

Taylor Company Milkshake and Soft-serve Machine

Model C602

Daily maintenance tasks

- SS 3 D1 Opening procedures
SS 3 D2 Closing procedures

Weekly maintenance tasks

- SS 3 W1 Clean and sanitize syrup lines with duckbill valves
SS 3 W2 Clean hot sundae topping water baths
SS 3 W3 Clean and sanitize hot sundae topping pumps

Bi-weekly maintenance tasks

- SS 3 B1 14 day brush cleaning

Monthly maintenance tasks

- SS 3 M1 Calibrate hopper temperatures
SS 3 M2 Calibrate draw temperatures
SS 3 M3 Calibrate hot sundae topping temperatures and volumes

Quarterly maintenance tasks

- SS 3 Q1 Replace soft-serve mix scraper blades
SS 3 Q2 Clean non-aluminum air filter
SS 3 Q3 Replace machine components

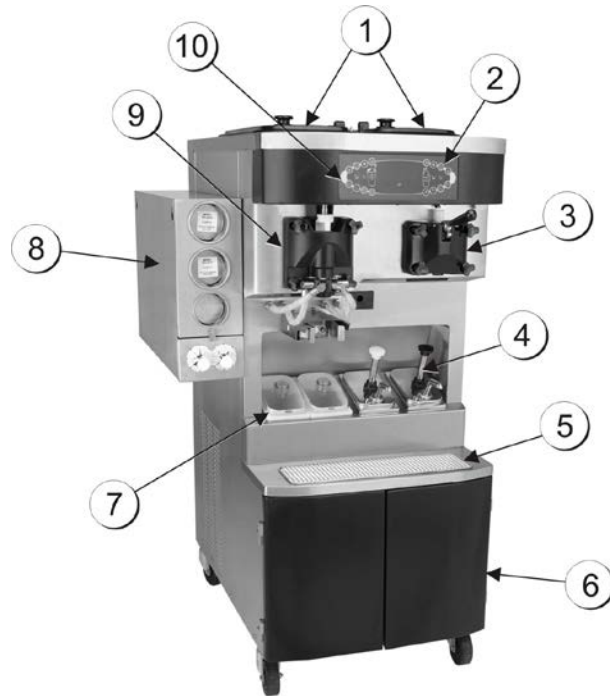
Semi-annual maintenance tasks

- SS 3 S1 Replace milkshake mix scraper blades

Annual maintenance tasks

- SS 3 A1 Replace syrup pump tubes
SS 3 A2 Replace non-aluminum air filter

Model C602



- | | |
|-----------------------------|----------------------------|
| 1. Hopper Covers | 6. Cabinet Doors |
| 2. Keypad-Soft Serve | 7. Cold Topping Containers |
| 3. Soft Serve Door Assembly | 8. Cup & Cone Dispenser |
| 4. Topping Pump | 9. Shake Door Assembly |
| 5. Drip Tray/Splash Shield | 10. Keypad-Shake |

⚠ Hazards


These icons alert you to a possible risk of personal injury.

🔧 Equipment alerts

Look for this icon to find information about how to avoid damaging the equipment while doing a procedure.

★ Tips

Look for this icon to find helpful tips about how to do a procedure.

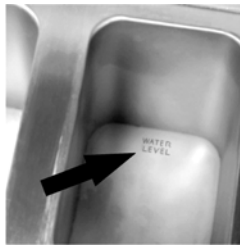
Why	Prepare Milkshake/Soft-Serve machine for serving product after the heat treatment cycle is completed	
Time required	5 minutes to prepare	30 minutes to complete
Time of day	When store opens in the morning	24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals	

Tools and supplies



Procedure – Set Up

- 1 Fill heated topping wells with clean water.
Remove the topping containers. Fill the heated wells with clean water, up to the fill line located on the bottom of the well.



- 2 Place topping heaters in ON position.
Place the topping heaters in the ON position by touching the topping heater symbols.



Note: Clean and sanitize topping containers, topping pumps, and heated wells weekly. (See PM cards SS01 W2 & W3.)



- 3 Fill topping containers.
Fill the topping containers. Place the caramel and fudge topping containers in the heated wells and the remaining two containers in the unheated wells. Cover the containers.



- 4 Sanitize topping ladles.
Sanitize the topping ladles and place them in the cold topping containers.



- 5 Fill cup dispensers, cup lid holder and cone dispenser.

continued ►

Opening Procedures (continued)

Procedure – Shake Side

- 1 Remove syrup valve retainers and syrup hole plugs. Remove the syrup valve retainers and the syrup hole plugs. Remove the o-rings from the syrup hole plugs.




- 2 Remove draw valve cap. Remove the draw valve cap and remove the o-ring.



- 3 Sanitize parts. Prepare a small amount of KAY-5 Sanitizer solution. Sanitize the o-rings, restrictor cap, syrup hole plugs, syrup valve retainers, draw valve cap, shake cup holder, front drip tray, and splash shield in this solution.



 **Chemicals**
Sanitizer Solution

- 4 Sanitize door spout, driven spinner, spinner blade, and syrup line fittings. Brush clean each item for a total of 60 seconds, repeatedly dipping the brush in sanitizing solution.



- 5 Sanitize syrup port holes. Place a pail below the door spout. Brush each syrup port hole 10 to 15 times. Dip the brush in sanitizing solution before brushing each port.



- 6 Flush syrup port holes with sanitizing solution. Insert tube end of squeeze bottle into each syrup port and squeeze the bottle firmly. Flush each port for 10 seconds.



- 7 Flush door spout with sanitizing solution. Flush the bottom of the door spout door with sanitizing solution.



- 8 Install syrup valve retainers and restrictor cap on door spout.



- 9 Remove syrup nose fittings. Remove the syrup nose fitting from each syrup line by turning the syrup nose fitting counter-clockwise.



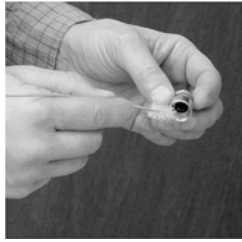
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Opening Procedures (continued)

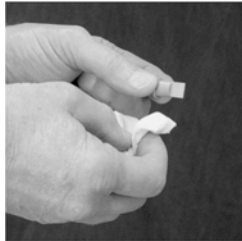
- 10 Remove duckbill valve. Remove the duckbill valve and the o-ring from each syrup nose fitting, by using the seal removal tool.



- 11 Clean syrup nose fitting. Using a brush and the sanitizing solution, brush clean the inside of each syrup nose fitting until there is no remaining syrup or mix inside the fitting.



- 12 Sanitize syrup nose fittings and duckbill valve. Using a clean, sanitized towel, gently wipe any syrup and mix from each duckbill valve. Use a milkshake cup filled with sanitizing solution to thoroughly rinse the nose fittings and duckbill valve.



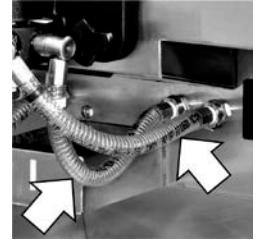
- 13 Install duckbill valve into syrup nose fitting and install syrup nose fitting onto syrup line fitting. Install the duckbill valve into the syrup nose fitting with the flat end aligned with the open slot in the fitting. Install the syrup nose fitting onto the syrup line fitting. Tighten by hand (clockwise) until snug. Install and lubricate the o-ring on the syrup nose fitting.



- 14 Install syrup valves. Raise the syrup valve retainer and install the syrup valve. Push the retainer down to hold the valve in place. Repeat for each syrup valve.



- 15 Check syrup lines for air pockets in the line. If air pockets are present, prime the syrup lines. (See Operator Manual for priming syrup lines.)



- 16 Install syrup plugs for unused syrup lines. Install a syrup hole plug into the syrup port in the door whenever a syrup line is not in use. (Example: When the optional flavor shake is not being served.)



Do not install an empty syrup line into the syrup port of an unused syrup line.
Note: The syrup system must be flushed and sanitized weekly.
(See PM card SS01 W1)

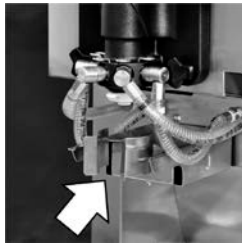
- 17 Wipe exterior of machine. Using a clean, sanitized towel, wipe down the freezer door, front panel, and other areas that have a build up of moisture or food substance.



continued ▶

Opening Procedures (continued)

- 18 Install shake cup holder, front drip tray and splash shield.



