

Model C043

General Market Custard Machine

Original Operating Instructions

068359-M



TAYLOR®
7/22/10 (Original Publication)
(Updated 8/2/12)

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the C043 data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ Amps

Minimum Wire Ampacity: _____ Amps

Part Number: _____

Information found on RC35 data label:

Model Number: _____

Serial Numbers: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ Amps

Minimum Wire Ampacity: _____ Amps

© July, 2010 Taylor
All rights reserved.
068359-M



*The word Taylor and the Crown design
are registered trademarks in the United States
of America and certain other countries.*

Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072



Table of Contents

Section 1	To the Installer	1
Section 2	To the Operator	4
Section 3	Safety	5
Section 4	Operator Parts Identification	8
	C043	8
	Beater Door & Hopper Assemblies	10
	Accessories	12
Section 5	Important to Operator	13
Section 6	Operating Procedures	14
	Assembly	14
	Sanitizing	18
	Priming - Custard	21
	Priming - Lemon Ice	23
	Hold Cycle During Operation	26
	Resuming Production During Operation	28
	Preparing for Shutdown	29
	Rinsing	31
	Cleaning	33
	Disassembly	35
	Brush Cleaning	36
Section 7	Important: Operator Checklist	39
	During Cleaning and Sanitizing	39
	Troubleshooting Bacterial Count	39
	Regular Maintenance Checks	39
	Winter Storage	40

Section 8	Troubleshooting Guide	41
Section 9	Parts Replacement Schedule	42
Section 10	Warranty Explanation	43
Section 11	Parts Lists	44
	Wiring Diagrams	53

Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

© July, 2010 Taylor (Original Publication)
(Updated August, 2012)
All rights reserved.
068359-M



The word Taylor and the Crown design are registered trademarks in the United States of America and certain other countries.

Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072

Section 1

To the Installer

The following are general installation instructions. For complete installation details, please see the check out card.

Installer Safety



In all areas of the world, equipment should be installed in accordance with existing local codes. Please contact your local authorities if you have any questions.

Care should be taken to ensure that all basic safety practices are followed during the installation and servicing activities related to the installation and service of Taylor equipment.

- Only authorized Taylor service personnel should perform installation and repairs on the equipment.
- Authorized service personnel should consult OSHA Standard 29CFR1910.147 or the applicable code of the local area for the industry standards on lockout/tagout procedures before beginning any installation or repairs.
- Authorized service personnel must ensure that the proper PPE is available and worn when required during installation and service.
- Authorized service personnel must remove all metal jewelry, rings, and watches before working on electrical equipment.



The main power supply(s) to the freezer must be disconnected prior to performing any repairs. Failure to follow this instruction may result in personal injury or death from electrical shock or hazardous moving parts as well as poor performance or damage to the equipment.

Note: All repairs must be performed by an authorized Taylor Service Technician.



This unit has many sharp edges that can cause severe injuries.

Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure all possible hazards to the user or equipment have been addressed.

Air Cooled Units

DO NOT obstruct air intake and discharge openings:

C043: The minimum air clearance requirement is 3" (76 mm) on one side and the rear of the unit, and 0" on the other side. (**Note:** A minimum clearance of 36" [914 mm] is required on one side to allow for the installation and removal of the side drip pan.)

RC35: Requires a minimum air clearance of 6" (152 mm) on three sides. An air deflector must be installed on the condenser side if the floor clearance is less than 5" (127 mm). (**Note:** The legs are typically mounted on 4" x 4" lumber to achieve the minimum floor clearance.)

Failure to allow adequate air clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

For Indoor Use Only: This unit is designed to operate indoors, under normal ambient temperatures of 70°-75°F (21°-24°C). The freezer has successfully performed in high ambient temperatures of 104° (40°C) at reduced capacities.



This unit must **NOT** be installed in an area where a water jet or hose can be used. **NEVER** use a water jet or hose to rinse or clean the unit. Failure to follow this instruction may result in electrocution.



This unit must be installed on a level surface to avoid the hazard of tipping. Extreme care should be taken in moving this equipment for any reason. Two or more persons are required to safely move this unit. Failure to comply may result in personal injury or equipment damage.

Uncrate the unit and inspect it for damage. Report any damage to your Taylor Distributor.

This piece of equipment is made in the USA and has USA sizes of hardware. All metric conversions are approximate and vary in size.

Electrical Connections

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.



FOLLOW YOUR LOCAL ELECTRICAL CODES!

Each unit requires one power supply for each data label on the unit. Check the data label on the freezer for branch circuit overcurrent protection or fuse, circuit ampacity and other electrical specifications. Refer to the wiring diagram provided inside the electrical box for proper power connections.



CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!



DO NOT operate this freezer with larger fuses than specified on the unit's data label. Failure to follow this instruction may result in electrocution or damage to the machine.



This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipment's frame.



Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.



Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected, not used for long periods, or during initial installation, shall have protective devices such as a GFI to protect against the leakage of current, installed by the authorized personnel to the local codes.



Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.



Beater rotation must be **counter-clockwise** as viewed looking into the freezing cylinder.

Note: The following procedures should be performed by a trained service technician.

To correct rotation on a three-phase unit, interchange any two incoming power supply lines at the freezer main terminal block only.

To correct rotation on a single-phase unit, change the leads inside the beater motor. (Follow diagram printed on motor.)

Electrical connections are made directly to the terminal block provided behind the lower rear panel.

Refrigerant



In consideration of our environment, Taylor proudly uses only earth friendly HFC refrigerants. The HFC refrigerant used in this unit is R404A. This refrigerant is generally considered non-toxic and non-flammable, with an Ozone Depleting Potential (ODP) of zero (0).

However, any gas under pressure is potentially hazardous and must be handled with caution.

NEVER fill any refrigerant cylinder completely with liquid. Filling the cylinder to approximately 80% will allow for normal expansion.



Refrigerant liquid sprayed onto the skin may cause serious damage to tissue. Keep eyes and skin protected. If refrigerant burns should occur, flush immediately with cold water. If burns are severe, apply ice packs and contact a physician immediately.

Taylor reminds technicians to be cautious of government laws regarding refrigerant recovery, recycling, and reclaiming systems. If you have any questions regarding these laws, please contact the factory Service Department.



WARNING: R404A refrigerant used in conjunction with polyolester oils is extremely moisture absorbent. When opening a refrigeration system, the maximum time the system is open must not exceed 15 minutes. Cap all open tubing to prevent humid air or water from being absorbed by the oil.

Section 2

To the Operator

Your freezer has been carefully engineered and manufactured to give you dependable operation.

This unit, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, it will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment.

Your Taylor freezer will NOT eventually compensate for and correct any errors during the set-up or filling operations. Thus, the initial assembly and priming procedures are of extreme importance. It is strongly recommended that personnel responsible for the equipment's operation, both assembly and disassembly, go through these procedures together in order to be properly trained and to make sure that no confusion exists.

In the event you should require technical assistance, please contact your local authorized Taylor Distributor.

Note: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Compressor Warranty Disclaimer

The refrigeration compressors on this machine are warranted for the term indicated on the warranty card accompanying this machine. However, due to the Montreal Protocol and the U.S. Clean Air Act Amendments of 1990, many new refrigerants are being tested and developed, thus seeking their way into the service industry. Some of these new refrigerants are being advertised as drop-in replacements for numerous applications. It should be noted that in the event of ordinary service to this machine's refrigeration system, **only the refrigerant specified on the affixed data label should be used.** The unauthorized use of alternate refrigerants will void your compressor warranty. It will be the owner's responsibility to make this fact known to any technician he employs.

It should also be noted that Taylor does not warrant the refrigerant used in its equipment. For example, if the refrigerant is lost during the course of ordinary service to this machine, Taylor has no obligation to either supply or provide its replacement either at billable or unbillable terms. Taylor does have the obligation to recommend a suitable replacement if the original refrigerant is banned, obsoleted, or no longer available during the five year warranty of the compressor.

The Taylor Company will continue to monitor the industry and test new alternates as they are being developed. Should a new alternate prove, through our testing, that it would be accepted as a drop-in replacement, then the above disclaimer would become null and void. To find out the current status of an alternate refrigerant as it relates to your compressor warranty, call the local Taylor Distributor or the Taylor Factory. Be prepared to provide the Model/Serial Number of the unit in question.

We at Taylor Company are concerned about the safety of the operator when he or she comes in contact with the freezer and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the freezer to further point out safety precautions to the operator.



IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may damage the machine and its components. Component damage will result in part replacement expense and service repair expense.



