

# C717

## Soft Serve Freezer

Twist, Heat Treatment

### Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

### Heat Treatment System

Provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks before a complete disassembly and cleaning is required.

### Freezing Cylinder

Two, 3.4 quart (3.2 liter).

### Mix Hopper

Two, 20 quart (18.9 liter). Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.

### Indicator Lights

Digital readout displays hours since last brush cleaning to assure product safety. Mix Low light alerts operator to add mix. Audible alarm may be enabled to sound when mix is low. When the Mix Out light flashes, the unit shuts down automatically to prevent damage.

### Touch Screen Controls

Microprocessor touch controls are embedded in durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense consistent quality soft serve desserts. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Fahrenheit or Celsius. Draw counter allows operator to view number of servings dispensed.

### Standby

During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

### Two Locking Casters

Front casters have a locking feature for operators to keep equipment in place. The lock can be released to move the equipment for cleaning.

### Door Interlock System

Protects the operator from injury as the beater will not operate without the dispensing door in place.

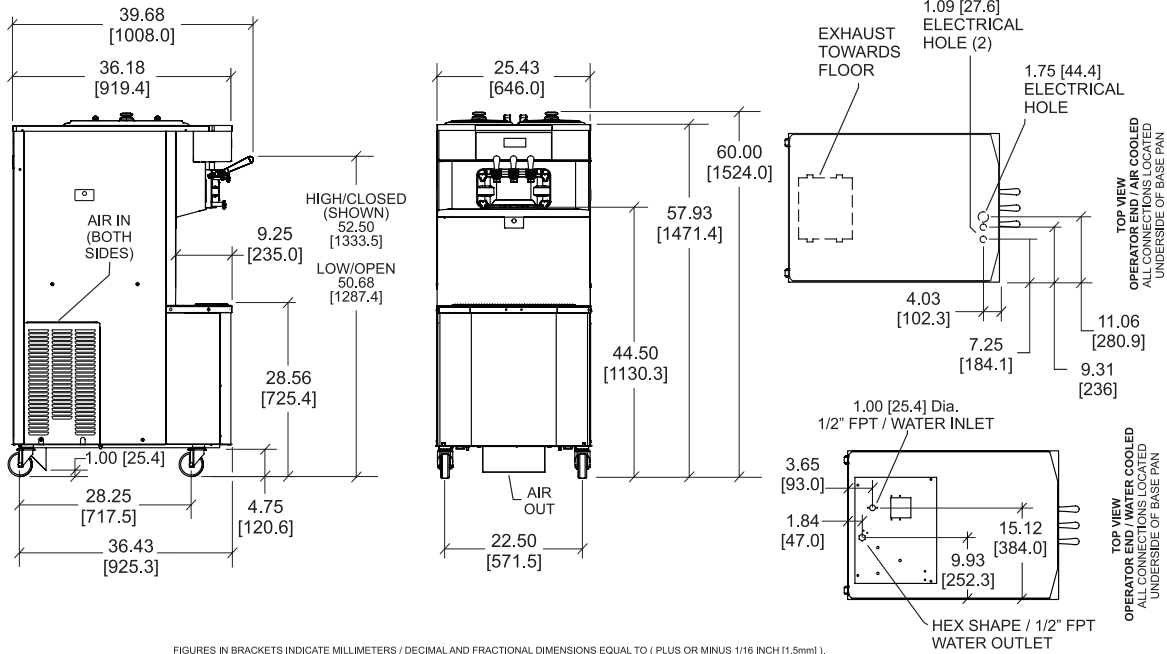
### Freezer Door

A specially designed thermo-plastic door allows quick ejection of product with a simple movement of the draw handle. Self closing draw handles are standard.



### Integrated Syrup Rail Option

2 room temperature with lids & ladles, 2 heated with syrup pumps



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

| Weights         | lbs.    | kgs.   |
|-----------------|---------|--------|
| Net             | 719     | 326.1  |
| Crated          | 824     | 373.8  |
| Volume          | cu. ft. | cu. m. |
|                 | 67.4    | 1.91   |
| Dimensions      | in.     | mm.    |
| Width           | 25-7/16 | 646    |
| Depth           | 36-3/16 | 919    |
| Height          | 60      | 1524   |
| Floor Clearance | 4-3/4   | 121    |

\*Mounted on standard casters.

| Electrical         | Maximum Fuse Size |       | Minimum Circuit Ampacity |       | Poles (P) Wires (W) |
|--------------------|-------------------|-------|--------------------------|-------|---------------------|
|                    | Left              | Right | Left                     | Right |                     |
| 208-230/60/1 Air   | 35                | 35    | 26                       | 23    | 2P 3W               |
| 208-230/60/1 Water | 35                | 35    | 24                       | 23    | 2P 3W               |
| 208-230/60/3 Air   | 25                | 20    | 18                       | 15    | 3P 4W               |
| 208-230/60/3 Water | 20                | 20    | 16                       | 15    | 3P 4W               |
| 220-240/50/1 Air   | 30                | 25    | 22                       | 19    | 2P 3W               |
| 380-415/50/3N~ Air | 12                | 10    | 11                       | 8     | 4P 5W               |

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.

(For exact electrical information and approval marks, always refer to the data label of the unit.)

**Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.**

**Bidding Specs**

Electrical: Volt \_\_\_\_\_ Hz \_\_\_\_\_ ph \_\_\_\_\_  
 Neutral: Yes No **Cooling:** Air Water NA

Options: \_\_\_\_\_

**Specifications**

**Electrical**

Two dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

**Beater Motor**

Two, 1.5 HP.

**Refrigeration System**

Two, 9,500 BTU/hr. R404A. Separate Hopper Refrigeration (SHR), One, 400 BTU/hr. R134a. (BTUs may vary depending on compressor used.)

**Air Cooled**

Minimum 3" (76 mm) around all sides. Install the deflector provided to prevent recirculation of warm air. Minimum air clearances must be met to assure adequate air flow for optimum performance.

**Water Cooled**

Water inlet and drain connections under side of base 1/2" FPT.

**Options**

- Cone Dispenser
- Drain Adaptor (for ease of rinsing & cleaning)
- Draw Valve Lock Kit
- Faucet
- Hopper Locks
- Hopper Agitators
- Panel Spinner
- Syrup Rail (Integrated)
- Syrup Rail Kit (side mount)

**Authorized Taylor Distributor**



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