- 19 Select the AUTO symbol. When ready to resume normal operation, touch the AUTO symbol. The frozen product should be ready to serve in approximately 10 minutes.



Note: This step should be performed approximately 15 minutes prior to serving product.

Procedure – Soft Serve Side

- 1 Sanitize door spout and bottom of draw valve. With a pail placed beneath the soft serve door, dip the door spout brush in sanitizing solution. Brush clean the door spout and bottom of the draw valve. Repeatedly dip the brush in sanitizing solution and brush clean each item for 60 seconds.



- 2 Flush door spout and bottom of draw valve with sanitizing solution. Use the squeeze bottle filled with sanitizing solution to flush the door spout and bottom of the draw valve.





- 3 Wipe exterior of machine. Using a clean, sanitized towel, wipe down the freezer door, front panel, and other areas that have a build up of moisture or food substance.



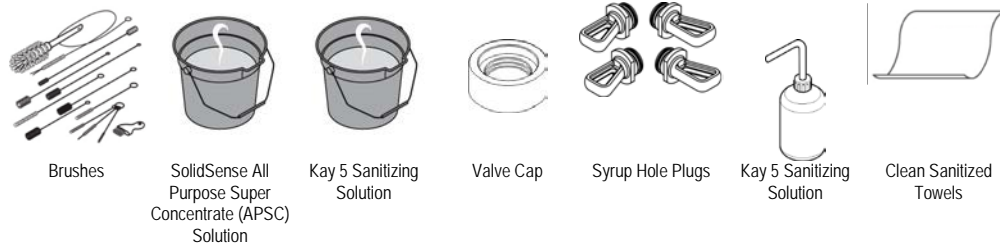
- 4 Select the AUTO symbol. When ready to resume normal operation, touch the AUTO symbol. The frozen product should be ready to serve in approximately 10 minutes.



Note: This step should be performed approximately 15 minutes prior to serving product.

Why	Prepare Milkshake/Soft-Serve machine for the heat treatment cycle	
Time required	30 minutes	
Time of day	At closing	24-hour restaurants: one hour before heat treatment cycle begins
Hazard icons	 Chemicals  Hot Liquids/Steam	

Tools and supplies



Procedure – Shake Side

- 1 Fill mix hopper.
Fill the hopper with fresh mix, up to the line on the agitator paddle. Do not fill above the agitator paddle.

Important: The level of mix in the hopper must be at the line on the agitator paddle. The mix low light must not be on.



- 2 Remove hopper cover.



- 3 Remove milkshake cup holder.



- 4 Remove drip tray and splash shield.



- 5 Remove agitator paddle.
Select the calibrate symbol to momentarily stop the agitator paddle from turning.



Important: Make sure your hands are clean and sanitized before performing the next steps.



With sanitized hands, remove the agitator paddle from the hopper.



continued ▶

Closing Procedures (continued)


- 6** Remove restrictor cap.
Remove the restrictor cap from the door spout.



- 7** Clean and sanitize parts.
At the sink, brush clean and sanitize:
- Agitator paddle
 - Hopper cover
 - Milkshake cup holder
 - Milkshake restrictor cap
 - Drip tray
 - Splash shield
 - Syrup hole plugs
 - Spout cap
 - Spout cap o-ring



Place the restrictor cap, splash shield, drip tray, and milkshake cup holder on a clean, dry surface to air dry overnight or until the heat treatment cycle is complete.

 **Chemicals**
APSC & Sanitizer solution

- 8** Install agitator paddle.
Select the calibrate symbol to momentarily stop the agitator drive motor.



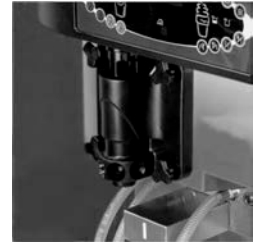
Using sanitized hands, reinstall the agitator paddle on the drive post in the hopper.



- 9** Install hopper cover.




- 10** Remove syrup lines.
Raise the retaining pins and remove the syrup valves.



- 11** Clean syrup port holes.
Place a bucket beneath the door. Brush clean each syrup port hole 10 to 15 times. Dip the brush in cleaning solution before brushing each port. Brush each item for a total of 60 seconds.



 **Chemicals**
APSC solution



- 12** Clean door spout, bottom of driven spinner, spinner blade and syrup line fittings.
Brush clean each item for a total of 60 seconds, repeatedly dipping the brush in cleaning solution.



- 13** Clean syrup valve retainers and holes.
With sanitized hands, remove the syrup valve retainers. Dip the brush in cleaning solution and brush clean the retainers and the retainer holes. Reinstall the syrup valve retainers.




continued ▶

Closing Procedures (continued)

- 14 Flush syrup port holes with sanitizing solution. Insert the tube end of the squeeze bottle filled with sanitizing solution into each syrup port. Squeeze the bottle firmly. Flush each port for 10 seconds.



 **Chemicals**
APSC solution

- 15 Flush door spout with sanitizing solution. Flush the bottom of the door spout door with sanitizing solution.



- 16 Fill valve cap with sanitizing solution and install. Fill the insulated valve cap with sanitizing solution and install the cap onto the milkshake door spout.



- 17 Install syrup hole plugs. Raise the retainer pins. Install a syrup hole plug into each syrup port. Lower the retainer pins to secure the syrup hole plugs.



- 18 Sanitize syrup nose fittings. Hold the squeeze bottle over a bucket. Squeeze the bottle and thoroughly rinse the slot of each syrup nose fitting. Wipe the outside of the syrup nose fittings with a clean, sanitized towel.



Note: The syrup system must be flushed and sanitized weekly. (See PM card SS01 W1.)

Procedure – Soft Serve Side

- 1 Fill mix hopper. Fill the hopper with fresh mix, up to the line on the agitator paddle. Do not fill the mix hopper above the agitator paddle.



Important: The level of mix in the hopper must be at the line on the agitator paddle. The mix low light must not be on.

- 2 Place topping heaters in OFF position. Turn the topping heaters OFF by selecting the topping heater symbols.



- 3 Remove, clean, and sanitize hopper cover.

 **Chemicals**
APSC & Sanitizer solution



- 4 Remove, clean, sanitize, and reinstall agitator paddle. Select the calibrate symbol to momentarily stop the agitator paddle from turning.

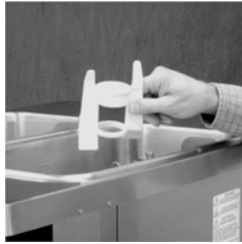


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Important: Make sure your hands are clean and sanitized before performing the next steps.

Closing Procedures (continued)

Remove the agitator paddle from the hopper and take it to the sink. Brush clean, sanitize, and reinstall the agitator paddle.




5 Install hopper cover.




6 Clean door spout and bottom of draw valve. Place a bucket beneath the soft-serve door. Dip the door spout brush into cleaning solution and brush clean the door spout and bottom of the draw valve. Repeatedly dip the brush in cleaning solution and brush clean each item for 60 seconds.



 **Chemicals**
APSC solution

7 Flush door spout with sanitizing solution. Use the squeeze bottle filled with sanitizing solution to rinse the bottom of the door spout. Rinse the spout with sanitizing solution for 10 seconds.



 **Chemicals**
Sanitizer solution

8 Remove, clean and reinstall drip pans. Remove the drip pans and take them to the sink. Brush clean, sanitize, and reinstall the drip pans.



Note: Mix in the drip pans indicates there is a leak that needs to be corrected before damage occurs inside the machine.

Examples:

If mix is in the front or side drip pans, inspect/replace the beater drive shaft seals. If mix is in the rear drip pan, inspect/replace the pump drive shaft seals.



9 Wipe exterior of machine. Use a clean, sanitized towel to wipe down the freezer doors, front panels, and any other areas that have a build-up of either moisture or food substance.



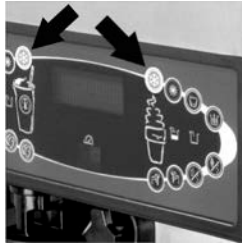
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Closing Procedures (continued)

10 Make sure unit is in AUTO.



Note: The machine must be in AUTO (or STANDBY) to start the heat treatment cycle at the programmed time.




DO NOT attempt to draw product or disassemble the machine during the HEAT cycle. The product is hot and under extreme pressure.



