

OPERATOR'S MANUAL



Model C707 Soft Serve Freezer

Original Operating Instructions

059060-M

May 2003 (Original Publication)
(Updated 8/19/2020)

Complete this page for quick reference when service is required:

Taylor distributor: _____

Address: _____

Phone: _____

Fax: _____

E-mail: _____

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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(Updated 8/19/2020)
059060-M

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

Installer Safety



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

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

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



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



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

Site Preparation

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

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

This machine is made in the USA and uses USA hardware sizes. All metric conversions are approximate.



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



WARNING! 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.



CAUTION! This machine must be placed on a level surface. Extreme care should be taken when moving 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.

Air-Cooled Machines

Do not obstruct air intake and discharge openings.

The Model C707 air-cooled machine requires a minimum of 6 in. (152 mm) of clearance on both sides and 0 in. in the rear of the machine. This will allow for adequate airflow across the condenser(s). Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

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°F (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. I.P.S. 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).

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, machines should be installed in accordance with the existing local codes. Please contact your local authorities.



FOLLOW YOUR LOCAL ELECTRICAL CODES.

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



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



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



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



NOTICE! 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 0.12 in. (3 mm) installed in the external installation.



IMPORTANT! *Machines that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices to protect against the leakage of current, such as a GFI, installed by authorized personnel to local codes.*



NOTICE! 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.

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 a Taylor service technician.

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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 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.*

The Model C707 has been carefully engineered and manufactured to give you dependable operation.

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

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

Your Taylor freezer will NOT eventually compensate for and correct any errors during the setup or filling operations. Thus, the initial assembly and priming procedures are of extreme importance. It is strongly recommended that personnel responsible for the machine's operation, both assembly and disassembly, go through these procedures together to be properly trained and to make sure that no confusion exists.

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

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



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

The user is responsible for delivering the machine to the

appropriate collection facility as specified by your local code.

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

Compressor Warranty Disclaimer

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

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

Taylor will continue to monitor the industry and test new alternates as they are being developed. Should a new alternate prove, through our testing, that it would be accepted as a drop-in replacement, then the above disclaimer would become null and void. To find out the current status of an alternate refrigerant as it relates to your compressor warranty, call the local Taylor distributor or the Taylor factory. Be prepared to provide the model and serial number of the machine in question.

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



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



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



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



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



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



WARNING! Avoid injury.

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

- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person 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.



WARNING! Avoid injury.

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

Failure to follow these instructions may result in severe personal injury, especially to fingers or hands, from hazardous moving parts.



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

- **DO NOT** put objects or fingers in the door spout. This may contaminate the product and cause severe personal injury from blade contact.
- **USE EXTREME CAUTION** when removing the beater assembly. The scraper blades are very sharp.
- **USE EXTREME CAUTION** when handling the cup/cone dispenser (if supplied with machine). Two people are required to handle the cup/cone dispenser. The appropriate type of protective gloves must be worn and the mounting holes must **NOT** be used to lift or hold the dispenser.

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



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.



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



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



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

Do not obstruct air intake and discharge openings:

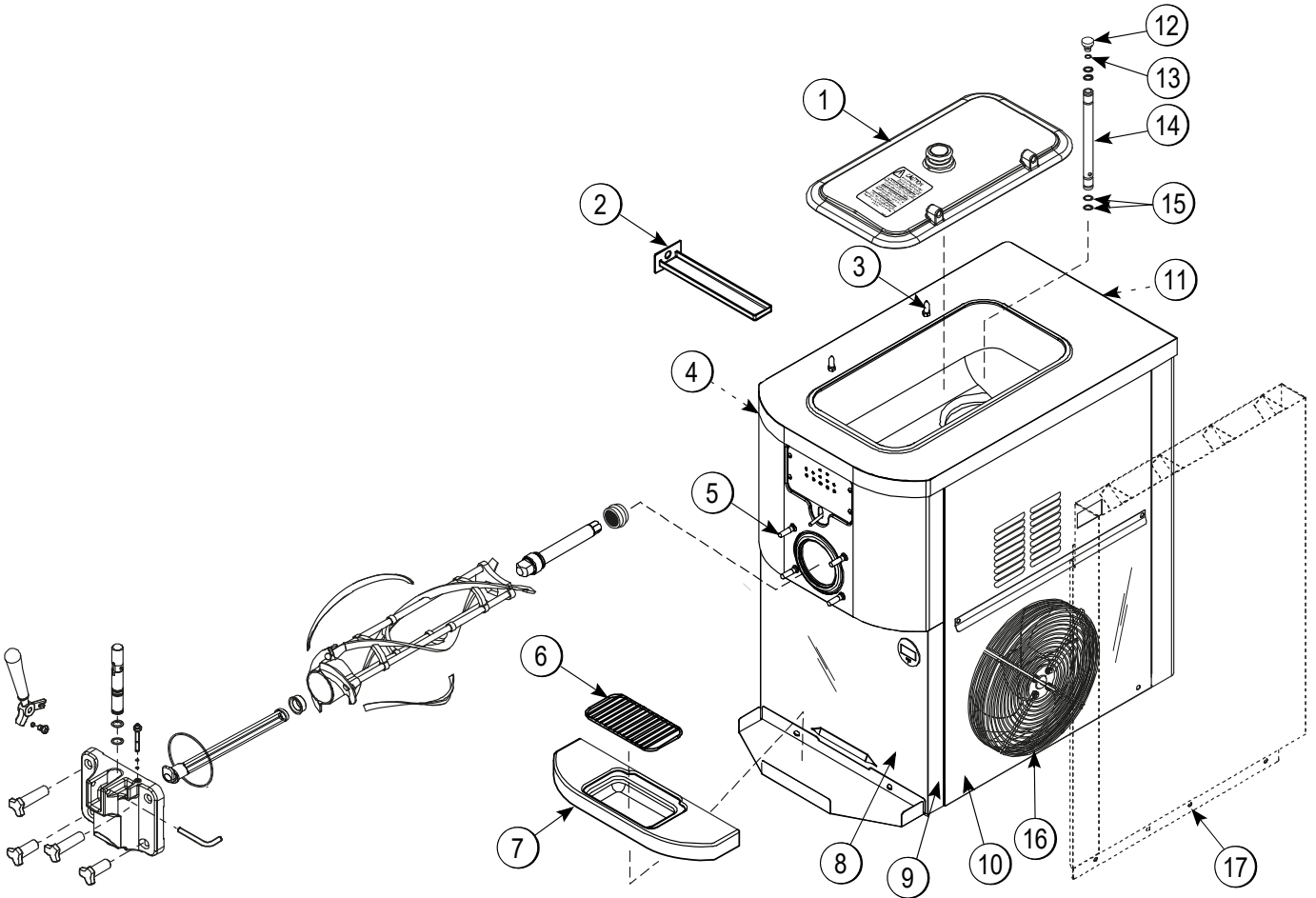
The Model C707 air-cooled machine requires a minimum of 6 in. (152 mm) of clearance on both sides and 0 in. in the rear. This will allow for adequate airflow across the condenser(s). Failure to allow adequate clearance can reduce the refrigeration capacity and possibly cause permanent damage to the compressor.

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°F (40°C) at reduced capacities.

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

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

Model C707



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Figure 4-1

Item	Description	Part No.
1	Kit A.-Cover-Hopper	X65368
2	Pan-Drip 11-5/8 Long	027503
3	Pin-Retaining-Hopper CVR	043934
4	Panel-Side-Left	066722-SP3
5	Stud-Nose Cone	055987
6	Shield-Splash	049203
7	Tray-Drip	056858
8	Panel-Front-Lower	058942
9	Panel A.-Front-Upper	X58950

Item	Description	Part No.
10	Panel A.-Side-Right	X64151
11	Panel-Rear	056077-SP1
12	Orifice	022465-100
13	O-ring-3/8 OD X .070 W (100 To Bag)	016137
14	Tube A.-Feed-SS-5/32 DIA	X29429-2
15	O-ring-.643 OD X .077 W (50 To Bag)	018572
16	Guard-Fan	028534-1
17	Duct A. (Optional)	X56241

