

OPERATOR'S MANUAL



Model 161 Soft Serve Freezer

Original Operating Instructions

055155-M

8/14/08 (Original Publication)
(Updated 6/26/2018)

Section 1: To the Installer

Installer Safety	1-1
Site Preparation	1-1
Air-Cooled Units	1-2
Water Connections	1-2
Electrical Connections.	1-2
Electrical Hook-Up Installation	1-3
Beater Rotation	1-3
Refrigerant	1-4

Section 2: To the Operator

Compressor Warranty Disclaimer	2-2
--	-----

Section 3: Safety

Section 4: Parts

Model 161	4-1
Beater Door Assembly	4-2
Accessories.	4-3

Section 5: User Interface

Symbol Definitions	5-1
Power Switch	5-2
Mix Ref Key.	5-2
Standby Key	5-2
Wash Key	5-2
Auto Key	5-2
Reset Button	5-3
Feed Tube.	5-3

Section 6: Operating Procedures

Assembly.	6-1
Sanitizing.	6-4
Priming	6-5
Closing Procedure.	6-6
Draining Product from the Freezing Cylinder	6-6
Rinsing	6-6
Cleaning	6-7
Disassembly	6-7
Brush Cleaning	6-7

Table of Contents

Section 7: Operator Checklist

During Cleaning and Sanitizing	7-1
Troubleshooting Bacterial Count	7-1
Regular Maintenance Checks.	7-1
Winter Storage	7-2

Section 8: Troubleshooting

Section 9: Parts Replacement Schedule

Section 10: Limited Warranty on Equipment

Section 11: Limited Warranty on Parts

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, equipment 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® equipment.

- Only authorized Taylor service personnel should perform installation, maintenance, and repairs on Taylor equipment.
- 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 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 unit 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 unit.

Note: All repairs must be performed by an authorized Taylor Service Technician.



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

Site Preparation

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

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



WARNING! This unit 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 unit. Failure to follow this instruction may result in electrocution.



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

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

This unit is made using USA sizes of hardware. All metric conversions are approximate and vary in size.

Air-Cooled Units

Do not obstruct air intake and discharge openings.

Model 161 requires 6 in. (152 mm) on both sides, and 0 in. at the rear. Install the skirt provided on the right side of the unit. Minimum air clearances must be met to ensure adequate air flow for optimum performance.

1

Water Connections

(Water-Cooled Units Only)

An adequate cold water supply must be provided with a hand shut-off valve. On the underside rear of the base pan, two 3/8 in. IPS water connections for inlet and outlet have been provided for easy hookup. 1/2 in. inside diameter water lines should be connected to the machine. (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 shut-off valve on the water “out” line. Water should always flow in this order:

1. Through the automatic water valve
2. Through the condenser
3. 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.

Electrical Connections

Each unit requires one power supply for each data label on the unit. 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.

In the United States, this equipment 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. Compliance therewith and proper maintenance will result in an installation essentially free from hazard.

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



FOLLOW YOUR LOCAL ELECTRICAL CODES.



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



IMPORTANT! An equipotential grounding lug is provided with this unit. Some countries require the grounding lug 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 both the removable panel and the unit's frame.



IMPORTANT!

- Stationary appliances 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.

- Appliances 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.
- Supply cords used with this unit 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.

Electrical Hook-Up Installation

(60-Cycle, 1-Ph, Supplied with Cord and Plug)

This freezer is supplied with a three-wire cord and a grounding-type plug for connection to a single-phase, 60-cycle, branch circuit supply. This unit must be plugged into a properly grounded receptacle. The cord and plug provided for 208/230/60/1 is 20A. Therefore, the wall outlet must also be 20A. Check the data label located on the side panel for electrical specifications.

Permanent wiring may be employed if required by local codes. Instructions for conversion to permanent wiring are as follows:

1. Be sure the freezer is electrically disconnected.
2. Remove the appropriate panel and locate the small electrical box at the base of the freezer.
3. Remove the factory-installed cord and strain relief bushing.
4. Route the incoming permanent wiring through the 7/8 in. (22 mm) hole in the base pan.
5. Connect the two power supply leads. Attach the ground (earth) wire to the grounding lug inside the electrical box.

6. Be sure the unit is properly grounded before applying power.

Beater Rotation



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

To correct the rotation on a three-phase unit, interchange any two incoming power supply lines at the freezer main terminal block only. To correct rotation on a single-phase unit, 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 service be performed by an authorized Taylor service technician.

Refrigerant



CAUTION! In consideration of our environment, Taylor uses only earth-friendly HFC refrigerants. The HFC refrigerant used in this unit is R404A. This refrigerant is generally considered nontoxic and nonflammable, with an ozone depleting potential (ODP) of zero (0). 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 R404A refrigerant that conforms to the AHRI standard 700 specification. 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 immediately with cold water. If burns are severe, apply ice packs and contact a physician immediately.

Taylor reminds technicians to be cautious of government laws regarding refrigerant recovery, recycling, and reclaiming systems. If you have any questions regarding these laws, contact the factory service department.



IMPORTANT! *R404A refrigerant used in conjunction with polyolester oils are 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 161 soft serve freezer has been carefully engineered and manufactured to give you dependable operation.

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



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

Your Taylor unit will **NOT** compensate for and/or correct any errors made during the setup or filling operations. Thus, the initial assembly, setup, and priming procedures are of extreme importance. It is strongly recommended that all personnel responsible for the unit's operation, including assembly and disassembly, go through these procedures together in order to be properly trained and to make sure that all personnel understand their role in using and maintaining the unit.

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

Note: Your Taylor warranty is valid only if the parts are authorized Taylor parts, purchased from the local authorized Taylor distributor, and only if all required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on units or parts if Taylor-unapproved parts or incorrect refrigerants were installed in the unit, 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 unit, it signifies that this unit 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 returning the unit 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

2 The refrigeration compressor(s) on this unit 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 unit'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 unit owner's responsibility to make this fact known to any technician he employs.

It should also be noted that Taylor does not warrant the refrigerant used in its equipment. 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, obsolete, or no longer available during the five-year warranty of the compressor.

The Taylor Company 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/serial number of the unit in question.

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 you 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 unit and/or its components. Such damage may result in component replacement and service repair expenses.



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



IMPORTANT! *This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Where limited equipment operation is allowed for public use, such as a self-serve application, supervision or instruction concerning the use of the appliance by a person responsible for their safety is required. Children should be supervised to ensure that they do not play with the appliance.*



IMPORTANT! *An equipotential grounding lug is provided with this unit. Some countries require the grounding lug 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 both the removable panel and the unit's frame.



WARNING! DO NOT use a water jet to clean or rinse the unit. Failure to follow these instructions may result in serious electrical shock.



WARNING! Avoid injury.

- **DO NOT** operate the unit unless it is properly grounded.
- **DO NOT** operate the unit with larger fuses than specified on the unit's data label.
- All repairs should be performed by an authorized Taylor service technician.
- The main power supplies to the unit must be disconnected prior to performing installation, repairs, or maintenance.
- Units 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 units 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 unit 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.

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



WARNING! Avoid injury.

- **DO NOT** allow untrained personnel to operate this unit.
- **DO NOT** operate the unit unless all service panels and access doors are restrained with screws.
- **DO NOT** remove any internal operating parts (including, but not limited to, 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 unit 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.



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



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.



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

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

Do not obstruct air intake and discharge openings: A minimum of 6 in. (152 mm) on both sides and 0 in. in the rear is required. Install the skirt provided on the right side of the unit. Failure to follow this instruction may cause poor freezer performance and damage to the machine.

This freezer 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 capacity.