Hot Liquids/Steam

When the heat cycle is complete, the control panel will change to the STANDBY mode. The STANDBY symbols will be illuminated.



Why	To break the bacteria cycle	
Time required	5 minutes to prepare	20 minutes to complete
Time of day	At close	For 24-hour restaurants: during breakfast menu
Hazard icons	 Chemicals	

Tools and supplies



Brushes



Bucket, SolidSense All Purpose Super Concentrate (APSC)



Bucket, clean and sanitizer-soaked towels



Bucket, soiled towels



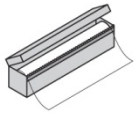
Bucket, plastic



Cold-drink cup



Kay-5 Sanitizing solution



Plastic wrap



Taylor Lube HT




Kay-5 Sanitizing solution

Procedure

- 1 **Disconnect the QD fitting**
Disconnect the QD fitting on the syrup bag.

Remove the syrup bags with the line attached from the cabinet.

Wipe the outside of the feed tubes or the hose connector fittings with a clean, sanitizer-soaked towel.

 **Chemicals**
Sanitizer solution

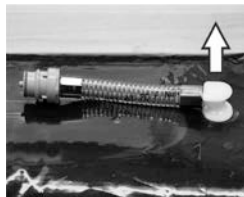
- 2 Place the syrup bag on a level surface. Remove the syrup bag line from the syrup bag.



4

- 4 **Re-connect the QD Fitting/Hose from the syrup bag**
Place the syrup feed hose in a bucket of APSC solution.

 **Chemicals**
APSC Solution



- 5 **Clean inside of cabinet.**
Wipe down the inside of the syrup cabinet with a clean, sanitizer-soaked towel. Spray resistant areas with additional sanitizer solution.



continued ▶

- 3 **Cover the syrup inlet port**
with plastic wrap.



Clean and sanitize syrup lines with duckbill valves (continued)

- 6 Place empty bucket under milkshake draw valve. Place a clean plastic bucket under the milkshake draw valve.



- 7 Remove syrup line from milkshake freezer door. Disconnect the corresponding syrup line from the milkshake freezer door by raising the syrup valve retainer. Pull the valve straight out.



- 8 Place syrup line and valve in bucket. Hang the syrup line and valve in the empty bucket.



- 9 Start flow of APSC solution. Press the Calibration key on the control panel to display the menu options.



Touch the Auto key to move the arrow to "Syrup Prime."

Touch the Calibration key again to display the syrup prime screen.

Press the Flavor Select key for the correct flavor, to start the flow of APSC through the line.

 **Chemicals**
APSC solution

- 10 Flush syrup line with APSC solution. Allow the APSC solution to continue to flow into the empty bucket until all the syrup is flushed from the line. When the liquid from the syrup line runs clear, the line is completely flushed.




- 11 Pump all liquid from syrup line. Remove the syrup feed tube from the bucket of APSC solution and continue to run the pump until APSC solution no longer runs from the syrup line.



Touch the Flavor Select key to stop the flow of APSC solution through the syrup line.

- 12 Rinse with clean, hot water. Repeat steps 7-10 with clean, hot water.

- 13 Place feed tubes in sanitizer solution. Place the syrup bag connect fittings into a bucket of sanitizer solution.

 **Chemicals**
Sanitizer solution



- 14 Place empty bucket under milkshake draw valve. Place a clean plastic bucket under the milkshake draw valve.



- 15 Flush syrup line with sanitizer solution. Repeat steps 7 through 9 using sanitizer solution.



- 16 Remove nose fitting. Unscrew the nose fitting from the syrup valve in the bucket by turning the cap counter-clockwise.



continued ►

Clean and sanitize syrup lines with duckbill valves (continued)

17 Remove valve and o-ring. Remove the duckbill valve and o-ring from each syrup nose fitting, by using the seal removal tool.



18 Clean nose and elbow fitting. Use the white end of the double-ended brush to scrub the inside of the syrup nose fitting and the elbow fitting. Remove any residual particles.




19 Clean duckbill valves. Use a clean, sanitizer-soaked towel to wipe any syrup from the duckbill valves.



20 Sanitize syrup valve fittings. Fill a cup with sanitizer solution. Submerge the syrup valve fittings in the sanitizer solution in the cup. Rotate the cup gently so the fittings are washed thoroughly. Allow to soak for at least one minute.



 **Chemicals**
Sanitizer solution

21 Insert duckbill valve. Install the duckbill valve into one of the nose fittings with the flat end aligned with the open slot in the nose fitting. Do not lubricate the duckbill valve.



22 Connect nose fitting. Screw the nose fitting onto one of the syrup valve elbows by turning it clockwise. Tighten it by hand until snug.



23 Install and lubricate o-ring. Push one of the o-rings onto the nose fitting and lubricate it with Taylor Lube HP.



24 Reassemble remaining valves. Repeat steps 20 through 22 to reassemble the remaining syrup valves.



25 Place clean bucket under milkshake draw valve. Place a clean plastic bucket under the milkshake draw valve. Position the sanitized valves so they are hanging over the bucket.



continued ▶

Clean and sanitize syrup lines with duckbill valves (continued)

- 26 Drain syrup feed tubes.**
Remove the syrup feed tubes from the bucket of sanitizer solution and allow them to drain back into the bucket.



- 27 Replace syrup feed tubes and syrup bags.**
For syrup bag systems, attach the bag connector fittings to the proper syrup flavors. Return the syrup bags to the cabinet.



- 28 Display syrup menu options.**
Press the Calibration key on the control panel to display the syrup menu options.



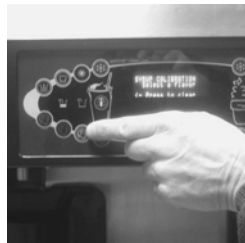
- 29 Touch AUTO key.**
Touch the Auto key to move the arrow to "Syrup Prime."



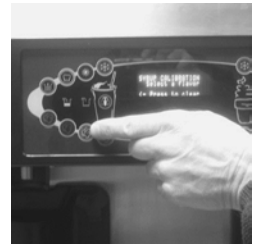
- 30 Touch calibration key.**
Touch the Calibration key to display the syrup prime screen.



- 31 Start syrup flow.**
Press the Flavor Select key to start the flow of syrup through the line. Allow the syrup to flow until all sanitizer solution and air is flushed from the line.






- 32 Stop flow of syrup.**
Press the Flavor Select key to stop the flow of syrup.



- 33 Repeat steps 27-31 for each flavor.**

- 34 Reconnect syrup valves.**
Connect the syrup valves to the freezer door. Secure by lowering the retainers.



Why	To maintain food quality	
Time required	5 minutes to prepare	10 minutes to complete
Time of day	At close and after topping pumps and containers have been removed	For 24-hour restaurants: during breakfast menu and after topping pumps and containers have been removed
Hazard icons	 Chemicals  Hot Liquids/Steam	 Hot Surfaces

Tools and supplies



Brushes



Bucket, Sol-idSense™ All Purpose Super Concentrate (APSC) solution



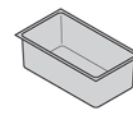
Bucket, tap water



Bucket, clean and sanitized towels



Bucket, soiled towels



Pan, prep, 1/3 size, 6 inches deep



Paper towels



Screwdriver, flat

Procedure

- 1 Turn off water bath heaters. Using the control panel on the front of the machine, turn off both the left and right water bath heaters.



- 2 Remove pumps and containers and allow water bath to cool. Remove both hot topping pumps and containers. Allow the water in the water baths to cool for 10 minutes.



Hot Surfaces



Hot Liquids/Steam

Metal surfaces and water baths may be extremely hot.

- 3 Position prep pan under water bath drain tubes. Place the 6 inch deep, 1/3 size prep pan under the machine just to the right of the center front. The pan should be positioned directly under the water bath drain tubes.



- 4 Drain water bath. Using a flat screwdriver, loosen the drain screw by turning the screw counter-clockwise. Do not remove the screw.



continued ►

Allow the water to drain completely into the prep pan.

Clean hot sundae topping water baths (continued)

★ Tip

If the drain is plugged, remove the drain screw completely by turning it counterclockwise. Clear the drain using the double-ended brush. Replace the screw loosely, turning it clockwise, so the water can still drain.

- 5 Discard water in pan.**
Make sure the water has drained completely out of the bath and into the pan. Carefully slide the pan out from under the machine and discard the water.



⚠ Hot Liquids/Steam
Water baths may be extremely hot.