Model C707 Single-Spout Door and Beater Assembly

4

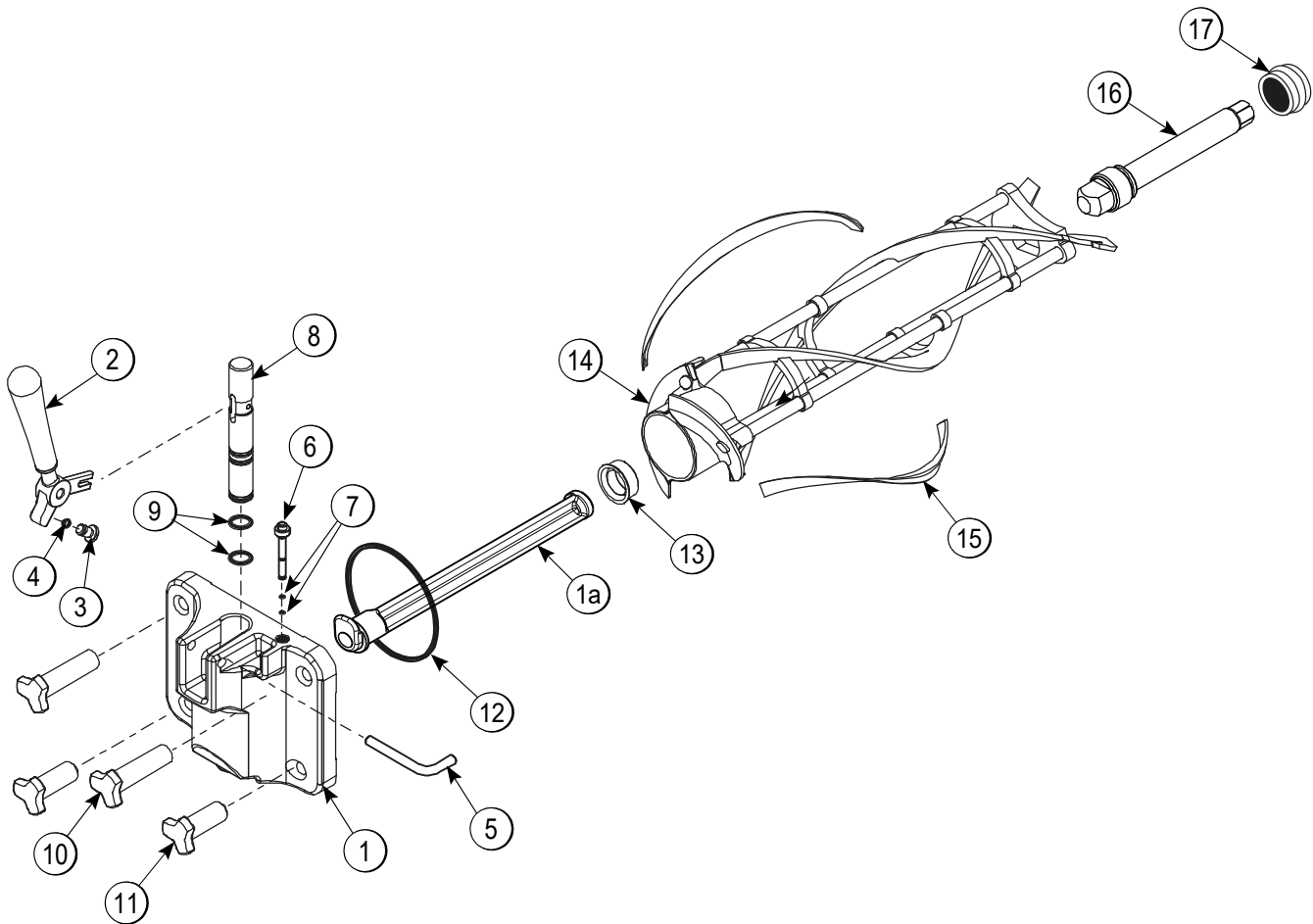


Figure 4-2

Item	Description	Part No.
1	Door A. -1SPT 3.4QT	X87683
1a	Baffle-Threadless Molded	087708
2	Handle A.-Draw-Welded	X56246
3	Screw-Adjustment	056332
4	O-ring-1/4 OD X .070W 50 Durometer (25 To Bag)	015872
5	Pin-Handle-SS	055819
6	Plug-Prime	028805
7	O-ring-3/8 OD X .070W (100 To Bag)	016137
8	Ovalve A.-Draw	X56072

Item	Description	Part No.
9	O-ring-7/8 OD X .103W (100 To Bag)	014402
10	Nut-Stud-Long	058765
11	Nut-Stud	058764
12	Gasket-Door HT 4"-DBL	048926
13	Bearing-Front	088811
14	Beater A.-3.4QT	X31761
15	Blade-Scraper-Plastic	035174
16	Shaft-Beater	056078
17	Seal-Drive Shaft	032560

Brushes

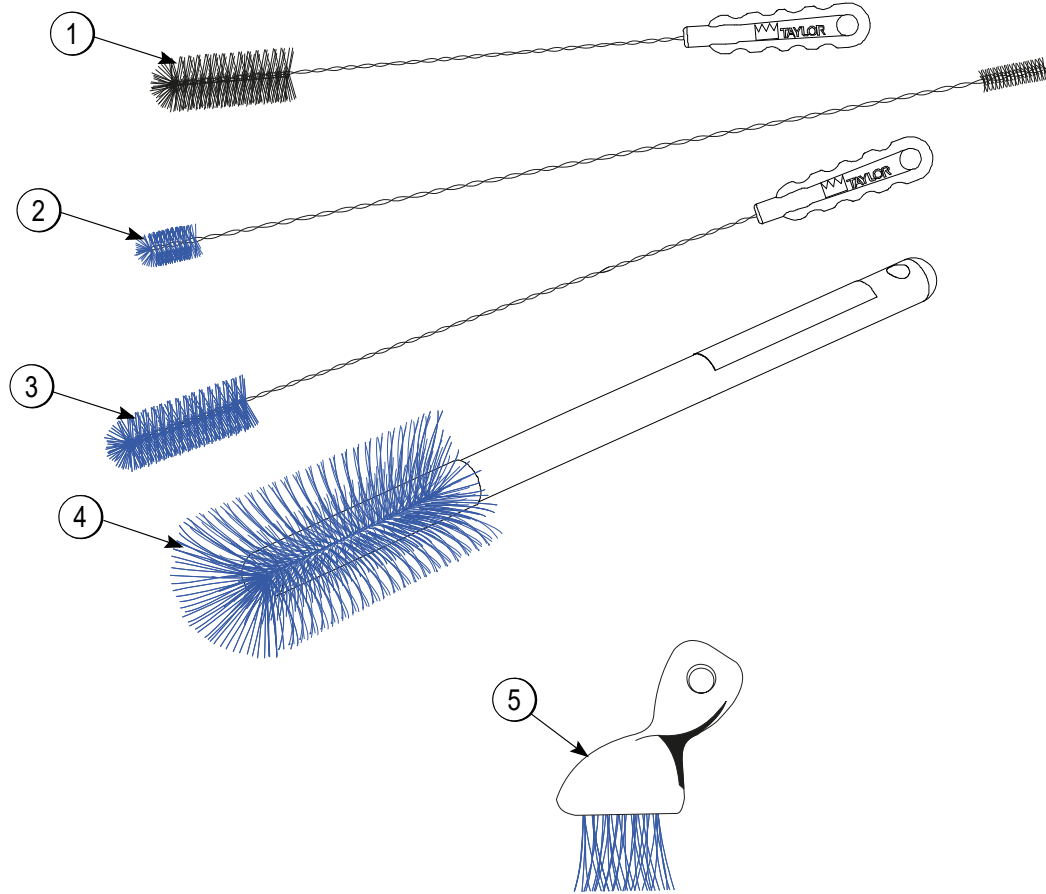
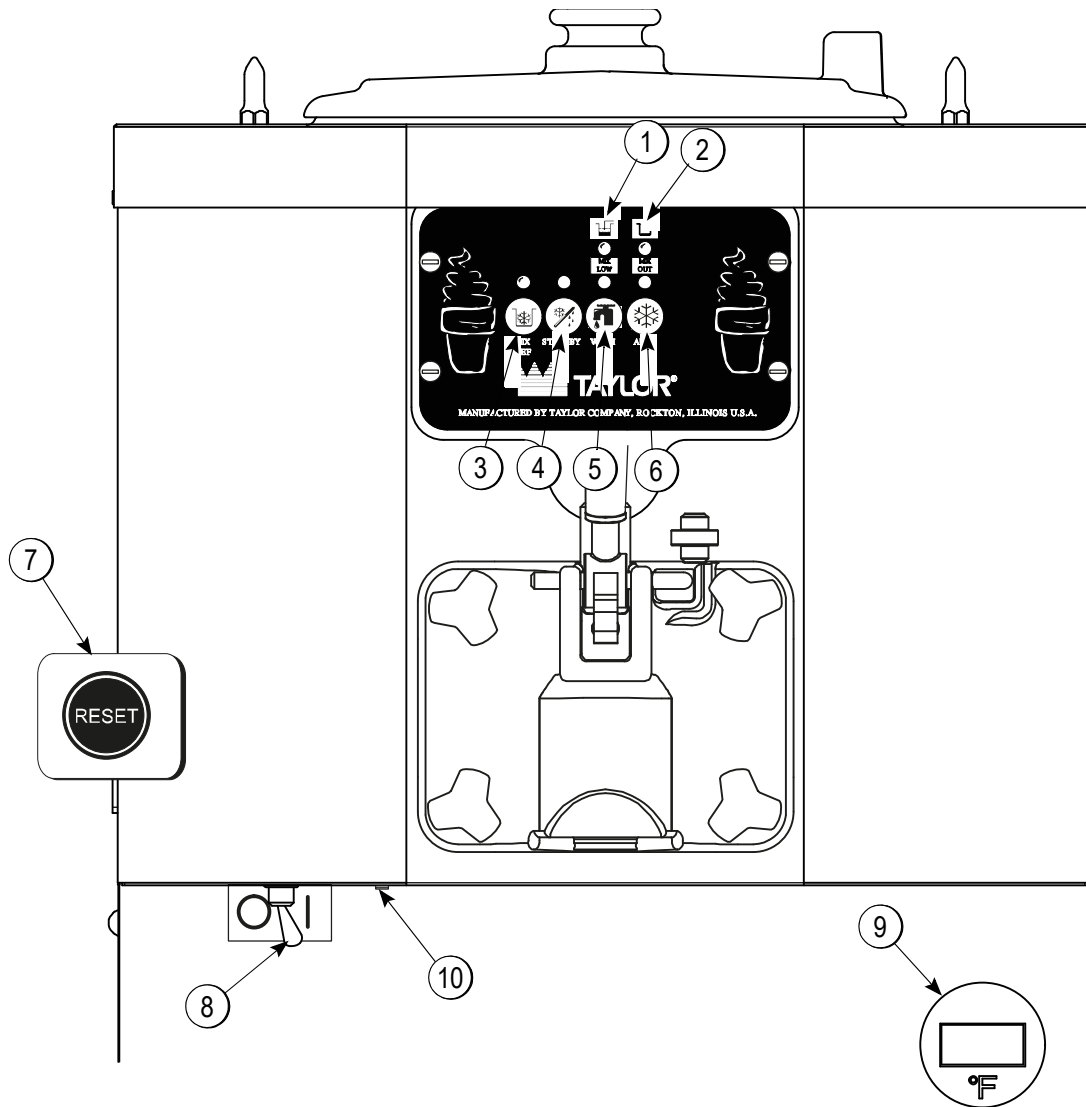


Figure 4-3

Item	Description	Part No.
1	Brush-Rear-BRG-1 D X 2 LG	013071
2	Brush-Double-Ended	013072
3	Brush-Draw-Valve-1 X 2 X 17	013073

Item	Description	Part No.
4	Brush-Mix-Pump-Body-3 X 7	023316
5	Brush-End-Door-Spout	039719



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Figure 5-1

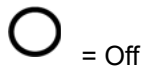
Item	Description
1	MIX LOW Indicator Light
2	MIX OUT Indicator Light
3	MIX REF Key
4	STANDBY Key
5	WASH Key

Item	Description
6	AUTO Key
7	RESET Button - Beater Motor
8	Power Switch (Toggle)
9	Hopper Temperature Indicator
10	Flavor Burst Jack

Symbol Definitions

To better communicate in the international arena, symbols are used on many of our operator switches, function, and fault indicators. Your Taylor machine is designed with these International symbols.

