

OPERATOR'S MANUAL



Model 220 Batch Freezers

Original Operating Instructions

028763-M

5/99 (Original Publication)
(Updated 6/5/2019)

Complete this page for quick reference when service is required:

Taylor distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

 Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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

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

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028763-M

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Rockton, IL 61072

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



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

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



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

Site Preparation

Review the area the machine is to be installed in before uncrating the machine making sure that all possible hazards the user or machine have been addressed.



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

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 up to 104°F (40°C) at reduced capacities.



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



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

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

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

Air-Cooled Machines

Do not obstruct air intake and discharge openings.

Air-cooled machines require a minimum of 3 in. (76 mm) of clearance around all sides of the freezer and 7-1/2 in. (191 mm) on the bottom to allow for adequate airflow across the condenser(s). Install the deflector provided to prevent recirculation of warm air. Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

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. IPS water connections for inlet and outlet have been provided for easy hookup. Half inch 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 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.

Electrical Connections



IMPORTANT! In the United States, this machine is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 701987. 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, the machine should be

installed in accordance with the existing local codes. Please contact your local authorities if you have any questions.

Each machine requires one power supply for each data label on the machine. Check the data label(s) on the machine 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.



FOLLOW YOUR LOCAL ELECTRICAL CODES.



WARNING! This machine 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 machine. 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 machine's frame.



IMPORTANT!

- Stationary machines which are not equipped with a power cord and a plug or another device to disconnect the machine from the power source must have an all-pole disconnecting device with a contact gap of at least 0.125 in. (3 mm) 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 a Taylor service technician to avoid a hazard.

Beater Rotation



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

To correct the rotation on a three-phase machine, interchange any two incoming power supply lines at the freezer main terminal block only. To correct rotation on a single-phase machine, exchange leads inside the beater motor. (Follow the diagram printed on the motor.)

Electrical connections are made directly to the terminal block provided in the main control box, located behind the service panel.

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

Refrigerant



CAUTION! This machine contains fluorinated greenhouse gases (F-Gas) to provide refrigeration using a hermetically sealed circuit or within foam insulation. This machine's type of gas, quantity, Global Warming Potential (GWP) and CO₂ tonnes equivalent information is recorded on the machine's data label. The refrigerant used is generally considered nontoxic and nonflammable. However any gas under pressure is potentially hazardous and must be handled with caution.

NEVER fill any refrigerant cylinder completely with liquid. Filling the cylinder to approximately 80% will allow for normal expansion.



CAUTION! Use only approved refrigerant listed on the machine's data label or authorized through a manufacturer's technical bulletin. The use of any other refrigerant may expose users and operators to unexpected safety hazards.



WARNING! Refrigerant liquid sprayed onto the skin may cause serious damage to tissue. Keep eyes and skin protected. If refrigerant burns should occur, flush the area immediately with cold water. If burns are severe, apply ice packs and contact a physician immediately.



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



IMPORTANT! Refrigerants and their associated lubricants may be extremely moisture absorbent. When opening a refrigeration system, the maximum time the system is open must not exceed 15 minutes. Cap all open tubing to prevent humid air or water from being absorbed by the oil.

Notes:

1

The freezer you have purchased has been carefully engineered and manufactured to give you dependable operation. Your Taylor freezer, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, this machine 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 machine.

Your Taylor machine 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 machine's operation, including assembly and disassembly, go through these procedures together to be properly trained and to make sure that all personnel understand their role in using and maintaining the machine.

If you 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 a Taylor service technician. Taylor reserves the right to deny warranty claims on machines or parts if unapproved Taylor 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.

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



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 he/she 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, 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/serial number of the machine in question.

We at Taylor Company are concerned about the safety of operators at all times when they are coming in contact with the machine and its parts. Taylor makes every effort to design and manufacture built-in safety features to protect both operators and service technicians.

Installing and servicing refrigeration equipment can be hazardous due to system pressure and electrical components. Only trained and qualified service personnel should install, repair, or service refrigeration equipment. When working on refrigeration equipment, observe precautions noted in the literature, tags, and labels attached to the machine, and other safety precautions that may apply. Follow all safety code requirements. Wear safety glasses and work gloves.



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 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 machine 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, 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.*



WARNING! Avoid injury.

- **DO NOT** operate the machine unless it is properly grounded.
- **DO NOT** operate the 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 machine must be disconnected prior to performing repairs.
- **For Cord-Connected Machines:** Only Taylor service technicians or licensed electricians may install a plug or replacement cord on the machine.
- Stationary machines which are not equipped with a power cord and a plug or another device to disconnect the machine from the power source must have an all-pole disconnecting device with a contact gap of at least 0.125 in. (3 mm) 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.

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



IMPORTANT! An equipotential grounding lug is provided with this machine. 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 machine's 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** 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, 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 near the shaver or the pitcher blades.
- **USE EXTREME CAUTION** when removing blades that are very sharp.

Failure to follow this instruction may result in contaminated product or personal injury from blade contact.



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.



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.



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



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 the manual for the proper procedure to clean this machine.



CAUTION! This machine is equipped with a refrigerated cabinet designed to maintain product temperature at or below 41°F (5°C). Before replenishing the mix supply, the product must be refrigerated at or below 41°F (5°C). Failure to follow this instruction may result in health hazards and poor freezer performance.

DO NOT run the machine without product. Failure to follow this instruction can result in damage to the machine.

DO NOT obstruct air intake and discharge openings. A minimum of 3 in. (76 mm) air clearance on both sides of the machine is required. It is recommended to place the rear of the machine against the wall to prevent the recirculation of warm air. Failure to follow this instruction may cause poor freezer performance and damage to the machine.

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 machine has successfully performed in high ambient temperatures of up to 104°F (40°C) at reduced capacities.

Noise Level: Airborne noise emission does not exceed 78 dB(A) when measured at a distance of 39 in. (1.0 m) from the surface of the machine and at a height of 62 in. (1.6 m) from the floor.

Notes:

3

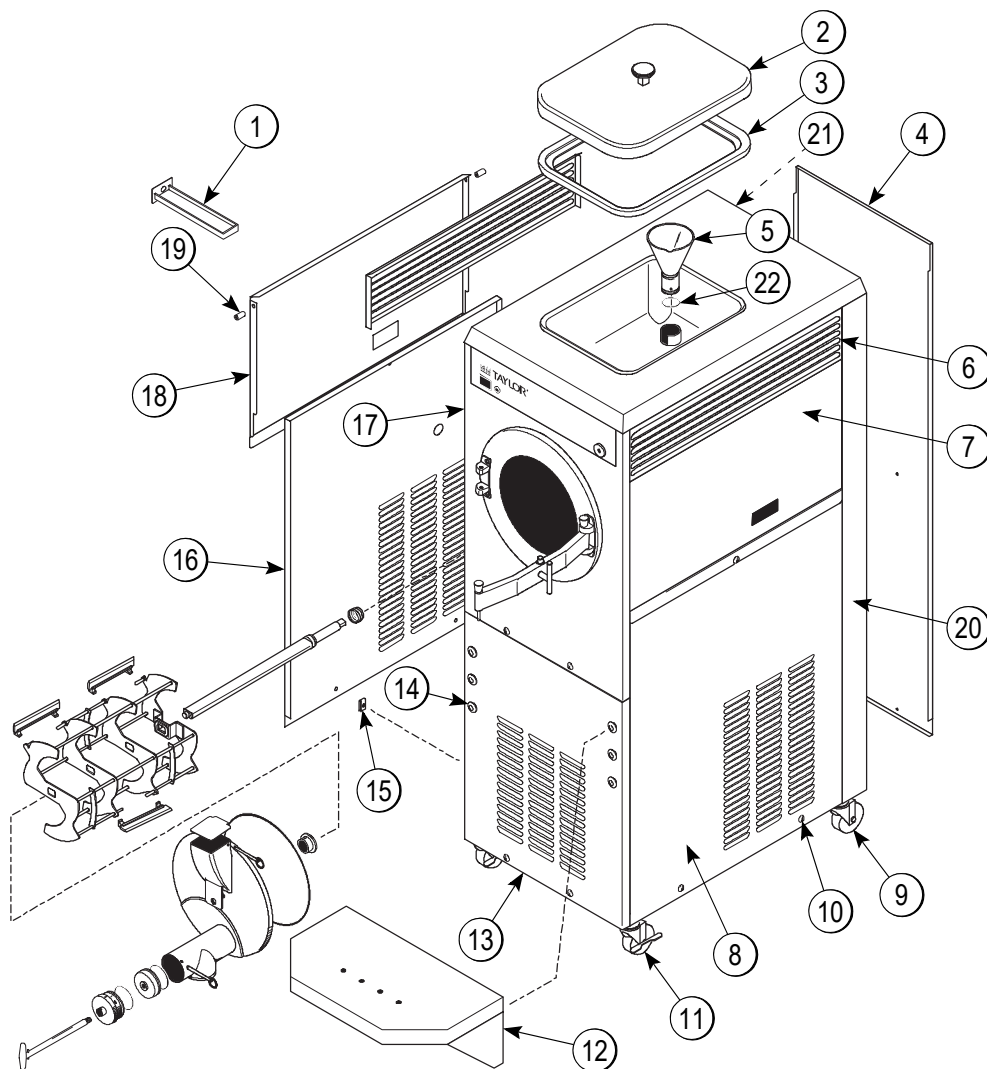


Figure 4-1

Item	Description	Part No.
1	Pan- Drip	027503
2	Cover A.- Hopper- 110- 220	X24778- SER
3	Gasket- Hopper Cover	011412
4	Panel- Rear	031749
5	Funnel A.- Mix	X35636
6	Louver- Side	019566
7	Panel- Upper Side R.	033125
8	Panel A.- Side *Right*	X49481
9	Caster- SWV- 3/4- 10 ST.	021279
10	Screw- 1/4- 20X3/8 RHM	011694
11	Caster- Locking Swivel	030307