- 6 Position prep pan under machine.**
Return the prep pan to the same position under the water bath drain tubes.



- 7 Tighten drain screw.**
Turn the drain screw clockwise to tighten it.



- 8 Clean water bath.**
Fill the water bath with APSC solution. Using a clean, sanitized towel, thoroughly wash the inside of the water bath.



⚠ Chemicals
APSC & Sanitizer solution

- 9 Drain water bath.**
Repeat steps 4 through 7 to drain and discard the APSC solution. Remember to tighten the drain screw before beginning the next step.



- 10 Rinse water bath.**
Using a clean, sanitized towel and clean tap water, thoroughly rinse the interior of the water bath.



- 11 Drain water bath.**
Repeat steps 4 through 7 to drain and discard the rinse water. Remember to tighten the drain screw before beginning the next step.



- 12 Dry interior of water bath.**
Use a dry paper towel to dry the inside of the water bath and remove any remaining sanitizer residue.






- 13 Refill water bath.**
Fill the water bath with clean tap water, up to the fill lines marked on the sides of the bath.



- 14 Clean second water bath.**
Repeat steps 3 through 13 for the second water bath.



Why	To break the bacteria cycle	
Time required	5 minutes to prepare	30 minutes to complete
Time of day	During 14 day brush cleaning	During 14 day brush cleaning
Hazard icons	 Chemicals  Hot Liquids/Steam  Hot Surfaces	

Tools and supplies



Brushes



Spatula, rubber



Taylor Lube HT



Kay-5® Sanitizer/Cleaner



SolidSense™ All Purpose Super Concentrate (APSC)

Procedure

- 1 Remove topping pump and container. Lift the topping pump and container from the water bath.

 **Equipment Alert**

Do not remove the pump by pulling on the spout.

 **Hot Surfaces**

The pumps may be hot.

- 2 Discard topping. Use a rubber spatula to remove and discard the topping from the container.

 **Tip**

To minimize waste, run the topping as low as possible before starting this procedure.



- 3 Rinse container and pump. Transfer the pump and container to the three-compartment sink. Rinse the container with hot water.

Spray the pump with hot water to remove any remaining topping. Place the lower end of the pump in a container of water and push down on the pump lever several times until only water flows from the spout.



- 4 Remove plunger assembly. Turn the plunger nut counterclockwise to remove the plunger assembly from the pump body.



- 5 Remove plunger knob. To remove the knob, compress the spring toward the knob, using the washer. Compress it enough to grab onto the plunger with your hand for support. Begin removing the knob with your other hand.



continued ▶

Clean and sanitize hot sundae topping pumps (continued)

- 6** Remove plunger nut.
Remove the plunger nut from the plunger tube.



- 7** Remove plunger tube and insert.
Remove the plunger tube and insert from the plunger assembly.



- 8** Remove spring and washer.
Remove the spring and washer from the plunger assembly.



- 9** Remove seal assembly.
Slide the seal assembly off the bottom of the plunger.



- 10** Remove o-ring from seal.



- 11** Remove spout lock nut from lid.
Loosen the spout lock nut by turning it counterclockwise. Remove it from the spout and lid.



- 12** Remove lid.
Lift the lid off the spout and plunger cylinder.



- 13** Remove plunger cylinder from valve body.
Turn cylinder counter-clockwise to remove.



- 14** Remove spout from valve body.
Turn spout counter-clockwise to remove.



- 15** Remove o-rings from valve body and spout.
Remove the 1⁵/₁₆ inch o-ring from the valve body and remove the 1 inch o-ring from the spout.



- 16** Wash all pump parts.
Wash all pump parts in the three-compartment sink using APSC solution and the supplied brushes.



 **Chemicals**
APSC Solution

- 17** Clean spout.
Insert the bristle end of the spout brush into the tip of the spout. Move the brush back and forth quickly. Push the brush all the way through the spout and pull it out the opposite end.



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Clean and sanitize hot sundae topping pumps (continued)

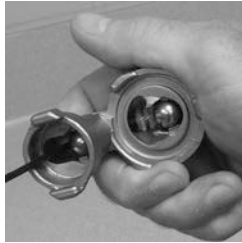
- 18** Clean top side of inlet valve on valve body.
Retrieve the valve body. Use the bristle end of the brush to scrub the top side of the inlet valve. Be sure to scrub around the steel ball.



- 19** Clean top side of outlet valve. Use the bristle end of the brush to scrub the top side of the outlet valve. Be sure to scrub around the steel ball.



- 20** Clean passageway between valves.
Insert the non-bristle end of the brush into the top side of the inlet valve. Thread it through the passageway between the valves. Pull it out through the top side of the outlet valve until the bristles are in the passageway.



Move the brush back and forth quickly to scrub the passageway. Pull the brush out of the valve body.

- 21** Rinse and sanitize pump parts. Rinse and sanitize all clean pump parts in the three-compartment sink.



Gather all pump parts for re-assembly.



Chemicals
Sanitizer solution

- 22** Insert seal assembly o-ring. Insert the o-ring in the seal.



- 23** Lubricate seal assembly o-ring. Lubricate the seal assembly o-ring, using Taylor Lube.



- 24** Install seal assembly. Install the seal assembly onto the end of the plunger that is opposite the stem end.



- 25** Install washer and spring. Slide the washer and spring onto the stem end of the plunger.



- 26** Install plunger insert into plunger tube. Locate the beveled edge of the plunger insert. This end will also have the smaller hole. Insert this end into the open end of the plunger tube.



- 27** Install plunger nut. Slide the plunger nut onto the plunger tube.



- 28** Insert plunger with spring into plunger tube. Insert the plunger with the spring into the larger end of the plunger tube assembly. Push on the end of the plunger, compressing the spring, until the threaded end of the stem projects through the opposite end of the plunger tube.



continued ►

Clean and sanitize hot sundae topping pumps (continued)

- 29 Install knob.**
Place the knob with the knob o-ring onto the threaded end of the plunger. Push the plunger tube down toward the seal assembly, squeezing the spring as far as it will go. Tighten the knob securely by turning it clockwise.



- 30 Install spout o-ring.**
Position the spout o-ring in the grooves on the spout.



- 31 Lubricate spout o-ring.**
Lubricate the o-ring, using Taylor Lube.



- 32 Install valve body o-ring.**
Position the valve body o-ring in the grooves on the top side of the inlet valve.



- 33 Lubricate valve body o-ring.**
Lubricate 1⁵/₁₆ inch o-ring, using Taylor Lube.



- 34 Connect spout and valve body.**
Insert the spout into the smaller opening in the valve body by aligning the flats on the spout with the locking grooves on the valve body.



Push the spout down until it is seated in the valve body opening. Turn the spout clockwise to fully engage it in the locking grooves on the valve body.

- 35 Connect plunger cylinder and valve body.**
Insert the cylinder into the larger opening in the valve body by tilting the cylinder away from the spout. Slide the widest section of the cylinder flange under the center locking groove on the valve body.



Align the tabs on the cylinder with the locking grooves on the valve body. Turn the cylinder clockwise until the tabs fully engage in the locking grooves on the valve body.

- 36 Slide lid onto pump assembly.**
Insert the spout through the smaller hole in the lid. Slide the lid down until the top of the plunger cylinder is aligned with the larger hole.



- 37 Secure lid to pump assembly.**
Slide the spout lock nut over the spout and onto lid. Tighten it securely by turning it clockwise.



continued ►

Clean and sanitize hot sundae topping pumps (continued)

- 38** Lubricate plunger assembly.
Lubricate bottom of the plunger assembly, using Taylor Lube.






- 39** Install plunger assembly.
Slide the plunger assembly through the cylinder opening in the lid and into the pump body.

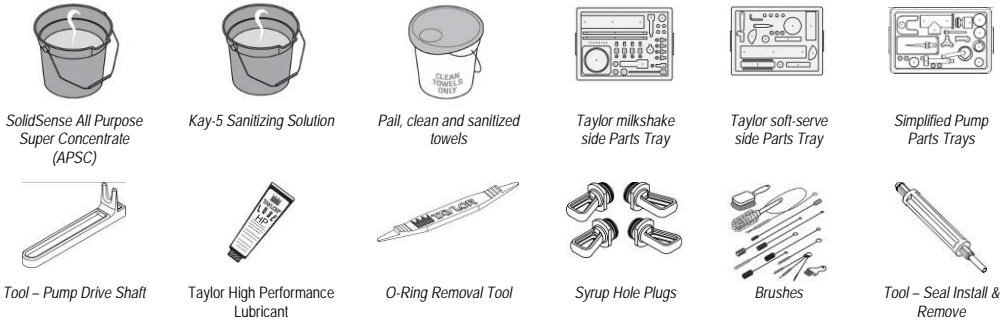


- 40** Tighten plunger nut.
Securely tighten the plunger nut on to the lid by turning it clockwise.