The following chart identifies the symbol definitions.



= Off



= On



= MIX LOW



= MIX OUT



= MIX REF (Refrigeration)



= STANDBY



= WASH



= AUTO

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Power Switch

When placed in the On position, the power switch allows Softech™ control panel operation.

Indicator Lights

When the MIX LOW light begins to flash, it indicates that the mix tank has a low supply of mix and should be refilled as soon as possible. When the MIX OUT light begins to flash, it indicates that the mix tank has been almost completely exhausted and has an insufficient supply of mix to operate the freezer. At this time, the STANDBY and AUTO modes are locked out and the freezer shuts down. To initiate the refrigeration system, add mix to the tank and press the AUTO key. The freezer will automatically begin operation.

MIX REF Key

When the MIX REF key is pressed, the light comes on to indicate the mix hopper refrigeration system is operating. The MIX REF function cannot be canceled unless the AUTO or STANDBY modes are canceled first.

STANDBY Key

The Separate Hopper Refrigeration System (SHR) and the Cylinder Temperature Retention System (CTR) are standard features. The SHR incorporates a separate small refrigeration system to maintain the mix in the hopper below 40°F(4.4°C) to ensure bacteria control. The CTR works with the SHR to maintain a good quality product. During long “no sale” periods, it is necessary to warm the product in the freezing cylinder to approximately 35°F to 40°F (1.7°C to 4.4°C) to prevent overbeating and product breakdown.

To activate the SHR and CTR, press the STANDBY key. Remove the air orifice and place the feed tube (**end without the hole**) into the mix inlet hole.

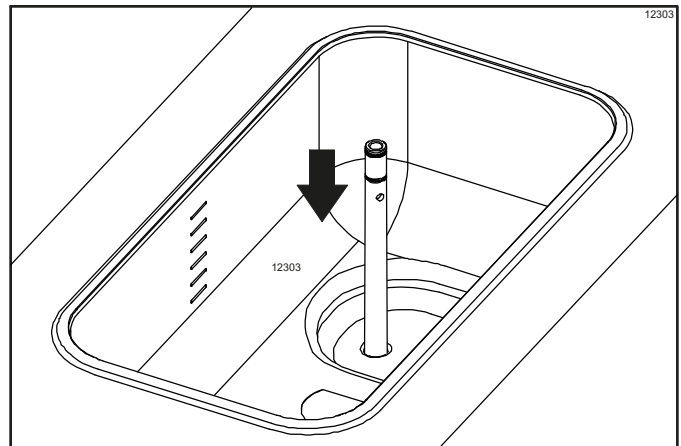


Figure 5-2

Important! Make sure the level of mix in the hopper is below the mix delivery hole in the feed tube. Failure to follow this instruction may result in lower product quality when normal operation is resumed.

When the STANDBY key is pressed, the light comes on, indicating the CTR (Cylinder Temperature Retention System) has been activated. In the STANDBY mode, the WASH and AUTO functions are automatically canceled. The MIX REF function is automatically locked in to maintain the mix in the hopper.

To resume normal operation, press the AUTO key. When the machine cycles off, the product in the freezing cylinder will be at serving viscosity. At this time, place the feed tube (end with the hole) into the mix inlet hole and install the air orifice.

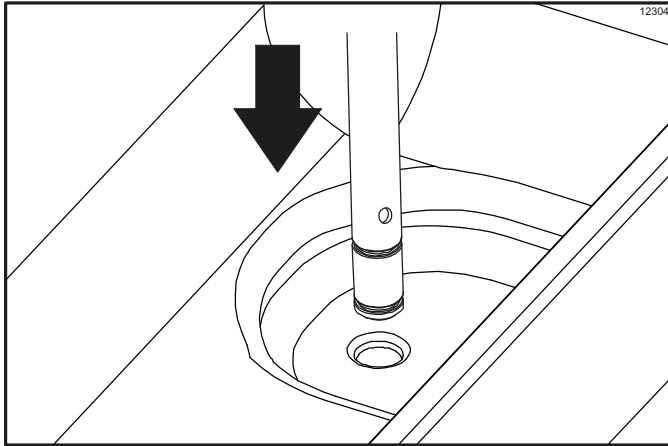


Figure 5-3

WASH Key

When the WASH key is pressed, the light comes on. This indicates beater motor operation. The STANDBY or AUTO modes must be canceled first to activate the WASH mode.

AUTO Key

When the AUTO key is pressed, the light comes on. This indicates that the main refrigeration system has been activated. In the AUTO mode, the WASH and STANDBY functions are automatically canceled. The MIX REF function is automatically locked in to maintain the mix in the mix hopper.

Note: An indicating light and an audible tone will sound whenever a mode of operation has been pressed. To cancel any function, press the key again. The light and mode of operation will shut off.

Beater Motor RESET Button

The RESET button is located on the left side of the machine. The reset protects the beater motor from an overload condition. If an overload occurs, the reset mechanism will trip. To properly reset the freezer, press the AUTO key to cancel the cycle. Turn the power switch to the OFF position. Press the RESET button firmly.



DANGER! DO NOT use metal objects to press the RESET button. Failure to comply may result in severe personal injury or death.

Turn the power switch to the On position. Press the WASH key and observe the freezer's performance. Open the side access panel. Make sure the beater motor is turning the driveshaft in a clockwise direction (from the operator end) without binding.

If the beater motor is turning properly, press the WASH key to cancel the cycle. Press the AUTO key to resume normal operation. If the freezer shuts down again, contact a Taylor service technician.

Adjustable Draw Handle

The Model C707 features an adjustable draw handle to provide the best portion control. The draw handle should be adjusted to provide a flow rate of 5 oz. to 7-1/2 oz. (148 ml to 222 ml) of product per 10 seconds. Turn the screw **clockwise** to **increase** the flow rate. Turn the screw **counterclockwise** to **decrease** the flow rate.

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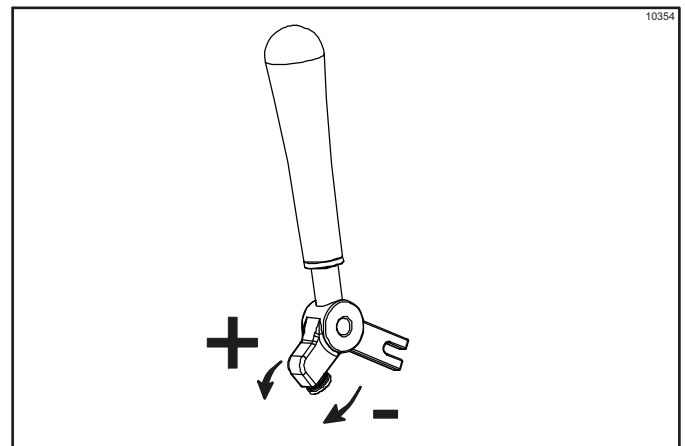


Figure 5-4

Feed Tube Assembly

The feed tube assembly serves two purposes. One end of the tube has a hole and the other end does not.

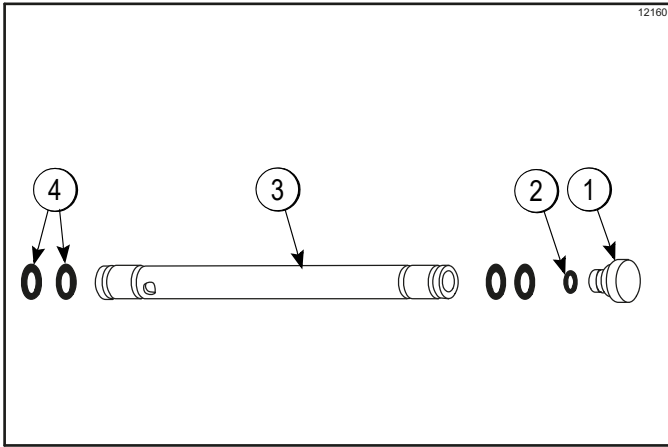


Figure 5-5

Item	Description	Part No.
1	Orifice	022465-100
2	O-ring-3/8 OD X .070 W	016137
3	Tube A.-Feed-SS 5/32 Hole	X29429-2
4	O-ring-.643 OD X .077 W	018572

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1. Normal Operation

During normal operation, the end of the feed tube with the hole is placed into the mix inlet hole. Every time the draw handle is raised, new mix and air from the hopper flow into the freezing cylinder. This keeps the freezing cylinder properly loaded and maintains overrun.

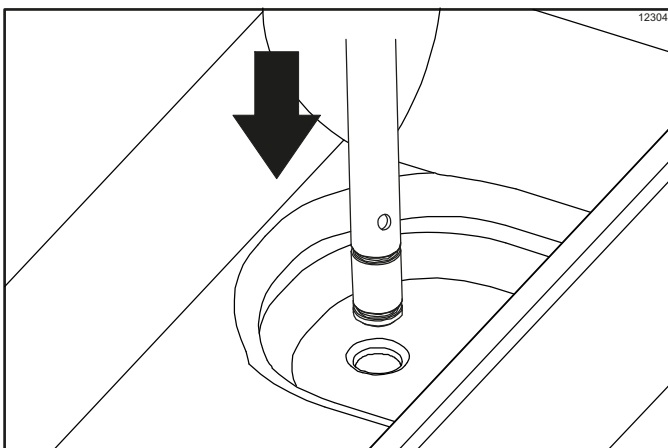


Figure 5-6

2. Long “No Sale” Periods

During long “no sale” periods, the machine can be placed into the Standby mode. This maintains product temperatures below 40°F (4.4°C) in both the hopper and the freezing cylinder, and helps prevent overheating and product breakdown.

To place the machine in Standby mode, press the STANDBY key. Remove the air orifice. Lubricate the O-rings located on the end of the feed tube without the hole. Place that end of the tube into the mix inlet hole. This will prevent any mix from entering the freezing cylinder.