Item	Description	Part No.
12	Shelf- Drip Tray	031753
13	Panel- Front Lower	049441
14	Collar- Holding	019481
15	Fastener- Clip 1/4- 20 U	045865
16	Panel A.- Side Left*	X68090- SER
17	Panel A.- Front	X32154
18	Panel- Upper Side L.	033124
19	Bushing- Panel	013289
20	Trim- Rear Corner R	031895
21	Trim- Rear Corner L	031894
22	O- ring- 1- 7/8OD X .139W	018564

Beater Door Assembly

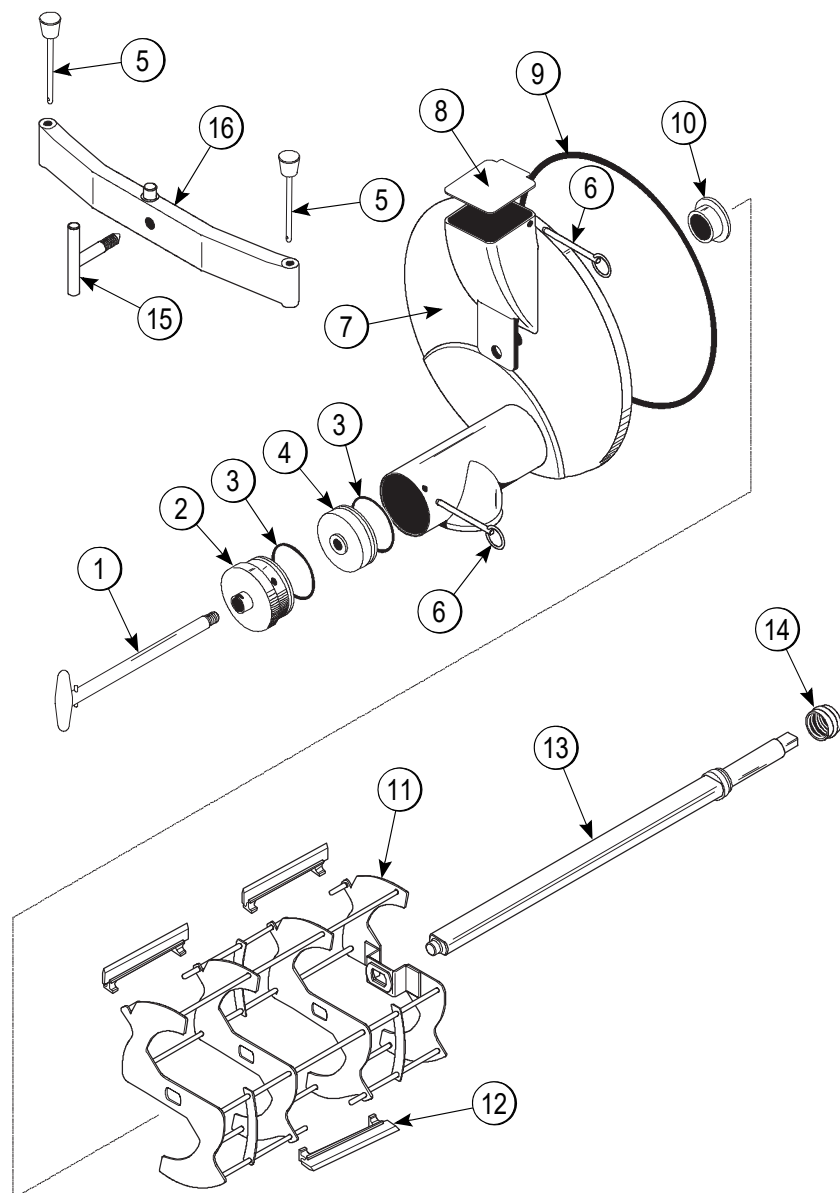


Figure 4-2

Item	Description	Part No.
1	Rod A.-Draw	X30079
2	Holder A.-Bearing	X30078
3	O-ring-2-1/8 OD x .139W-#225	020051
4	Piston-Valve	030083
5	Pin-Hinge	X04329
6	Pin A.-Pivot	X34737
7	Door A.-Partial Spout	X32938
8	Cap A.-Cover	X29667

Item	Description	Part No.
9	O-ring-11-3/8OD X .103W	019046
10	Bearing-Front	019176
11	Beater A.	X32269
12	Blade-Scraper	052586
13	Shaft-Beater	032276
14	Seal-Drive Shaft	031316
15	Screw A.-Cross Bar	X07233
16	Bar-Cross	011740

Accessories

4

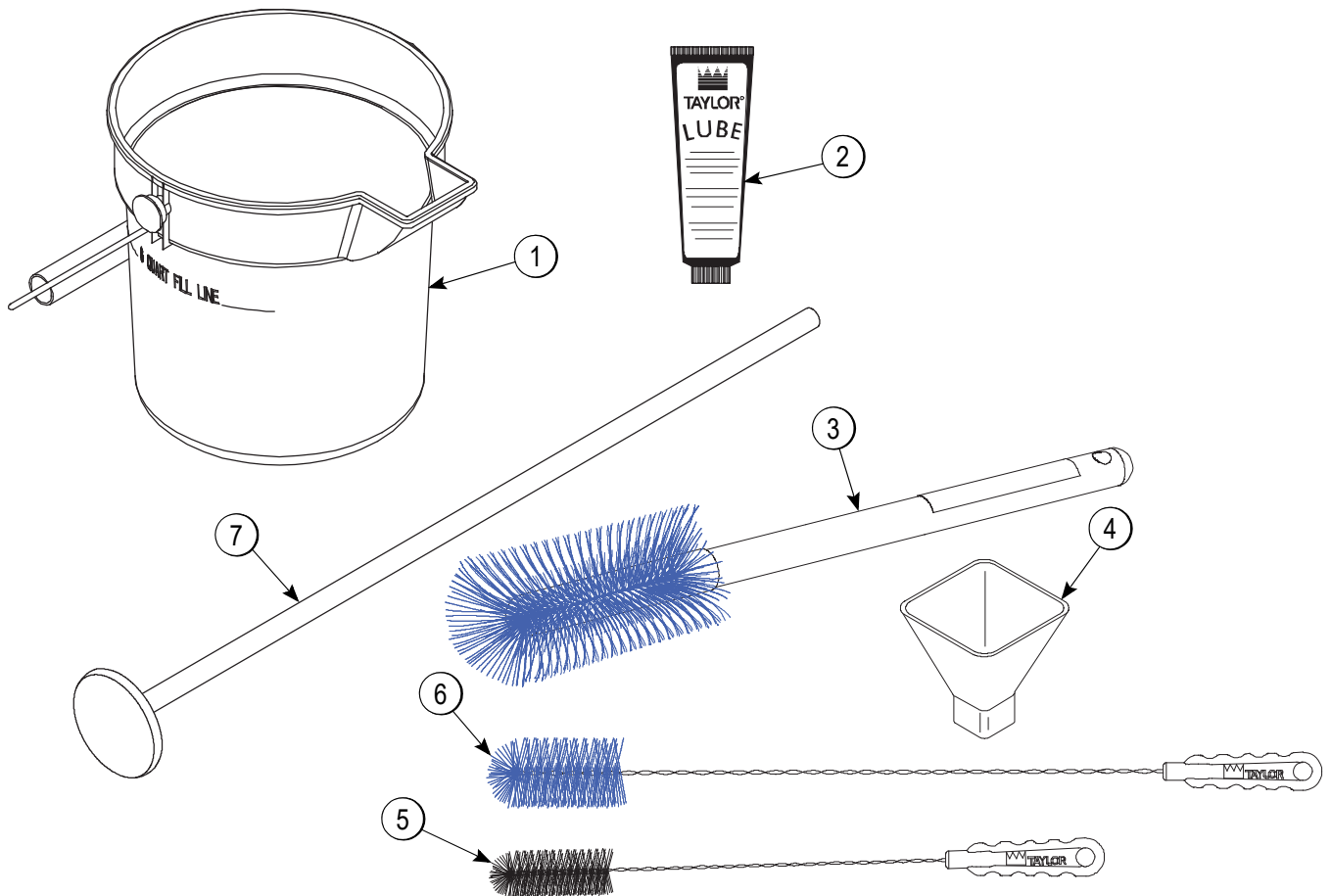


Figure 4-3

Item	Description	Part No.
1	Pail- Mix 10 Quarts	013163
2	Lubricant- Taylor	047518
3	Brush- Mix Tank Body 3"x7"	023316
4	Funnel- Plastic Door	065693

Item	Description	Part No.
5	Brush- Rear BRG 1 X 2 X 14	013071
6	Brush- Draw Valve 1- 1/2 X 3	014753
7	Plunger A.	X09585

Notes:

4

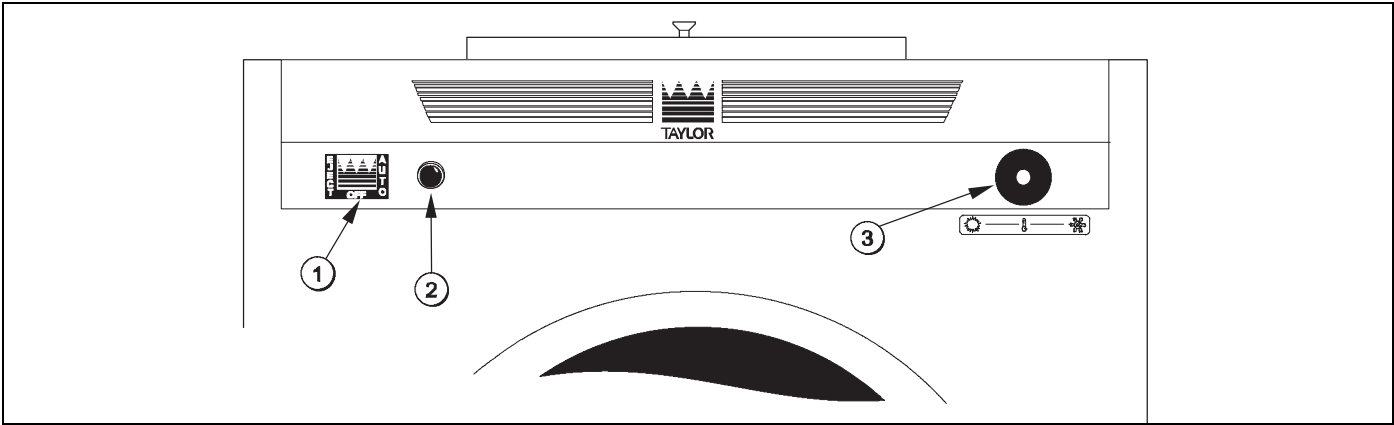


Figure 5-1

Item	Description
1	Control Switch (Switch-Rocker)
2	Dial Light (Light-Orange-Round)
3	Temperature Control (Control-Temp.)