Do not run the unit 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 161

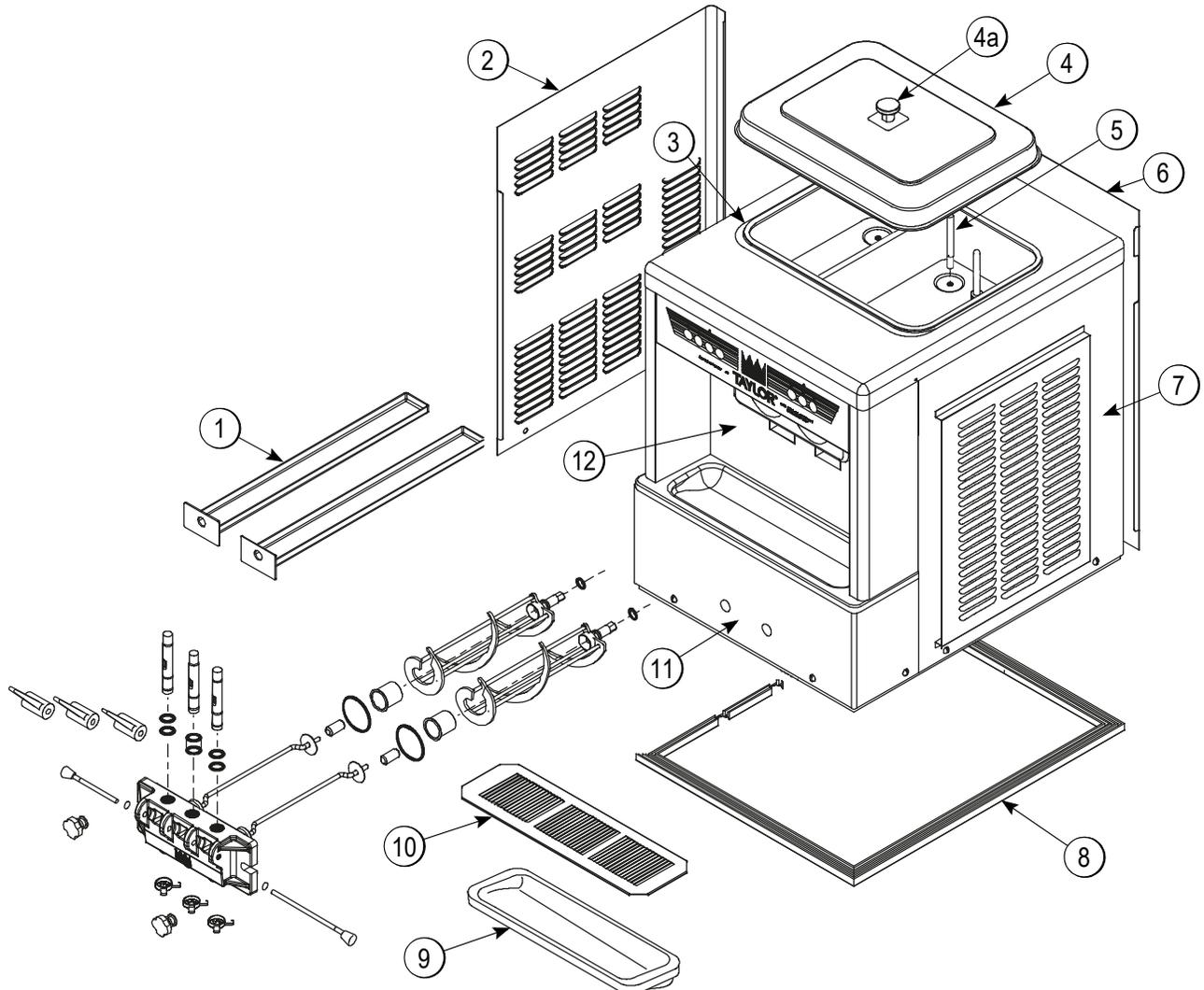


Figure 4-1

4

Item	Description	Part No.
1	Pan-Drip *161*	055206
2	Panel-Side Left	084326
3	Gasket-Hopper Cover	037042
4	Cover A.-Hopper	X37963-SER
4a	Knob-Mix Cover	025429
5	Tube-Feed	030797
6	Panel-Rear	083616

Item	Description	Part No.
7	Panel A.-Side-Right	X58490
8	Gasket-Base Pan	055815
9	Tray-Drip 16-7/8L X 4-5/16W	020157-SP
10	Shield-Splash	022765
11	Panel-Lower Front	058493
12	Panel A.-Front *161*	X58488

Beater Door Assembly

4

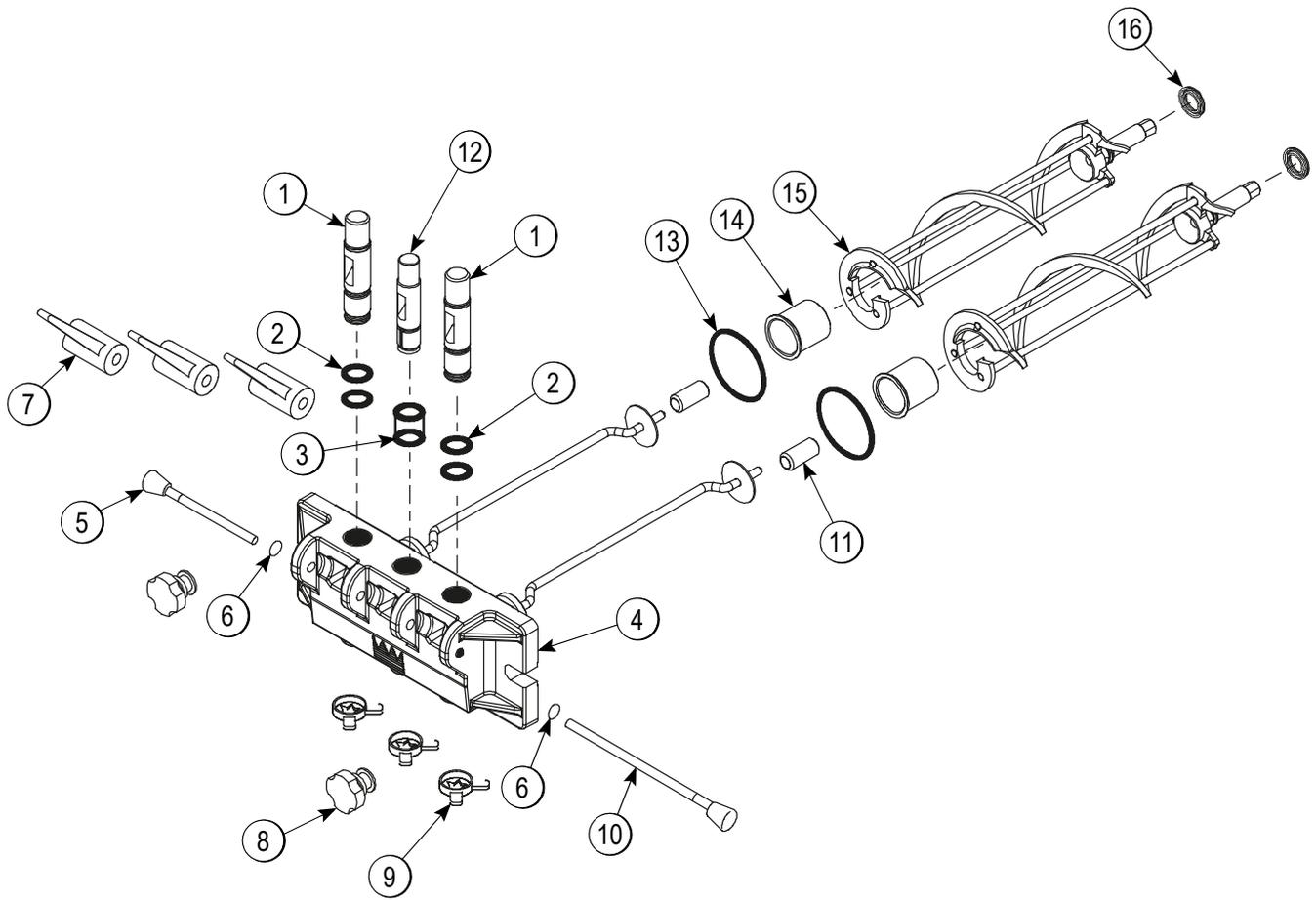


Figure 4-2

Item	Description	Part No.
1	Valve-Draw	024763-SP
2	O-ring-7/8" OD X .103"W	014402
3	Seal-Draw Valve *Small H-Ring*	030930
4	Door A.-3SPT 1.5QT Valox	X56906SER1
5	Pin A.-Pivot *168-Short*	X38539
6	O-ring-5/16" OD X .070"W	016272
7	Handle-Draw Valve	030564
8	Nut-Stud	056802

Item	Description	Part No.
9	Cap-Design 1.010"ID-6 PT.	014218
10	Pin A.-Pivot *168-Long*	X38538
11	Bearing-Guide	014496
12	Valve-Draw-Center	031164
13	O-ring-2-3/4" OD X .139"W	019998
14	Bearing-Front	023262
15	Beater A.-*150	X24689
16	Seal-U-Cup	080534