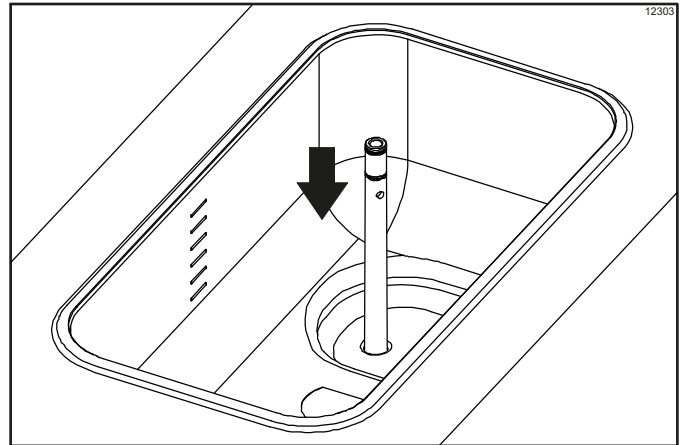


Figure 5-7

Important! Make sure the level of mix in the hopper is below the mix delivery hole in the feed tube. Failure to follow this instruction may result in lower product quality when normal operation is resumed.

Note: The air orifice is used to meter a certain amount of air into the freezing cylinder. The air orifice maintains overrun and allows enough mix to enter the freezing cylinder after a draw.

The C707 machine stores mix in a hopper. It has a 3.4 qt. (3.2 L) freezing cylinder and a 20 qt. (18.9 L) mix hopper. This machine uses a feed tube to allow mix to flow into the freezing cylinder.

We begin our instructions at the point where we enter the store in the morning and find the parts disassembled and laid out to air-dry from the previous night's cleaning.

These opening procedures will show you how to assemble these parts into the freezer, sanitize them, and prime the freezer with fresh mix in preparation to serve your first portion.

If you are disassembling the machine for the first time or need information to get to this point in the instructions, turn to Disassembly on page 6-9.

Assembly



WARNING! Make sure the power switch is in the OFF position before installing/removing any parts. Failure to follow this instruction may result in severe personal injury or electrocution.

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

1. Install the driveshaft: Lubricate the groove and shaft portion that comes in contact with the bearing on the beater driveshaft. Slide the seal over the shaft and groove until it snaps into place. **Do not** lubricate the hex end of the driveshaft.
2. Fill the inside portion of the seal with 1/4 in. more lubricant and lubricate the flat side of the seal that fits onto the rear shell bearing.

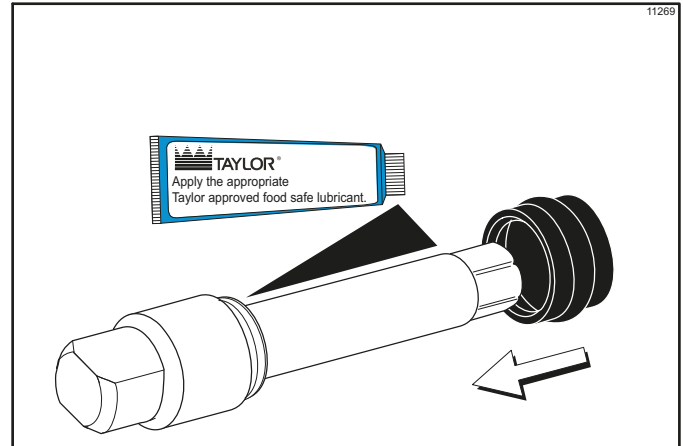


Figure 6-1

3. Insert the driveshaft into the freezing cylinder, hex end first, and into the rear shell bearing until the seal fits securely over the rear shell bearing. Engage the hex end firmly into the drive coupling. Be sure the driveshaft fits into the drive coupling without binding.

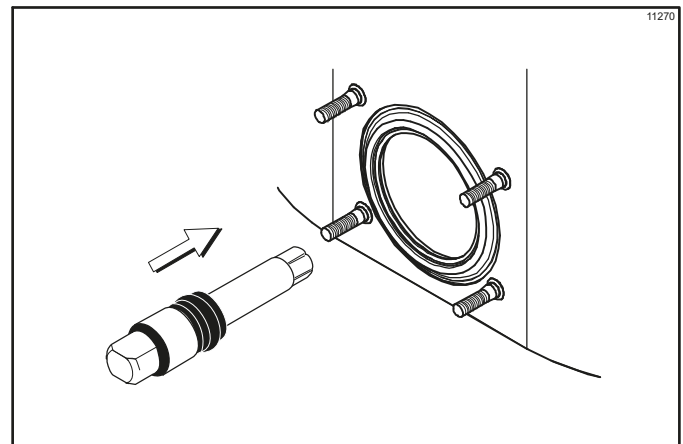


Figure 6-2



WARNING! Use extreme caution when handling the beater assembly. The scraper blades are very sharp and may cause injury.

OPERATING PROCEDURES

4. Install the beater assembly:
If the blades are in good condition, take one of the scraper blades and slip it under the hook at the front of the beater. Wrap the blade around the beater, following the helix and pushing the blade down onto the helix as you wrap. At the back end of the beater, slip the blade under the hook.

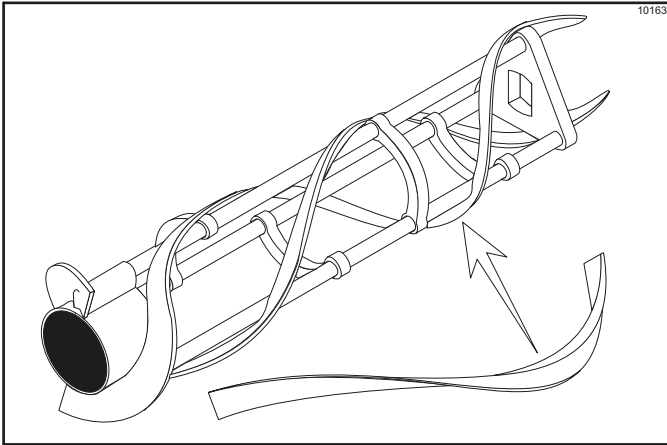


Figure 6-3

5. **Repeat this step** for the second scraper blade.
6. Holding the beater securely, slide it into the freezing cylinder about one-third of the way. Looking into the freezing cylinder, align the hole at the rear of the beater with the flats on the end of the driveshaft.
7. Slide the beater the remainder of the way into the freezing cylinder and over the end of the driveshaft. The beater should fit snugly but still allow slight rotation to engage the driveshaft.

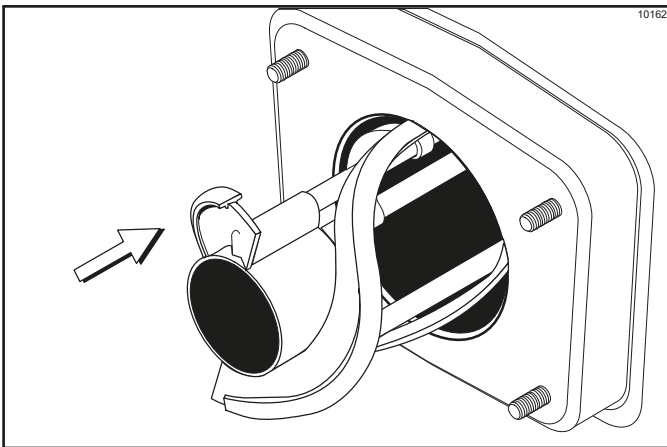


Figure 6-4

8. Make sure the beater assembly is in position over the driveshaft. Turn the beater slightly to be certain that the beater is properly seated. When in position, the beater will not protrude beyond the front of the freezing cylinder.
9. Assemble the freezer door: Install the baffle by raising the round end while engaging the lug into the door pocket. Lower the round end to secure to the door. Place the large rubber gasket into the groove on the back side of the freezer door. **Do not** lubricate the gasket or the front bearing.
10. Slide the blue plastic front bearing over the baffle rod onto the bearing hub, making sure that the flanged end of the bearing is resting against the freezer door.

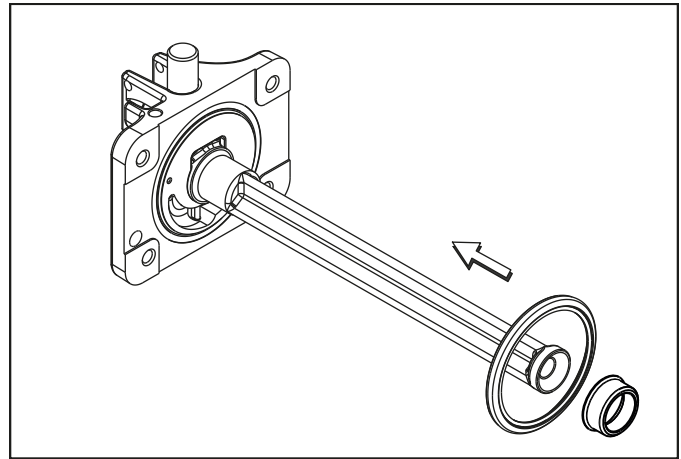


Figure 6-5

11. Install the draw valve: Slide the two O-rings into the grooves on the draw valve and lubricate.

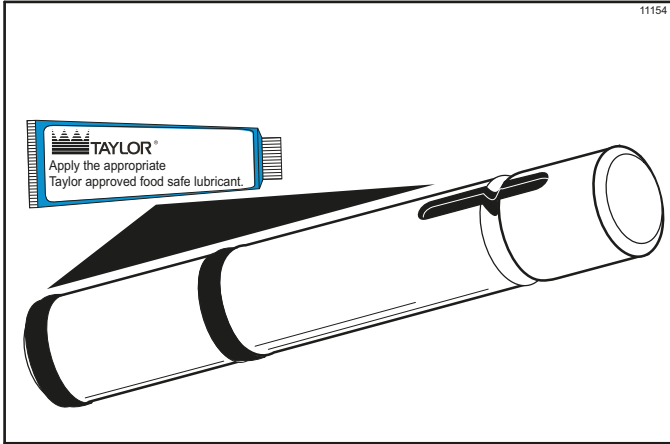


Figure 6-6

12. Lubricate the inside of the freezer door spout, top and bottom, and insert the draw valve **from the top** until the draw valve is at the bottom.