Symbol Definitions

To better communicate in the international arena, the words on many of our operator switches and buttons have symbols to indicate their functions. Your Taylor machine is designed with these international symbols. The following chart identifies the symbol definitions used on the operator switches:



= COLDER



= WARMER



= TEMP (Temperature)

Control Switch

When the control switch is placed in the AUTO position, the refrigeration system will operate. When the switch is placed in the **EJECT** position, only the beater motor will operate.

Important! Do not empty the contents of the freezing cylinder while the control switch is in the AUTO position. Always put the control switch into the EJECT position when drawing product from the freezing cylinder. As an additional safety feature, this machine will not operate if the door is open.

Dial Light

Located to the right of the control switch is a round dial light. When the control switch is in the AUTO position, this light will come on, indicating the refrigeration system is operating.

Temperature Control

On the right front side is the temperature control knob. Turning the adjusting knob **clockwise** will decrease product temperature. Turning the adjusting knob **counterclockwise** will increase product temperature. Each quarter turn will vary the temperature approximately two degrees.

Reset Mechanism

Located on the left-side panel is the reset button. The reset protects the beater motor overloading. Should an overload occur, the reset mechanism will trip. To properly reset the freezer, place the control switch in the OFF position. Press the reset button firmly. Place the control switch in the EJECT position and observe the freezer’s performance. Return the control switch to the AUTO position.

Notes:

5

The Model 220 freezer can produce all flavors of ice cream, including those with fruits and nuts. The freezer is designed for filling pints, quarts, or gallons to be placed in a hardening cabinet. The machine has a 10 qt. (9.5 L) mix hopper.

The Model 220 will produce 20 qt. (18.9 L) of frozen product from 10 qt. (9.5 L) of fresh mix.

We begin our instructions at the point where we find the parts disassembled and laid out to air-dry from the previous brush-cleaning.

The following procedures will show you how to assemble the parts into the freezer, sanitize them, and prime the freezer with fresh mix to prepare the first batch.

If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, turn to page 6-10, "Disassembly," and start there.

Assembly



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. **Install the driveshaft.** Apply an even coat of lubricant to the groove and shaft portion of the driveshaft. **Do not** lubricate the hex end. Slide the shaft seal, small end first, onto the shaft. Push the seal over the shoulder and into the groove in the shaft. Apply additional lubricant inside the large opening of the seal.

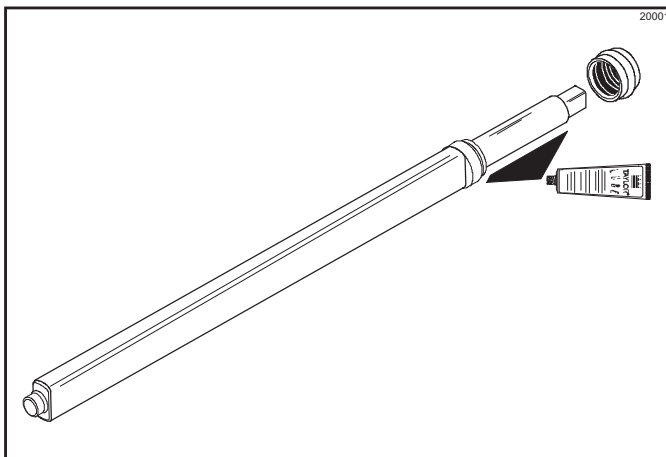


Figure 6-1

Insert the driveshaft through the rear shell bearing and engage the hex end firmly into the gearbox coupling. Make sure the driveshaft fits into the coupling without binding.

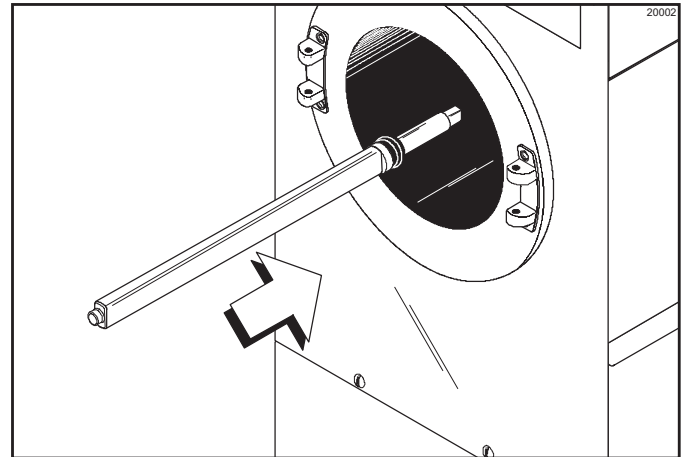


Figure 6-2

2. **Install the beater assembly.** First check the scraper blades for any nicks or signs of wear. If the blades are in good condition, place the rear scraper blade into the grooves on the beater (knife edge to the outside). The pins on the blades fit under the pins on the beater to prevent the blades from falling off.

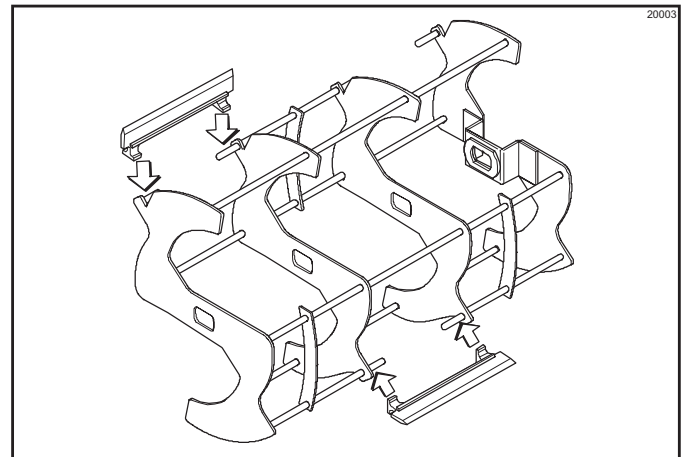


Figure 6-3

Holding the rear blade on the beater, slide the beater assembly into the freezing cylinder over the driveshaft until the entire blade is inside. Install the middle scraper blade into the two middle holding pins. Slide the beater assembly in farther and install the front scraper blade into the two front holding pins. Slide the beater assembly the rest of the way into the freezing cylinder.

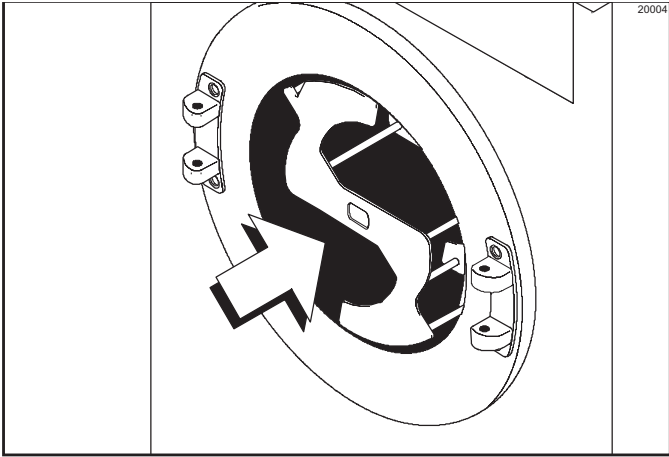


Figure 6-4

Make sure the beater assembly is pushed all the way to the rear of the freezing cylinder and that the end of the beater shaft protrudes from the end of the beater assembly. When in position, the beater will not protrude beyond the front of the freezing cylinder.

3. **Assemble the freezer door.** Insert the large O-ring into the groove on the back of the freezer door.

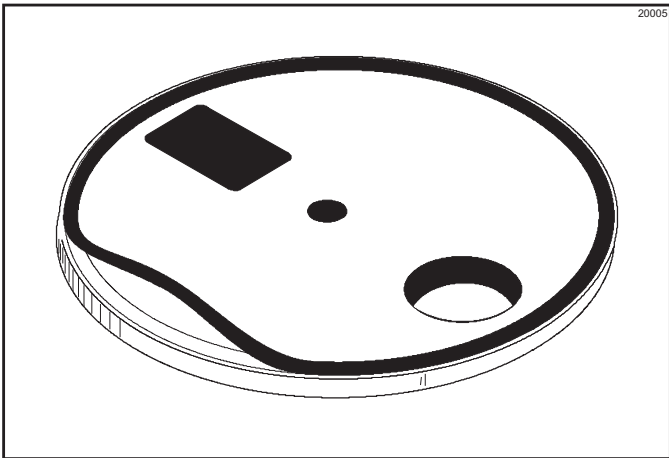


Figure 6-5

Insert the front bearing into the center hole on the back of the freezer door.