Accessories

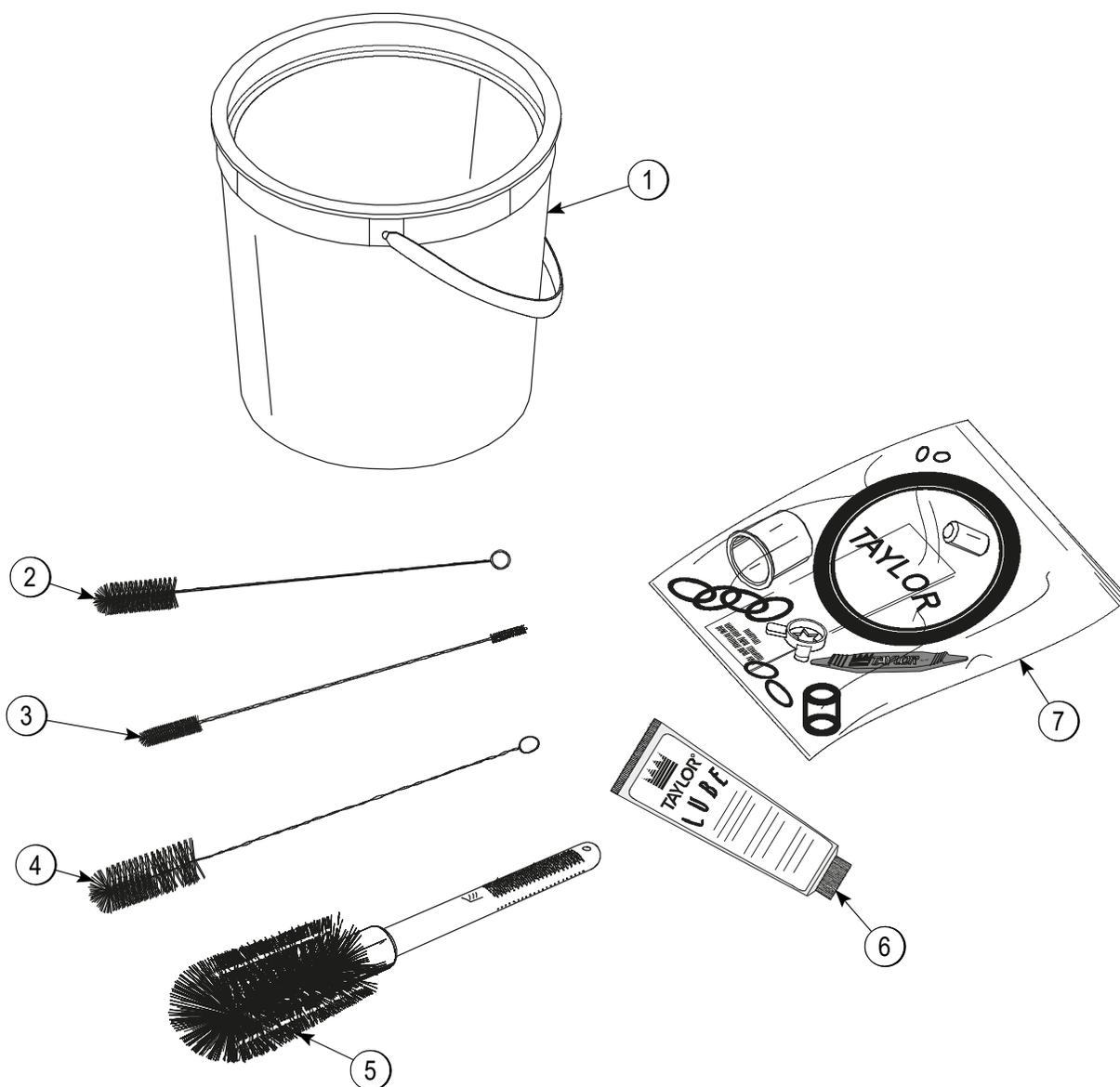


Figure 4-3

Item	Description	Part No.
1	Pail-6·qt.	023348
2	Brush-Rear BRG 1" D X 2" LG	013071
3	Brush-Double-Ended	013072
4	Brush-Draw Valve 1" OD X 2" X 17"	013073

Item	Description	Part No.
5	Brush-Mix·Pump-Body-3"X7" White	023316
6	Lubricant-Taylor-4oz.	047518
7	Kit A.-Tune-Up	X31167
*	Sanitizer-Stera Sheen® Green	055492

* Not Shown

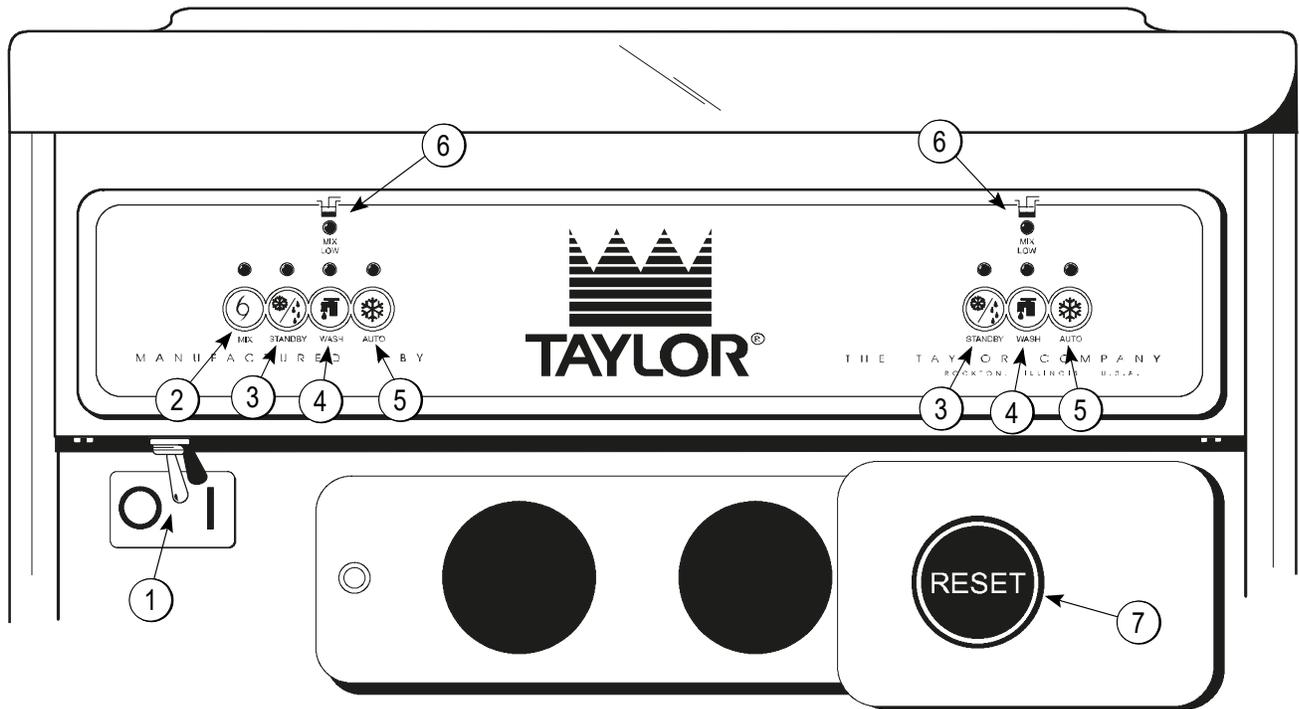


Figure 5-1

Item	Description
1	Power Switch
2	Mix Refrigeration Key
3	Standby Key
4	Wash Key
5	Auto Key
6	Indicator Light - Mix Low
7	Reset Button

Symbol Definitions

To better communicate in the international arena, the words on many of our operator switches and keys have symbols to indicate their functions. Your Taylor equipment is designed with these international symbols.

The following chart identifies the symbol definitions used on the operator switches.

○ = OFF

I = ON

6 = MIX

☸ = STANDBY

⚙ = WASH

❄ = AUTO

⚗ = MIX LOW

Power Switch

When placed in the ON position, the power switch enables Softech™ control panel operation.

Mix Ref Key

When the MIX key is pressed, the light comes on indicating the mix hopper refrigeration system is operating. Mix Ref is controlled by the left side of the freezer as viewed from the operator end. The Mix Ref function cannot be canceled unless the Auto or Standby modes are canceled first.

Standby Key

This unit is equipped with a standby feature. If product is not dispensed for long periods of time (for example, early morning hours), the standby feature can be activated to maintain the hopper and freezing cylinder product at safe temperatures and prevent product breakdown. In the Standby mode, the Wash and Auto functions are automatically canceled.

To use the standby feature, perform the following steps.

5 **Note:** *Be sure your hands are clean and sanitized before performing the following steps.*

1. Invert the mix-feed tube so the end with the mix-delivery hole is positioned at the top. Install the end without the mix-delivery hole into the mix-inlet hole in the bottom of the hopper. This prevents mix from entering the freezing cylinder.

Figure 5-2 shows the feed tube position during standby operation.

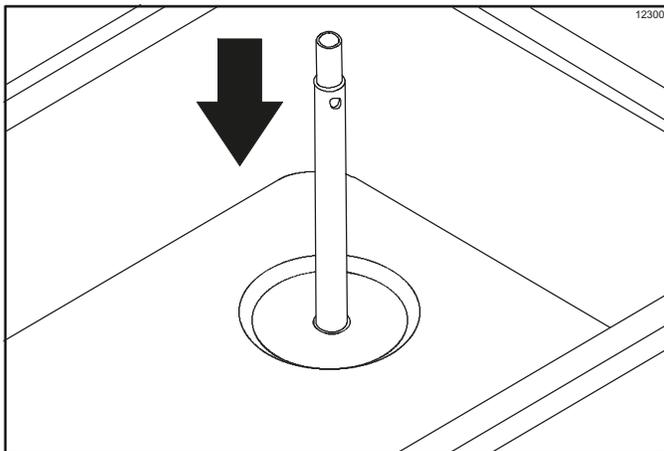


Figure 5-2

2. Make sure there is at least 3 in. (76 mm) of mix in the hopper and that the level of mix is not above the mix-delivery hole on the side of the feed tube.