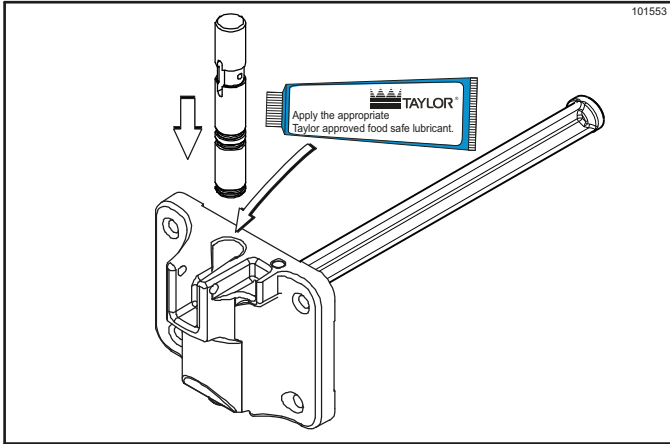


Figure 6-7

13. Slide the two O-rings into the grooves on the prime plug. Apply an even coat of Taylor Lube to the O-rings and shaft.

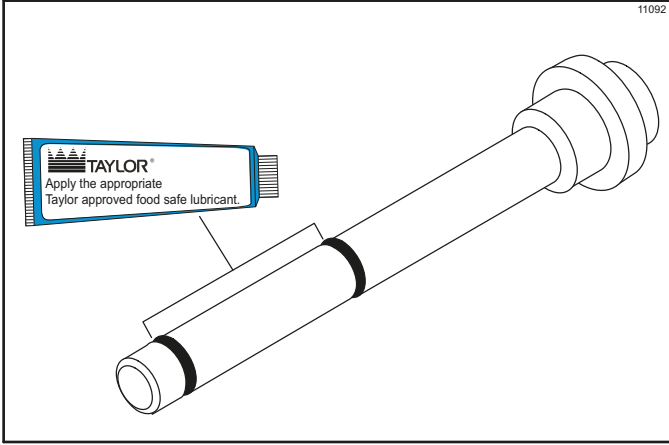


Figure 6-8

14. Insert the prime plug into the hole in the top of the freezer door and push down.

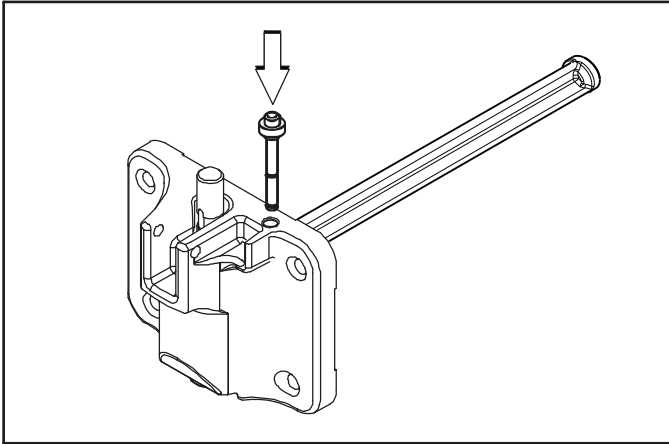


Figure 6-9

OPERATING PROCEDURES

15. Install the adjustable draw handle. Slide the fork over the bar in the slot of the draw valve. Secure with the pivot pin.

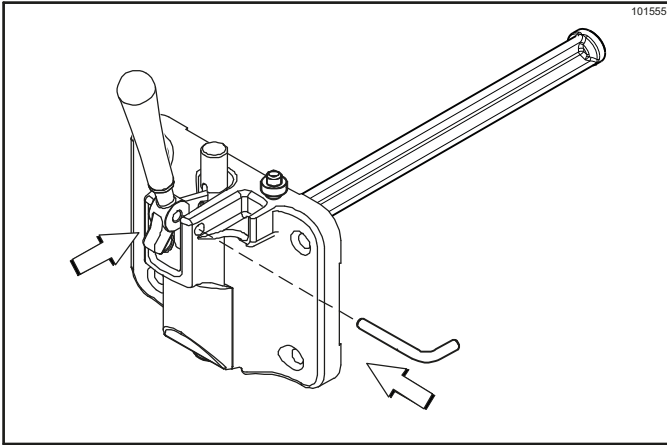


Figure 6-10

Note: This machine features an adjustable draw handle to provide the best portion control. The draw handle can be adjusted for different flow rates. See page 5-3 for more information on adjusting this handle.

16. Install the freezer door: Insert the baffle rod through the opening in the beater and seat the door flush with the freezing cylinder. With the door seated on the freezer studs, install the handscrews. Tighten equally in a crisscross pattern to ensure the door is snug.

17. Install the front drip tray and the splash shield under the door spout.

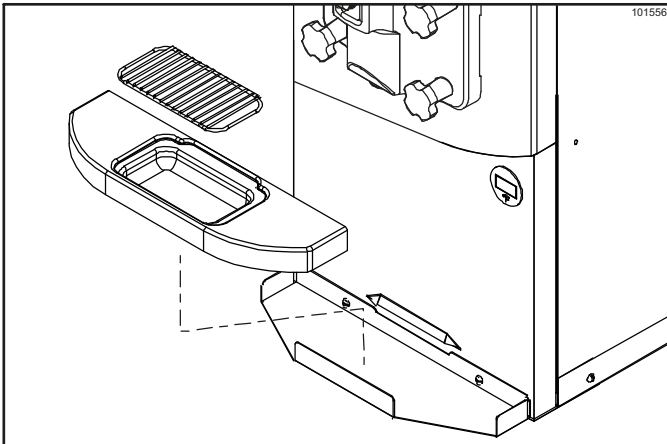


Figure 6-11

18. Slide the four O-rings onto the feed tube, two O-rings from each side.

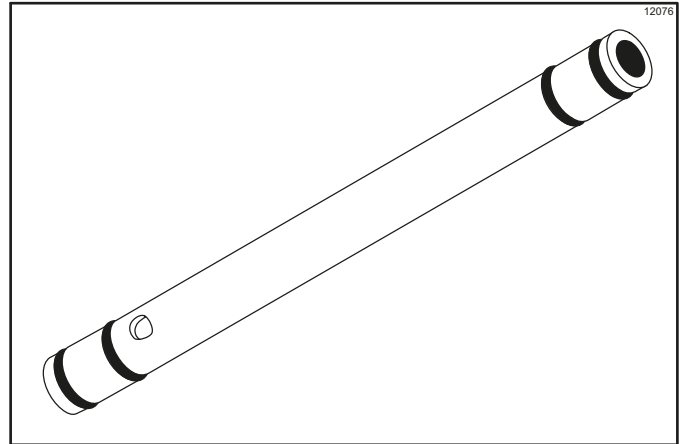


Figure 6-12

19. Slide the small O-ring into the groove of the air orifice. Do not lubricate the O-ring.

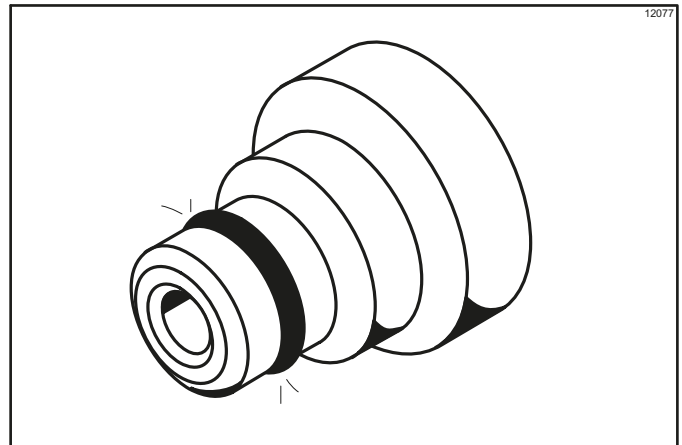


Figure 6-13

Note: Make sure the hole in the air orifice is clean and is not clogged. If the hole in the air orifice should become clogged, use soap and hot water to clear the hole. **Do not enlarge the hole in the air orifice.**

20. Install the air orifice into the hole in the top of the feed tube (in the end without the small hole on the side).

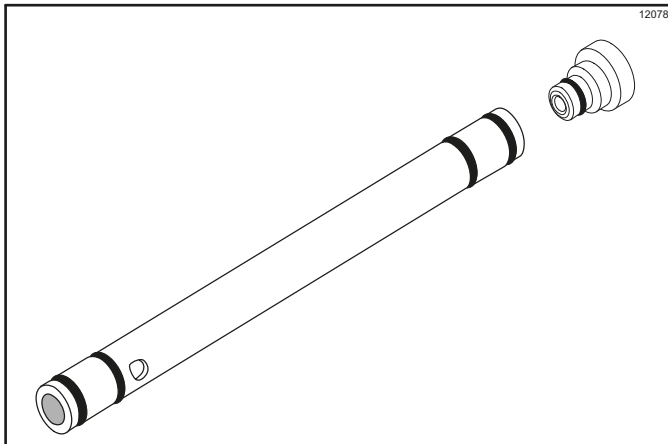


Figure 6-14

21. Lay the feed tube (with the air orifice installed) and the hopper gasket in the bottom of the mix hopper for sanitizing.

22. Slide the rear drip pan into the hole in the side panel.

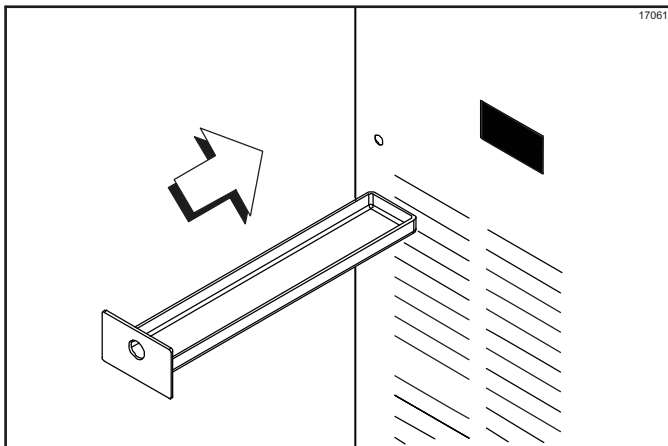


Figure 6-15

Sanitizing

1. Prepare an approved 100 ppm sanitizing solution (examples: 2-1/2 gal. [9.5 L] of Kay-5® or 2 gal. [7.6 L] of Stera-Sheen®). Use warm water and follow the manufacturer's specifications.
2. Pour the sanitizing solution over all the parts in the bottom of the mix hopper and allow it to flow into the freezing cylinder.