DO NOT operate the freezer without reading this Operator Manual. Failure to follow this instruction may result in equipment damage, poor freezer performance, health hazards, or personal injury.

Per IEC 60335-1 and its part 2 standards, "This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning the use of the appliance by a person responsible for their safety."



This unit is provided with an equipotential grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417-1) on both the removable panel and the equipments frame.



DO NOT use a water jet to clean or rinse the freezer. Failure to follow these instructions may result in serious electrical shock.



- **DO NOT** operate the freezer unless it is properly grounded.
- **DO NOT** operate the freezer with larger fuses than specified on the freezer data label.
- All repairs must be performed by an authorized Taylor service technician. The main power supplies to the machine must be disconnected prior to performing any repairs.
- Cord Connected Units: Only Taylor authorized service technicians may install a plug on this unit.
- Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source, must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices, such as a GFI, to protect against the leakage of current and be installed by authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed, flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

Failure to follow these instructions may result in electrocution. Contact your local authorized Taylor Distributor for service.



- **DO NOT** allow untrained personnel to operate this machine.
- **DO NOT** operate the freezer unless all service panels and access doors are restrained with screws.
- **DO NOT** remove any internal operating parts (example: freezer door, beater, scraper blades, etc.) unless all control switches are in the OFF position.

Failure to follow these instructions may result in severe personal injury from hazardous moving parts.



This unit has many sharp edges that can cause severe injuries.

- **DO NOT** put objects or fingers in the fill or discharge openings. This may contaminate the product and cause severe personal injury.
- **USE EXTREME CAUTION** when removing the beater assembly. The scraper blades are very sharp.



This freezer must be placed on a level surface. Failure to comply may result in personal injury or equipment damage.



Cleaning and sanitizing schedules are governed by your state or local regulatory agencies and must be followed accordingly. Please refer to the cleaning section of this manual for the proper procedure to clean this unit.

DO NOT obstruct air intake and discharge openings:

C043: The minimum air clearance requirement is 3" (76 mm) on one side and the rear of the unit, and 0" on the other side. (**Note:** A minimum clearance of 36" [914 mm] is required on one side to allow for the installation and removal of the side drip pan.)

RC35: Requires a minimum air clearance of 6" (152 mm) on three sides. An air deflector must be installed on the condenser side if floor clearance is less than 5" (127 mm).

Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

For Indoor Use Only: This unit is designed to operate indoors, under normal ambient temperatures of 70° - 75°F (21° - 24°C). The freezer has successfully performed in high ambient temperatures of 104° (40°C) at reduced capacities.

NOISE LEVEL: Airborne noise emission does not exceed 78 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

Section 4

Operator Parts Identification

C043

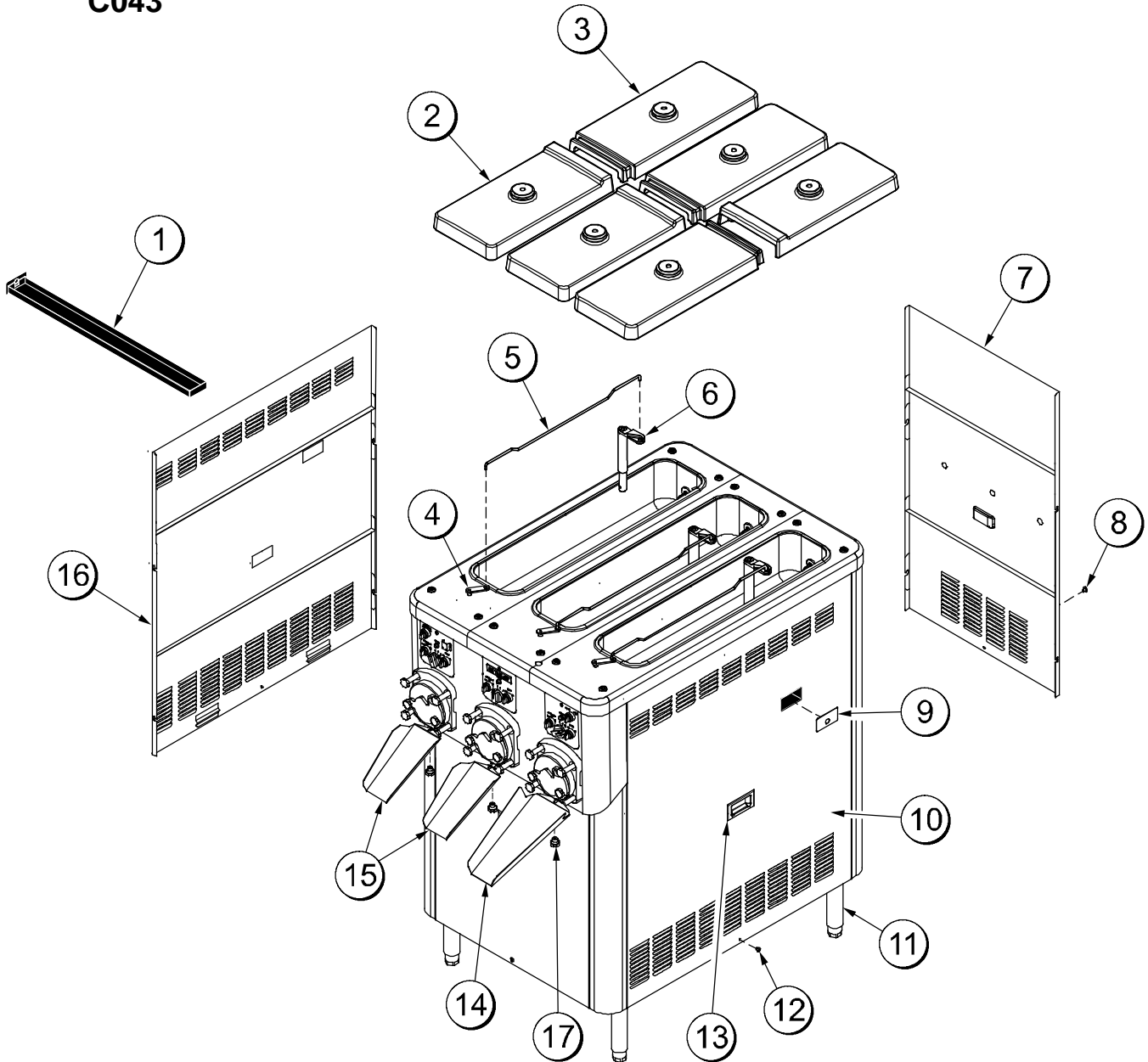


Figure 1

Exploded View Parts Identification

ITEM	DESCRIPTION	PART NO.
1	TRAY A.-DRIP	X63636
2	COVER-HOPPER-FRONT INS	065701
3	COVER-HOPPER-REAR INS	065700
4	LEVER A.-FLOW REG	X64316
5	ROD-FLOW CONTROL	063593
6	TUBE A.-FEED PLASTIC	X67453
7	PANEL A.-REAR	X63715
8	SCREW-1/4-20X3/8 PHIL TRUSS	038872
9	COVER A.-PANEL-SIDE *C043	X65637

ITEM	DESCRIPTION	PART NO.
10	PANEL A.-SIDE RIGHT	X63720
11	LEG-8" 2"OD-3/4-10 STUD-HEX	044652
12	SCREW-1/4-20 X 3/8 PHIL TRUS	038872
13	HANDLE-STNLS FLUSH PULL	019043
14	CHUTE-LONG	063619
15	CHUTE-SHORT	063618
16	PANEL A.-SIDE LEFT	X63724
17	NUT-STUD	034383