Note: *The level of mix must be below the mix-delivery hole on the side of the feed tube. Failure to follow this instruction may result in lower product quality when normal operation is resumed.*

3. Press the STANDBY key. The light illuminates, indicating that the unit is operating as a refrigerator for product in the hopper and freezing cylinder.
4. To remove the unit from the Standby mode, press the AUTO key. The Standby light will extinguish, indicating the unit has resumed the normal operating mode.
5. When the unit cycles off, place the feed tube in its original position (mix delivery hole end down).

Figure 5-3 shows the feed tube position during normal operation.

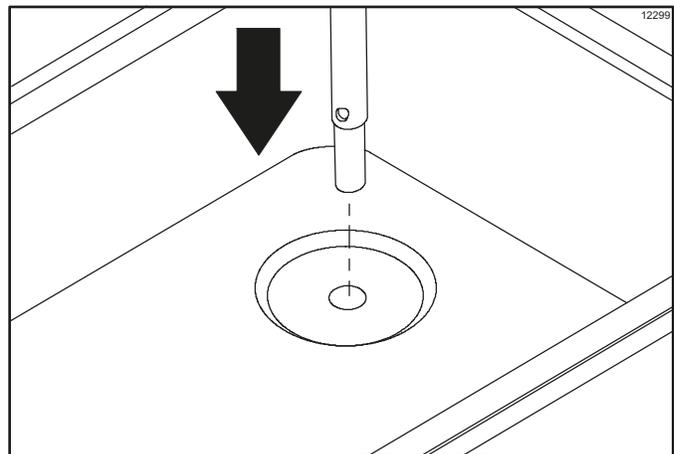


Figure 5-3

Important! *The Standby mode must not be used in place of daily disassembly, cleaning, and sanitizing.*

Wash Key

When the WASH key is pressed, the light comes on. This indicates beater motor operation. The Standby or Auto mode 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 or Standby functions are automatically canceled. The Mix Ref function is automatically locked in to maintain the

temperature of the mix in the mix hopper.

Note: An light and an audible indicates sounds when a mode of operation has been pressed. To cancel any function, press the key again. The light and mode of operation shuts off.

Indicator Light—Mix Low

Located on the front of the machine is a mix level indicating light. When the light is flashing, it indicates that the mix hopper has a low supply of mix and should be refilled as soon as possible. Always maintain at least 3 in. (76 mm) of mix in the hopper. If you neglect to add mix, a freeze up may occur. This causes eventual damage to the beater, blades, drive shaft, and freezer door.

Reset Button

The RESET button is located on the front of the unit. The Reset mechanism protects the beater motor from an overload condition. If an overload occurs, the Reset mechanism trips. To properly reset the freezer, press the AUTO key to cancel the cycle. Turn the power switch to the OFF position. Wait two or three minutes and then press the RESET button firmly.



CAUTION! DO NOT use metal objects to press the RESET button. Failure to follow this instruction may result in electrocution.

Turn the power switch to the ON position. Press the WASH key and observe the freezer's performance. If the beater motor is turning properly, press the WASH key to cancel the cycle. Press the AUTO key on both sides of the unit to resume normal operation. If the freezer shuts down again, contact an authorized service technician.

Feed Tube

The feed tube maintains overrun and allows enough mix to enter the freezing cylinder after a draw. One end of the tube has a mix-delivery hole on the side and the other end does not.

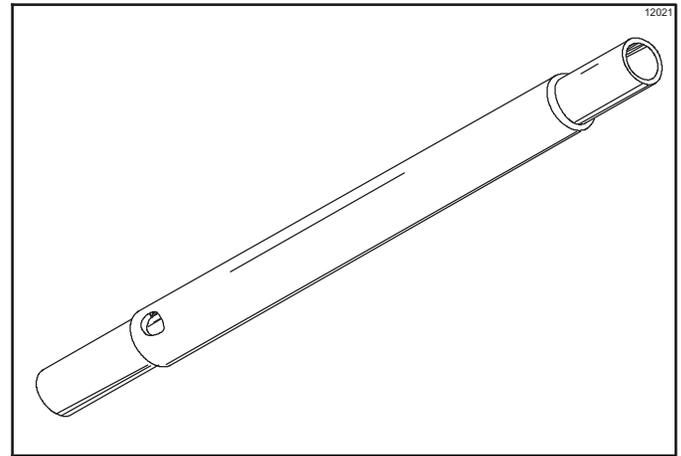


Figure 5-4

The feed tube serves two purposes.

- **Normal Operation:** After priming the machine, the end of the feed tube with the mix-delivery hole is placed in the mix-inlet hole. Every time the draw handle is raised, new mix and air from the hopper flows down into the freezing cylinder. This keeps the freezing cylinder properly loaded and maintains overrun.

Figure 5-5 shows the feed tube position during normal operation.

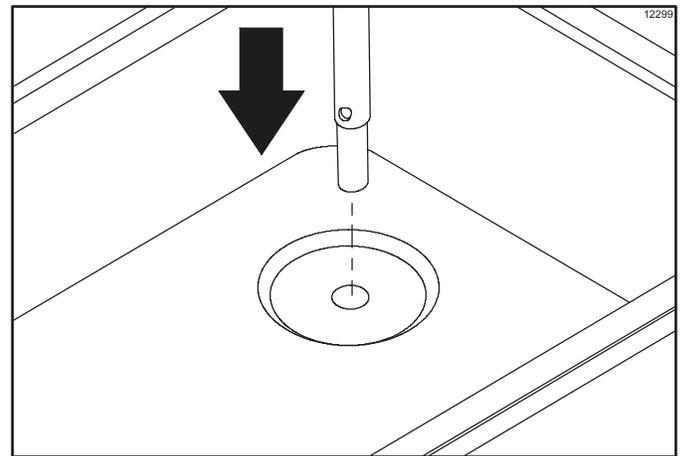


Figure 5-5

- **Standby Operation:** During long “no sale” periods, the feed tube is inverted. The end of the feed tube without the mix-delivery hole is placed in the mix-inlet hole to prevent mix from entering the freezing cylinder.

Figure shows the feed tube position during standby operation.

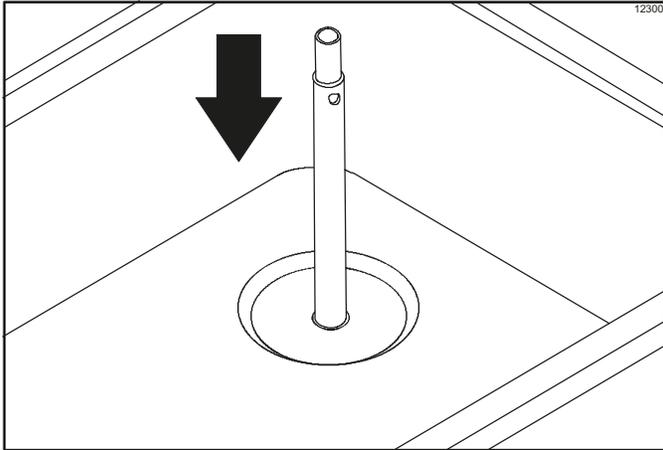


Figure 5-6

5 **Note:** Make sure the level of mix is below the mix-delivery hole in the side of the feed tube. Failure to follow this instruction may result in lower product quality when normal operation is resumed.

Note:

Model 161 is a soft serve counter model with a three-spout door. Two individual flavors are available from the end spouts, and an equal combination of both is dispensed through the center spout to create a twist effect. It has a 1.5 qt. (1.4 L) capacity freezing cylinder. The mix flows by gravity from the hopper to the freezing cylinder through a feed tube.

Duplicate the procedures where they apply for the second 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 show you how to assemble these parts into the machine, sanitize them, and prime the machine with **fresh mix** in preparation to serve your first portion.

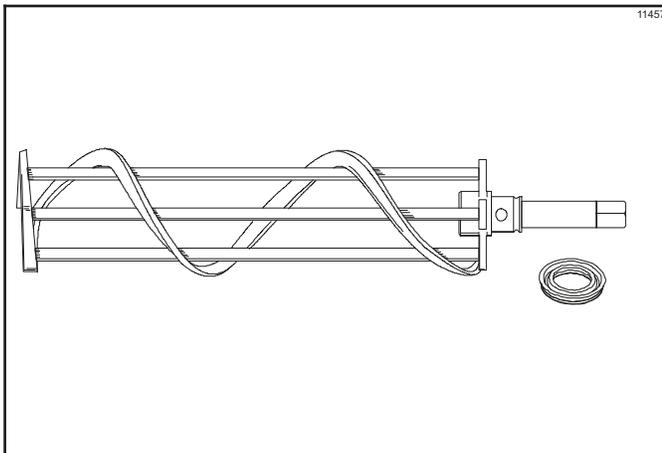


Figure 6-1

If you are disassembling the machine for the first time or need information to get to the starting point in our instructions, see "Disassembly" on page 6-7.

Assembly

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

1. Lubricate the groove on the beater drive shaft. With the opening of the cup seal facing away from the hex end, slide the seal into the groove. Apply an even coat of lubricant to the seal and the shaft. **Do not** lubricate the hex end of the beater drive shaft.