Why	Required Cleaning and Lubrication of Machine	
Time required	5 minutes to prepare	4 hours to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods
Hazard icons	 Electricity	 Moving Parts
		 Sharp Objects/Surfaces


Tools and supplies



Procedure

Draining Product From the Freezing Cylinder


Note: As parts are removed, place them on a roll-a-cart for transport to the sink.

- 1 Turn topping heaters off. Place the topping heater switches in the OFF position by touching the heater symbols .



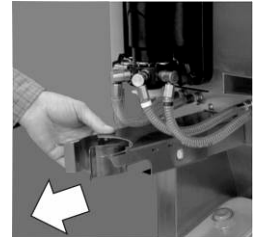
Clean and sanitize the topping pumps using MRC card SS1W3.

Note: The steps to drain product from the freezing cylinder are the same for both sides. Therefore, perform all draining steps for the shake side and then duplicate the applicable steps for the soft serve side.

- 2 Cancel AUTO mode. Cancel automatic operation by touching the AUTO symbol .



- 3 Remove shake cup holder (shake side only).



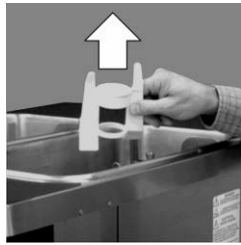
- 4 Remove hopper cover.





continued ▶

14 Day Brush Cleaning (continued)

5 Remove the agitator.



6 Press WASH and PUMP symbols and drain product. With a pail beneath the door spout, touch the WASH and PUMP symbols   and open the draw valve.





Drain the product from the freezing cylinder and the mix hopper.



Shake Side: Touch any flavor selection symbol to open the draw valve.



7 When the flow of product stops, touch the WASH and PUMP symbols  .

★ Tip
The shake draw valve will automatically close when the WASH operation is cancelled.

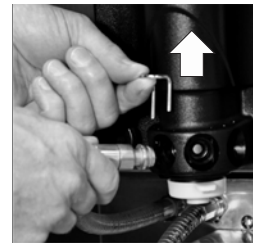


8 Discard the product/mix.

9 Remove hopper parts. Remove the locking clip, mix feed tube, pump clip and the assembled air/mix pump.

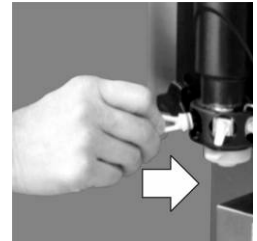


10 Remove syrup lines and install syrup plugs (shake side only). Remove the syrup lines from the freezer door by raising the syrup valve retainers and pulling the valves straight out of the door.



Insert the syrup hole plugs in the syrup ports.

Lower the retainer pins to secure the hole plugs in the door.



Note: The syrup system must be flushed and sanitized weekly per MRC SS01W1 instructions.

11 Take cart of parts to the sink.

12 Drain the soft-serve side. Repeat the draining steps for the soft serve side.

Rinsing

Note: Perform all rinsing steps for the shake side and then duplicate the applicable steps for the soft serve side.

1 Rinse mix hopper. Pour two gallons (7.6 liters) of cool, clean water into the mix hopper. With the white hopper brush, scrub the hopper, mix level sensing probes, and the outside of the agitator drive shaft housing.



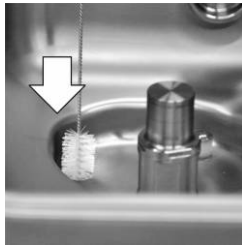
continued ►

14 Day Brush Cleaning (continued)

Using the double ended brush, clean the mix inlet hole.



Do not clean the mix inlet hole while the machine is in the WASH mode.



2 Activate WASH mode.

With a mix pail beneath the door spout, touch the WASH symbol .



3 Drain water and cancel WASH.

Open the draw valve and drain the rinse water. Close the draw valve and touch the WASH symbol, cancelling the wash mode.



Repeat the rinsing procedure until the water being discharged is clear.

4 Rinse the soft serve side.

Repeat the rinse steps for the soft serve side of the freezer.

Cleaning, Rinsing and Sanitizing

Note: Perform all cleaning, rinsing, and sanitizing steps for the shake side and then duplicate the applicable steps for the soft serve side.

1 Prepare and pour cleaning solution into hopper.

Draw 2 gallons (7.6 liters) of **Solid Sense All Purpose Super Concentrate (APSC) (HCS)** cleaning solution from the sink proportioner. Pour the cleaning solution into the hopper and allow it to flow into the freezing cylinder.



Chemicals
APSC Solution

2 Brush clean mix hopper.

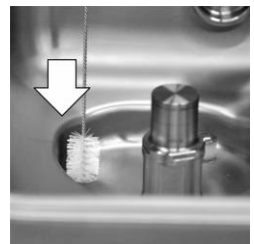
Using the white hopper brush, clean the mix hopper, mix level sensing probes and the outside of the agitator drive shaft housing.



Using the double ended brush, clean the mix inlet hole.



Do not brush clean the mix inlet hole while the machine is in the WASH mode.



3 Activate WASH mode.

Touch the WASH symbol . This will cause the cleaning solution to come in contact with all areas of the freezing cylinder. Allow the solution to agitate for 5 minutes.



continued ►


14 Day Brush Cleaning (continued)

- Draw off cleaning solution. Place an empty pail beneath the door spout and draw off the solution.



Shake Side: Touch any flavor selection symbol to open the draw valve.



- Close draw valve and cancel WASH mode. Once the cleaning solution stops flowing from the door spout, close the draw valve and touch the WASH symbol , cancelling the wash mode.



Tip
The shake draw valve will automatically close when the WASH operation is cancelled.

- Rinse mix hopper. Pour two gallons (7.6 liters) of cool, clean water into the mix hopper. Repeat steps 2-5.

- Prepare sanitizing solution and pour into hopper. Prepare 2.5 gallons (9.5 liters) of Kay-5 Sanitizing solution. Use one packet in 2.5 gallons (9.5 liters) of water (100 PPM). Pour solution into hopper and repeat steps 3 – 5.



Chemicals
Sanitizer Solution

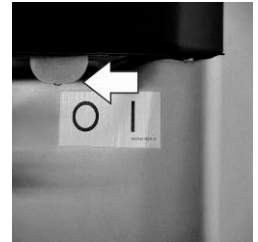
- Clean, rinse, and sanitize soft serve side. Repeat the cleaning, rinsing, and sanitizing steps for the soft serve side.

Disassembly - Shake Side

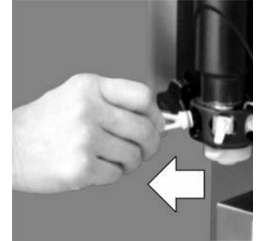
Note: As parts are removed, place them on a roll-a-cart for transport to the sink.

- Turn power switch off. Be sure the power switch is in the OFF position.

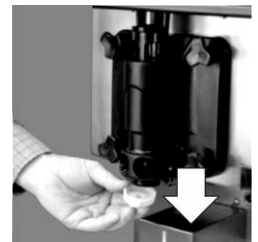
 Electricity  Moving Parts




- Remove syrup plugs. Remove the hole plugs from the syrup ports.

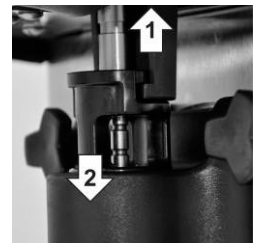


- Remove restrictor cap. Remove the restrictor cap from the bottom of the door spout.




- Detach spinner blade. Detach the spinner blade from the bottom of the door spout by lifting up the locking collar (1) on the spinner coupling and pulling down the blade (2).

 Sharp Objects/Surfaces



- Remove freezer door. Remove the handscrews, freezer door, beater assembly, drive shaft, drive shaft seal, and scraper blades from the freezing cylinder.