Beater Door & Hopper Assemblies

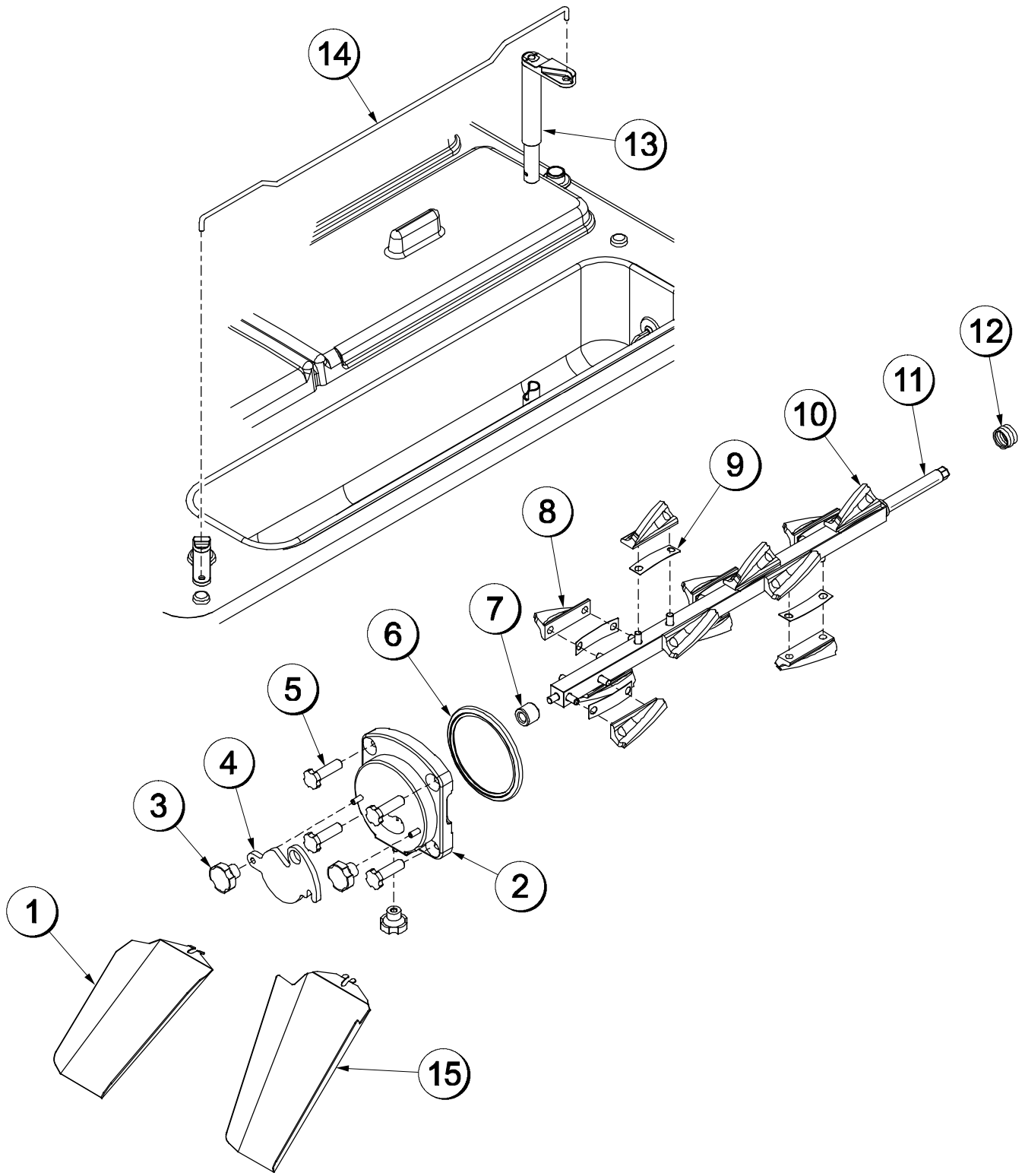


Figure 2

Beater Door & Hopper Assemblies Parts Identification

ITEM	DESCRIPTION	PART NO.
1	CHUTE-SHORT	063618
2	DOOR A. C043	X63611-SER
3	NUT-STUD	043666
4	PLATE-DRAW ARM	063614
5	NUT-STUD	034383
6	GASKET-DOOR HT 4" DOUBLE	048926
7	BEARING-DOOR-FRONT	064315
8	BLADE-SCRAPER 30 PITCH	063656

ITEM	DESCRIPTION	PART NO.
9	SPRING-DASHER BLADE	063693
10	BLADE-SCRAPER-REAR	063640
11	SHAFT A.-DASHER	X63689
12	SEAL-DRIVE SHAFT	032560
13	TUBE A.-FEED PLASTIC	X67453
14	ROD-FLOW CONTROL	063593
15	CHUTE-LONG	063619

Accessories

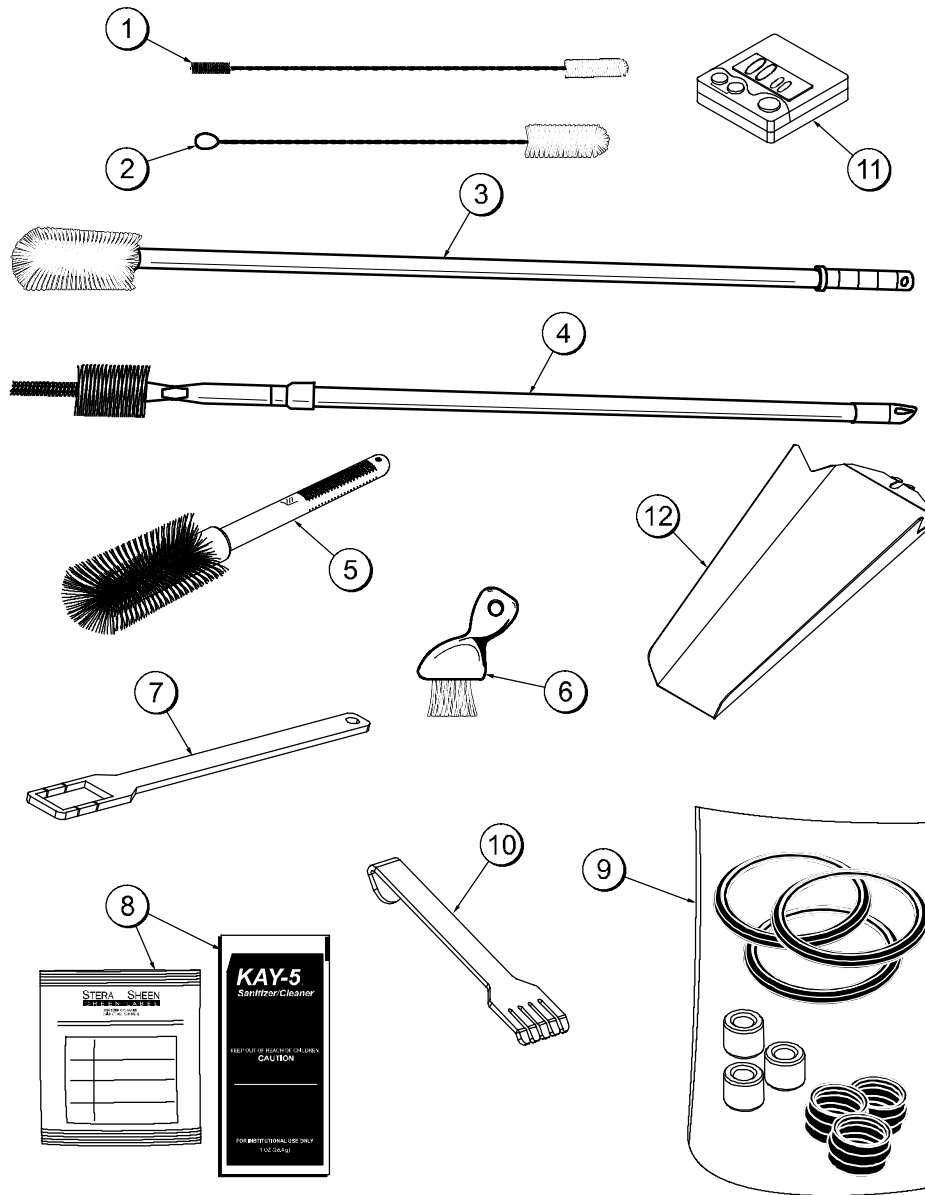


Figure 3

ITEM	DESCRIPTION	PART NO.
1	BRUSH-DBL END-PUMP & FEED	013072
2	BRUSH-DRAW VALVE 1"OD X 2"X17"	013073
*3	BRUSH-BARREL	063843
*4	BRUSH-REAR BRG	063844
5	BRUSH-MIX PUMP BODY 3"X7"	023316
6	BRUSH-END-DOOR-SPOUT-SS	039719

ITEM	DESCRIPTION	PART NO.
7	TOOL-DASHER SHAFT REMOVE	063623
**8	SANITIZER	SEE NOTE
9	KIT A.-TUNE UP	X64743
10	RAKE-FINGERSHIELD	064888
11	TIMER-COUNTDOWN-DIGITAL	065425
12	CHUTE-LONG	063619

*For replacement brush heads only, order 063843-1 and 063844-1.

** A sample container of sanitizer is sent with the unit. For reorders, order Stera Sheen part no. 055492 (100 packs) or Kay-5 part no. 041082 (125 packs).