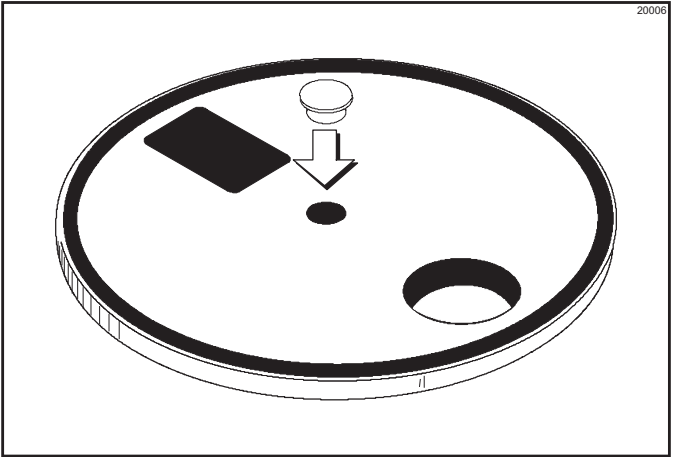


Figure 6-6

Slide the O-ring into the groove on the valve piston, then lubricate.

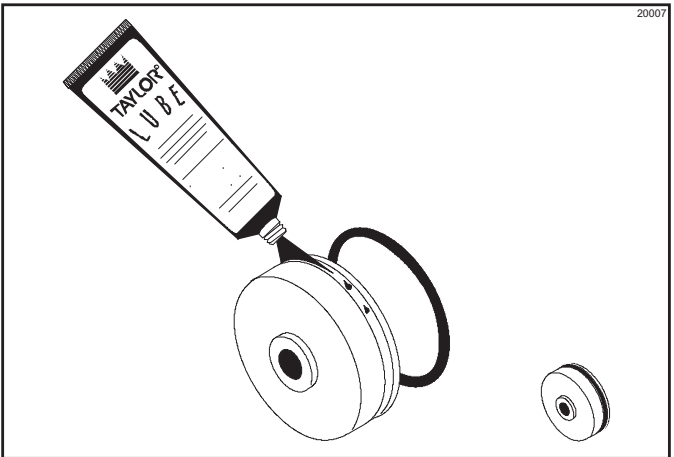


Figure 6-7

Slide the O-ring into the groove on the bearing holder, then lubricate.

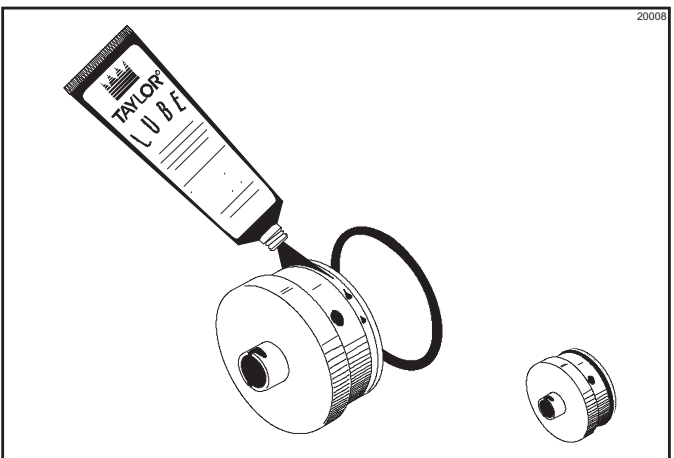


Figure 6-8

Lightly lubricate the draw rod. Slide the bearing holder onto the rod, locking the stem first.

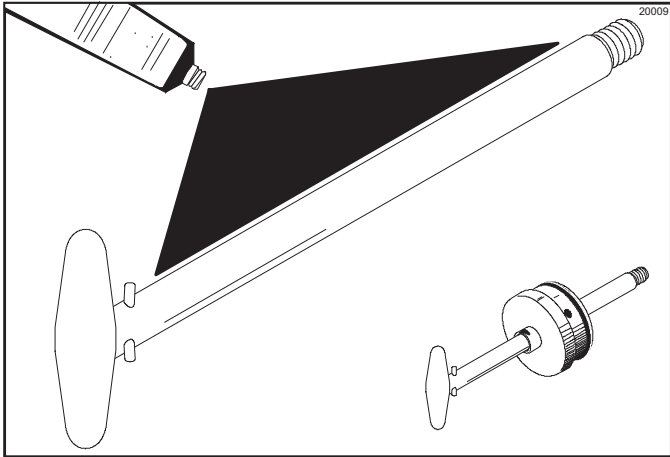


Figure 6-9

Thread the valve piston onto the end of the draw rod until tight.

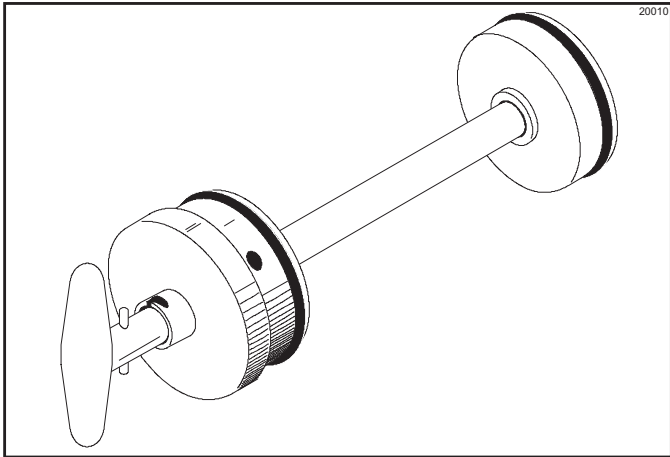


Figure 6-10

Lightly lubricate the inside of the valve body in the freezer door.

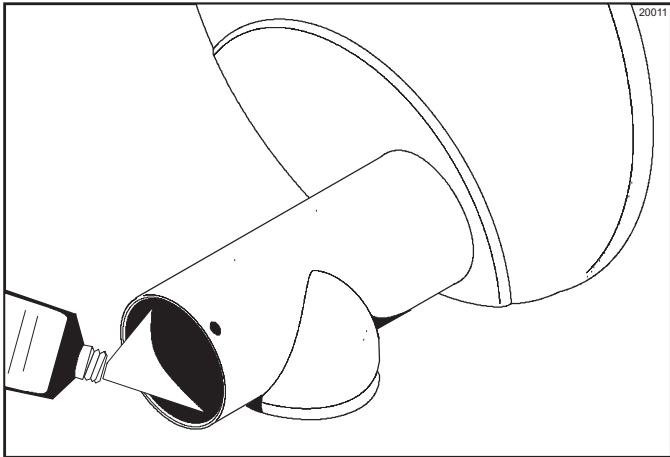


Figure 6-11

Insert the draw-rod assembly, valve piston first, into the valve body.

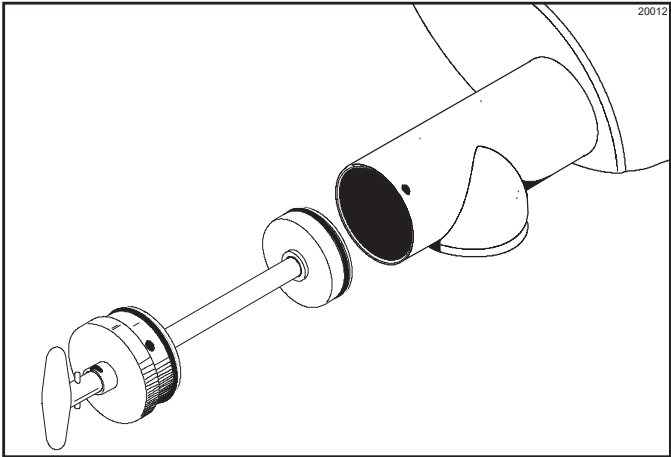


Figure 6-12

Turn the draw-rod handle to lock the bearing holder into place.

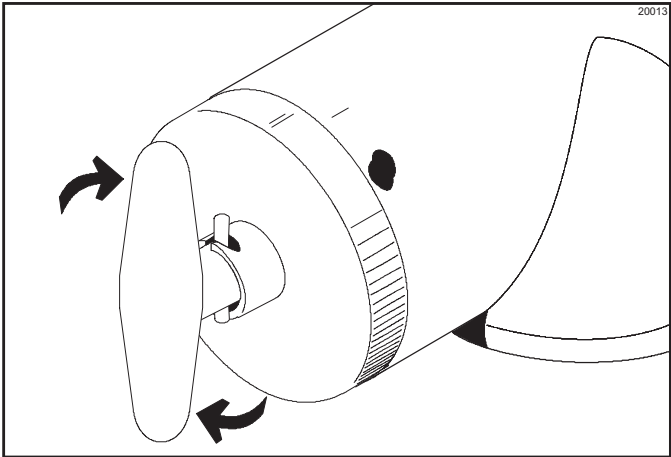


Figure 6-13

Turn the bearing holder so the holes are aligned with the holes in the valve body. Secure with the keeper pin.

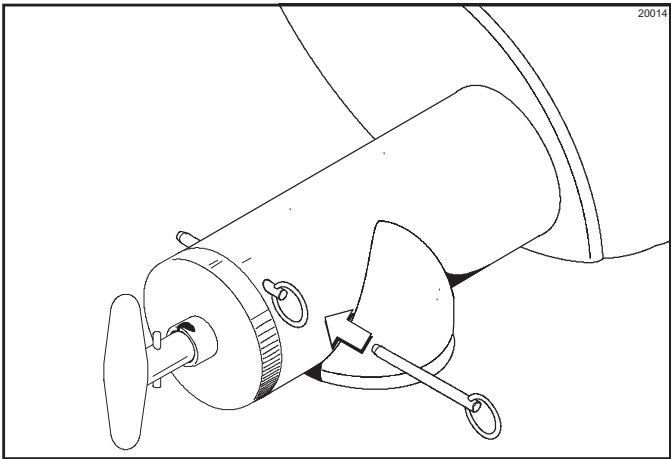


Figure 6-14

OPERATING PROCEDURES

4. **Install the freezer door.** Align the hole in the cross bar with the hole in either hinge and insert the hinge pin. The cross bar can be assembled for either right or left opening. Holding the freezer door firmly and position the door onto the cross bar. Align the cross bar with the opposite hinge and insert the remaining hinge pin.

