

TAYLOR TIPS

 MODEL C602



Product Quality and Yields

TIPS TO SERVING GOLD STANDARD PRODUCT

SHAKE



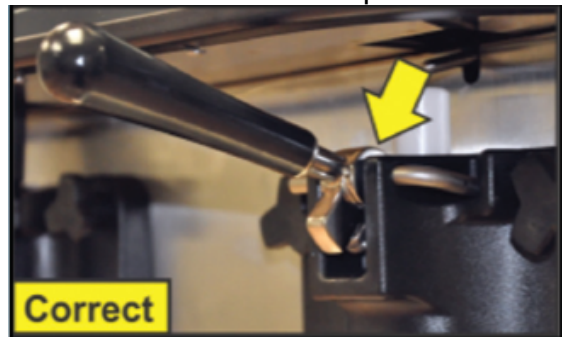
- Shake Serving Temperature: 22 to 24° F
- Clean and sanitize syrup lines weekly
- Syrup calibration done weekly:
1 oz. (+/- 1/8 oz.) in 7 seconds
- Shake cup fill level is set to fill up to cap seat line on cup. The shake cup holder must be properly installed. The cup fill sensor shield must be clean 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.
- Clean air filters quarterly and replace yearly



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