

PH61

Four Flavour Shake Freezer HEAT TREATMENT



ITEM No. _____

Model options:

PH61/3A Combination Freezer (three phase)

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

Standard equipment:

- Hopper agitator
- Up to 14 day cleaning cycle
- 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 holder
- Hopper locks
- Extended service contract (call for details)

Features:

Offer four separate shake flavours: chocolate, vanilla, strawberry and an optional flavour. Portion controlled shake dispensing with 'magic eye' auto shut off for high volume milkshake production.

- ◆ **Freezing Cylinder** - One, 6.6 litre
- ◆ **Hourly Production**** - 102.2 litres (approximately)
- ◆ **Heat Treatment System** - Provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks (14 days) before a complete disassembly and cleaning is required.
- ◆ **Mix Hopper** - One, 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.
- ◆ **Indicator Lights** - Mix Low light flashes to alert the operator to add mix. When the Mix Out light flashes, the refrigeration system automatically goes into Standby mode to prevent damage..
- ◆ **Electronic Controls** - Viscosity is continually measured to serve consistent quality shakes. The LCD (Liquid Crystal Display) readout will identify temperatures in the hopper and freezing cylinder at any point of operation. History of temperatures and times during the last 13 heat cycles may be viewed.
- ◆ **Standby** - During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.
- ◆ **Syrup System** - Shake flavours are selected from touch pads. Self-contained air compressor delivers shake syrup from four, 3.8 litre syrup tanks located in the lower front compartment. Frozen shake mix and syrup automatically blends to dispense the chosen flavour. Use only single strength syrup, free from pulp and seeds.
- ◆ **Two Locking Casters** - Front casters have a locking feature for operators to lock to maintain equipment in place. The locking casters can be released to move the equipment for cleaning.



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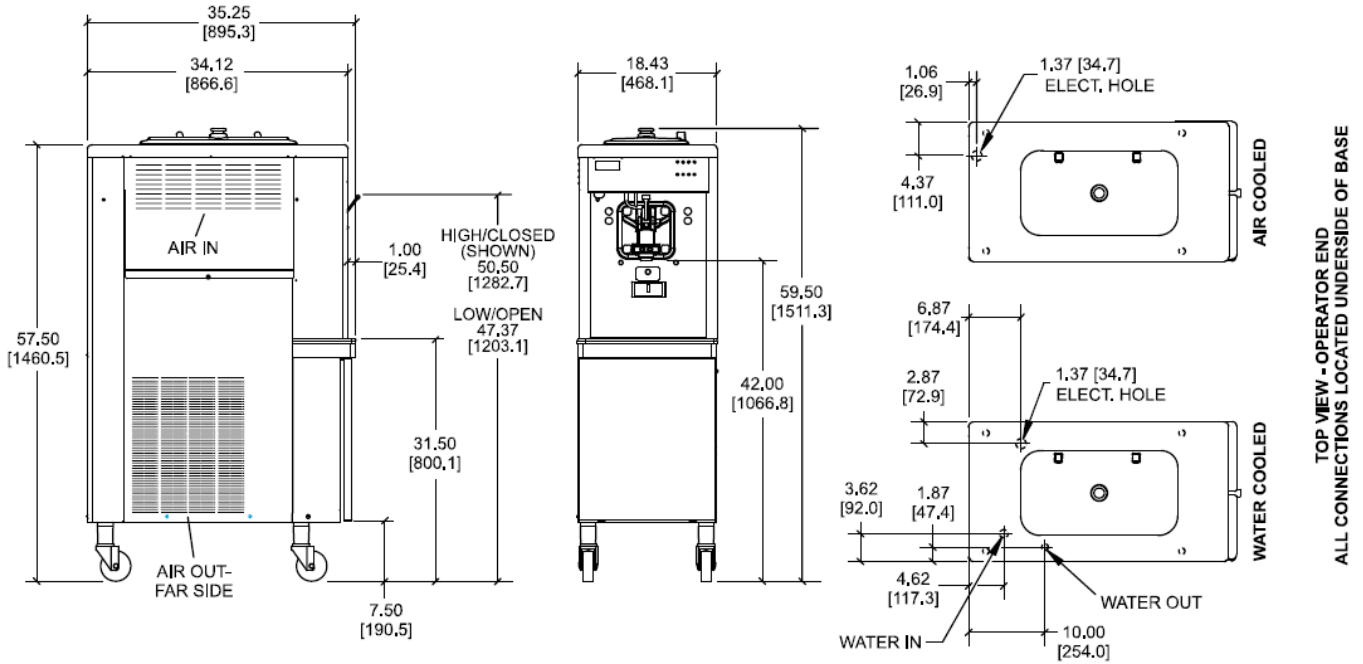
Due to continual research and development, these specifications are subject to change without notification - May 2024

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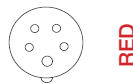
Section view: (Dimensions shown in brackets in mm)



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

TOP VIEW - OPERATOR END
ALL CONNECTIONS LOCATED UNDERSIDE OF BASE

TAYLOR PH61	THREE PHASE
External dimensions (WxDxH) inc. Handle	469 x 896 x 1512 mm
Net weight / crated weight (freezer only)	275.8 Kg / 294.8 Kg
Wall clearance* (sides/back)	100mm / 100 mm
Shake freezers are NOT designed for built-in installation	
Refrigeration system	11,000 BTU/hr - R449A
Beater motor (No./Power)	1 - 1.0 HP
Noise Level	≤ 78 dB (A)
Cooling	Air (water cooled available on request)
Approximate hourly production**	102.20 ltr
Voltage	400v / 50Hz / 3Ph
Minimum circuit ampacity	20 amps per phase
Circuit breaker / Type	25 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.

Data for air cooled units.



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