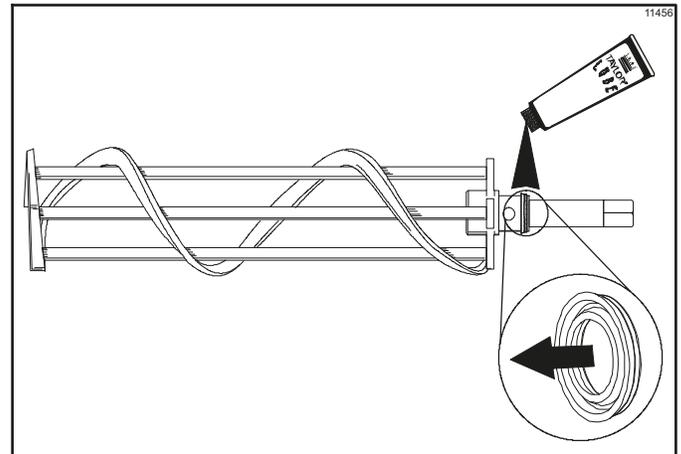


Figure 6-2

2. Insert the beater assembly through the rear shell bearing at the back of the freezing cylinder and engage the hex end firmly into the female socket. When properly seated, the beater does not protrude beyond the front of the freezing cylinder.

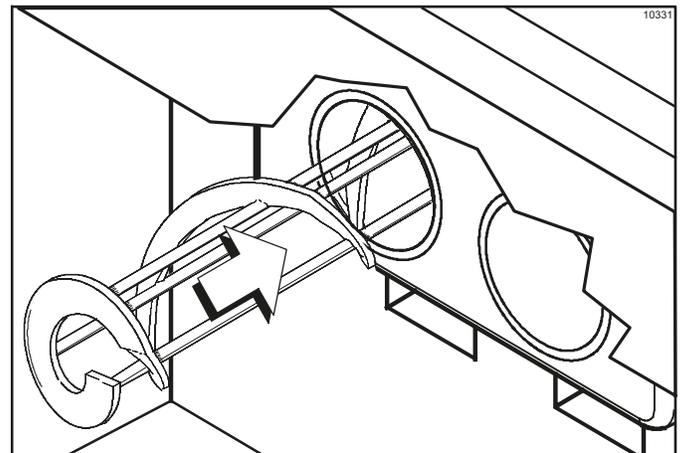


Figure 6-3

3. Repeat steps 1 and 2 for the other side of the machine.
4. Place the large O-rings into the grooves on the back of the machine door and lubricate them.

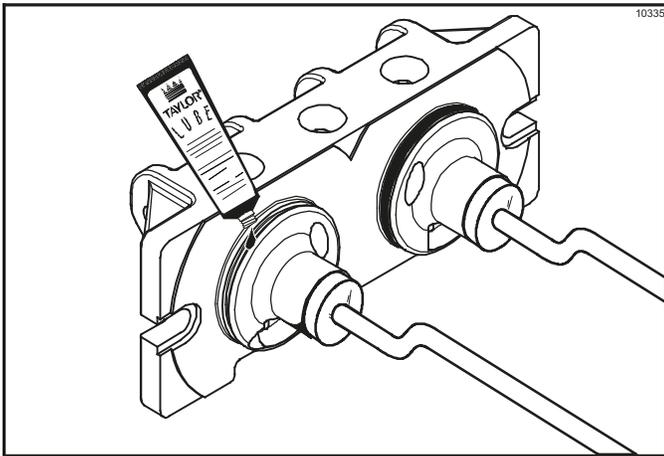


Figure 6-4

5. Slide the front bearings over the baffle rods so the flanged edge is against the door. Place the white plastic guide bearings on the end of the baffle rods. **Do not** lubricate the front bearings or the guide bearings.

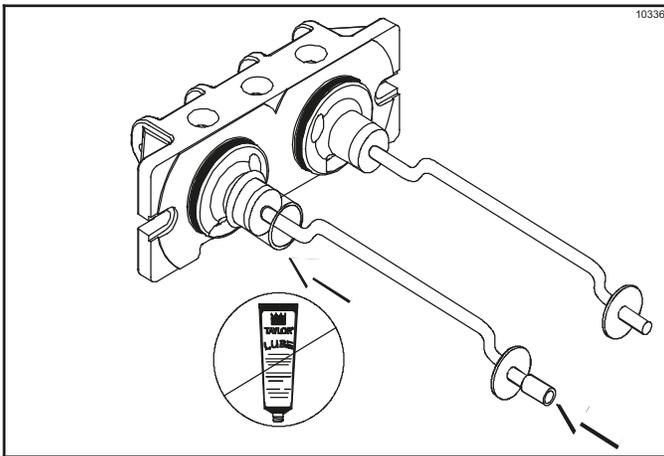
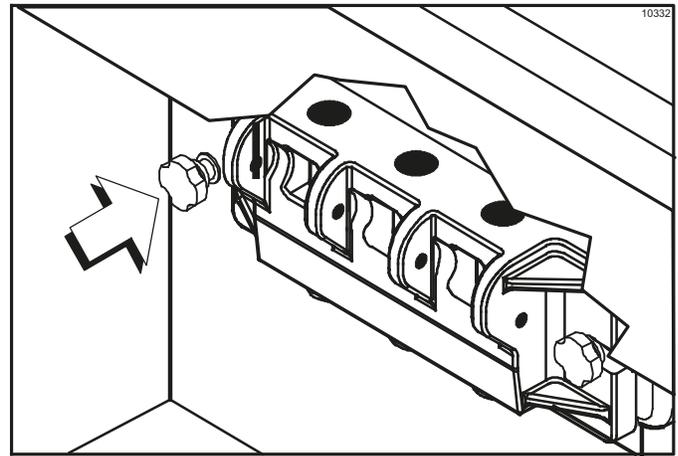


Figure 6-5

6. Slide the slotted portion of the handscrews into the slots in the freezer door.
7. With both hands, hold the sides of the freezer door and insert the baffle rods into the center of the beater assemblies. The white guide bearings must fit securely in the holes of the drive shafts.
8. With your fingers, tighten the handscrews. Make sure they are tightened equally and that the door is snug. **Do not** overtighten the handscrews.



Important! Handscrew and door damage can result if the handscrews are overtightened or if one handscrew is tightened more than the other.

9. Install the valve seal into the grooves on the center draw valve and lubricate. This special seal prevents the mix in one freezing cylinder from traveling into the second cylinder.

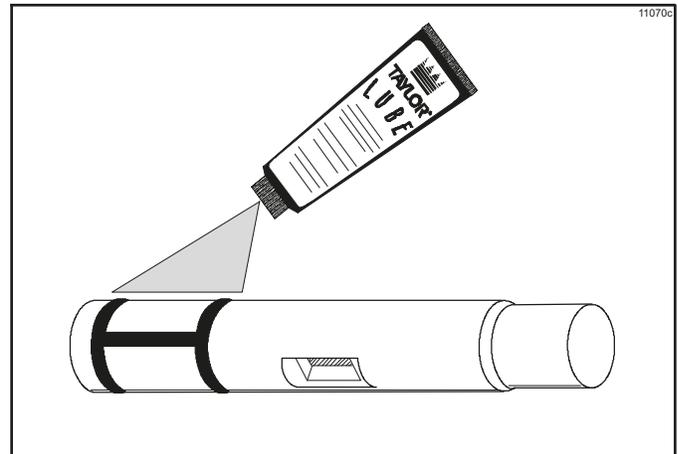


Figure 6-6

10. Slide the two O-rings into the grooves on the remaining draw valves and lubricate.

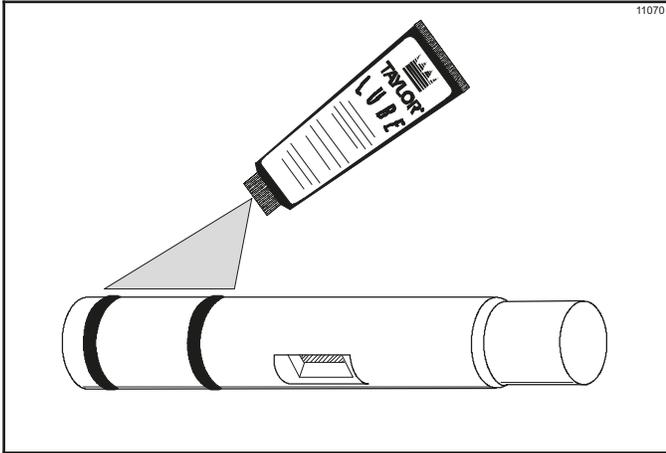


Figure 6-7

- 11. Lubricate the inside of the freezer door spouts from the bottom.
- 12. Insert the draw valves into the freezer door from the bottom until the slot in the draw valves comes into view.

