



# TAYLOR TIPS

## Product Quality and Yields Tips to serving Gold Standard product

### Shake



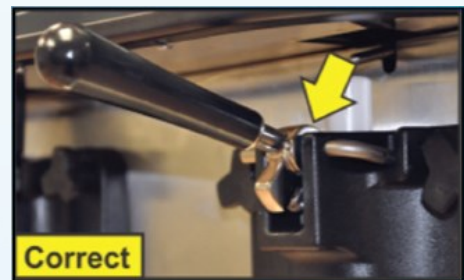
- **Shake Serving Temperature:** 22 to 24°F
- Clean and sanitize syrup lines weekly
- **Syrup calibration done weekly:** 1 oz. (+/- 1/8 oz.) in 7 seconds
- **Shake cup fill level is set to fill up to cap seat line on cup.** The shake cup holder must be properly installed. The cup fill sensor shield must be clean and not damaged.



### Soft Serve



- **Soft Serve Temperature:** 16 to 18°F
- **Serving Size:** 3 swirls, 3 inches, 3 ounces
- Ensure handle is in correct position



- **Dispensing Rate:** 5 to 7 1/2 oz. by weight in 10 seconds.
- Check water levels in heated topping wells and fill to correct level daily.
- Provide 3 inch minimum air space around all sides of machine to ensure proper air flow.