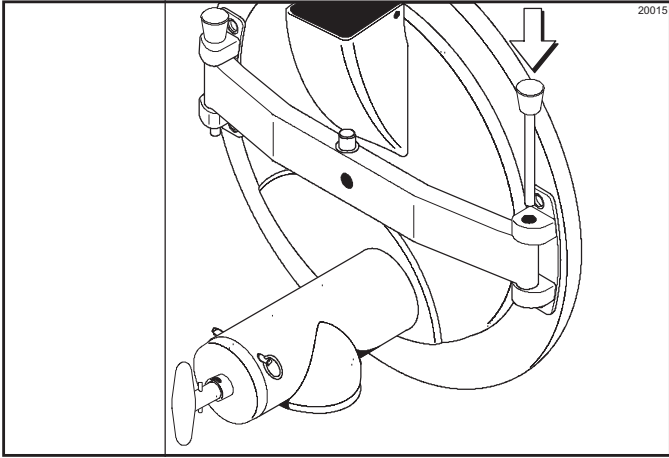


Figure 6-15

Make sure the freezer door fits securely over the freezing cylinder. With the door seated over the front of the freezing cylinder, install the cross bar screw in the center of the freezer door through the cross bar. Tighten securely.

6

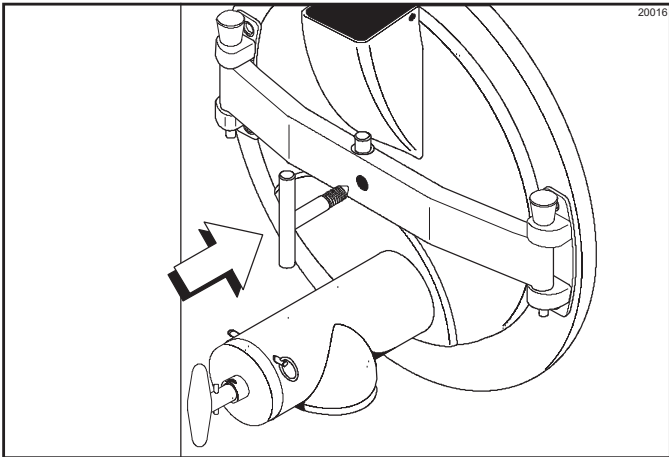


Figure 6-16

5. Align the holes in the cover cap assembly with the holes on the freezer door. Secure with the keeper pin.

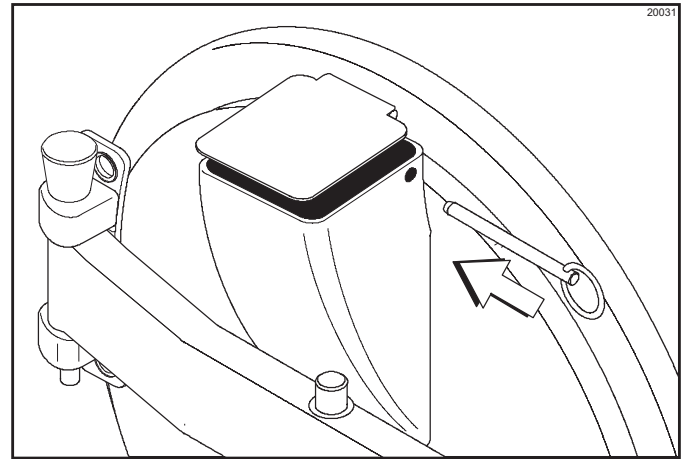


Figure 6-17

6. Slide the rear drip tray into the hole in the left side panel.

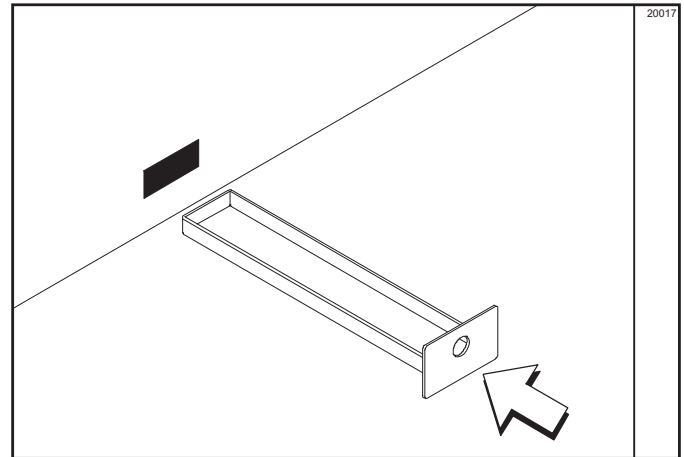


Figure 6-18

7. **Install the shelf.** Choose the level desired and align the grooves in the back of the shelf with the holding collars. Slide the shelf down over the holding collars of the same height on the left and right sides.

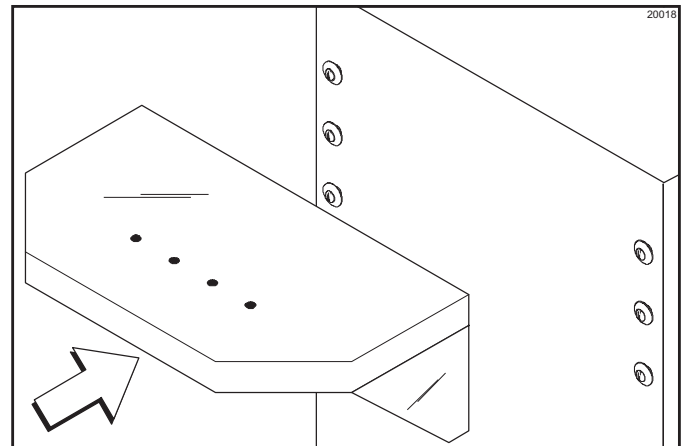


Figure 6-19

Sanitizing

1. Prepare a pail of 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®).

Important! Use warm water and follow the manufacturer's specifications.

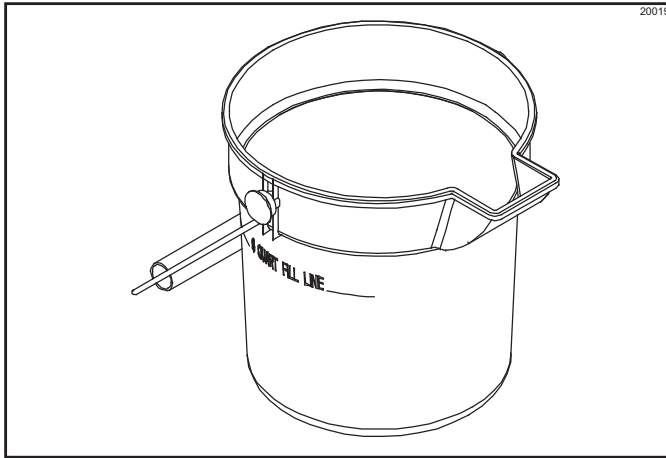


Figure 6-20

2. Install the O-ring on the bottom of the funnel.

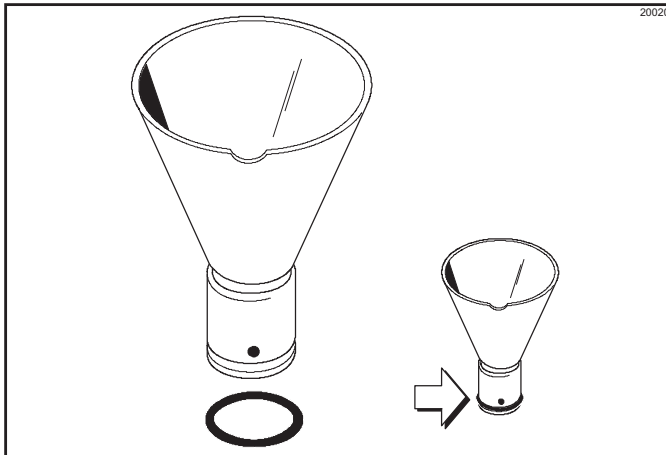


Figure 6-21

3. Lay the funnel and the hopper gasket in the bottom of the mix hopper and pour the sanitizing solution into the hopper.

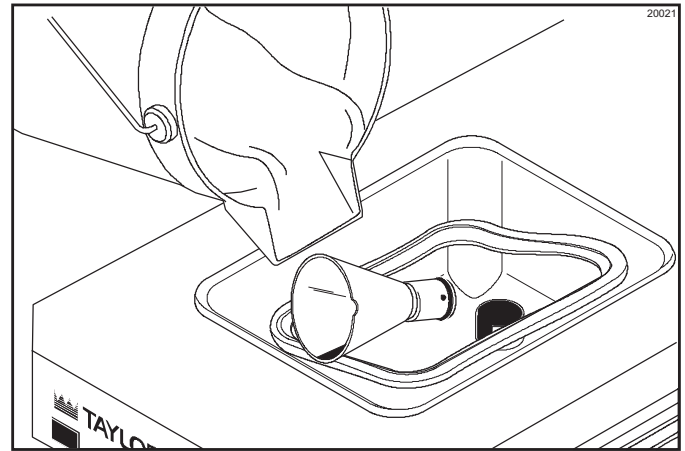


Figure 6-22

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

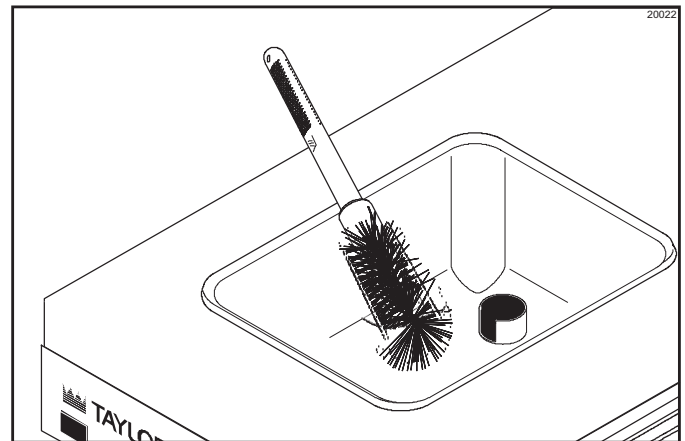


Figure 6-23

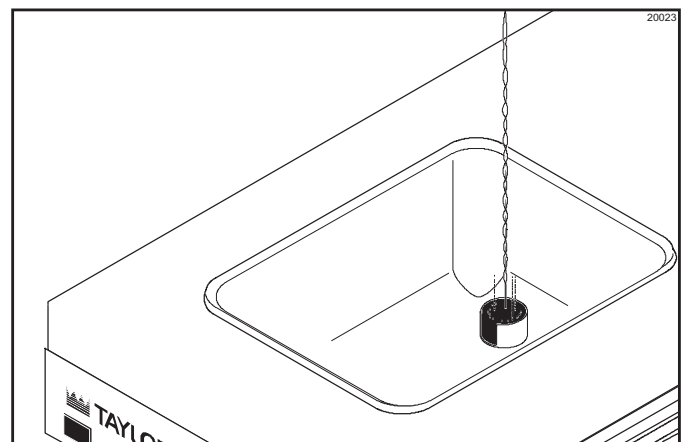


Figure 6-24

OPERATING PROCEDURES

- Place the control switch in the EJECT position. This will cause the sanitizing solution in the freezing cylinder to be agitated. Allow to agitate for 5 minutes.