 Sharp Objects/Surfaces



continued ►

14 Day Brush Cleaning (continued)

6 Take cart of parts to the sink.



7 Remove drive shaft seal. Remove the drive shaft seal from the drive shaft.



8 Disassemble freezer door. Remove the freezer door o-ring, front bearing, retainer pins, and the draw valve spinner assembly.



9 Remove spinner and seal. Remove the driven spinner from the draw valve by grasping the draw valve and pulling the driven spinner out.



Remove the spinner shaft seal, using the seal install/removal tool.



10 Remove draw valve o-rings. Remove the two o-rings from the draw valve.



11 Disassemble pump cylinder. From the shake pump cylinder, remove the retaining pin, mix inlet adaptor, valve cap, pump gasket, and the piston. Remove the check valve and all o-rings.



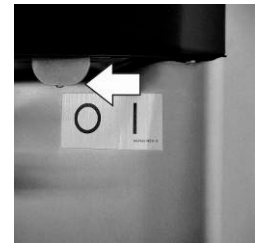
12 Remove pump drive shaft. Using the pump drive shaft removal tool, remove the pump drive shaft from the drive hub in the rear wall of the mix hopper. Remove the o-rings.



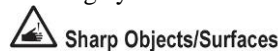
Disassembly - Soft Serve Side

Note: As parts are removed, place them on a roll-a-cart for transport to the sink.

1 Turn power switch off. Be sure the power switch is in the OFF position.



2 Remove freezer door. Remove the handscrews, freezer door, beater assembly, scraper blades, and drive shaft with drive shaft seal from the freezing cylinder.



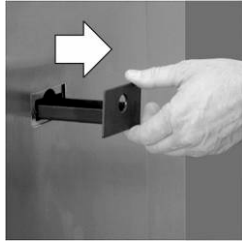
3 Remove drip tray, splash shield and topping ladles. Remove the front drip tray and splash shield. Remove the ladles from the two cold topping containers.



continued ▶

14 Day Brush Cleaning (continued)

- 4 Remove drip pans.
Remove the long drip pan from the front panel, the two short drip pans from the rear panel, and the two notched drip pans from the left and right side panels.



- 5 Take cart of parts to the sink.



- 6 Remove drive shaft seal.
Remove the drive shaft seal from the drive shaft.



- 7 Disassemble pump.
From the soft serve pump cylinder, remove the retaining pin, mix inlet adaptor, valve cap, pump gasket, and the piston. Remove the o-rings and check ring from the feed tube.

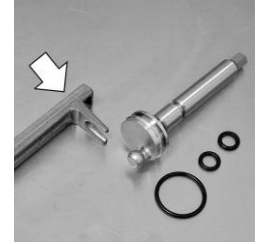


- 8 Disassemble freezer door.
Remove the freezer door gasket, front bearing, pivot pin, draw handle, and draw valve. Remove the draw valve o-rings.



Tip
DO NOT attempt to remove the star design from the door. The star design is part of the door and is NOT a removeable piece.

- 9 Remove pump drive shaft.
Using the pump drive shaft removal tool, remove the pump drive shaft from the drive hub in the rear wall of the mix hopper. Remove the o-rings.



Brush Cleaning

Perform all brush cleaning steps for the shake side and place them in the parts tray. Then duplicate the applicable steps for the soft serve side.



Tip
Use parts trays to avoid interchanging shake and soft serve parts.

IMPORTANT: Make sure your hands are clean and sanitized before performing the following steps.

- 1 Prepare cleaning solution and brush clean parts in the sink.
From sink proportioner draw cleaning solution into the sink.



Thoroughly brush clean all disassembled parts and parts trays in the cleaning solution, making sure all lubricant and mix film is removed. Be sure to brush all surfaces.

 **Chemicals**
APSC Solution



- 2 Brush clean syrup line fittings (shake side only).
Brush clean the syrup line fittings using MRC card SS1D1.



14 Day Brush Cleaning (continued)

- 3 Rinse parts.
Rinse all parts with clean, warm water, one tray at a time, including the tray.




- 4 Clean drive hub opening.
Using the black brush and a small amount of cleaning solution, clean the drive hub openings in the rear wall of the mix hopper.



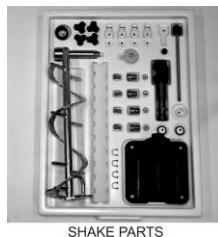
- 5 Clean rear shell bearing.
Using the black brush and a small amount of cleaning solution, clean the rear shell bearing at the back of the freezing cylinder.



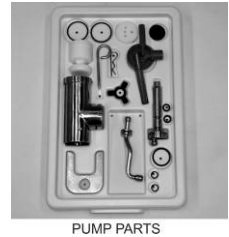
- 6 Soak parts in sanitizing solution.
Prepare a sink with sanitizing solution. Soak the parts and trays for a minimum of 1 minute.

 Chemicals
Sanitizer solution

- 7 Place parts in parts trays.
Using clean and sanitized hands, place disassembled parts in clean and sanitized parts trays until the equipment is set up.



- 8 Brush clean soft serve side.
Repeat brush cleaning and sanitizing steps for the soft serve side of the freezer.



- 9 Wipe down freezer.
Wipe all exterior surfaces of the freezer with a clean, sanitized towel.



- 10 Perform equipment set-up procedures.
Perform the equipment set-up procedures outlined in the Equipment Manual.

Why	To meet food safety standards and to maintain product quality	
Time required	5 minutes to prepare	5 minutes to complete 30 minutes to complete if a service technician has recalibrated the machine
Time of day	At open	For 24-hour restaurants: during breakfast menu
Hazard icons		

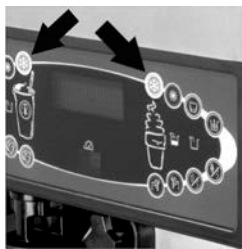
Tools and supplies



Pyrometer with sanitized needle probe

Procedure

- 1 Turn machine to Auto or Standby.
Set both sides of the machine to the Auto or Standby mode.



- 2 Place needle probe in mix.
Open the hopper cover until it is fully upright. Place the sanitized probe of a calibrated pyrometer into the mix.



- 3 Read temperature.
Allow the temperature to stabilize for 10 seconds. Read the temperature on the pyrometer.

The temperature of the mix should be between 34° and 38°F (1° and 3°C). If the temperature reading is not between these temperatures, contact your factory-authorized service center.

Remove the probe and close the hopper cover.



- 4 Read temperature of mix in other hopper.
Open the other hopper cover and repeat the temperature check.



The temperature of the mix should be between 34° and 38°F (1° and 3°C). If the temperature reading is not between these temperatures, contact your factory-authorized service center.

Remove the probe and close the hopper cover.

Why	To maintain product quality	
Time required	5 minutes to prepare	5 minutes to complete 30 minutes to complete if a service technician has recalibrated the machine
Time of day	At open	For 24-hour restaurants: during breakfast menu
Hazard icons		

Tools and supplies



Pyrometer with sanitized needle probe



Cold drink cup, child size

Procedure

- 1** Turn main power switch on.



- 2** Select auto function on soft-serve side of machine.



- 3** Draw small portion of soft serve.
Place a child-size cold-drink cup under the dispensing nozzle and pull the draw handle forward. Draw a small portion of soft serve, and push the handle all the way back.



- 4** Pre-cool needle probe.
Place the sanitized probe of a calibrated pyrometer into the soft serve to pre-cool it. Leave the pyrometer in the soft serve until you are ready to read the temperature in the next step.



- 5** Draw second sample of soft serve.
Using a fresh child-size cold-drink cup, draw another small sample of soft serve.



continued ▶

Calibrate draw temperatures (continued)

6 Read temperature of soft serve.

Place the needle probe into the soft serve. Allow the pyrometer to stabilize for 10 seconds, and read the temperature on the pyrometer.



The temperature should be between 16° and 18°F (-9° and -8°C). If the temperature reading is not between these temperatures, contact your factory-authorized service center.

Leave the pyrometer in the soft serve until you are ready to read the temperature in the next step.






7 Read temperature of milkshake.

Using a fresh child-size cold-drink cup, draw a small sample of milkshake.



The proper draw temperature for Triple Thick Milkshakes is between 22° and 24°F (-5° and -4°C). If the temperature reading is not between these temperatures, contact your factory-authorized service center.

The proper draw temperature for milkshakes is between 24° and 26°F (-4° and -3°C). If the temperature reading is not between these temperatures, contact your factory-authorized service center.