Section 5

Important to Operator

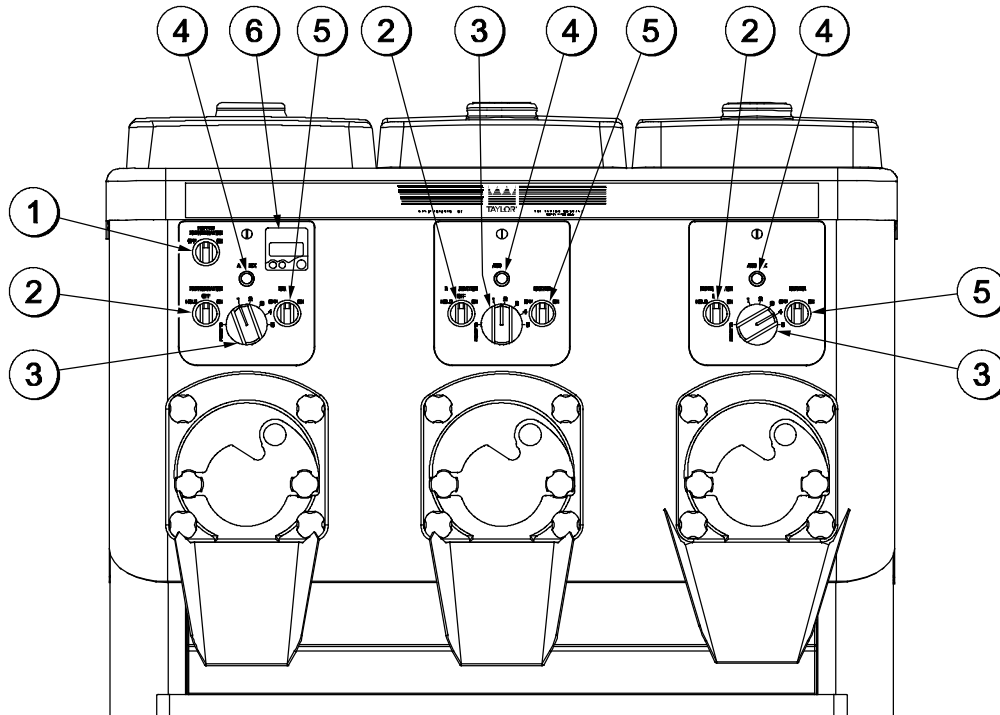


Figure 4

ITEM	DESCRIPTION
1	HOPPER REFRIGERATION SWITCH
2	OPERATIONAL REFRIGERATION SWITCH
3	FLOW ADJUSTMENT KNOB
4	MIX LOW INDICATOR LIGHT
5	BEATER MOTOR SWITCH
6	DIGITAL COUNTDOWN TIMER

Hopper Refrigeration Switch

The hopper refrigeration switch activates the hopper refrigeration.

Operational Refrigeration Switch

Place the operational refrigeration switch in the "ON" position to allow the product to dispense. During "No Sale" periods, place the switch in the "HOLD" position to keep the product refrigerated in the freezing cylinder.

Flow Adjustment Knob

The flow adjustment knob adjusts the flow of product into the freezing cylinders.

Note: Whenever an adjustment is made, first turn the adjustment knob all the way to "5" and then back to the desired number.

Mix Low Indicator Light

When the mix low indicator light is illuminated, the mix hopper has a low supply of mix and should be refilled as soon as possible.

Beater Motor Switch

The beater motor switch activates the beater motor.

Digital Countdown Timer

The digital countdown timer is used to keep track of the time needed to control product quality.

Section 6

Operating Procedures

This machine is a three flavor custard freezer. It has three 30 quart (28 liter) hoppers. The mix flows by gravity through an adjustable flow control into the freezing cylinders. This unit has been designed to produce a rich tasting custard product that can be drawn off and served from a holding cabinet. The overrun is typically 20-25% and varies depending on the mix formulation and the finished product temperature (18 to 21°F [-7.8 to -6.1°C]).

We begin our instructions at the point where we find the parts disassembled and laid out to air dry from the previous brush cleaning.

The following procedures will show you how to assemble the parts into the freezer, sanitize them, and prime the freezer with fresh mix.

If you are disassembling the freezer for the first time or need information to get to this starting point in our instructions, turn to "Disassembly" on page 35 and start there.

Assembly



MAKE SURE THE BEATER MOTOR SWITCH IS IN THE "OFF" POSITION. Failure to follow this instruction may cause severe personal injury to fingers or hands from hazardous moving parts.

Beater Shaft, Scraper Blade, and Feed Tube Assembly

Step 1

Verify that the refrigeration switch and the beater motor switch are both in the "OFF" position.

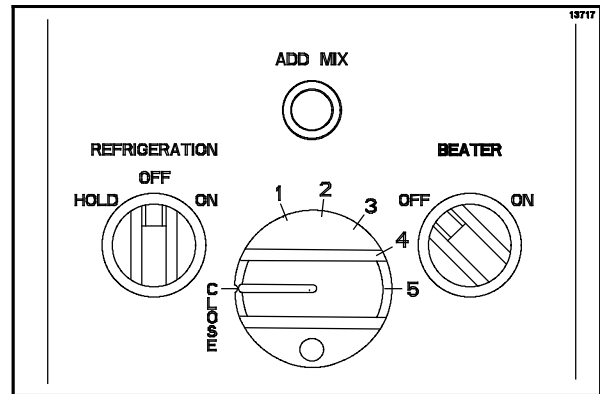


Figure 5

Step 2

Place a bead of lubricant around the groove of the beater shaft.

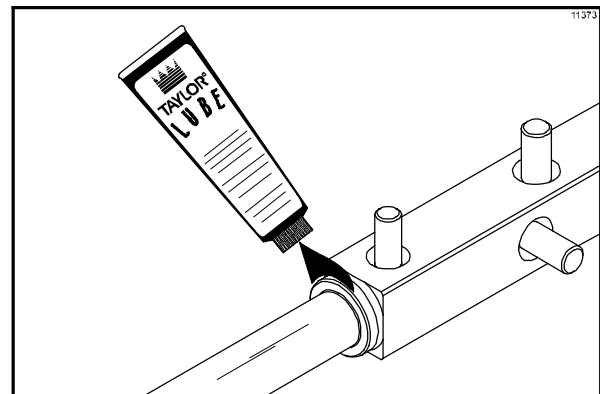


Figure 6

Step 3

Slide the seal over the shaft and groove until it snaps into place.

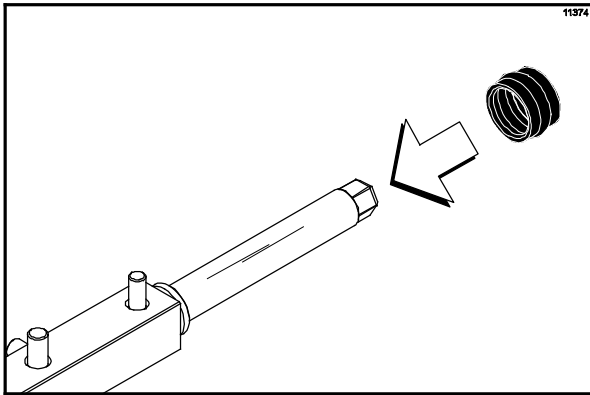


Figure 7

Step 5

Lubricate the beater shaft. **IMPORTANT! DO NOT lubricate the hex end of the beater shaft.**

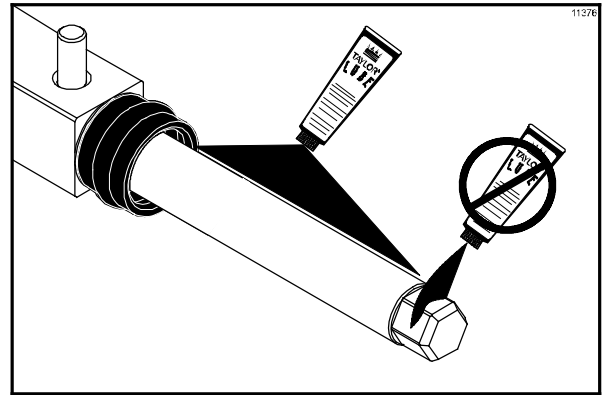


Figure 9

Step 4

Fill the inside portion of the seal with 1/4" (6 mm) more lubricant and lubricate the flat side of the seal that fits onto the rear shell bearing.