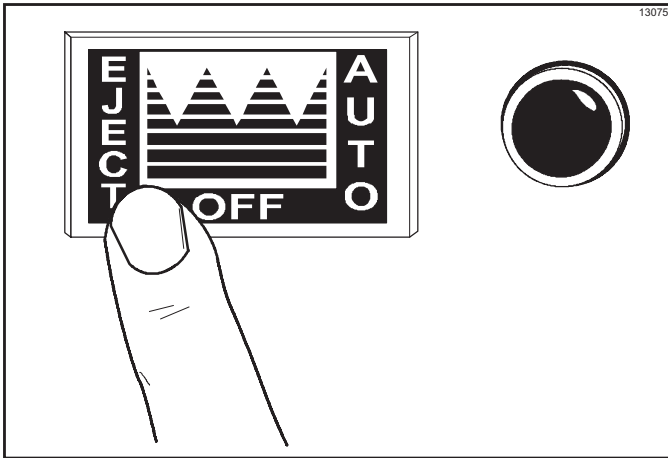


Figure 6-25

- Place the control switch in the OFF position.

With an empty pail beneath the ejection port, turn the draw-rod handle and pull forward, opening the ejection port. Draw off all the sanitizing solution. When the sanitizer stops flowing from the ejection port, push the draw rod back into the valve body and lock into place.

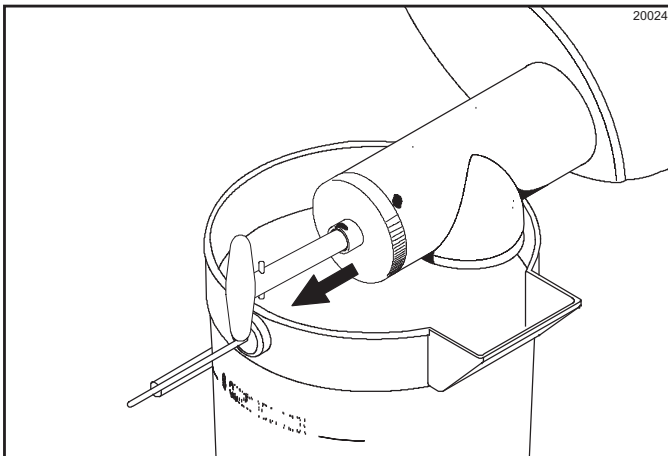


Figure 6-26

- Assemble the hopper gasket around the top edge of the mix hopper.

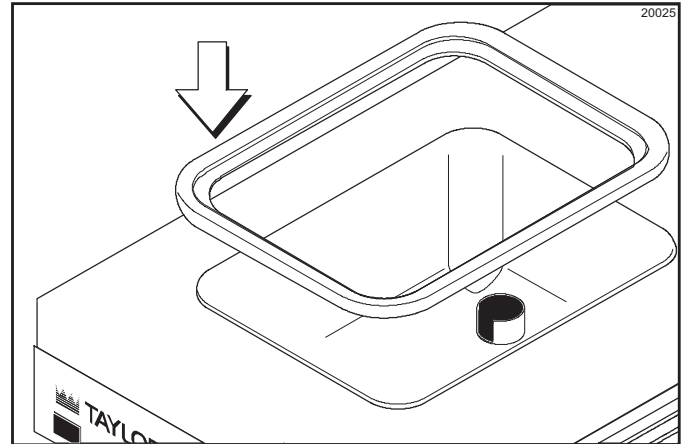


Figure 6-27

Priming

- Place the funnel in the mix inlet hole at the rear of the hopper. Turn the funnel to the right or left so the opening in the funnel does **not** align with the opening in the mix inlet hole.

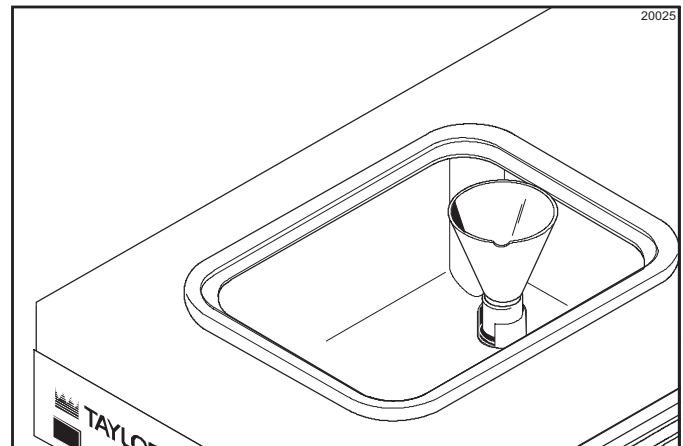


Figure 6-28

- Pour 10 qt. (9.5 L) of **fresh** mix into the hopper. This should bring the mix level up to the second graduated mark on the rear wall of the hopper.
- With the control switch in the OFF position, hold an empty pail beneath the ejection port. Turn the draw-rod handle and pull forward, opening the ejection port.

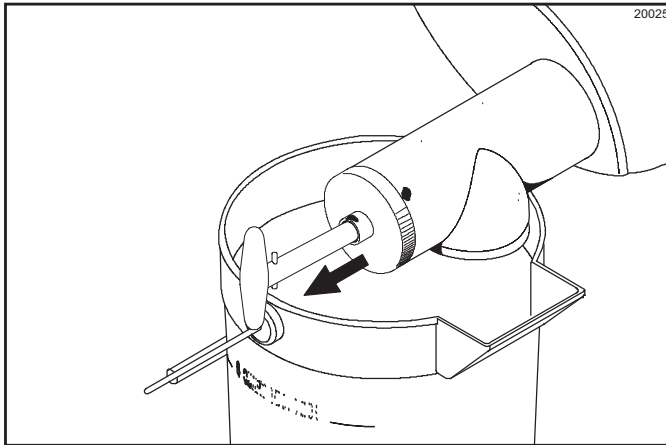


Figure 6-29

4. Turn the funnel to the right or left so that the opening in the funnel aligns with the opening in the mix inlet hole. Mix being added will force any remaining sanitizing solution in the freezing cylinder out into the pail.

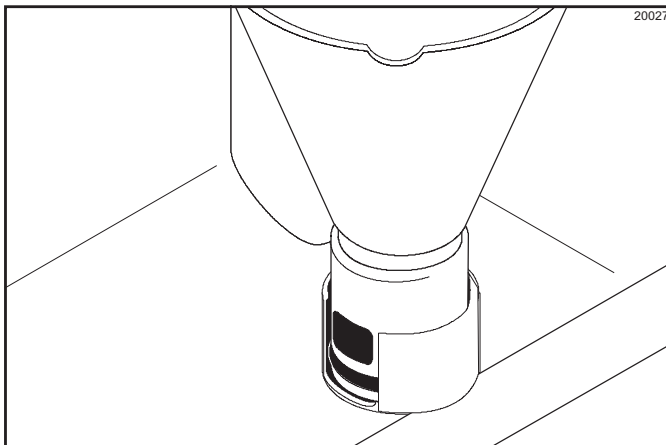


Figure 6-30

5. When full-strength mix is flowing from the ejection port, push the draw rod back into the valve body and lock into place.

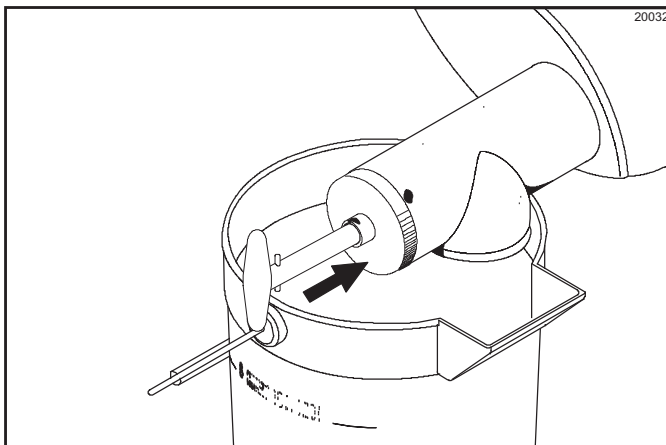


Figure 6-31

Note: The funnel can be returned to its closed position. Another measure of mix can be poured into the hopper to prepare for the next batch while the first batch of mix is freezing.