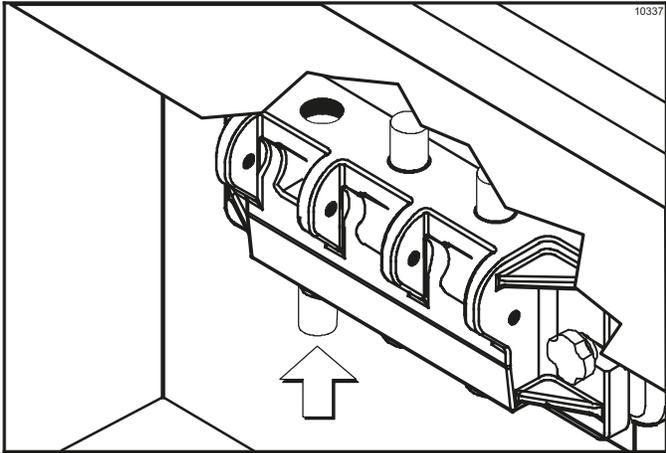


Figure 6-8

- 13. Slide the O-ring onto each pivot pin and lubricate.

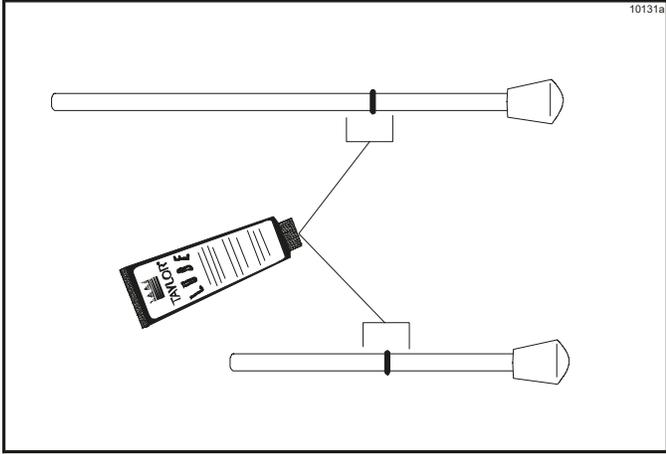


Figure 6-9

- 14. Slide the tip of the draw handle into the slot of the draw valve, starting from the right. Slide the short pivot pin through the right draw handle. Slide the long pivot pin through the left and middle draw handles.

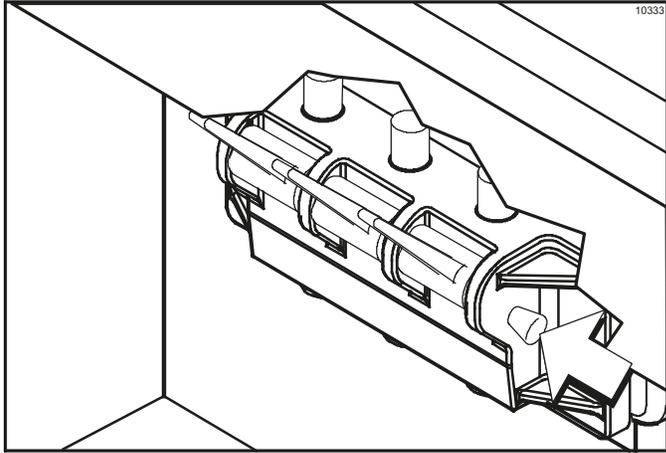


Figure 6-10

- 15. Snap the design caps over the bottom of the freezer door spouts.

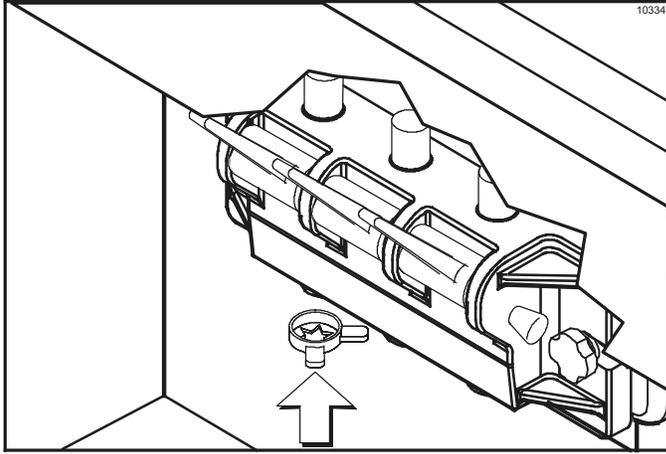


Figure 6-11

- 16. Lay the feed tubes in the bottom of the mix hoppers.
- 17. Install the front drip tray and splash shield under the freezer door.

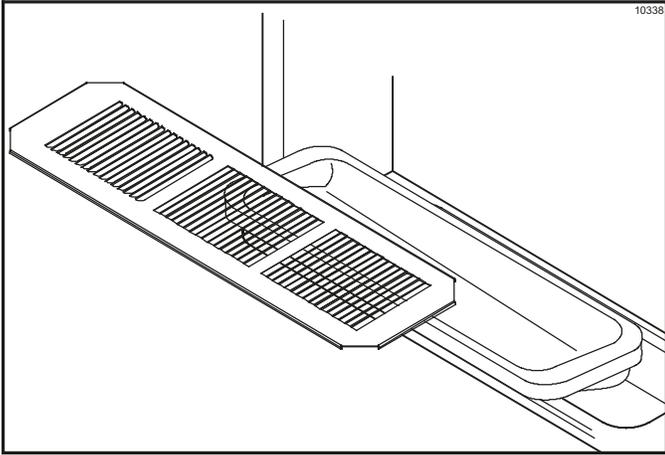


Figure 6-12

18. Install the drip pans.

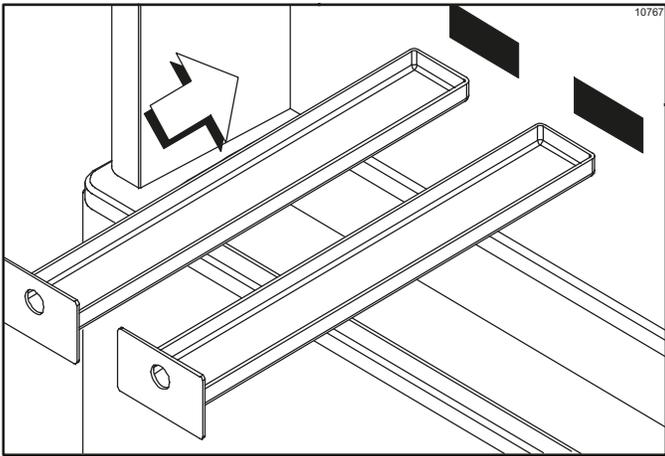


Figure 6-13

6

Sanitizing

1. Prepare an approved 100 PPM sanitizing solution (for example, 2 gal. [7.6 L] of Stera-Sheen®).
Note: Use warm water and follow the manufacturer's specifications.
2. Pour 1 gal. (3.8 L) of sanitizing solution into the hopper and allow the solution to flow into the freezing cylinder.

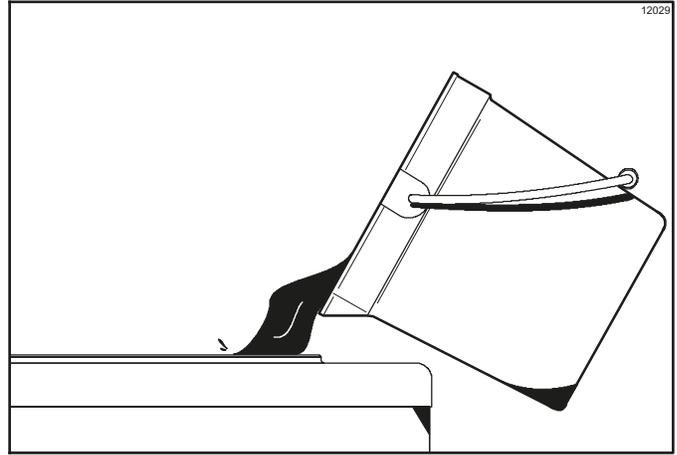


Figure 6-14

3. While the solution is flowing into the freezing cylinder, brush clean the mix hopper, the mix-inlet hole, and the feed tube.