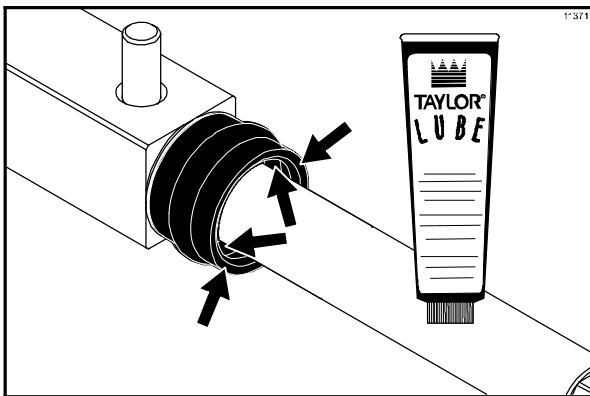


Figure 8

Step 6

Inspect each scraper blade for any nicks or signs of excessive wear. If any nicks or signs of wear are present, replace the blade.

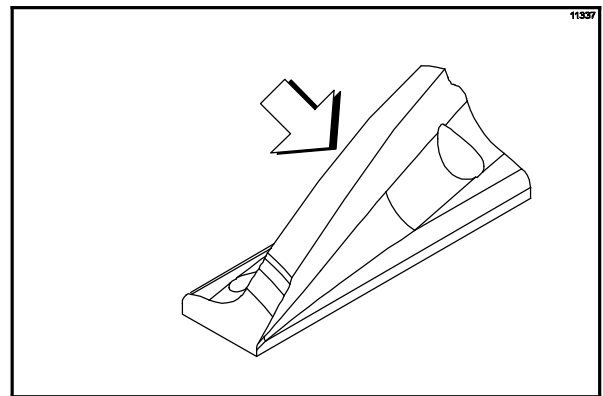


Figure 10

Step 7

Starting at the hex end of the beater shaft, place a metal leaf spring (arched upward) over the two pins closest to that end. Install the long scraper blade on top of the leaf spring. (**Note:** There is only one long scraper blade per beater.)

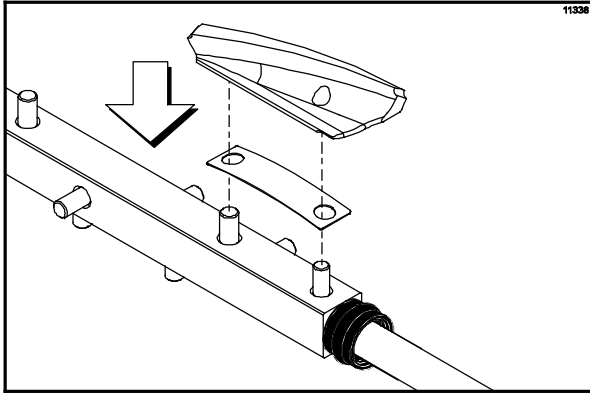


Figure 11

Step 8

Place a leaf spring and a short scraper blade on the next set of pins.

Step 9

Hold the two leaf springs and scraper blades in place. Slide the beater shaft into the freezing cylinder until the scraper blades are held in place by the freezing cylinder. Rotate the beater shaft counter-clockwise until the next set of pins is facing up.

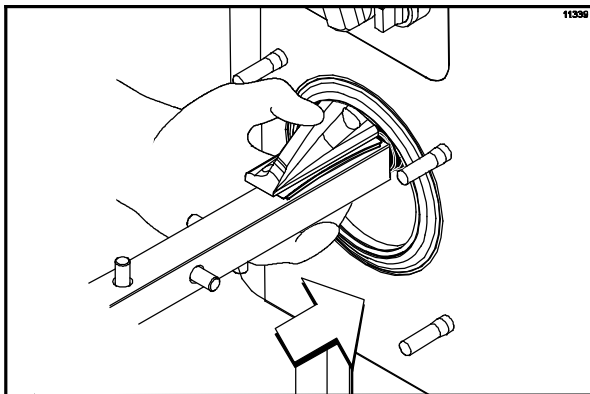


Figure 12

Step 10

Place a leaf spring and a short scraper blade on the next set of pins. Slide the beater shaft into the freezing cylinder until the blade is held in place by the freezing cylinder. Rotate the beater shaft counter-clockwise until the next set of pins is facing up.

Step 11

Continue adding leaf springs and short scraper blades to the beater shaft until all 12 blades are installed.

Step 12

Slide the beater shaft into the freezing cylinder, rotating the beater shaft slightly counter-clockwise. Engage the hex end firmly into the drive coupling at the back of the machine. The square portion of the beater shaft assembly should fit completely inside the freezing cylinder. The bearing support pin will extend beyond the freezing cylinder.

Note: It may be helpful to use the beater removal tool to turn the beater while installing the beater.

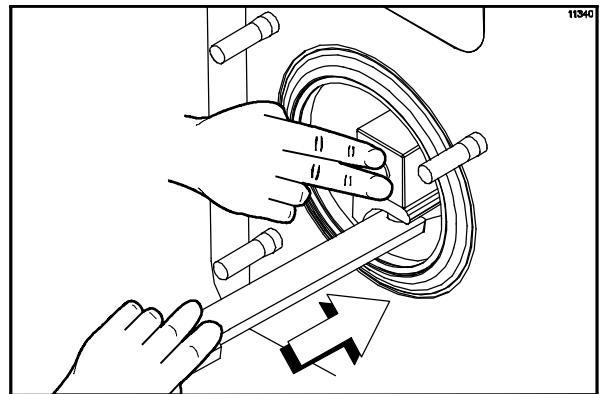


Figure 13

Note: The drip pan is a convenient place to store the beater removal tool.

Step 13

Install the front bearing on the bearing support pin.

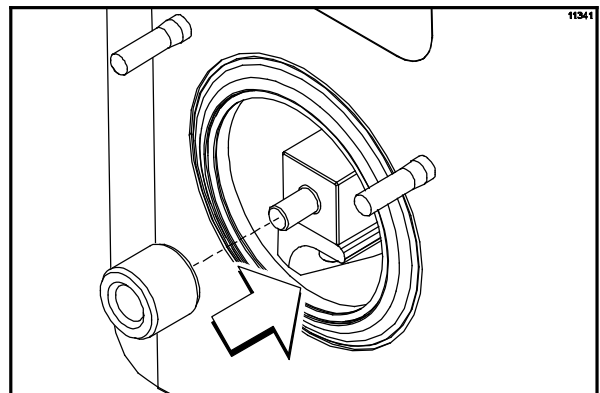


Figure 14

Step 14

Repeat the assembly instructions on the remaining freezing cylinders.

Door Assembly

Step 1

With the door in a horizontal position, install the draw arm plate. Install all three short stud nuts and leave them loose.

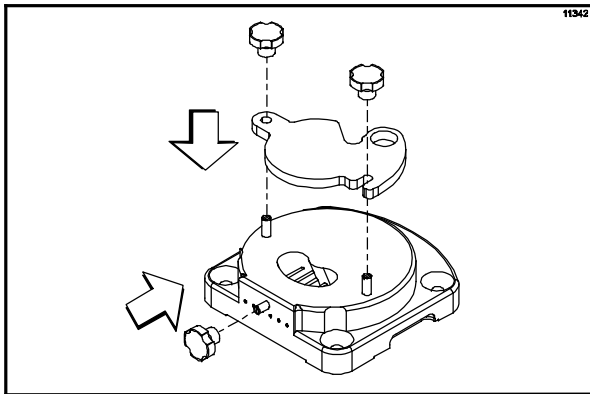


Figure 15

Step 2

Turn the door over and install the door gasket.

Note: DO NOT lubricate the gasket, as this will cause the gasket to leak over time.

Step 3

Press all around the gasket to ensure a flush, secure fit in the groove. The gasket may have to be stretched slightly to get it into the proper position.

To ensure that the gasket is correctly positioned, verify that the middle section of the gasket is arched upward. If the middle section of the gasket is concave, or extends into the middle of the seal, turn the gasket over, as it is upside down.

