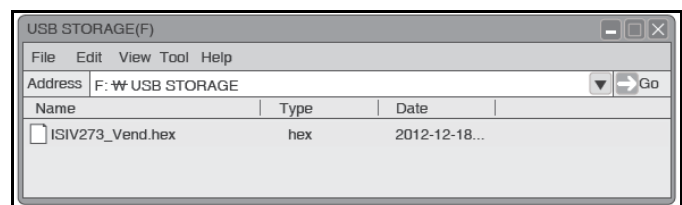


Figure 5-47

2. Insert the USB memory stick in the USB downloader.
3. Turn power to the self machine on.
4. The red, the green and the yellow LED's light on the USB downloader.

5. The red LED is extinguished, the green LED extinguished, and the yellow LED's lights on the USB downloader.
6. The red LED is extinguished, the green LED blinks, and the yellow LED is extinguished on the USB downloader.
7. The red LED is extinguished, the green LED lights, and the yellow LED is extinguished on the USB downloader.

Note: The red LED lights, the green LED is extinguished, and the yellow LED is extinguished if error takes place during writing the programs.

Write Program on Control PCB's Only

1. Copy the control PCB program on the USB memory root folder in name of "ISIV273_Control.hex." There shall be no "ISIV273_Main.hex", "ISIV273_Vend.hex" file in the USB root folder.

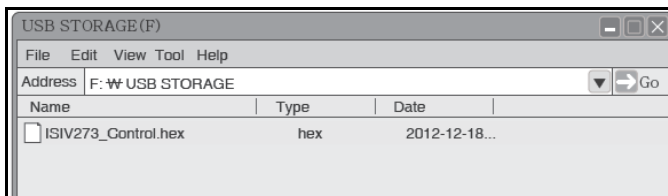


Figure 5-48

2. Insert the USB memory stick in the USB downloader.
3. Turn power to the self machine on.
4. The red, the green and the yellow LED's light on the USB downloader.
5. The red LED is extinguished, the green LED extinguished, and the yellow LED's lights on the USB downloader.
6. The red LED is extinguished, the green LED extinguished, and the yellow LED blinks on the USB downloader.
7. The red LED is extinguished, the green LED blinks, and the yellow LED blinks on the USB downloader.
8. The red LED is extinguished, the green LED lights, and the yellow LED is extinguished on the USB downloader.

Note: The red LED lights, the green LED is extinguished, and the yellow LED is extinguished if error takes place during writing the programs.

Write Programs On Main PCB, Vent PCB, Control PCB by making use of scripts

1. Perform the jobs described below with USB downloader connected to main PCB, vent PCB, control PCB.
2. Turn power to the self machine off.
3. Copy the hex files of the main, the vend, the control PCBp rograms on the USB memory root folder together with the downld.sh file.

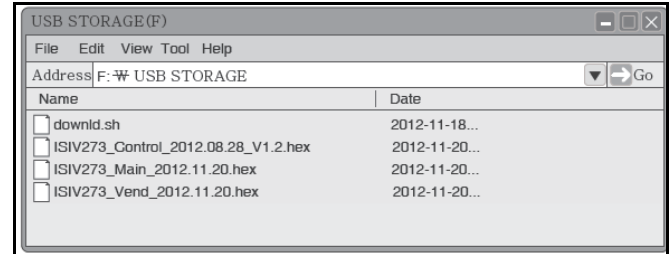


Figure 5-49

4. Opening the downld.sh file in the notepad shows as follows. Change the hex file name in dark characters to a hex file name to write. (Do not use special characters such as parenthesis, comma, and exclamation mark for file name.)