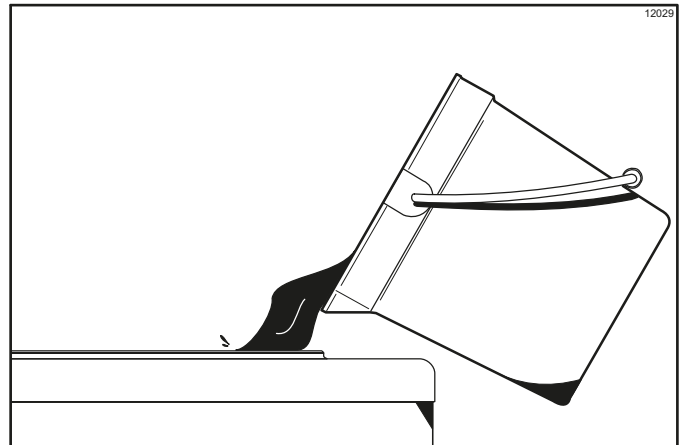


Figure 6-16

Note: You have just sanitized the mix hopper and parts. Make sure your hands are clean and sanitized before proceeding.

3. While the solution is flowing into the freezing cylinder, take particular care to brush-clean the mix level sensing probe on the front wall and the bottom of the hopper, the mix hopper, and the feed tube.



Figure 6-17

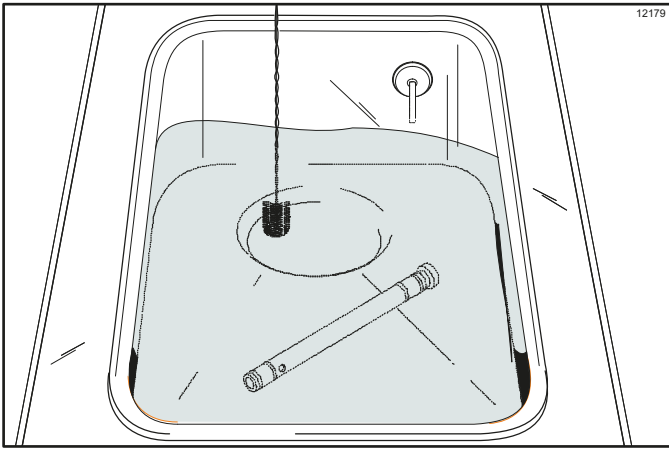


Figure 6-18

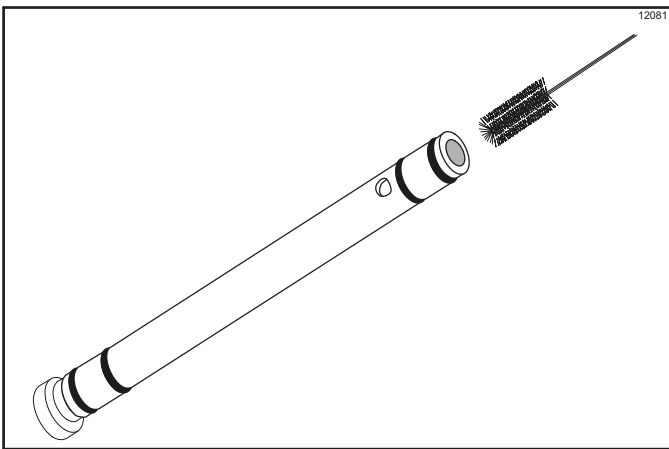


Figure 6-19

4. Place the power switch in the On position.

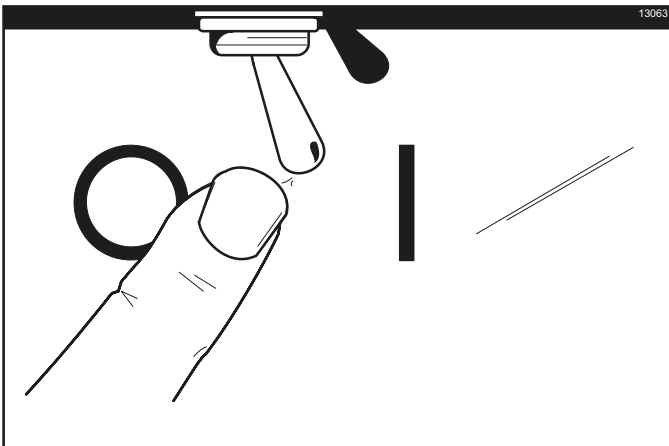


Figure 6-20

5. Press the WASH key. This will cause the sanitizing solution in the freezing cylinder to agitate. Allow it to agitate for 5 minutes.

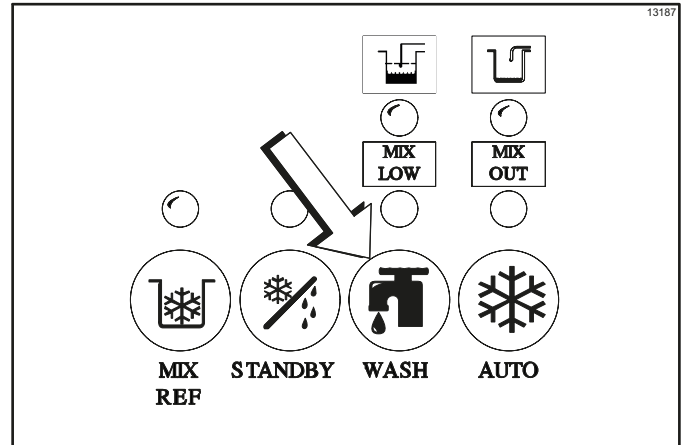


Figure 6-21

6. With an empty pail beneath the door spout, raise the prime plug.

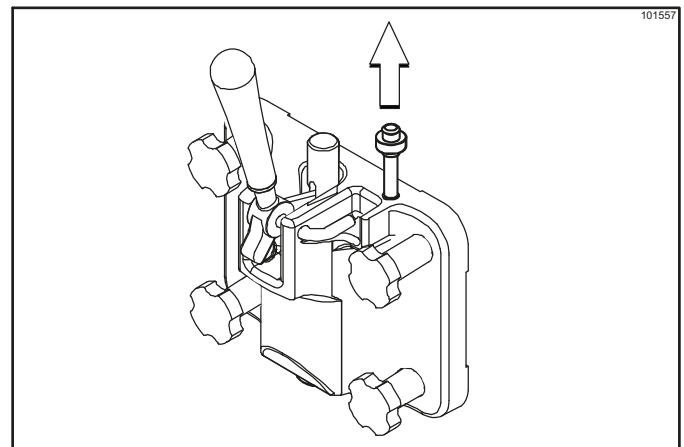


Figure 6-22

7. When a steady stream of sanitizing solution is flowing from the prime plug opening in the bottom of the freezer door, pull the draw handle down. Draw off all of the sanitizing solution.

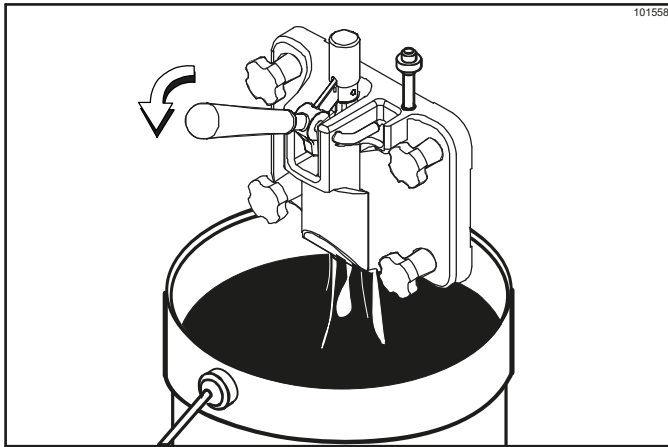


Figure 6-23

- Once the sanitizer stops flowing from the door spout, raise the draw handle. Press the WASH key to cancel the beater motor operation.

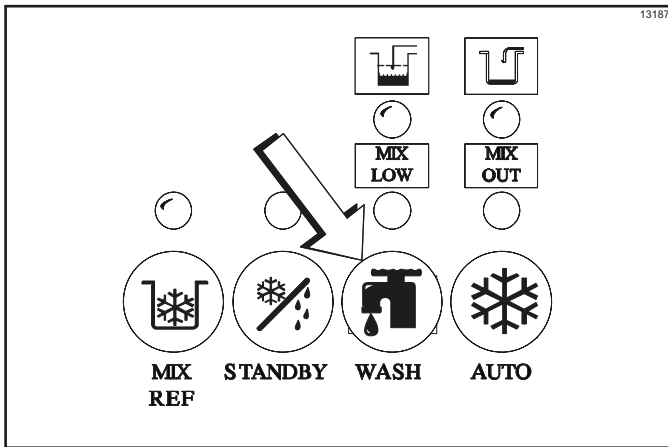


Figure 6-24

Note: Be sure your hands are clean and sanitized before continuing these instructions.

- Lubricate the mix feed tube O-rings on the end of the tube with the small hole on the side. Stand the mix feed tube in the corner of the mix hopper.

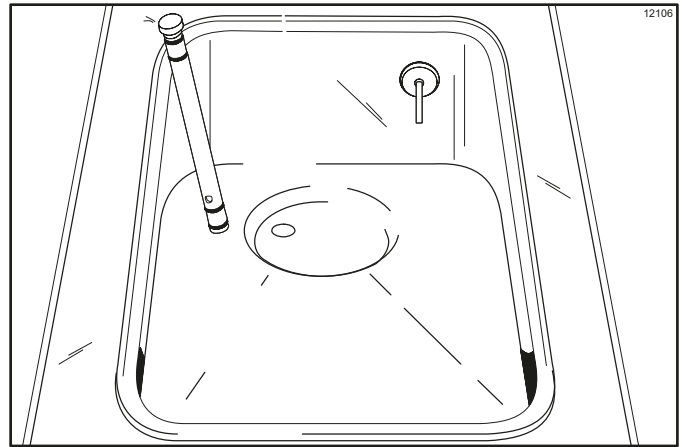


Figure 6-25

Priming

- Place an empty pail beneath the door spout and lower the draw handle. Be sure the prime plug is still in the up position. Pour 2 gal. (7.6 L) of **fresh** mix into the hopper and allow it to flow into the freezing cylinder. This will force out any remaining sanitizing solution. When full strength mix is flowing from the door spout, raise the draw handle.