Why	To meet food quality standards and to meet Gold Standard quality descriptions	
Time required	5 minutes to prepare	5 minutes to complete 30 minutes to recalibrate temperatures
Time of day	At open	For 24-hour restaurants: during breakfast menu
Hazard icons	 Electricity  Moving Parts  Chemicals  Hot Liquids/Steam  Hot Surfaces	

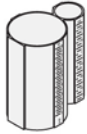
Tools and supplies



Bucket, clean and sanitized towels



Bucket, soiled towels



Calibration cup



Pyrometer with sanitized needle probe



Screwdriver, flat



Sundae cup


Procedure

- 1 Dispense hot topping.
Hold an empty sundae cup under a hot topping pump spout. Push the pump lever down one full stroke.



- 2 Read temperature of topping.
Place the sanitized probe of a calibrated pyrometer into the topping and wait 20 seconds for the temperature to stabilize.
The temperature should be between 115° and 125°F (46° and 52°C).
Remove the probe and clean it thoroughly with a clean, sanitized towel.



 **Chemicals**
Sanitizer solution

If the temperature falls within the proper range, go to step 9.

If a temperature adjustment is needed, contact an authorized service technician to perform steps 3-8.

CAUTION! Steps 3-8 must be performed by an authorized service technician.



 Electricity
 Moving Parts

- 3 Remove right panel.
Temperature controls for the water baths are located behind the topping pumps. To access the controls, remove the right panel. Use a flat screwdriver to remove the screws from the panel. Set the panel and screws aside.



- 4 Read water bath temperature.
If the topping temperature is not within range, check the water bath temperature. Remove the topping pump. Insert the probe into the water in the water bath and wait 20 seconds for the temperature to stabilize.
The temperature should be between 135° and 145°F (57° and 63°C).



 Hot Surfaces
 Hot Liquids/Steam
Metal surfaces and water bath may be extremely hot.

Calibrate hot sundae topping temperatures and volumes (continued)

Remove the probe and wipe it thoroughly with a clean, sanitized towel.



Metal surfaces and water bath may be extremely hot.

- 5 Adjust water bath temperature. There is one temperature adjustment screw for each water bath. Use a flat screwdriver to turn the correct screw.



If the water bath temperature is below 135°F (57°C), turn the screw clockwise.

If the water bath temperature is above 145°F (63°C), turn the screw counterclockwise.



Turn the adjustment screw in small increments.

Wait 10 minutes for the water bath temperature to stabilize.

Repeat steps 4 and 5 until the water bath temperature is between 135° and 145°F (57° and 63°C).

- 6 Read temperature of topping. Replace the topping pump. Wait 60 minutes for the topping temperature to stabilize.



Repeat steps 1 and 2 to read the topping temperature.

- 7 Calibrate other hot topping temperatures. Repeat steps 1 through 6 for each hot topping pump.



- 8 Replace right panel. When all hot topping temperatures have been calibrated, reinstall the right panel. Hold the panel in position, and use the screwdriver to replace the screws.



- 9 Dispense hot topping into calibration cup. Do not begin this step until the topping temperature is between 115° and 125°F (46° and 52°C) or the dispensed amounts will not be correct.



Hold the small chamber of a calibration cup under a pump spout. Push the pump lever down one full stroke. Dispense the topping directly onto the bottom of the cup. Do not allow the topping to run down the sides of the cup.

- 10 Read volume of hot topping. Read the topping level in the calibration cup. The amount of dispensed topping should be 1 fluid ounce (30 ml).






If the dispensed amount is not 1 fluid ounce (30 ml), contact an authorized service technician.

Wash and rinse the calibration cup at the three-compartment sink.

- 11 Calibrate other hot topping volumes. Repeat steps 9 and 10 for each hot topping pump.

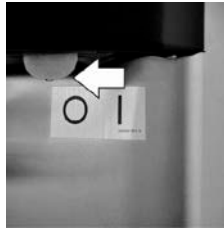
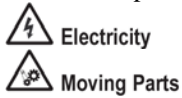


Why	To scrape frozen mix off the cold freezing cylinder wall.	
Time required	0 minutes to prepare	2 minutes to complete
Time of day	At 14 Day Brush Cleaning	
Hazard icons	 Electricity  Moving Parts  Sharp Objects/Surfaces	

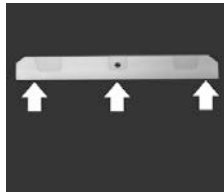
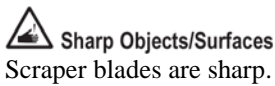
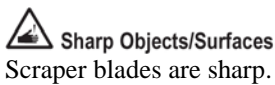
Procedure

IMPORTANT: The scraper blade replacement procedures must be performed during the 14 Day Brush Cleaning. Perform the 14 Day Brush Cleaning per the Operations Manual to properly drain, disassemble, clean, rinse, assemble, sanitize, and prime the machine.

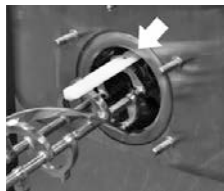
- 1 Machine must be off.
Make sure the power switch is in the off position.



- 2 Inspect scraper blade.
Make sure scraper blade is straight and blade opening is clean. If bent or chipped, replace with new blade. Brush clean blade to remove dried mix.

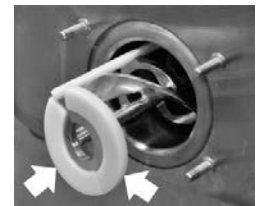
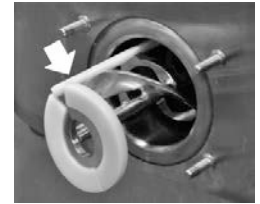


- 3 Install rear scraper blade.
Place the rear scraper blade over the rear holding pin on the beater assembly.

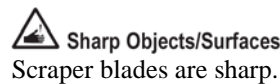
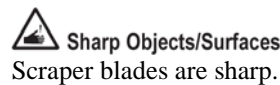
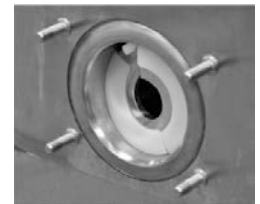


- 4 Insert beater half way.
Insert beater half way into the freezing cylinder to support the rear of the beater.





- 5 Install front scraper blade and beater shoes.
Place the front scraper blade over the front holding pin.
Install beater shoes on beater.



- 6 Slide beater assembly into freezing cylinder.
Slide the beater assembly into the freezing cylinder to secure the scraper blade on the beater.



- 7 Rock the beater.
Rock the beater assembly back and forth slightly to make sure it is properly seated on the drive shaft. The assembly should not stick out beyond the front of the freezing cylinder.

Why	To prevent dust and dirt build-up on the main condenser	
Time required	5 minutes to prepare	30 minutes to complete
Time of day	During 14 day brush cleaning.	For 24-hour restaurants: During 14 day brush cleaning.
Hazard icons	 Chemicals  Electricity  Moving Parts  Sharp Objects/Surfaces	

Tools and supplies



Bucket, clean and sanitized towels



Bucket, soiled towels



Brush, pot, nylon



SolidSense™ All Purpose Super Concentrate (APSC) solution

Procedure

- 1 Turn off and unplug machine. Move the power switch to the off position. Unplug the machine.

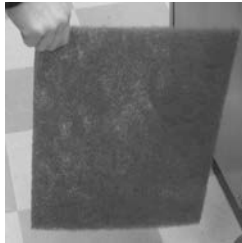
 Electricity
 Moving Parts

Do not begin cleaning the air filter until the machine is turned off and unplugged.



- 2 Remove air filter. Remove the filter and take it to sink.

 Moving Parts
 Sharp Objects/Surfaces




- 3 Wash filter. Wash the filter thoroughly in APSC solution.

 Chemicals
APSC solution



- 4 Rinse filter. Rinse the filter with hot water from the hot water hose.


 Tip
Flush the water through the filter in the opposite direction of normal air flow.

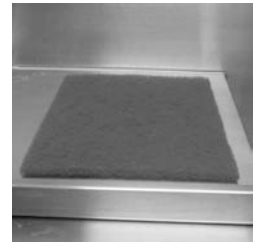


- 5 Shake filter. While holding the filter over the sink, shake it to remove as much water as possible.



- 6 Dry filter. Using a clean, sanitized towel, wipe any remaining moisture from the filter.

 Chemicals
Sanitizer solution



continued ▶

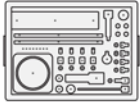
Clean non-aluminum air filter (continued)

- 7 Replace filter.
Install the new filter. Push firmly until the filter is seated.