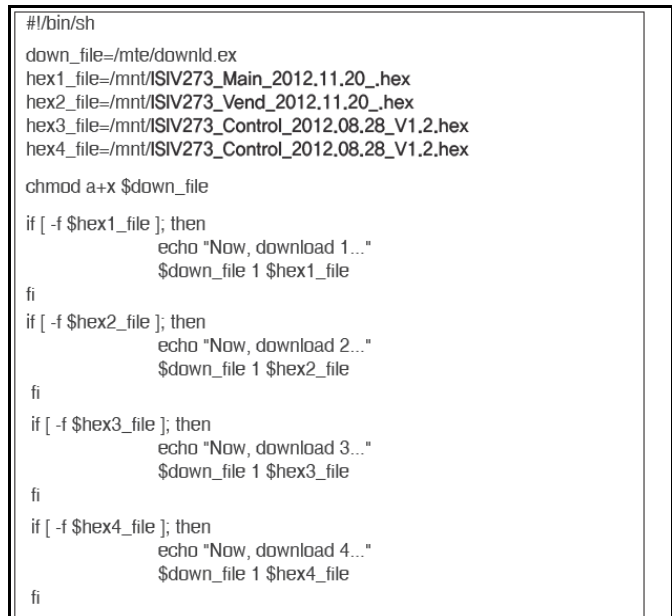


Figure 5-50

5. The procedures hereafter are identical with those in item 1-2 and thereafter of Item 1.

Note: The red LED lights, the green LED is extinguished, and the yellow LED is extinguished if error takes place during writing the programs.

Write Program on Main PCB only by making use of scripts.

- 1. Turn power to the self machine off.
- 2. Copy the hex files of the main PCB program on the USB memory root folder together with the downld.sh file.

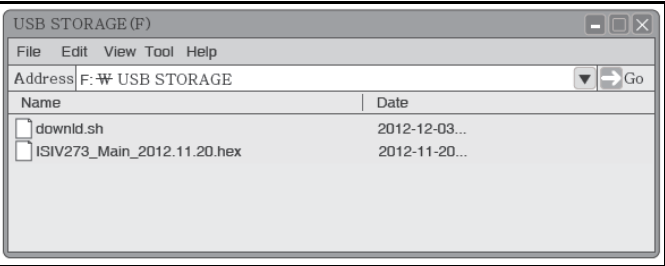


Figure 5-51

- 3. Opening the downld.sh file in the notepad shows as follows.
- 4. Change the hex file name in dark characters to a hex file name to write. (Do not use special characters such as parenthesis, comma, and exclamation mark for file name.)

5



Figure 5-52

- 5. The procedures hereafter are identical with those in item 2-2 and thereafter of Item 2.

Note: The red LED lights, the green LED is extinguished, and the yellow LED is extinguished if error takes place during writing the programs.

Write Program on Vend PCB only by making use of scripts

- 1. Turn power to the self machine off.
- 2. Copy the hex files of the vend PCB program on the USB memory root folder together with the downld.sh file.

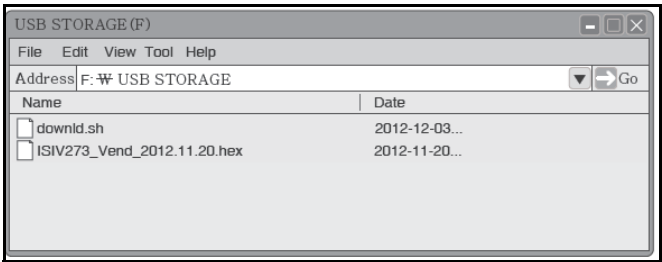


Figure 5-53

- 3. Opening the downld.sh file in the notepad shows as follows. Change the hex file name in dark characters to a hex file name to write. (Do not use special characters such as parenthesis, comma, and exclamation mark for file name.)

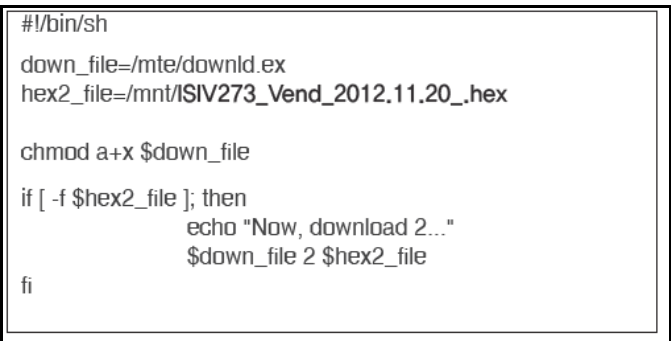


Figure 5-54

- 4. The procedures hereafter are identical with those in item 3-2 and thereafter of Item 3.

Note: The red LED lights, the green LED is extinguished, and the yellow LED is extinguished if error takes place during writing the programs.

Write Program on Control PCB only by making use of scripts

- 1. Turn power to the self machine off.
- 2. Copy the hex files of the control PCB program on the USB memory root folder together with the downld.sh file.

