

# C606

## Combination Shake & Soft Serve Freezer HEAT TREATMENT



Simplified air/mix pump

- ◆ **Programmable Control** - Microprocessor touch controls are embedded in durable tempered glass panel. Viscosity is continually measured to serve consistent quality shake and soft serve. LED displays the number of days to brush cleaning. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation. History of temperatures and times during the last 366 heat cycles may be viewed from the fluorescent display.
- ◆ **Indicator Lights and Audible Alarms** - Mix Low light and operator enabled audible alarm alert the operator to add mix. When the Mix Out light flashes, the unit automatically goes into Standby mode to prevent damage.
- ◆ **Two Locking Casters** - Front casters have a locking feature for operators to keep equipment in place. The lock can be released to move the equipment for cleaning.



ITEM No. \_\_\_\_\_

### Model options:

- C606/3A** Combination Freezer (three phase)

(AIR cooled as standard, water cooled units are available on request)

### Standard equipment:

- Hopper agitators
- Up to 14 day cleaning cycle (standard)
- 1x Starter kit sanitiser sachets
- 1x White cleaning bucket
- 1x Tube Taylor HP food safe lubricant
- 1x Taylor cleaning brushes
- 1x Replacement tune up kit
- 12 Months parts & labour warranty

### Optional extras:

- Cup and cone holder
- 28 Day 'KEY' option (extends cleaning cycle to 28 days)
- Hopper locks
- Syrup tanks
- Extended service contract (call for details)

### Features:

The Heat Treatment system provides a daily heating and cooling cycle to safely maintain dairy products up to 14 days or 28 days with the 'KEY' option before a complete disassembly and cleaning is required. Heat Treatment freezers address food safety, product waste, maintenance and repair cost concerns.

- ◆ **Freezing Cylinder** - Two, 6.6 litre - Thick shake  
3.2 litre - Soft serve
- ◆ **Hourly Production\*\*** - Thick Shake - 102.2 litres  
Soft Serve - 51.1 litres (approximately)
- ◆ **Mix Hopper** - Two, 18.9 litre. Refrigerated to maintain mix below 5°C. Simplified Air/mix pumps deliver the precise amount of air and mix to the freezing cylinder ensuring even overrun.
- ◆ **Shake Dispensing** - Offer four separate shake flavours: chocolate, vanilla, strawberry and an optional flavour. Place the cup on the cup holder below the door spout and press the proper flavour button. Frozen shake mix and syrup are automatically blended and dispensed into the cup. When the cup is properly filled, the portion control shuts the syrup off just before the dispensing door closes to assure no carry over of flavour or colour.
- ◆ **Shake Syrup System** - Syrup delivery system allows syrups to be dispensed from the original packaging, located in the lower front compartment. Syrups may contain small, soft particulates, such as pulp and seeds, to serve premium quality shakes. Peristaltic pumps deliver the proper amount of syrup for the best flavour and consistency. For each new syrup container, the microprocessor control calibrates the proper syrup flow accurately the first time, without additional adjustments.
- ◆ **Soft Serve Dispensing** - Ergonomic draw handle with hidden adjustment screw allows the operator to set the proper draw rate. Star design pattern is integrated into the dispensing door, reducing operator replacement parts.
- ◆ **Syrup Rail** - Four compartment syrup rail for sundae toppings; two heated with syrup pumps and two room temperature with lids and ladles.