Why	To meet food safety and food quality standards and to ensure proper machine operation	
Time required	5 minutes to prepare	30 minutes to complete
Time of day	During 14 day brush cleaning	For 24-hour restaurants: During 14 day brush cleaning
Hazard icons		

Tools and supplies



Taylor Tune-up Kit, milkshake side parts



Taylor Tune-up Kit, soft-serve side parts

Procedure

- 1 Set up parts tray for milkshake side.**

Place the new parts in the proper location on the parts tray.



- 2 Replace milkshake side parts.**
Using the tools included with the kit, replace the old machine components with the new parts.




Refer to the instructions provided with the tune-up kit for your equipment.

Discard the old parts.



- 3 Replace soft-serve side parts.**
Repeat steps 1 through 2 for the soft-serve side.



Why	To prevent frozen milkshake mix from freezing on the cylinder wall	
Time required	5 minutes to prepare	5 minutes to complete
Time of day	During low-volume periods	For 24-hour restaurants: during low-volume periods
Hazard icons	 Electricity  Moving Parts  Sharp Objects/Surfaces	

Procedure

- 1 Drain milkshake mix from hopper and freezing cylinder.



- 2 Turn off and unplug machine. Move the power switch to the off position. Unplug the machine.



Electricity



Moving Parts

Do not begin replacing the scraper blades until the machine is turned off and unplugged.

- 3 Remove freezing cylinder door. Remove the handscrews from the freezing cylinder door and set aside.



Remove the freezing cylinder door. Set aside.

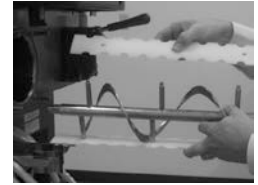
- 4 Remove beater assembly. Grasp the front of the beater assembly and carefully pull it all the way out of the machine. Support both the front and back of the assembly as you remove it.



Sharp Objects/Surfaces

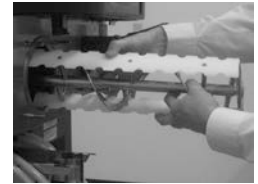
Scraper blades are sharp.

- 5 Remove scraper blades. Carefully remove the scraper blades by lifting the blades off the holding pins.



Sharp Objects/Surfaces
Scraper blades are sharp.

- 6 Install new scraper blades. Place each scraper blade over the holding pins on the beater assembly.



Sharp Objects/Surfaces
Scraper blades are sharp.



Equipment Alert
Always replace both blades.

- 7 Slide beater assembly into freezing cylinder. Slide the beater assembly into the freezing cylinder. Rock it back and forth slightly to make sure it is properly seated. The assembly should not stick out beyond the front of the freezing cylinder.






Sharp Objects/Surfaces
Scraper blades are sharp.

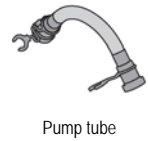
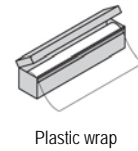
- 8 Replace freezing cylinder door. Using the stud nuts, replace the freezing cylinder door.



Install the handscrews.

Why	To break the bacteria cycle and to ensure proper flow of syrup to the draw valve	
Time required	5 minutes to prepare	20 minutes to complete
Time of day	At open	For 24-hour restaurants: during breakfast menu
Hazard icons	 Chemicals  Electricity  Moving Parts	

Tools and supplies



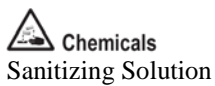
Taylor Lube HP

Procedure

- 1 Remove syrup feed tube and syrup jug. Open the cabinet door. Remove the syrup feed tube from a syrup jug. Wipe the outside of the feed tube with a clean, sanitized towel.



Remove the syrup jugs from the cabinet.



- 2 Cover jug with plastic wrap.



- 3 Place syrup feed tube in SolidSense APSC solution. Place the syrup feed tube in a bucket of APSC solution.



- 4 Place empty bucket under milkshake draw valve. Place a clean plastic bucket under the milkshake draw valve.



- 5 Remove syrup line from milkshake freezer door. Disconnect the corresponding syrup line from the milkshake freezer door by raising the syrup valve retainer. Pull the valve straight out.







continued ►

Replace syrup pump tubes (continued)

- 6 Place syrup line and valve in bucket.
Hang the syrup line and valve into the empty bucket.



- 7 Start flow of SolidSense APSC solution through syrup line.
Press the calibration key  on the control panel to display the menu options. Touch the auto key  to move the arrow to "syrup prime." Touch the calibration key  again to display the syrup prime screen. Press the flavor select key  for the corresponding flavor to start the flow of APSC through the line.




- 8 Flush syrup line with SolidSense APSC.
Allow the APSC solution to continue to flow into the empty bucket until all the syrup is flushed from the line. When the liquid from the syrup line runs clear, the line is completely flushed.




- 9 Pump all liquid from syrup line.
Remove the syrup feed tube from the bucket of APSC solution and continue to run the pump until APSC solution no longer runs from the syrup line.



Touch the flavor select key  to stop the flow of APSC through the syrup line.

- 10 Place feed tube in KAY-5 Sanitizing solution.
Place the syrup feed tube in a bucket of sanitizing solution.

 **Chemicals**
Sanitizing Solution



- 11 Place empty bucket under milkshake draw valve.
Place a clean plastic bucket under the milkshake draw valve.



- 12 Flush syrup line with KAY-5 Sanitizing solution.
Repeat steps 8 through 10 using the sanitizing solution.



- 13 Turn off and unplug machine.
Move the power switch to the off position. Unplug the machine.



 **Electricity**

 **Moving Parts**

Do not begin working with the syrup pump until the machine is turned off and unplugged.

- 14 Remove pump cover tray.
Remove the pump cover tray in the cabinet by lifting it up and out. Set it aside.



- 15 Open pump.
Open the pump for the corresponding line by pushing up on the hinged cover. The pump tube assembly is now exposed.



- 16 Remove the pump tube.
Using both hands, grasp the pump tube assembly on both ends and pull it up and out of the pump body.



continued ►

Replace syrup pump tubes (continued)

- 17 Remove clips.
Remove the two clips attached to the pump tube collars.



- 18 Remove fittings.
Remove the two fittings that connect the feed tube and syrup line to the pump tube.



- 19 Lubricate o-rings.
Locate the o-rings on the fittings. Lubricate each o-ring with Taylor Lube HP.



- 20 Insert fittings into new pump tube.
Insert the fittings on the feed tube and syrup line into a new pump tube by pushing them firmly into place.



- 21 Attach clips to collars.
Attach one clip to each collar on the new pump tube.



- 22 Position the pump rollers.
Using both hands, rotate the pump rollers so they are in the 10 o'clock and 2 o'clock positions.



- 23 Push the pump tube assembly into the pump body.
Make sure the syrup line is pushed through the rear of the cabinet.



- 24 Close pump.
Push down on the hinged cover to close the pump body.



Equipment Alert
To avoid damage to the pump tube, make sure it is seated properly in the pump body before closing the hinged cover.

- 25 Flush remaining syrup lines and replace remaining pump tubes.
Repeat steps 1 through 25 for each remaining syrup flavor.



- 26 Replace the pump cover tray.
Replace the pump cover tray by sliding the tray in over the pumps.



- 27 Replace the syrup jugs and syrup feed tubes.
Remove the plastic wrap from each syrup jug. Return the syrup jugs to the cabinet. Match the feed tubes to the correct jug and place the feed tubes into the jug.



- 28 Plug in machine and turn on.
Plug in the machine and turn the power switch to the on position.



- 29 Prime each syrup line.






continued ►

Replace syrup pump tubes (continued)

- 30 Calibrate syrup system.
Calibrate the syrup system,
checking every flavor.



Why	To maintain proper operation of the main condenser	
Time required	5 minutes to prepare	10 minutes to complete
Time of day	During low-volume periods	For 24-hour restaurants: during low-volume periods
Hazard icons	 Electricity  Moving Parts  Sharp Objects/Surfaces	

Tools and supplies



Screwdriver, flat

Procedure

- 1 Turn off and unplug machine. Move the power switch to the off position. Unplug the machine.



Do not begin cleaning the air filter until the machine is turned off and unplugged.



- 2 Remove air filter. Remove the filter.



- 3 Insert new filter. Install the new filter. Push firmly until the filter is seated.