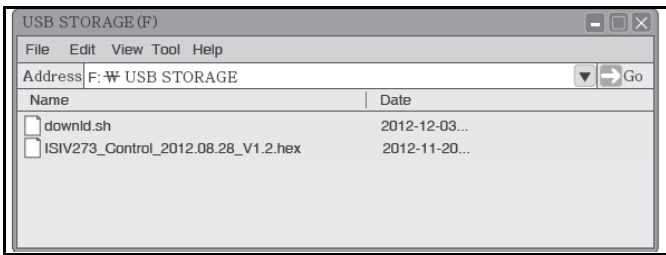


Figure 5-55

3. Opening the downld.sh file in the notepad shows as follows. Change the hex file name in blue characters to a hex file name to write. (Do not use special characters such as parenthesis, comma, and exclamation mark for file name.)

```
#!/bin/sh
down_file=/mte/downld.ex
hex3_file=/mnt/ISIV273_Control_2012.08.28_V1.2.hex
hex4_file=/mnt/ISIV273_Control_2012.08.28_V1.2.hex

chmod a+x $down_file

if [ -f $hex3_file ]; then
    echo "Now, download 3..."
    $down_file 3 $hex3_file
fi

if [ -f $hex4_file ]; then
    echo "Now, download 4..."
    $down_file 4 $hex4_file
fi
```

Figure 5-56

4. The procedures hereafter are identical with those in item 4-2 and thereafter of Item 4.

Note: *The red LED lights, the green LED is extinguished, and the yellow LED is extinguished if error takes place during writing the programs.*

Notes:

Lined area for notes.

Cautions for Operation of Soft Serve Product 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 product. 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 product 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 Submitting a Service Request

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 the customer satisfaction team in case a phase error occurred. 2. Check whether the ELB and switch are turned off. 3. In case the display (front display) is on, 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, or wall and has no ventilation, it can stop. Please, secure it at least 7.8~19.6in. (20~50cm) from the wall. 3. Check whether the carburetor hole is blocked and if so clean out the hole. 4. Check whether the temperature in the ventilation hole (inhalation hole) is high. Set the inhalation temperature of the condenser lower than 100.4°F (38°C).
Soft serve product texture is too thin	1. Check whether the carburetor is inserted. 2. In case there are no sales for more than 3 hours, 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.
Cup does not rise.	1. Place a cup and press the push button (Make sure if setting is free vending mode). 2. Select the mode of free vending if it is off. 3. It may occur if cup sensor becomes bad 4. Please check if soft serve product reached consistency. 5. Please check if the unit is placed in AUTO 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 dispensed.	1. The soft serve product serving amount can be adjusted by operator. The factory default setting amount is 2.5 oz (70 g). 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 cup in setting.

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 product.
The amount of soft serve product produced in a session does not seem to be consistent!	1. Please check if the level of soft serve product is set too high. The deviation of amount of produced soft serve product will get bigger if the level of soft serve product 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 product, and changes in quality after no production for an extended period. Please familiarize yourself with this user manual to ensure consistency of operation.
Soft serve product gone bad	1. 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	6 months	1EA
Draw Valve O-Rings	6 months	2EA
Feed Tube O-Ring	6 months	1EA
Baffle	Once a Year (recommended)	1EA

Error Codes and Corrective Actions

The soft serve product machine 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 After Service Center.