Note: Use only fresh mix when priming the freezer.

- Once a **steady** stream of mix starts to flow from the prime plug opening in the bottom of the freezer door, push down the prime plug.

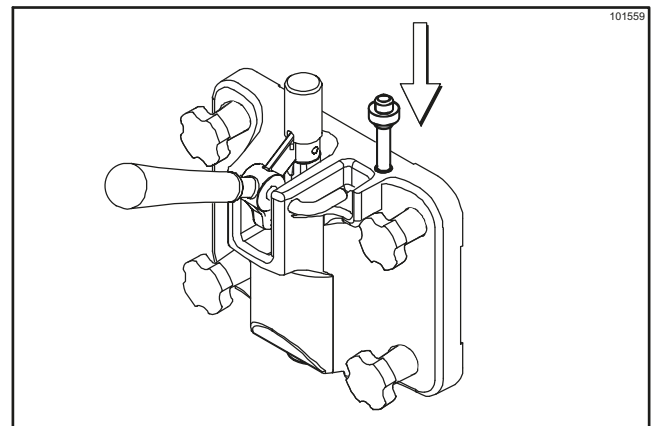


Figure 6-26

OPERATING PROCEDURES

- When the mix stops bubbling down into the freezing cylinder, install the mix feed tube. Insert the end with the small hole on the side into the mix inlet hole in the mix hopper.

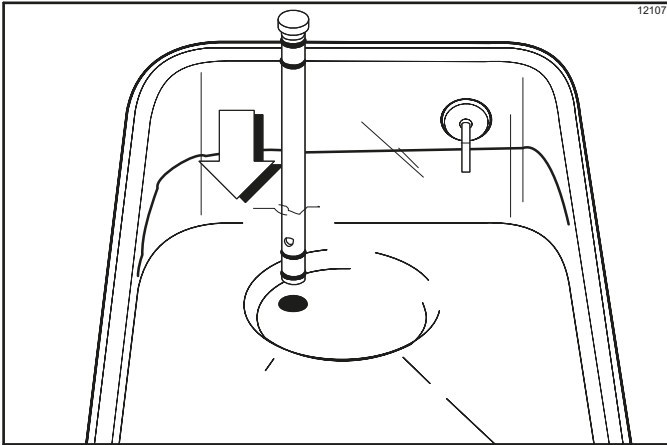


Figure 6-27

- Press the AUTO key. When the machine cycles off, the product will be at serving viscosity.

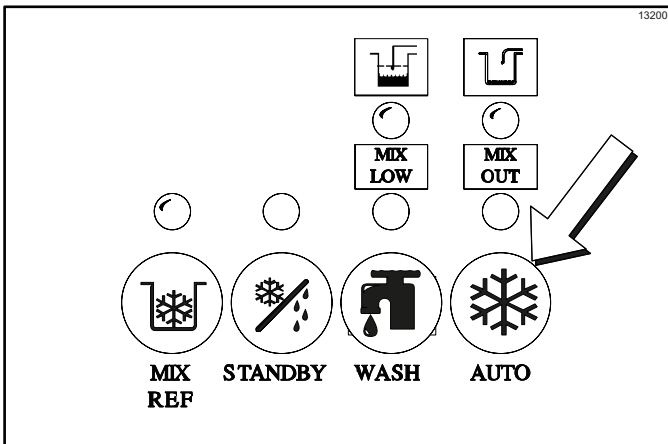


Figure 6-28

- Fill the hopper with **fresh** mix. As the mix level comes in contact with the mix level sensing probe on the front wall of the hopper, the MIX LOW light will shut off.

Note: The MIX REF light will come on, indicating the mix refrigeration system is maintaining mix in the mix hopper.

- Place the mix hopper cover in position.

Closing Procedure

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

- Two cleaning pails
- Sanitized stainless steel rerun can with lid
- Necessary brushes (provided with machine)
- Cleaner
- Single-service towels

Draining Product From the Freezing Cylinder

- Press the AUTO key, canceling compressor and beater motor operation.

Press the MIX REF key, canceling the mix hopper refrigeration system.

- Remove the hopper cover and take it to the sink for cleaning.
- If local health codes permit the use of rerun**, place a sanitized, NSF-approved stainless steel rerun container beneath the door spout. Press the WASH key and lower the draw handle. Drain the remaining product from the freezing cylinder and mix hopper. When the flow of product stops, press the WASH key and raise the draw handle. Place the sanitized lid on the rerun container and place it in the walk-in cooler.

Note: If local health codes **do not** permit the use of rerun, the product must be discarded. Drain the product into a pail and properly discard it.

- Remove the assembled mix feed tube and take it to the sink for further disassembly and cleaning.



ALWAYS FOLLOW LOCAL HEALTH CODES.

Rinsing

1. Pour 2 gal. (7.6 L) of **cool**, clean water into the mix hopper. With the brushes provided, scrub the mix hopper, the mix inlet hole and the mix level sensing probe.
2. With a pail beneath the door spout, raise the prime plug and press the WASH key.
3. When a steady stream of rinse water is flowing from the prime plug opening in the bottom of the freezer door, lower the draw handle. Drain all the rinse water from the freezing cylinder. When the water stops flowing from the door spout, raise the draw handle and press the WASH key to cancel wash mode.
4. **Repeat this procedure** until the rinse water being drawn from the freezing cylinder is **clear**.

Cleaning

1. Prepare an approved 100 ppm cleaning solution (examples: 2-1/2 gal. [9.5 L] of Kay-5® or 2 gal. [7.6 L] of Stera-Sheen®). Use warm water and follow the manufacturer’s specifications.
2. Push down the prime plug. Pour the cleaning solution into the mix hopper.
3. While the solution is flowing into the freezing cylinder, brush-clean the mix hopper, mix level sensing probes, and the mix inlet hole.
4. Press the WASH key. This will cause the cleaning solution in the freezing cylinder to be agitated.
5. Place an empty pail beneath the door spout and raise the prime plug.
6. When a steady stream of cleaning solution is flowing from the prime plug opening in the bottom of the freezer door, lower the draw handle. Draw off all of the solution.
7. Once the cleaning solution stops flowing from the door spout, raise the draw handle and press the WASH key to cancel the Wash mode.

Disassembly

1. Be sure the power switch is in the Off position. Make sure no control panel lights are on.
2. Remove the handscrews, freezer door, beater, beater, scraper blades, and driveshaft from the freezing cylinder. Take these parts to the sink for cleaning.
3. Remove the feed tube, the front drip tray and the splash shield.

Manual Brush-Cleaning



1. Prepare a sink with an approved cleaning solution (examples: Kay- 5® or Stera-Sheen®). Use warm water and follow the manufacturer’s specifications. If another approved cleaner is used, dilute according to label instructions.

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

2. Remove the seal from the driveshaft.
3. From the freezer door remove the gasket, front bearing, pivot pin, adjustable draw handle, draw valve, and prime plug. Remove all O-rings.

Note: To remove the O-rings, use a single-service towel to grasp the O-ring. Apply pressure upward until the O-ring pops out of its groove. With the other hand, push the top of the O-ring forward. It will roll out of the groove and can be easily removed. If there is more than one O-ring to be removed, always remove the rear O-ring first. This will allow the O-ring to slide over the forward rings without falling into the open grooves.

OPERATING PROCEDURES

- Return to the freezer with a small amount of cleaning solution. With the black bristle brush, brush-clean the rear shell bearing at the back of the freezing cylinder. Brush-clean the drive hub opening in the rear wall of the mix hopper.

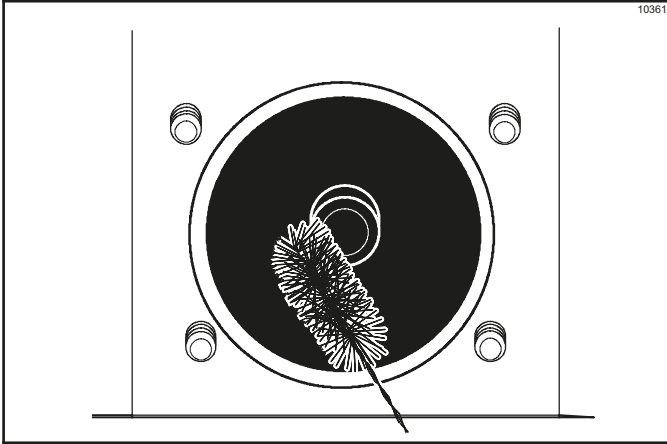


Figure 6-29

- Remove the rear drip pan from the side panel and take it to the sink for cleaning.
Note: *If the drip pan is filled with an excessive amount of mix, refer to the Troubleshooting Guide.*
- Thoroughly brush-clean all disassembled parts in the cleaning solution, making sure all lubricant and mix film is removed. Take particular care to brush-clean the hole for the draw valve in the freezer door.
- Rinse all parts with clean, warm water. Place the parts on a clean, dry surface to air-dry overnight.
- Wipe clean all exterior surfaces of the freezer.

6

During Cleaning and Sanitizing



ALWAYS FOLLOW LOCAL HEALTH CODES.



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



IMPORTANT! *Cleaning and sanitizing must be performed daily.*

If the machine has a Standby mode, it must not be used in lieu of proper cleaning and sanitizing procedures and frequencies set forth by the ruling health authority. The following check points should be stressed during the cleaning and sanitizing operations.

Troubleshooting Bacterial Count

- Thoroughly clean and sanitize machine regularly, including complete disassembly and brush-cleaning.
- Use all brushes supplied for thorough cleaning. The brushes are specially designed to reach all mix passageways.
- Use the white bristle brush to clean the mix inlet hole, which extends from the mix hopper down to the rear of the freezing cylinder.
- Use the black bristle brush to thoroughly clean the rear shell bearing at the rear of the freezing cylinder. Be sure to have a generous amount of cleaning solution on the brush.
- If local health codes permit the use of rerun**, make sure the mix rerun is stored in a sanitized, covered stainless steel container and used the following day. **Do not** prime the machine with rerun. When using rerun, skim off the foam and discard. Mix the rerun with fresh mix in a ratio of 50/50 during the day's operation.
- On a designated day of the week, run the mix as low as feasible and discard it after closing. This will break the rerun cycle and reduce the possibility of high bacteria and coliform counts.
- Properly prepare the cleaning and sanitizing solutions. Read and follow label directions carefully. Too strong of a solution may damage the parts, while too weak of a solution will not do an adequate job of cleaning or sanitizing.
- The temperature of the mix in the mix hopper and walk-in cooler should be below 40°F (4.4°C).