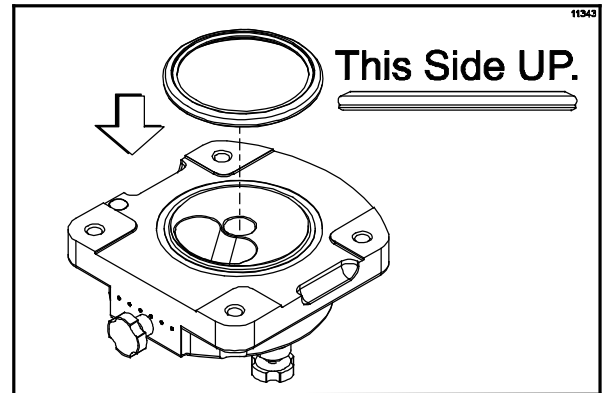


Figure 16

Step 4

Seat the door on the freezer studs. To ensure the door gasket doesn't fall off, hold the door flush with the freezing cylinder with one hand while installing the stud nuts with the other hand. Hand-tighten the stud nuts equally in a criss-cross pattern to insure the door is snug.

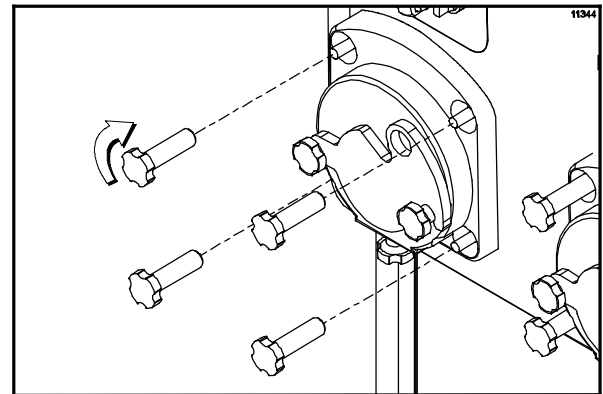


Figure 17

Step 5

Repeat the assembly instructions on the remaining freezing cylinders.

Sanitizing

Step 1

Using **lukewarm** water, prepare an approved 100 PPM sanitizing solution (examples: 5 gal. [19 liters] of Kay-5® or 4 gal. [15 liters] of Stera-Sheen®). **USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.**

Step 2

Place the feed tube and the flow control rod flat on the bottom of the hopper.

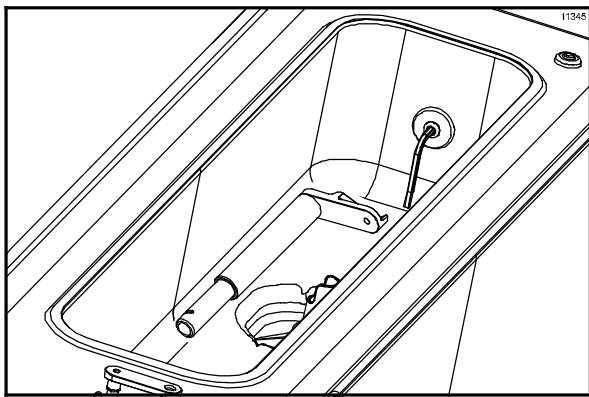


Figure 18

Step 3

Place the product chutes in the hopper.

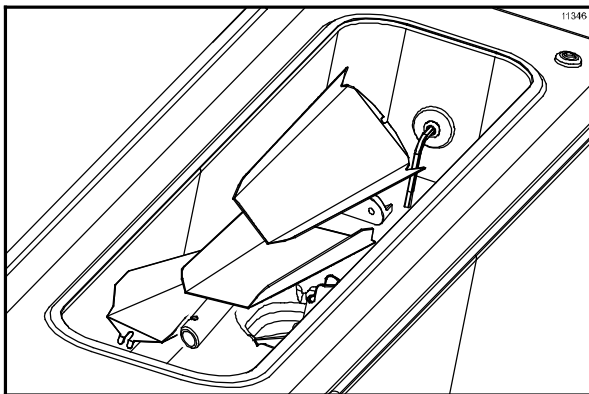


Figure 19

Step 4

Make sure the draw arm plate is closed and the short door stud nuts are snug.

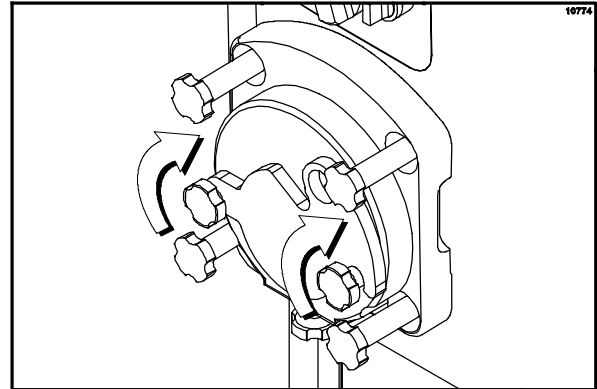


Figure 20

Step 5

Attach the splash guards to the door studs.

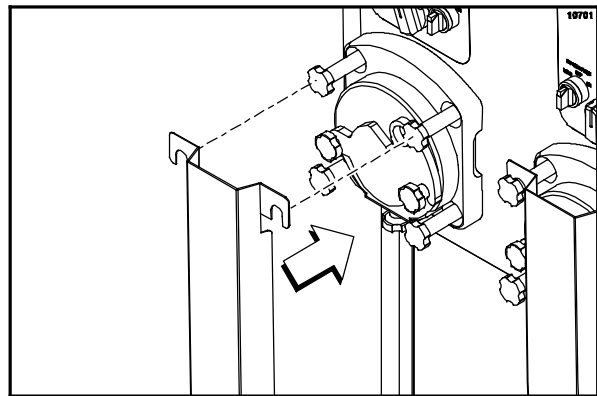


Figure 21

Step 6

Make sure the refrigeration switch and the hopper refrigeration switch are in the "OFF" position.

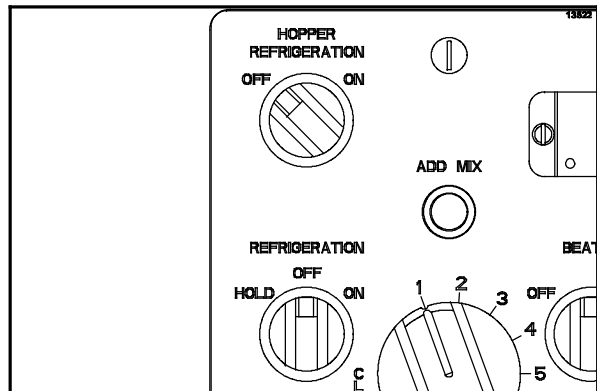


Figure 22

IMPORTANT! Refrigeration should NOT be on when water is present in the freezing cylinder or hopper.

Step 7

Place an empty mix pail under the draw arm plate (if the machine is not equipped with a trough).

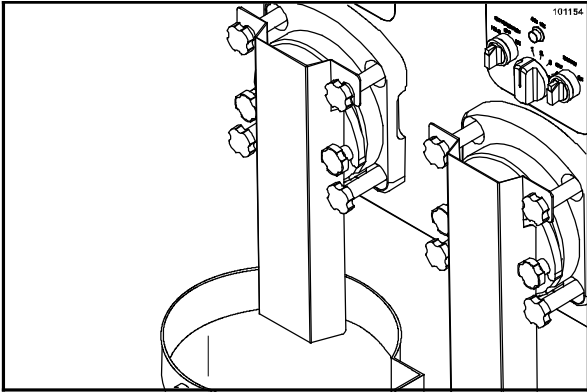


Figure 23

Step 8

Pour the sanitizing solution into the hopper.

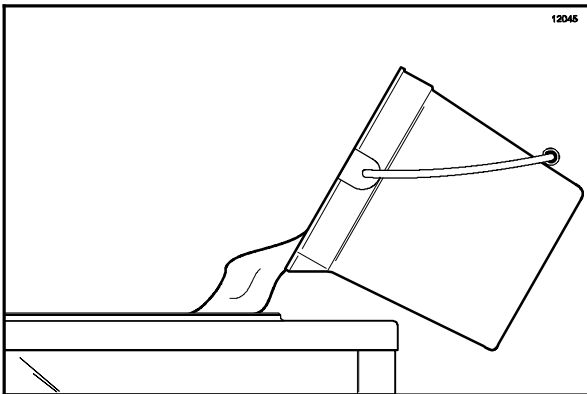


Figure 24

Step 9

Brush clean the mix hopper.

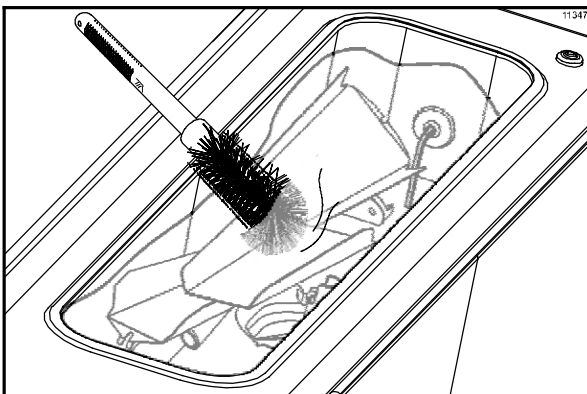


Figure 25

Step 10

Place the beater switch in the ON position and set the timer for five minutes.