Before contacting the After Service Center, 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	Fall short of row material	Refill row material in the storage container	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
Er05	Air. Sensor Op.	Condenser OPEN	Sensor failure (contact A/S Center)	Auto release operation
Er06	Air. Sensor St.	Condenser SHORT	Sensor failure (contact A/S Center)	Auto release operation
Er07	EOCR	Motor over current detected	Melt the ice cream 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
Er10	Low Voltage	Supply voltage exceeded by -15 %	Power supply problem (contact A/S Center)	Auto release Stop
Er11	High Voltage	Supply voltage exceeded by +15 %	Power supply problem (contact A/S Center)	Reset Stop
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 ice cream and restart the machine	Reset Reset operation
Er15	EEPROM Error	EEPROM fault	PCB fault (contact A/S Center)	Reset operation
Er16	Reverse Phase	Reverse phase sensing	Power supply problem (contact A/S Center)	Auto release Stop
Er17	Heating Error	Defective sterilization function	Replace the ice cream row material and clean the machine	Other operation operation
Er18	Cover Error	Defective dasher cover	Mount the dasher cover at 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
Er22	Power Fail Er.	Power turned off	Taking place in blackout (no corrective action)	Auto release operation
Er30	Vend Error	Defective main body of the dispenser	Turn power ON and OFF, then restart the machine	After reset release Reset Stop
Er31	Top Sensor Er.	TOP sensor error	Remove the foreign matter from the cup transfer line	After reset Stop
Er32	Down Sensor Er.	DOWN sensor error	Remove the foreign matter from the cup transfer line	After reset Stop
Er33	Piston NO Er.	Piston NO. input error	Remove the foreign matter from the piston travel way	After reset Stop
Er34	Piston NC Er.	Piston NC. input error	Remove the foreign matter from the piston travel way	After reset Stop
Er35	Cup Ring Sensor	Cup holder (Feeder) sensor input error	Clean up the sensor detector part (remove foreign matter)	Auto release Stop
Er36	Cup Out Sensor	Cup discharge sensor input error	Clean up the sensor detector part (remove foreign matter)	Auto release Stop
Er37	Step Origin Er.	Motor origin input error	Remove the foreign matter from the cup transfer line	After reset release Stop
Er38	Step Reduce Er.	Motor deceleration input error	Turn power ON and OFF, then restart the machine	After reset release Stop
Er39	Step Motor Er.	Step motor error	Remove the foreign matter from the cup transfer line	After reset release Stop
Er40	Cup Empty Er.	Cup exhausted	Fill with the cups	Auto release Stop

Er41	Vend Comm. Er.	Dispenser communication error	Turn power ON and OFF, then restart the machine	Auto release	Stop
Er42	Cup Position Er.	Cup discharge error	Turn power ON and OFF, then restart the machine	After reset release	Stop
Er43	Cup Empty Er.	Cup Exhaust switch opened	Fill with the cups	Auto release	Stop
Er44	Vend Comm.	vend pcb communication error	PCB fault(contact A/S Center)	Auto release	Stop
Er45	Door Open Er.	Door opening error	Removing foreign material from doors	After reset release	Stop
Er46	Door Close Er.	Door closing error	Removing foreign material from doors	After reset release	Stop
Er47	Coin Mechanism	Coin unit error	empty the coin	After reset release	Stop
Er48	Bill Validator	Bill unit error	empty the bill	After reset release	Stop
Er49	Door Comm. Er.	Door PCB communication error	PCB failure (contact A/S Center)	Auto release	Stop
Er50	Power IC Er.	Power IC error	Sensor failure (contact A/S Center)	Auto release	Stop
Er51	Inverter DE error	Inverter PCB failure	PCB failure (contact A/S Center)	Auto release	Stop
Er52	Inverter Comm.	Inverter communication error	Sensor failure (contact A/S Center)	Auto release	Stop
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 OH	Inverter over heat	Sensor failure (contact A/S Center)	Auto release	Stop
Er56	Inverter TH	Erroneous detection of temperature sensor	Sensor failure (contact A/S Center)	Auto release	Stop
Er57	Inverter LU	Inverter under voltage	Turn power ON and OFF, then restart the machine	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 failure (contact A/S Center)	Auto release	Stop

This image shows a full page of blank, lined paper. It features approximately 28 horizontal black lines spaced evenly across the page, typical of notebook paper. The lines are thin and extend from the left edge to the right edge. There is no handwriting or other markings on the page.