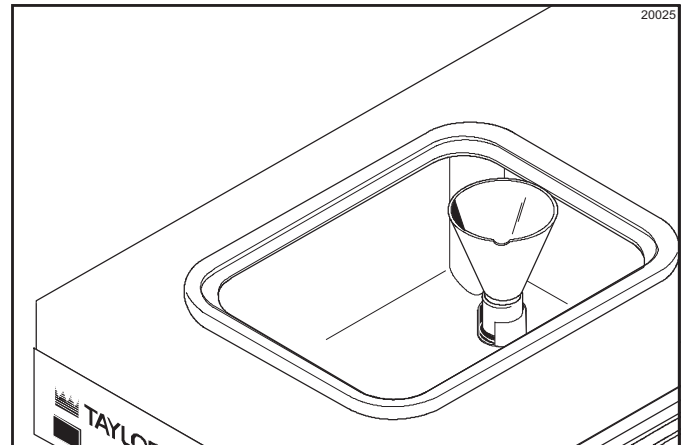


Figure 6-32

6. Place the mix hopper cover in position.

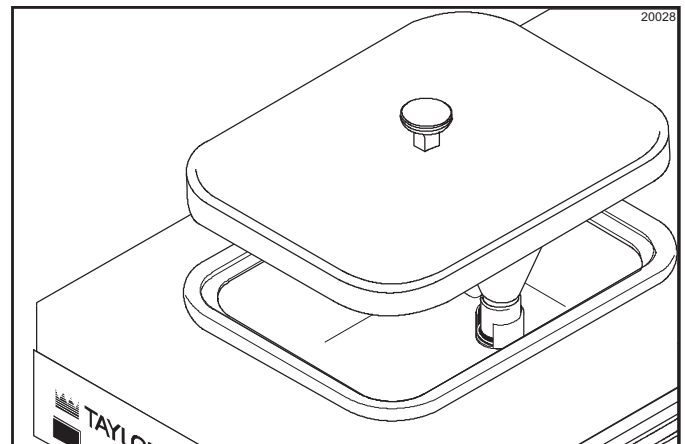


Figure 6-33

7. Place the control switch in the AUTO position. When the machine automatically cycles off, the light will turn off. This light is a visual signal that the product is down to its proper temperature. Place the control switch in the OFF position.

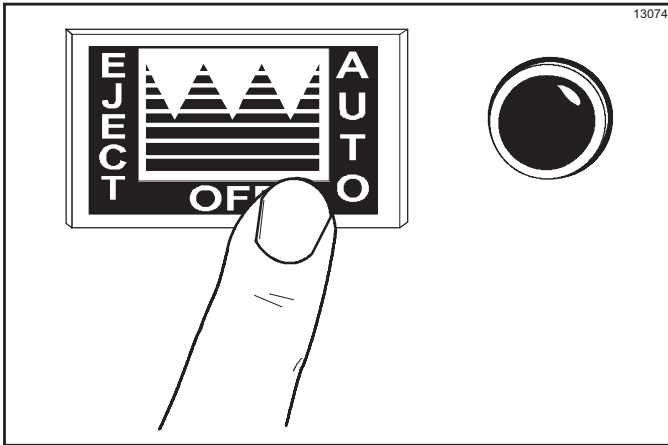


Figure 6-34

8. To add fruits and nuts, place the control switch in the EJECT position. There are two ways to add fruits and nuts, as follows:

Fruits and nuts can be added through the mix hopper funnel assembly. Use the plunger to push the ingredients down into the freezing cylinder.

Fruits and nuts can also be added through the opening in the freezer door. **Install the white plastic door funnel** before using the plunger to push the ingredients into the freezing cylinder.

6

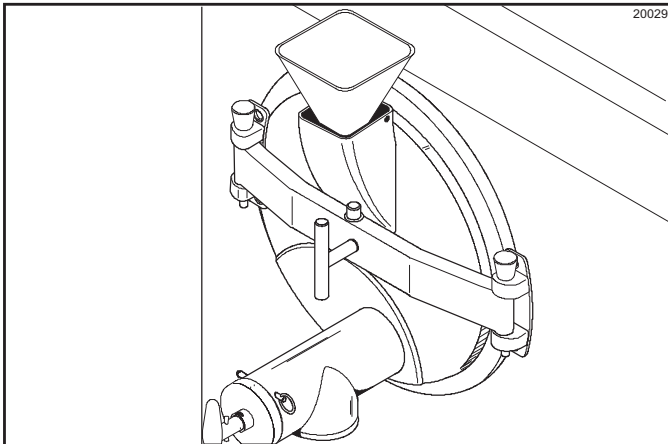


Figure 6-35

Note: The plastic door funnel **must** be installed before using the plunger when adding fruits and nuts through the opening in the freezer door. Failure to install the door funnel may result in the plunger hitting the beater assembly and damaging the machine.

If the plunger will not be used, fruits and nuts can be added through the freezer door without installing the plastic door funnel.

9. Thoroughly mix the added ingredients until the desired consistency is obtained.

Overrun

With the control switch in the EJECT position, take a sample of the product to determine overrun. If the overrun is **not** at the desired level, leave the control switch in the EJECT position to agitate the product and blend more air into the mixture. Continue to take samples until the desired overrun is obtained.

1. Use a standard overrun scale and a 1 pt. (1/2 L) measuring cup.
2. Place the cup on the scale and adjust the scale pointer to the zero setting.

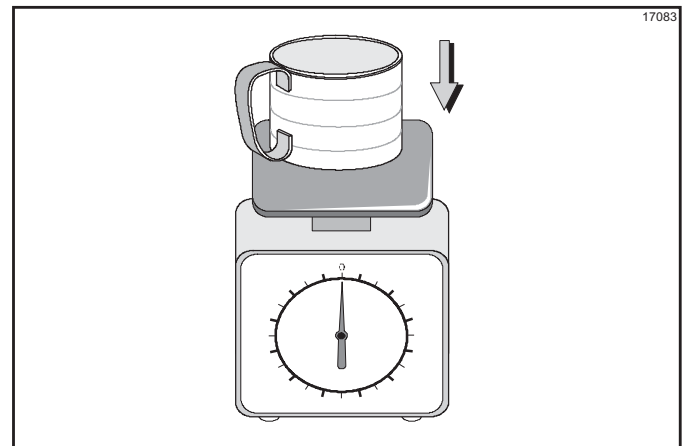


Figure 6-36

3. Draw off 1 pt. (1/2 L) of the product and, with a straightedge, level off the top.

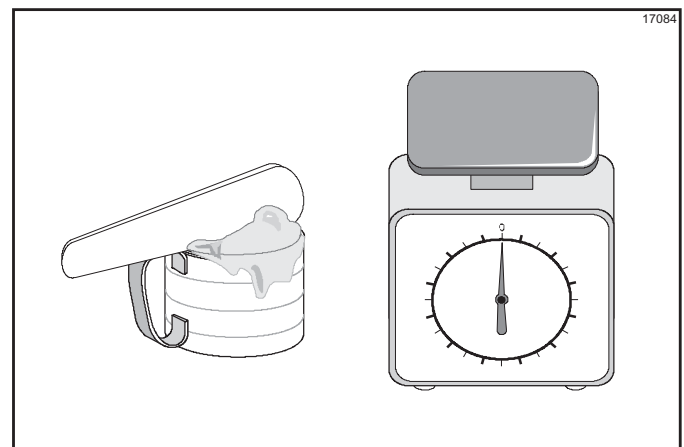


Figure 6-37

- Place the 1 pt. (1/2 L) of product on the scale and read the overrun directly from of the scale.

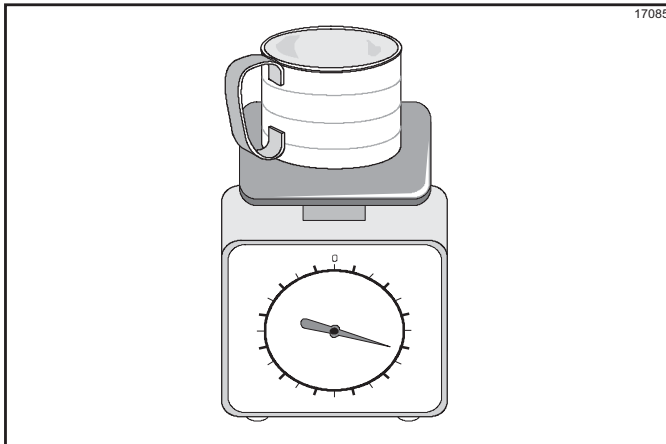


Figure 6-38

- If the scale does not have overrun graduations, weigh 1 pt. (1/2 L) of mix before freezing. Draw a sample pint (1/2 liter) of frozen product and level it off with a straightedge.
- Place the pint (1/2 liter) of product on the scale and read the weight. Divide the weight of the frozen product into the weight of the raw mix for your percent of increase. If the answer is 2, you have 100% overrun. If the answer is between 1 and 2, the decimal represents your overrun.

Example:

			1.85	
		8.2	15.2	
Raw Mix	=	15.2 oz. (450 ml)		
Frozen Mix	=	8.2 oz. (243 ml)	Overrun = 85%	

Figure 6-39

Drawing Product

- When the desired temperature and overrun of the product have been achieved, the product may be drawn into packages or cans for hardening. Place the package or can directly beneath the ejection port of the freezer door.
- Put the control switch into the EJECT position and place the container on the shelf.
Turn the draw-rod handle and pull forward, opening the ejection port. When the container is full, push the draw rod back into the valve body and lock into place.

- When the freezing cylinder is empty of product, close the ejection port and place the control switch in the OFF position.

Note: The shelf can be adjusted for large or small containers. Lift upward on the front edge of the shelf to disengage from the holding collars, then lift away from the freezer. Choose the desired height and slide the shelf back down over the holding collars of the same height on the right and left.