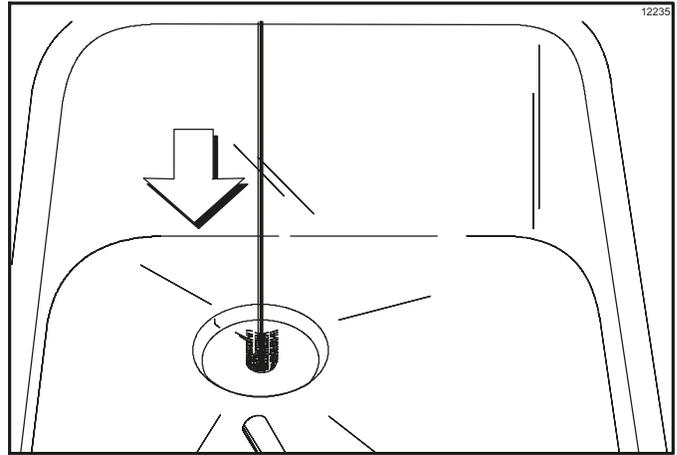


Figure 6-15

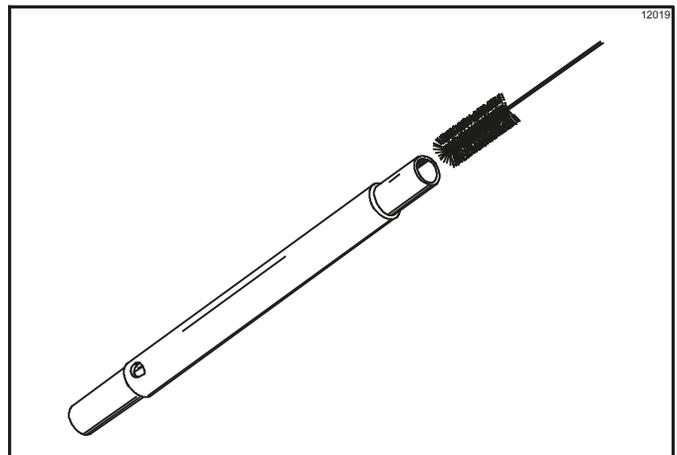


Figure 6-16

- Place the power switch in the ON position.

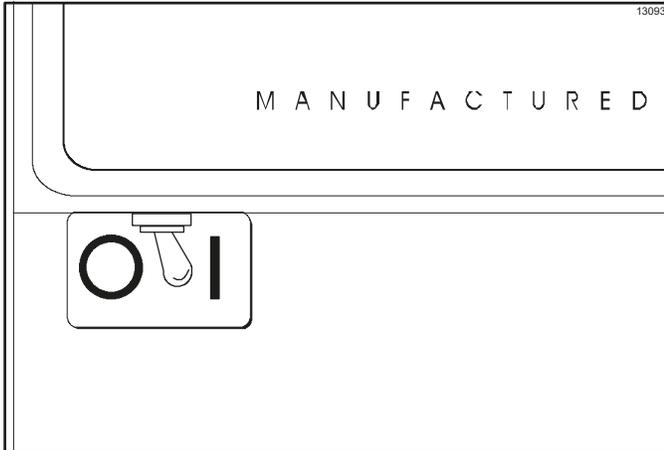


Figure 6-17

- Press the WASH key. This causes the sanitizing solution in the freezing cylinder to be agitated. Allow it to agitate for five minutes.

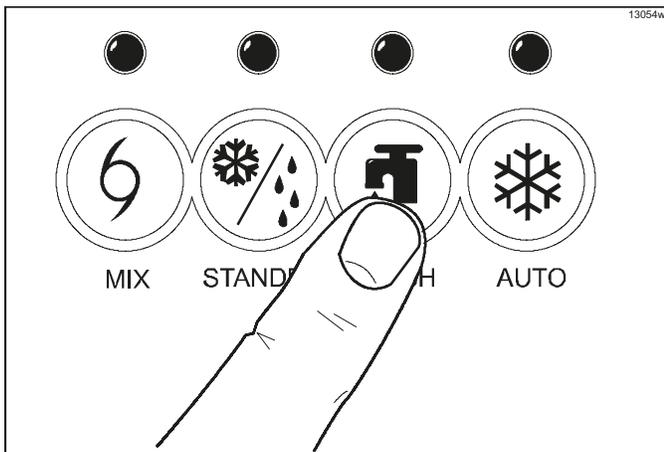


Figure 6-18

- Place an empty pail beneath the door spouts. Momentarily open the center draw valve to sanitize the center door spout. Open the remaining draw valves to remove all of the sanitizing solution. When the sanitizer stops flowing from the door spouts, close the draw valves. Press the WASH key to cancel the Wash mode.

- With sanitized hands, stand the feed tube in the corner of the mix hopper.

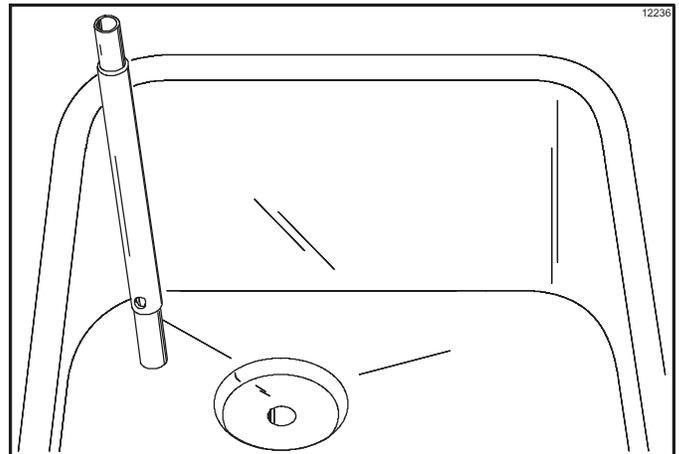


Figure 6-19

- Repeat steps 1 through 7 for the other side of the machine.

Priming

Prime the machine as close as possible to the time of first product draw.

- With a pail beneath the door spouts, open the draw valves. Fill one of the mix hoppers with **fresh mix** and allow the mix to flow into the freezing cylinder. This forces out any remaining sanitizing solution. When full-strength mix is flowing from the door spouts, close the draw valves.

Note: Use only **fresh mix** when priming the machine.

- When the mix has stopped bubbling down into the freezing cylinder, install the feed tube in the mix inlet hole.

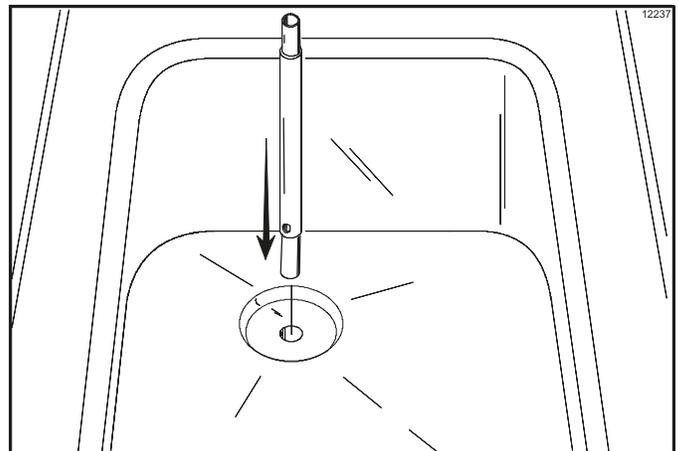


Figure 6-20

OPERATING PROCEDURES

3. Press the AUTO key. When the unit cycles off, the product is ready to serve.

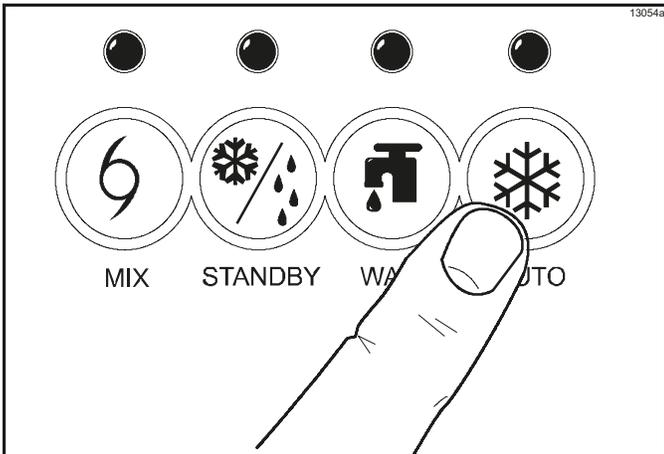


Figure 6-21

4. Repeat steps 1 through 3 for the other side of the machine.
5. Place the mix hopper gasket and the mix hopper cover in position.

Closing Procedure

To disassemble Model 161, the following items are 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

1. Press the AUTO key to cancel operation. Press the MIX key to cancel hopper refrigeration. These operations should be canceled as far ahead of cleaning time as possible. This allows frozen product to soften for easier cleaning.
2. Remove the mix hopper cover, the mix hopper gasket, and the feed tube. Take them to the sink for cleaning.

3. If local health codes permit the use of rerun, place a sanitized, NSF-approved stainless steel rerun container beneath the door spouts. Press the WASH key and open the draw valves. When all the product stops flowing from the door spouts, close the draw valves and press the WASH key to cancel the Wash mode. 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. Follow the instructions in the previous step, except drain the product into a pail and properly discard the mix.



ALWAYS FOLLOW LOCAL HEALTH CODES.

4. Repeat steps 1 through 3 for the other side of the machine.

Rinsing

1. Pour 1 gal. (3.8 L) of cool, clean water into one of the mix hoppers. With the brushes provided, scrub the mix hopper, and the mix inlet hole.
2. With a pail beneath the door spouts, press the WASH key and open the draw valves.
3. Drain all the rinse water from the freezing cylinder. When the rinse water stops flowing from the door spout, close the draw valves and press the WASH key to cancel.
4. Repeat steps 1 through 3 for the other side of the machine.

Make sure rinse water being drawn from the freezing cylinder is clear.