Operator Parts

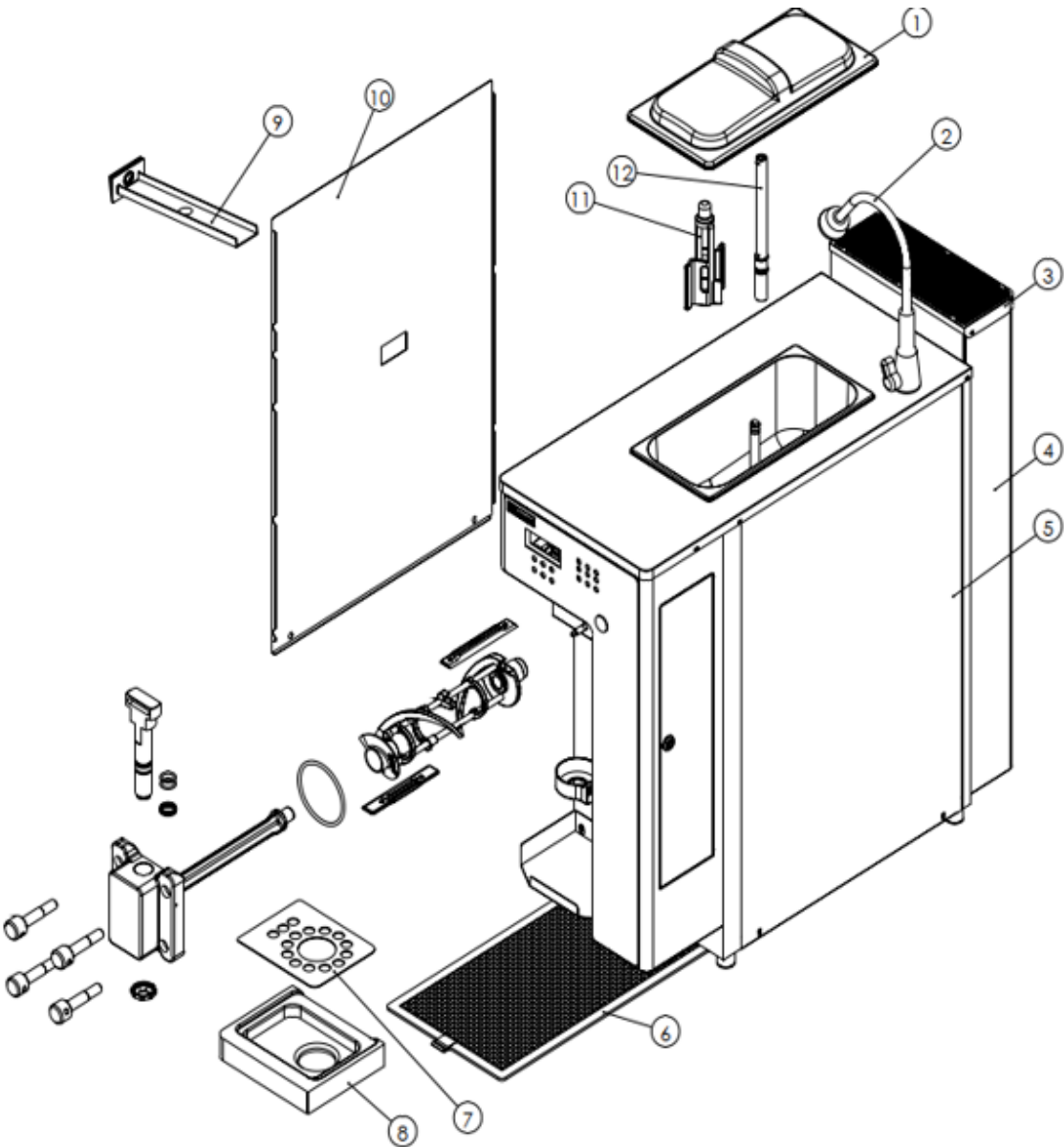


Figure 7-1

Item	Description	Part No.
1	Hopper Cover 271	317112401
2	Water Faucet	241000100
3	Air Vent 271	610033500
4	Back Panel 271	317199910
5	Side Panel-Right 271	349094600
6	Air Filter 271THSN	640008400
7	Shield-Splash 271	336029100

Item	Description	Part No.
8	Tray-Drip 271	336013800
9	Drip Pan 271	610033400
10	Side Panel-Left 271	349095100
11	Agitator Paddle 271	390000800
12	Feed Tube Assembly 271	729003800