Regular Maintenance Checks

- Replace scraper blades that are nicked or damaged. Before installing the beater assembly, be certain that scraper blades are properly attached to the helix.
- Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and be certain it is properly cleaned.
- Using a screwdriver and cloth towel, clean the rear shell bearing and the female hex drive socket free of lubricant and mix deposits.
- Dispose of O-rings and seals if they are worn, torn, or fit too loosely, and replace with new ones.
- Follow all lubricating procedures as outlined in Assembly on page 6-1.
- If your machine is air-cooled, check the condenser(s) for accumulation of dirt and lint. Dirty condensers will reduce the efficiency and capacity of the machine. Condensers should be cleaned monthly with a soft brush. Never use screwdrivers or other metal probes to clean between the fins.

Note: For machines equipped with an air filter, it will be necessary to vacuum-clean the filters on a monthly schedule.



7 **WARNING!** Always disconnect electrical power prior to cleaning the condenser. Failure to follow this instruction may result in electrocution.

- If your machine is equipped with an auxiliary refrigeration system, check the auxiliary condenser for accumulation of dirt and lint. Dirty condensers will reduce the refrigeration capacity of the mix hopper. Condensers must be cleaned monthly with a soft brush. Never use screwdrivers or other metal probes to clean between the fins.



WARNING! Always disconnect electrical power prior to cleaning the condenser. Failure to follow this instruction may result in electrocution.

- If your machine is water-cooled, check the water lines for kinks or leaks. Kinks can occur when the machine is moved back and forth for cleaning or maintenance purposes. Deteriorated or cracked water lines should be replaced only by an authorized Taylor distributor.

Winter Storage

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

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

On water-cooled machines, disconnect the water supply. Relieve pressure on the spring in the water valve. Use air pressure on the outlet side to blow out any water remaining in the condenser. **This is extremely important.** Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

Your local Taylor distributor can perform this winter storage service for you.

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

Table 8-1

Problem	Probable Cause	Remedy	Page Ref.
1. No product is being dispensed with draw valve open and the machine in the AUTO mode.	a. Freeze-up in mix inlet hole.	a. Call service technician to adjust the mix hopper temperature.	---
	b. Beater motor out on reset.	b. Reset the freezer.	5-3
	c. The beater is rotating counterclockwise from the operator end.	c. Contact service technician to correct rotation to clockwise from operator end.	---
	d. The circuit breaker is off or the fuse is blown.	d. Turn the breaker on or replace the fuse.	---
	e. There is inadequate mix in the mix hopper.	e. Fill the mix hopper with mix.	6-7
2. The product is too stiff.	a. The viscosity needs adjustment.	a. Contact service technician.	---
3. The product is too soft.	a. Viscosity needs adjustment.	a. Contact service technician.	---
	b. Not enough airspace around machine. (Air-cooled machines.)	b. Allow for adequate airflow across the condenser.	1-2
	c. Worn scraper blades.	c. Replace regularly.	9-1
	d. Dirty condenser (air-cooled).	d. Clean monthly.	7-2
	e. Mix is out of date.	e. Use only fresh mix.	---
	f. Loss of water. (water-cooled).	f. Locate cause of water loss and correct.	7-2
4. The mix in the mix hopper is too cold.	a. The temperature is out of adjustment.	a. Call service technician to adjust the mix hopper temperature.	---
5. The mix in the mix hopper is too warm.	a. The temperature is out of adjustment.	a. Call service technician to adjust the mix hopper temperature.	---
	b. The mix hopper cover is not in position.	b. Place the cover in position.	6-7
	c. The MIX REF light is not on.	c. Press the MIX REF key.	5-2
6. The driveshaft is stuck in the drive coupling.	a. Rounded corners of driveshaft, coupling, or both.	a. Call service technician to correct cause and to replace the necessary components. Do not lubricate the hex end of the driveshaft.	---
	b. Mix and lubricant collected in the drive coupling.	b. Brush-clean the rear shell bearing area regularly.	6-9
7. The freezing cylinder walls are scored.	a. The beater assembly is bent.	a. Call service technician to repair or replace the beater and to correct the cause of insufficient mix in the freezing cylinder.	---
	b. The front bearing is missing or worn on the freezer door.	b. Install or replace the front bearing.	6-2
8. Excessive mix leakage into the rear drip pan.	a. Missing or worn driveshaft seal on driveshaft.	a. Install or replace regularly.	9-1
	b. The rear shell bearing is worn.	b. Call service technician to replace rear shell bearing.	---

TROUBLESHOOTING GUIDE

Problem	Probable Cause	Remedy	Page Ref.
9. Excessive mix leakage from door spout.	a. Missing or worn draw valve O-rings.	a. Install or replace regularly.	9-1
	b. Inadequate lubrication of draw valve O-rings.	b. Lubricate properly.	6-3
	c. Wrong type of lubricant is being used (example: petroleum base lubricant).	c. Use the proper lubricant (example: Taylor Lube).	6-1
10.No freezer operation after pressing the AUTO key.	a. Machine is unplugged.	a. Plug into wall receptacle.	- - -
	b. The circuit breaker is off or the fuse is blown.	b. Turn the breaker on or replace the fuse.	- - -
	c. The beater motor is out on reset.	c. Reset the freezer.	5-3
11.Product is not feeding into the freezing cylinder.	a. Inadequate level of mix in the mix hopper.	a. Fill the mix hopper with mix.	6-7
	a. The mix inlet hole is frozen up.	a. The mix hopper temperature needs adjustment. Call service technician.	- - -

Table 9-1

Part Description	Every 3 Months	Every 6 Months	Annually
Driveshaft Seal	X		
Scraper Blade	X		
Freezer Door Gasket	X		
Front Bearing	X		
Draw Valve O-ring	X		
Prime Plug O-ring	X		
Feed Tube O-ring	X		
Air Orifice O-ring	X		
White Bristle Brush, 3" x 7"		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 1" x 2"		Inspect & Replace if Necessary	Minimum
Black Bristle Brush, 1" x 2"		Inspect & Replace if Necessary	Minimum
Double-Ended Brush		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 1/2" x 1/2"		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 3/16" x 1"		Inspect & Replace if Necessary	Minimum
White Bristle Brush, 3" x 1/2"		Inspect & Replace if Necessary	Minimum
Baffle-Threadless Molded		Inspect & Replace if Necessary	

Taylor Company Limited Warranty on Freezers

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

Limited Warranty

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

Table 10-1

Product	Part	Limited Warranty Period
Soft Serve	Insulated shell assembly	Five (5) years
Frozen Yogurt Shakes	Refrigeration compressor (except service valve)	Five (5) years
Smoothies	Beater motors	Two (2) years
Frozen Beverage	Beater drive gear	Two (2) years
Batch Desserts	Printed circuit boards and Softech™ controls beginning with serial number H8024200	Two (2) years
	Parts not otherwise listed in this table or excluded below	One (1) 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 an authorized Taylor distributor or service agency, and only if genuine, new Taylor parts are used.
3. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
4. Defective parts must be returned to the authorized Taylor distributor or service agency for credit.
5. The use of any refrigerant other than that specified on the Product's data label will void this limited warranty.

LIMITED WARRANTY ON MACHINES

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; or components repaired or altered in any way so as, in the judgment of the Manufacturer, to adversely affect performance, or normal wear or deterioration.
9. Any Product purchased over the internet.
10. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
11. Electricity or fuel costs, or increases in electricity or fuel costs from any reason whatsoever.
12. Damages resulting from the use of any refrigerant other than that specified on the Product's data label will void this limited warranty.
13. Any cost to replace, refill, or dispose of refrigerant, including the cost of refrigerant.
- 14. Any special, indirect, or consequential property or commercial damage of any nature whatsoever.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

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

Limitation of Warranty

This limited warranty is exclusive and is in lieu of all other warranties, conditions and/or remedies under the law, including any implied warranties or conditions of merchantability or fitness for a particular purpose. The original owner's sole remedy with respect to any products shall be repair or replacement of defective components under the terms of this limited warranty. All rights to consequential or incidental damages (including claims for lost sales, lost profits, product loss, property damages or service expenses) are expressly excluded. The express warranties made in this limited warranty may not be altered, enlarged, or changed by any distributor, dealer, or other person, whatsoever.

Legal Remedies

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

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

Taylor Company Limited Warranty on Taylor Genuine Parts

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

Limited Warranty

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

Table 11-1

Part's Warranty Class Code	Limited Warranty Period
Class 103 Parts ¹	Three (3) Months
Class 212 Parts ²	Twelve (12) Months
Class 512 Parts	Twelve (12) Months
Class 000 Parts	No Warranty

Limited Warranty Conditions

1. If the date of original installation of the Part cannot be otherwise verified, proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Part is installed and all required service work in connection with the Part is performed by an authorized Taylor distributor or service agency.
3. The limited warranty applies only to Parts remaining in use by their original owner at their original installation location in the machine 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 machines.
7. The use of any refrigerant other than that specified for the machine 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 machines and a limited warranty period of two (2) years when used in Taylor grill machines.

LIMITED WARRANTY ON PARTS

Limited Warranty Exceptions

This limited warranty does **not** cover:

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

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

Limitation of Warranty

This limited warranty is exclusive and is in lieu of all other warranties, conditions and/or remedies under the law, including any implied warranties or conditions of merchantability or fitness for a particular purpose. The original owner's sole remedy with respect to any products shall be repair or replacement of defective parts under the terms of this limited warranty. All rights to consequential or incidental damages (including claims for lost sales, lost profits, product loss, property damages or service expenses) are expressly excluded. The express warranties made in this limited warranty may not be altered, enlarged, or changed by any distributor, dealer, or other person, whatsoever.

Legal Remedies

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

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

