

TAYLOR TIPS

 MODEL C602



Serving Gold Standard Milkshakes

Shake Syrup Calibration

Clean and sanitize syrup lines and door fittings weekly

TTS Syrup Calibration = 1 fluid ounce (+/-) 1/8 ounce in 7 seconds

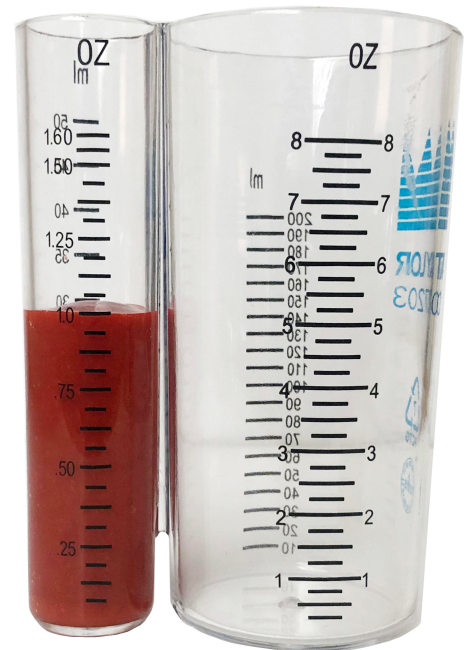
Serving temperature of shake between 22-24 F

Too much syrup causes the shake to be too cold and too sweet

Not enough syrup causes the shake to be warm and weak in flavor

Tips for properly calibrating the syrup dispensing rate:

- Scan QR code below to view video "Helpful Tips to Serve a Quality Premium Shake."
- Clean and sanitize all syrup lines and fittings before calibrating.
- Prime the line completely with syrup to remove all the air in the line before calibrating the syrup.
- Whenever an empty syrup bag is replaced, prime the syrup line in the PRIME mode. (Never prime the syrup line in the calibrate mode).
- Only use the small chamber to calibrate the syrup. The large chamber in the cup is not accurate enough to calibrate the syrup within the correct specification range.
- If the proper amount was not achieved in the first calibration attempt, always empty, rinse and dry the calibration cup and start over.
- Replace the syrup pump tubes every 12 months or sooner if having issues calibrating. Refer to PM card SS3A1 by scanning QR code below.
- If an optional flavor is not being served do not install the optional line in the freezer door because it will become plugged with dried mix. Always insert a white hole plug in the freezer door when a syrup line is not in use.



Calibration Cup
Part #017203



Scan the QR code
for additional
resources



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1-877-HELP-MCD