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Due to continual research and development, these specifications are subject to change without notification - May 2024

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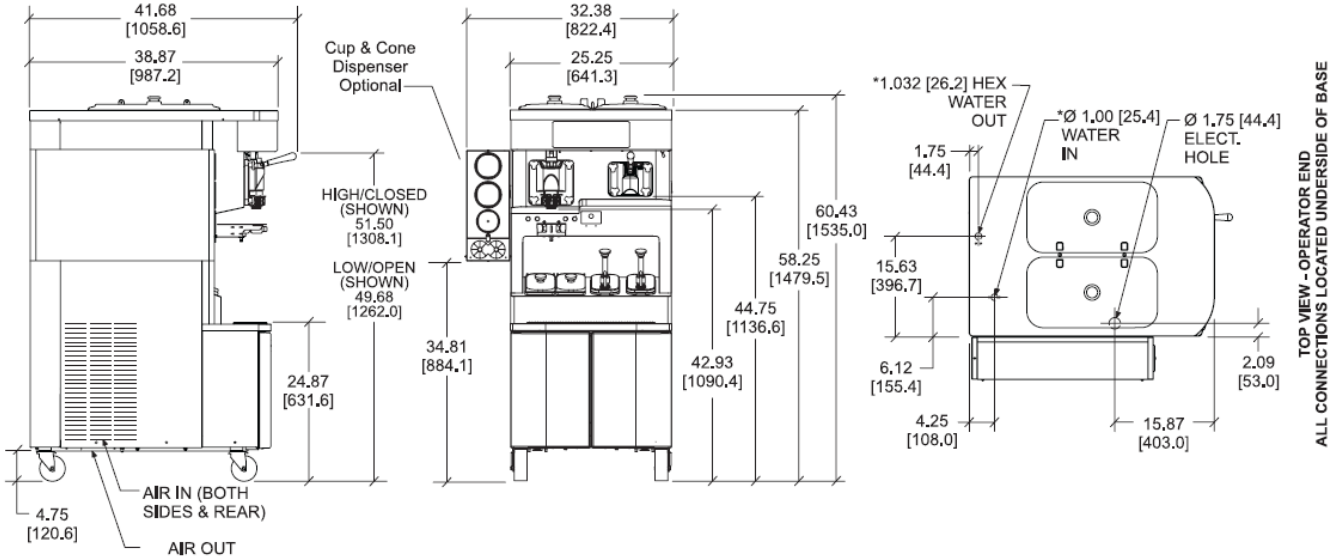


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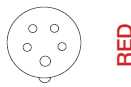
Section view: (Dimensions shown in brackets in mm)

Shown with Optional Cup/Cone Dispenser



FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO ( PLUS OR MINUS 1/16 INCH [1.5mm] / \*WATER COOLED ONLY ). SHOWING OPTIONAL CUP AND CONE DISPENSER - X50489

TAYLOR C606	THREE PHASE
External dimensions (WxDxH) inc. Handle	642 x 1059 x 1535 mm
Net weight / crated weight (freezer only)	369.7 Kg / 456.3 Kg
Wall clearance* (sides/back)	100mm / 100 mm
Soft serve & shake freezers are NOT designed for built-in installation	
Refrigeration system - Shake	13,000 BTU/hr - R449A
Refrigeration system - Soft Serve	10,000 BTU/hr R449A
Beater motor (No./Power)	Shake - 1.0 HP Soft serve - 1.5 HP
Noise Level	≤ 78 dB (A)
Cooling	Air (water cooled available on request)
Approximate hourly production**	Shake - 102.20 ltr Soft serve - 51.10 ltr
Voltage	400v / 50Hz / 3Ph
Minimum circuit ampacity (left/right circuit)	31 amps per phase
Circuit breaker / Type	32 amp / C-Type
Isolator socket	32 amp (3P+N+E)



\*Minimum air clearances **MUST** be met to assure adequate airflow for optimum performance of air cooled machines. Install the deflector provided to prevent recirculation of warm air. Failure to allow adequate airflow will invalidate any warranty claim.  
 \*\*Hourly production figures are approximate and based on optimum operating conditions. Product type, ambient air temperature and air flow will effect the production capacity.  
 ♦A dedicated power supply which can be completely disconnected is required for safe operation. Taylor equipment is not designed to be 'hard wired' and should never be operated on any form of extension lead.  
**Please consult a qualified electrician for correct installation advice.**

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Data for air cooled units.



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