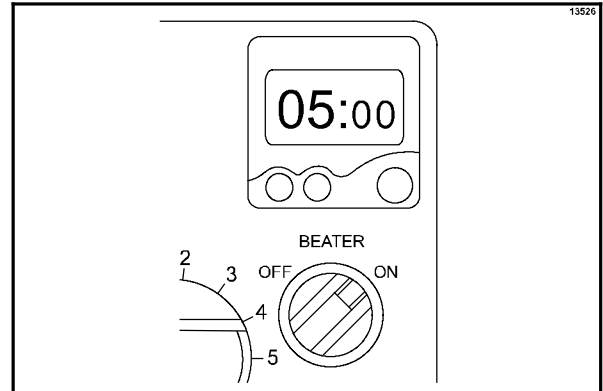


Figure 26

Step 11

After five minutes have elapsed, open the draw arm plate and drain the sanitizer into the empty mix pail.

Note: If your machine is equipped with a trough, drain the sanitizer into the trough.

Step 12

Place the beater switch in the "OFF" position and the flow adjustment knob in the "CLOSE" position.

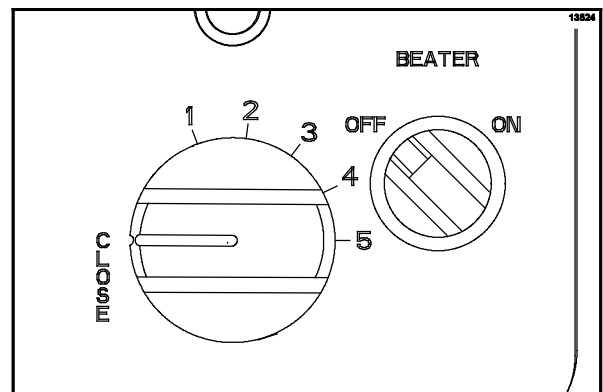


Figure 27



IMPORTANT! Your hands must be clean and sanitized before proceeding with the next steps.

Step 13

Remove the splash guards from the doors.

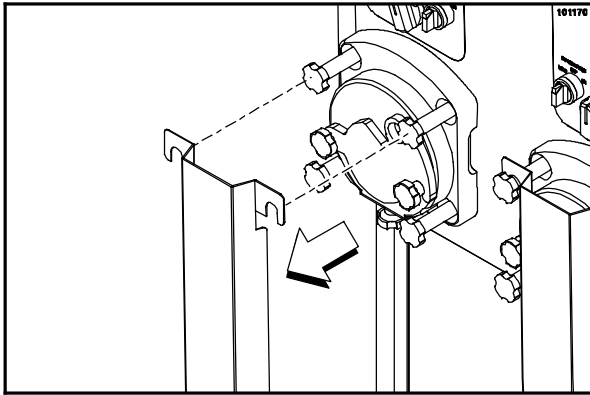


Figure 28

Step 14

Remove the chute from the hopper.

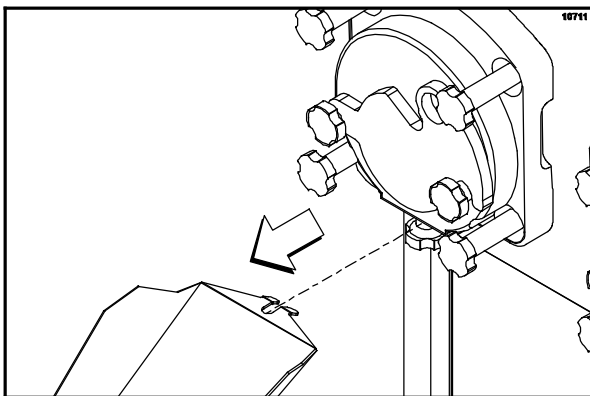


Figure 29

Step 15

Install the feed tube assembly into the mix inlet hole located at the bottom of the hopper. Make sure the feed tube is completely seated in the mix inlet hole.

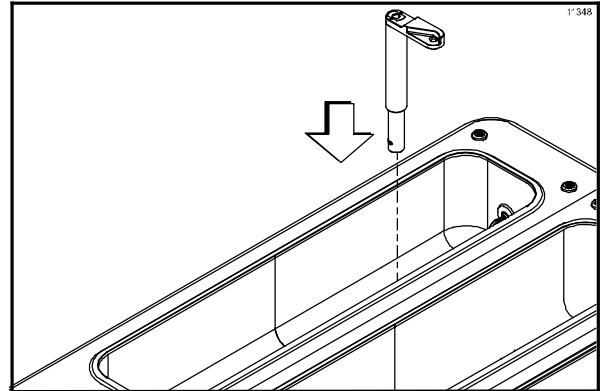


Figure 30

Step 16

Place one end of the flow control rod into the hole located on the feed tube. Place the other end of the rod into the hole on the front flow control lever.

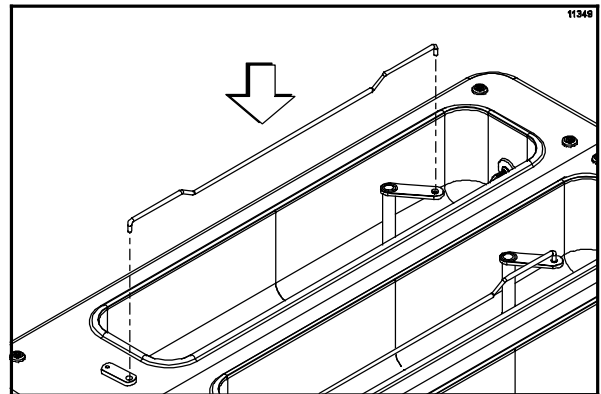


Figure 31

Step 17

Discard the sanitizer.

Repeat these steps for the remaining freezing cylinders.

Priming - Custard



KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS! Failure to do so may result in severe personal injury, contaminated product, or component damage.

Step 1

IMPORTANT: Verify that the flow adjustment knob is in the “CLOSE” position and the beater motor switch is in the “OFF” position. The draw arm plate must be closed.

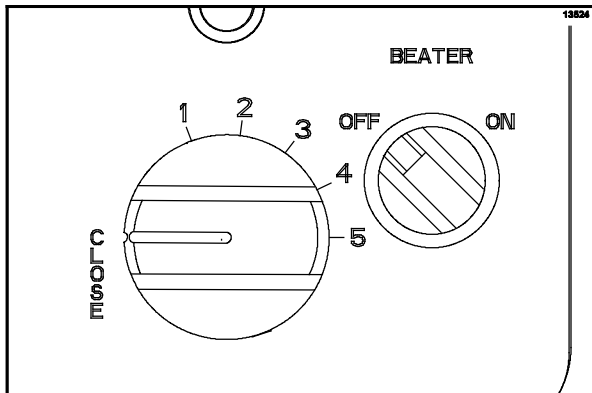


Figure 32

Note: The flow adjustment knob is used to adjust the flow of mix. Turning the adjustment knob clockwise increases the flow. A counter-clockwise turn decreases the flow. Adjust the mix flow as needed to maintain proper product consistency.

Step 2

On the front half of the hoppers, install the hopper covers that have the raised lip.

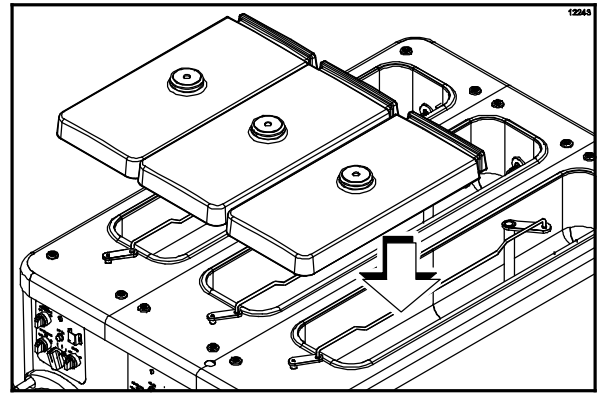


Figure 33

Step 3

Place the hopper refrigeration knob in the “ON” position and set the timer for 30 minutes.