Cleaning

1. Prepare an approved 100 PPM cleaning solution (for example, 2 gal. [7.6 L] of Stera-Sheen®).

Note: Use warm water and follow the manufacturer's specifications.

2. Pour 1 gal. (3.8 L) of cleaning solution into one of the the mix hoppers and allow it to flow into the freezing cylinder.
3. While the solution is flowing into the freezing cylinder, brush clean the mix hopper and the mix-inlet hole.
4. Press the WASH key. This causes the cleaning solution in the freezing cylinder to agitate.
5. Place an empty pail beneath the door spouts and raise the draw valve. Draw off all the cleaning solution. When the solution stops flowing from the door spouts, close the draw valves. Press the WASH key to cancel.
6. Repeat steps 1 through 5 for the other side of the machine.

Disassembly



WARNING! Make sure the control switch is in the OFF position to eliminate the chance of moving parts. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

1. Remove the handscrews and the freezer door. Remove the beater assemblies from the freezing cylinders and take these parts to the sink for cleaning.
2. Remove the front drip tray, the splash shield, and the drip pans from the machine. Take them to the sink for cleaning.

Brush Cleaning

1. Prepare a sink with an approved cleaning solution (for example, Stera-Sheen®).

Note: Use warm water and follow the manufacturer's specifications.

Important! Follow label directions, since 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 machine are available for cleaning.

2. Remove the cup seals from the drive shafts of the beater assemblies.
3. Remove the design caps, pivot pins, draw handles, and draw valves from the freezer door. Remove all O-rings.

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

4. Remove the large O-rings, front bearings, and guide bearings from the back of the freezer door.
5. Return to the machine with a small amount of cleaning solution. With the black bristle brush, brush clean the rear shell bearings at the back of the freezing cylinders.

Note: If the drip pan was filled with an excessive amount of mix, the drive shaft O-ring of the beater assembly should be replaced or properly lubricated.

6. Thoroughly brush clean all disassembled parts in the cleaning solution. Make sure all lubricant and mix film is removed. Take particular care to brush clean the draw valve cores in the freezer door. Place all the cleaned parts on a clean, dry surface to air dry overnight.
7. Clean all exterior surfaces of the machine.

During Cleaning and Sanitizing



ALWAYS FOLLOW LOCAL HEALTH CODES.

Cleaning and sanitizing schedules are governed by federal, state, or local regulatory agencies, and must be followed accordingly. If the unit has a Standby mode, it must not be used instead of proper cleaning and sanitizing frequencies set forth by the ruling health authority.



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

Troubleshooting Bacterial Count

- Thoroughly clean and sanitize the 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 smaller, 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 located at the rear of the freezing cylinder. Make sure there is 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, then 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 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, and too **weak** of a solution does **not** adequately clean or sanitize.
 - The temperature of mix in the mix hopper and walk-in cooler should be below 40°F (4.4°C).

Regular Maintenance Checks

- Check the rear shell bearing for signs of wear (excessive mix leakage in the drip pan) and make sure it is properly cleaned.
- Using a screwdriver and cloth towel, keep the rear shell bearing and the female hex drive socket clean and free of lubricant and mix deposits.
- Dispose of O-rings and seals if they are worn, torn, or fit too loosely. Replace them with new ones.
- Follow all lubricating procedures as outlined in "Assembly" on page 6-1.
- If your machine is air-cooled, check the condensers for an 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 is necessary to vacuum the filters monthly.*



WARNING! Make sure the power switch is in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

- If your machine is equipped with an auxiliary refrigeration system, check the auxiliary condenser for accumulation of dirt and lint. A dirty condenser 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. Failure to comply 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 mechanic.

Winter Storage

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

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

On water-cooled freezers, 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.

Important! Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

Your local Taylor distributor can perform this service for you.

Wrap detachable parts of the freezer, such as the beater assembly 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 can attract mice and other vermin.

Problem	Probable Cause	Remedy	Page Ref.
1. No product being dispensed.	a. The power switch is in the OFF position.	a. Place the power switch in the AUTO position.	6-5
	b. The mix level in the mix hopper is inadequate.	b. Fill the mix hopper with mix.	6-6
	c. The beater motor overloaded.	c. Reset the freezer.	5-2
	d. The unit is unplugged at the wall receptacle.	d. Plug in the power cord.	1-3
	e. The circuit breaker is tripped, or the fuse is blown.	e. Place the circuit breaker in the ON position, or replace the fuse.	---
	f. The freezer door is incorrectly assembled.	f. See "Assembly" on page 6-1 for proper installation.	6-1
	g. Product is being drawn off in excess of the freezer's capacity.	g. Stop drawing product and allow the unit to recover.	---
2. The machine does not operate in the Auto mode.	a. The unit is unplugged.	a. Plug in the power cord.	1-3
	b. The refrigeration system is not activated.	b. Momentarily raise the draw switch to activate the refrigeration system.	---
	c. The circuit breaker is tripped, or the fuse is blown.	c. Place the circuit breaker in the ON position, or replace the fuse.	---
	d. The beater motor overloaded, causing a loss of power to the power switch.	d. Reset the freezer.	5-2
3. The product is too stiff.	a. The control is set too cold.	a. Contact a service technician.	---
4. The product is too soft.	a. The control is set too warm.	a. Contact a service technician.	---
	b. The air tube is not installed.	b. Install the air tube in the mix-inlet hole at the bottom of the mix hopper.	6-6
	c. Out-drawing the freezer's capacity.	c. Two 4 oz. (113.4 g) servings in one minute.	---
5. The freezing cylinder walls are scored.	a. Operating freezer without the front bearing on the freezer door.	a. Install the front bearing on the freezer door.	6-2
	b. The gear unit or the direct drive is out of alignment.	b. Contact service technician.	---
6. Excessive leakage in rear drip pan.	a. A worn or damaged O-ring is on the beater drive shaft.	a. Replace O-rings every 3 months.	9-1
	b. The rear shell bearing is worn.	b. Contact service technician.	---
	c. Incorrect lubricant was used.	c. Use food-grade lubricant (for example, Taylor Lube).	6-1
	d. Inadequate lubrication of beater drive shaft.	d. Lubricate the beater drive shaft properly.	6-1

TROUBLESHOOTING

Problem	Probable Cause	Remedy	Page Ref.
7. The draw valve is leaking.	a. Incorrect lubricant was used.	a. Use food-grade lubricant (for example, Taylor Lube).	6-2
	b. Worn or damaged O-rings are on the draw valve.	b. Replace O-rings every 3 months.	9-1
	c. Inadequate lubrication of draw valve.	c. Lubricate the draw valve properly.	6-2
8. Product is not feeding into the freezing cylinder.	a. The mix level is inadequate in the mix hopper.	a. Fill the mix hopper with mix.	6-5
	b. The mix-inlet hole is frozen.	b. Contact service technician.	---
9. The unit goes out on overload excessively.	a. There are too many appliances plugged into the circuit.	a. A separate 20A circuit is needed for the freezer to operate properly.	---
	b. An extension cord has been placed between the power cord and the wall receptacle.	b. If the extension cord is used, it must match the power cord in size of circuit ampacity.	---
10. Mix from one freezing cylinder bleeds over to the second cylinder.	a. The center draw valve seal is worn, or is improperly lubricated.	a. Lubricate properly and replace seal every 3 months.	6-2/9-1

Table 9-1

Part Description	Every 3 Months	Every 6 Months	Annually	Qty
Beater Drive Shaft Cup Seal	X			2
Freezer Door O-ring	X			2
Freezer Door Front Bearing	X			2
Freezer Door Guide Bearing	X			2
Draw Valve O-ring	X			4
Center Draw Valve Seal	X			1
Pivot Pin O-ring	X			2
Black Bristle Brush, 1" x 2"		Inspect and replace if necessary.	Minimum	1
Double-Ended Brush		Inspect and replace if necessary.	Minimum	1
White Bristle Brush, 1" x 2"		Inspect and replace if necessary.	Minimum	1
White Bristle Brush, 3" x 7"		Inspect and replace if necessary.	Minimum	1

TAYLOR COMPANY LIMITED WARRANTY ON FREEZERS

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

LIMITED WARRANTY

Taylor warrants the Product against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original Product installation. If a part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or 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 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 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.

LIMITED WARRANTY ON EQUIPMENT

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 unit. If a Part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or 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 11-1

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

LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Part cannot be otherwise verified, proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Part is installed and all required service work in connection with the Part is performed by an authorized Taylor distributor or service agency.
3. The limited warranty applies only to Parts remaining in use by their original owner at their original installation location in the unit of original installation.
4. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator’s Manual.
5. Defective Parts must be returned to the authorized Taylor distributor or service agency for credit.
6. This warranty is not intended to shorten the length of any warranty coverage provided pursuant to a separate Taylor limited warranty on freezer or grill equipment.
7. The use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.

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

LIMITED WARRANTY ON PARTS

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

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

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

LIMITATION OF WARRANTY

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE PARTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.

LEGAL REMEDIES

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

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