Beater Assembly

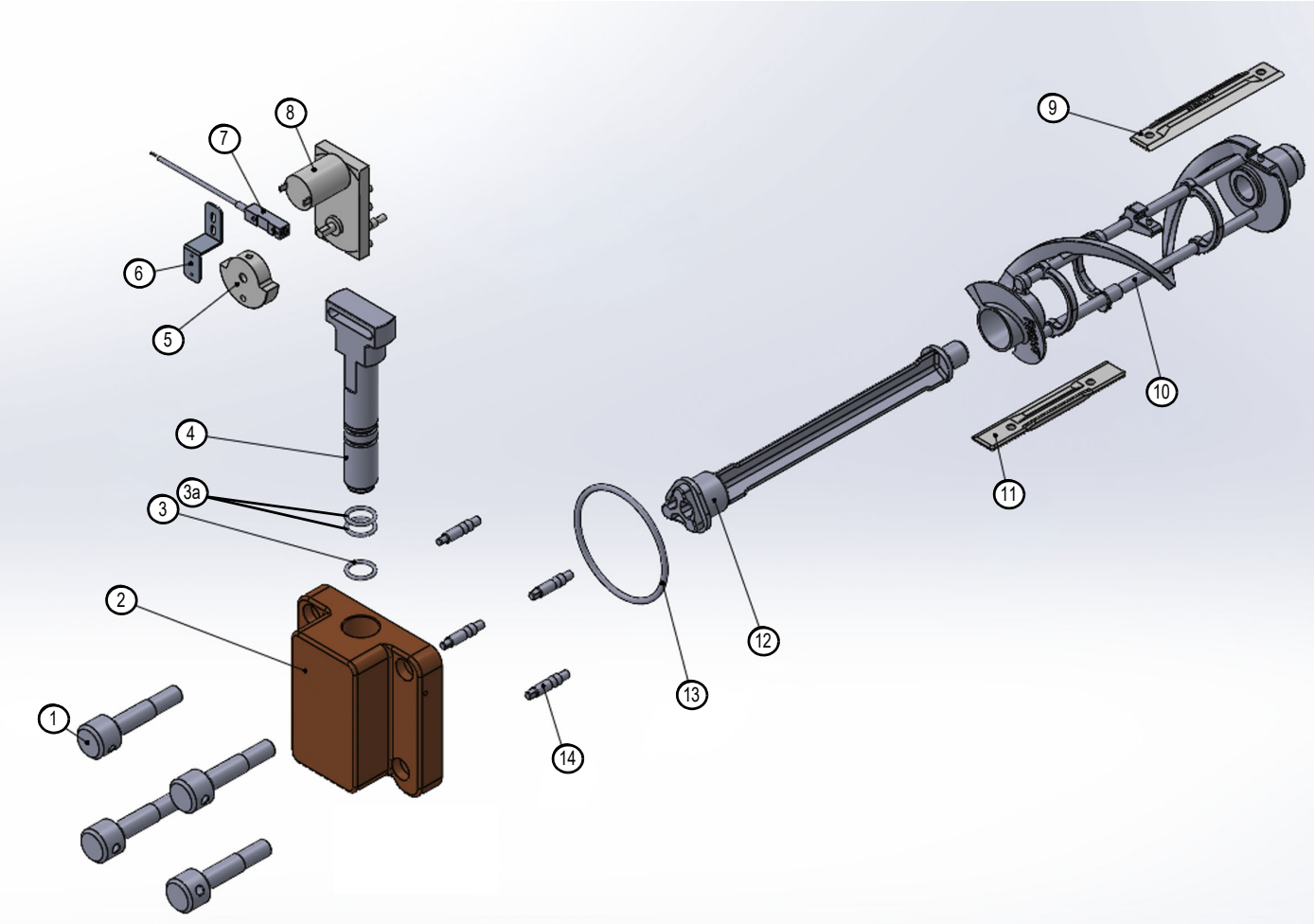


Figure 7-2

7

Item	Description	Part No.
1	Nut-stud 271	214025700
2	Door-Freezing Cylinder 271	317136003
3a	O-ring Draw Valve Upper 271	303027600
3	O-ring Draw Valve Lower 271	303023900
4	Draw Valve 271	430001902
5	Draw Valve Cam Shaft	314026102
6	Cam Sensor Bracket	301097601
7	Proximity Sensor Assembly	735000600
8	Geared Cam Motor-DSM3448	353026100

Item	Description	Part No.
9	Scraper Blade-Back 271	403009900
10	Beater 271	403013502
11	Scraper Blade-Front 271	403009600
12	Baffle 271	610032600
13	Gasket-Door 271	303025800
14	Stud-Nose Cone 271	214012000

TAYLOR COMPANY LIMITED WARRANTY ON FREEZERS

Taylor Company is pleased to provide this limited warranty on new Taylor-branded freezer equipment (the "Product") 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 defects during the applicable warranty period, Taylor, through a Taylor-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 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.
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.

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.