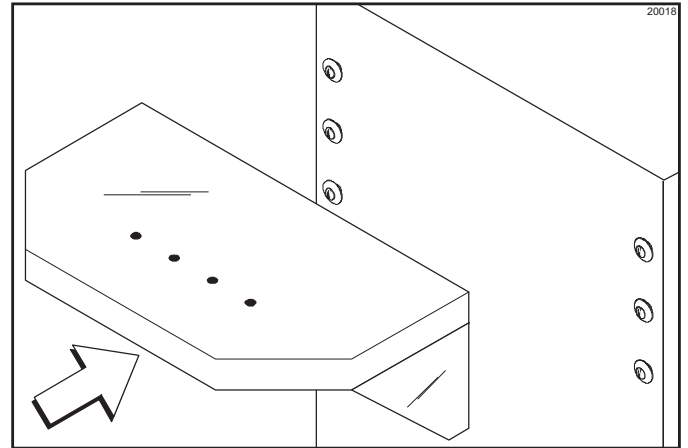


Figure 6-40

Closing Procedures

After the necessary batches have been prepared, the machine should be cleaned and sanitized. The following procedures will show you how to rinse the freezing cylinder of mix residue, clean and sanitize, and disassemble the parts from the freezer.

Rinsing



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.

- Remove the hopper cover, gasket, and funnel. Take these parts to the sink for cleaning.
- Pour 2 gal. (7.6 L) of cool, clean water into the mix hopper. With the brushes provided, scrub the mix hopper and the mix inlet hole.
- Put the control switch into the EJECT position and allow the water to agitate for approximately 1 minute.

4. Put the control switch into the OFF position. Hold a pail beneath the ejection port.
5. Turn the draw-rod handle and pull forward, opening the ejection port. When the water stops flowing from the ejection port, push the draw rod back into the valve body and lock into place.

Repeat these procedures until the rinse water being drawn from the freezing cylinder is clear.

Cleaning/Sanitizing

1. Prepare a pail of approved 100 PPM cleaning/sanitizing solution (examples: 2-1/2 gal. [9.5 L] of Kay-5[®] or 2 gal. [7.6 L] of Stera-Sheen[®]).
Important! Use warm water and follow the manufacturer's specifications.
2. Pour the cleaning/sanitizing solution into the hopper and allow it to flow into the freezing cylinder.
3. While the solution is flowing into the freezing cylinder, brush-clean the hopper and the mix inlet hole.
4. Put the control switch into the EJECT position. This will cause the cleaning/sanitizing solution in the freezing cylinder to be agitated. Allow it to agitate for 5 minutes.
5. Put the control switch into the OFF position. Hold an empty pail beneath the ejection port.
6. Turn the draw-rod handle and pull forward, opening the ejection port. Draw off all the sanitizing solution. When the sanitizer stops flowing from the ejection port, push the draw rod back into the valve body and lock into place.

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 cross bar screw assembly, hinges, pins, cross bar, freezer door, beater assembly, scraper blades, and driveshaft from the freezing cylinder. Also remove the adjustable shelf. Take these parts to the sink for further disassembly and cleaning.

2. Remove the rear drip tray from the side panel.

Note: If the drip tray is filled with an excessive amount of mix, it is an indication that the driveshaft seal should be replaced or was improperly lubricated.

Brush-cleaning

1. Prepare a sink with an approved cleaning solution (example: Kay-5[®] or Stera-Sheen[®]).

Important! Use warm water and follow the manufacturer's specifications.

If an approved cleaner other than Kay-5[®] or Stera-Sheen[®] is used, dilute it according to the 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 keeper pin on the valve body. Turn the draw-rod handle and pull the draw-rod assembly out of the valve body. Unscrew the valve piston and slide the bearing holder down off the draw rod. Remove the O-ring from the valve piston and the bearing holder. Remove the large O-ring and the front bearing from the back of the freezer door.

Remove the keeper pin from the cover-cap assembly and remove the cover-cap assembly.

Note: To remove 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.

Take these parts to the sink for cleaning.

4. Thoroughly brush-clean all disassembled parts in the cleaning solution, making sure all lubricant and mix film is removed. Place all the cleaned parts on a clean, dry surface to air-dry overnight.

5. 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.
6. Wipe clean the shelf and all exterior surfaces of the freezer.

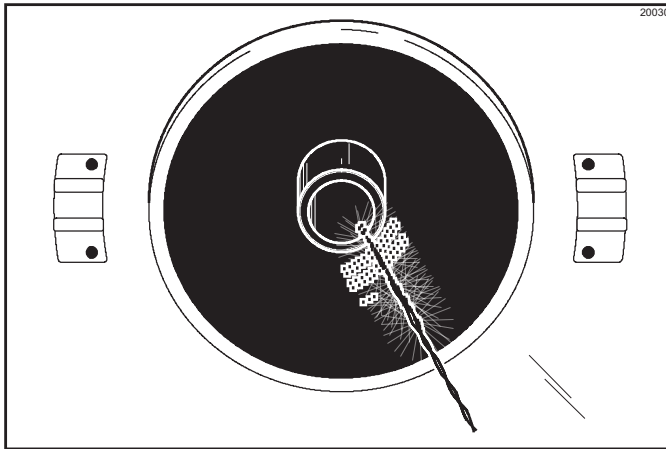


Figure 6-41

Notes:

Lined area for notes.

During Cleaning and Sanitizing

Cleaning and sanitizing schedules are governed by your state or local regulatory agencies and must be followed accordingly. The following checkpoints should be stressed during the cleaning and sanitizing operations.

Important! *We recommend that after the necessary batches have been prepared for the day, the machine be cleaned and sanitized.*



ALWAYS FOLLOW LOCAL HEALTH CODES.

Troubleshooting Bacterial Count

- ☐ Thoroughly clean and sanitize the machine regularly, including a complete disassembly and brush-cleaning.
- ☐ Use all the 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. Use a generous amount of cleaning solution on the brush.
- ☐ Properly prepare the cleaning/sanitizing solution. Read and follow the label directions carefully. Too **strong** of a solution may damage the parts, and too **weak** of a solution will not do an adequate job of cleaning and sanitizing.
- ☐ The temperature of the liquid mix should be below 40°F (4.4°C).
- ☐ The temperature of finished product to be placed in a hardening cabinet should be 23°F to 25°F (-5.0°C to -3.9°C).

Regular Maintenance Checks

- ☐ Replace scraper blades that are nicked or damaged. Before installing the beater, make sure the scraper blades are properly attached.
- ☐ Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and make sure it is properly cleaned.
- ☐ Using a screwdriver and cloth towel, clean the rear shell bearing and 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 for 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.*
- ☐ On water-cooled machines, check the water lines for kinks or leaks. Kinks can occur when the machine is moved back and forth for cleaning or maintenance. Deteriorated or cracked water lines should be replaced only by a Taylor service technician.

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 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. **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 service for you.

Wrap detachable parts of the freezer (such as the beater, blades, driveshaft, and freezer door) and place these parts in a dry, protected 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.

Table 8-1

Problem	Probable Cause	Remedy	Page Ref.
1. Machine will not run with the control switch in the AUTO position.	a. Machine is unplugged. b. Circuit breaker is off. c. Machine is off on reset.	a. Plug into wall receptacle. b. Turn the breaker on. c. Place control switch in the OFF position. Press reset button firmly. Place control switch in the EJECT position and observe the freezer's performance. Resume normal operation.	-- -- 5-1
2. Product is not freezing.	a. Dirty condensers. b. The control switch is not in the AUTO position. c. On water-cooled machines, inadequate water supply.	a. Clean condensers regularly. b. Place the control switch in the AUTO position. c. Check to make sure the water is turned on. Check hoses for leaks or kinks.	7-1 6-7 7-1
3. Driveshaft is stuck.	a. Rounded corners on shaft, drive socket, or both.	a. Replace the driveshaft, drive socket, or both. Do not lubricate the hex end of the driveshaft. Contact a service technician.	--
4. Walls of freezer cylinder are scored.	a. Scraper blades were improperly installed.	a. Install them properly.	6-1
5. Excessive mix leakage in the rear drip tray.	a. Driveshaft seal is worn or missing. b. Inadequate lubrication of driveshaft seal. c. Rear shell bearing is worn. d. The wrong type of lubricant is being used.	a. Install or replace the seal. b. Lubricate properly. c. Contact a service technician. d. Use Taylor Lube.	6-1 6-1 -- --
6. Buzzer does not sound when the freezer cycles off. (Note: The buzzer is an optional feature.)	a. Buzzer is malfunctioning.	a. Contact a service technician.	--

TROUBLESHOOTING GUIDE

Problem	Probable Cause	Remedy	Page Ref.
7. Overrun is too low.	a. The temperature control is set too cold.	a. Adjust it accordingly.	5-1
	b. Not enough air is blended into the product.	b. Place the control switch in the EJECT position to blend in more air. Continue blending until the desired overrun is achieved.	6-8
	c. Improper priming procedures.	c. Follow priming procedures.	6-6
8. Overrun is too high.	a. Not enough mix is in the freezing cylinder when priming the machine.	a. Follow priming procedures.	6-6
	b. The temperature control is set too warm.	b. Adjust accordingly.	5-1
	c. Left in EJECT position too long after drawing some product out to place in the hardening cabinet.	c. After drawing out the first portion, place the control switch in the OFF position. Return to freezer to draw out more product; place control switch in the EJECT position.	- -

Table 9-1

Part Description	Every 3 Months	Every 4 Months	Every 6 Months	Annually	Qty.
Front Bearing	X				1
Scraper Blades		X			3
Driveshaft Seal	X				1
Funnel O-ring	X				1
Freezer Door O-ring	X				1
Bearing Holder and Valve Piston O-ring	X				2
Black Bristle Brush, 1" x 2"			Inspect and replace if necessary.	Minimum	1
White Bristle Brush, 1- 1/2" x 2"			Inspect and replace if necessary.	Minimum	1
White Bristle Brush, 3" x 7"			Inspect and replace if necessary.	Minimum	1

Notes:

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.
3. Replacement of wear items designated as Class “000” parts in the Taylor Operator’s Manual.

LIMITED WARRANTY ON EQUIPMENT

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.

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Taylor Company
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Notes: