



TOTALLY DIFFERENT.



Item No. \_\_\_\_\_

# C713

## Soft Serve Freezer

Twist

### Features

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

### Freezing Cylinder

Two, 3.4 quart (3.2 liter).

### Mix Hopper

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

### Indicator Lights

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

### Touch Screen Controls

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

### Standby

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



**Integrated Syrup Rail Option** - 2 room temperature with lids & ladles, 2 heated with syrup pumps



Standard 6



SA2650

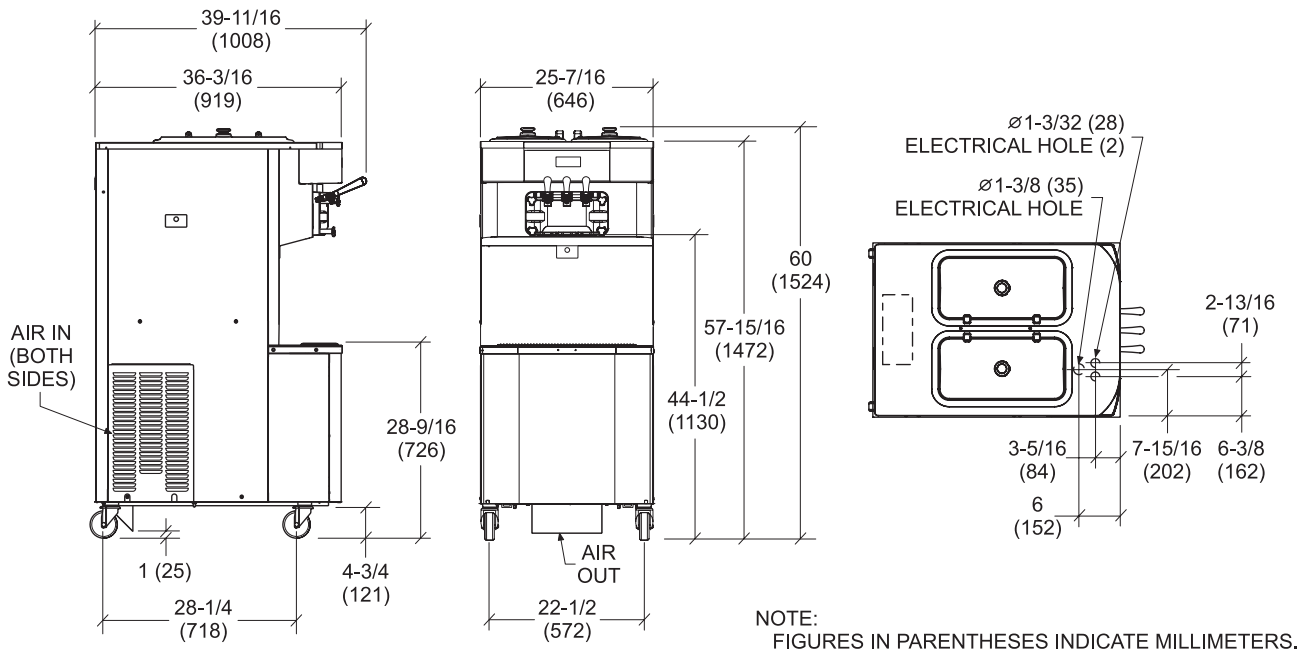


Selected 50 Hz. Models

Reconditioned Taylor Soft Serve Machines  
by [www.SoftServeParts.com](http://www.SoftServeParts.com)  
1-800-879-7839



# C713 Soft Serve Freezer



TOP VIEW - OPERATOR END  
 ALL CONNECTIONS LOCATED UNDERSIDE OF BASE

Weights	lbs.	kgs.
Net	692	313.9
Crated	819	371.5
Volume	cu. ft.	cu. m.
Volume	66.5	1.88

Dimensions	in.	mm.
Width	25-7/16	646
Depth	36-3/16	919
Height	60	1524
Floor Clearance	4-3/4	121

\*Mounted on standard casters

Electrical	Maximum Fuse Size		Minimum Circuit Ampacity		Poles (P) Wires (W)
	Left	Right	Left	Right	
208-230/60/1 Air	35	35	25	23	2P 3W
208-230/60/1 Air, Syrup	35	35	26	23	2P 3W
208-230/60/1 Water	35	35	25	23	2P 3W
208-230/60/3 Air	20	20	17	15	3P 4W
208-230/60/3 Water	20	20	17	15	3P 4W
220-240/50/1 Air	25	25	21	19	2P 3W
380-415/50/3N~ Air	12	10	9	8	4P 5W

*This unit may be manufactured in other electrical characteristics. Refer to the local Taylor Distributor for availability. (For exact electrical information, always refer to the data label of the unit.)*

**Bidding Specs**

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

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

## Specifications

### Electrical

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

### Beater Motor

Two, 1.5 HP.

### Refrigeration System

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

### Air Cooled

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

### Water Cooled

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

## Options

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

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