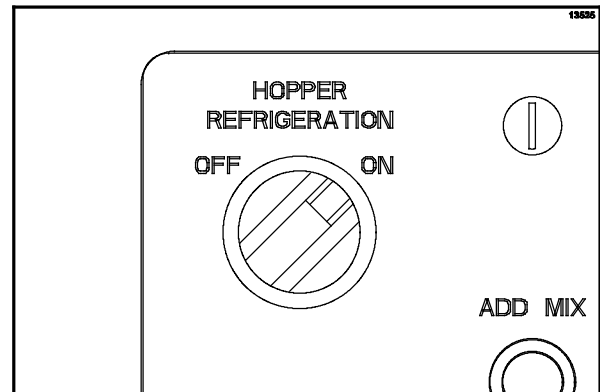


Figure 34

Step 4

After 30 minutes have expired, fill the hopper with fresh mix.

Note: Use only **FRESH MIX** when priming the freezer.

Step 5

On the back half of the hoppers, install the hopper covers that have the concave lip. For maximum capacity, the hopper should be full.

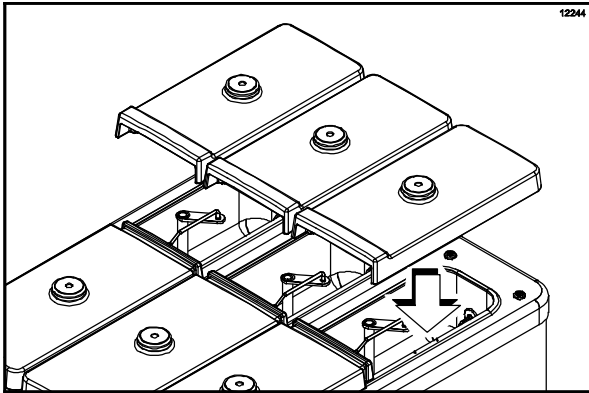


Figure 35

Step 6

Place the beater switch and the refrigeration switch in the "ON" position. Set the timer for one minute.

Note: The refrigeration switch will not activate unless the beater switch is on.

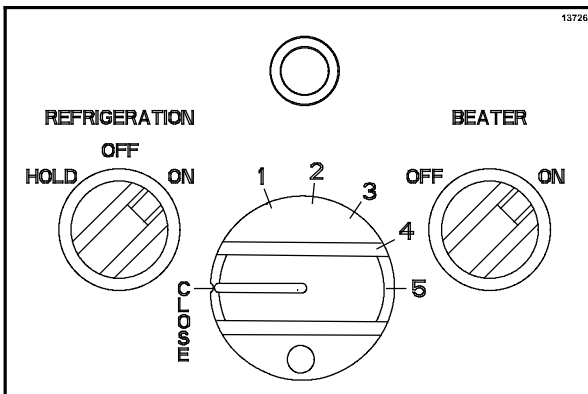


Figure 36

Step 7

After one minute has expired, turn the flow adjustment knob to "1" and set the timer for three minutes.

Note: Whenever an adjustment is made, first turn the adjustment knob all the way to "5" and then back to the desired number.

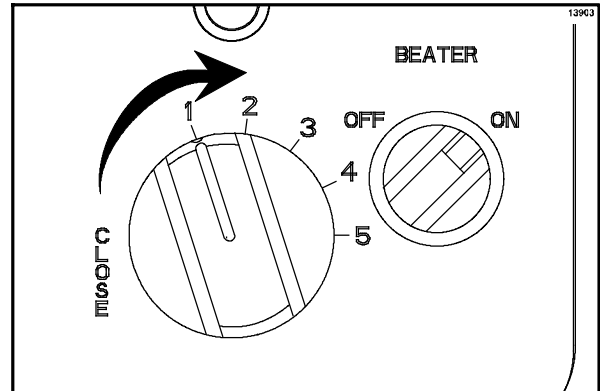


Figure 37

Step 8

After three minutes have expired, open the draw arm plate. If the custard is too soft, close the draw arm plate and wait one minute. Repeat until the custard looks servable.

Step 9

Close the draw arm plate. **Using sanitized hands,** install a sanitized product chute.

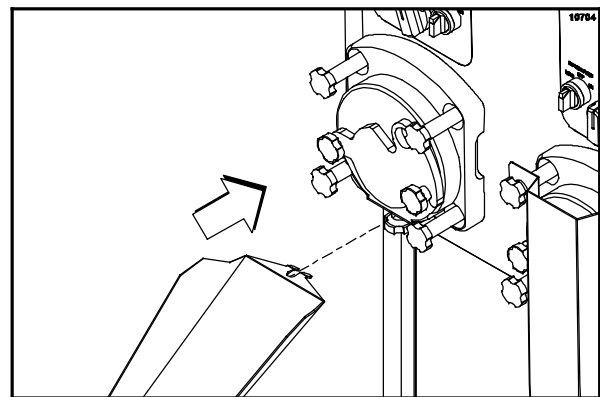


Figure 38

Step 10

Open the draw arm plate.

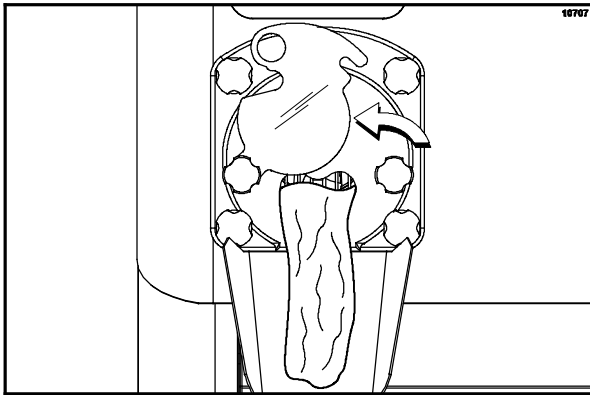


Figure 39

Note: A chattering noise indicates that not enough mix is entering the freezing cylinder. It may be necessary to increase the flow of mix into the freezing cylinder. Increase the flow control knob only 1/2 a number at a time. It takes 3 - 5 minutes to see the results of the adjustment. (Whenever an adjustment is made, first turn the adjustment knob all the way to “5” and then back to the desired number.)

Step 11

Continue to run the frozen custard into the holding cabinet until the desired amount is obtained. Adjust the mix flow as needed to maintain proper product consistency. For maximum capacity, make sure the hopper is full and the flow is adjusted as high as possible within the acceptable product temperature range.

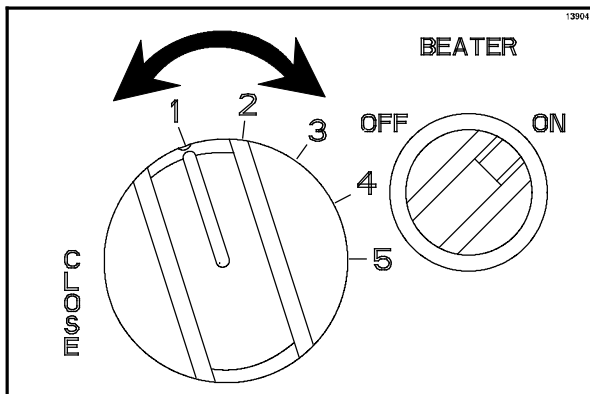


Figure 40

Step 12

When the desired amount is obtained and more custard will be made later, follow the “Hold Cycle During Operation” instructions starting on page 26.

Step 13

Repeat these steps for the remaining freezing cylinders.

Priming - Lemon Ice



KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS! Failure to do so may result in severe personal injury, contaminated product, or component damage.

Step 1

Verify that the flow adjustment knob is in the “CLOSE” position and the beater motor switch is in the “OFF” position.

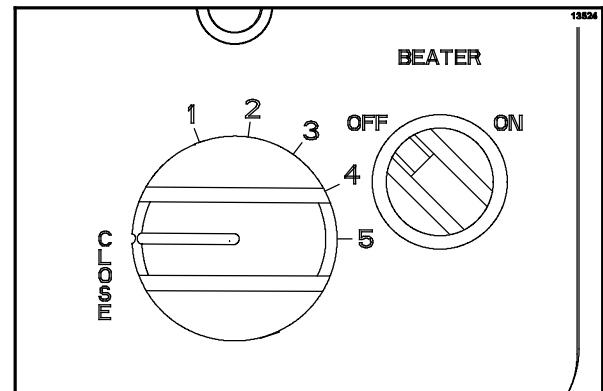


Figure 41

Step 2

Close the draw arm plate. Make sure the left stud nut is snug and then the right stud nut.

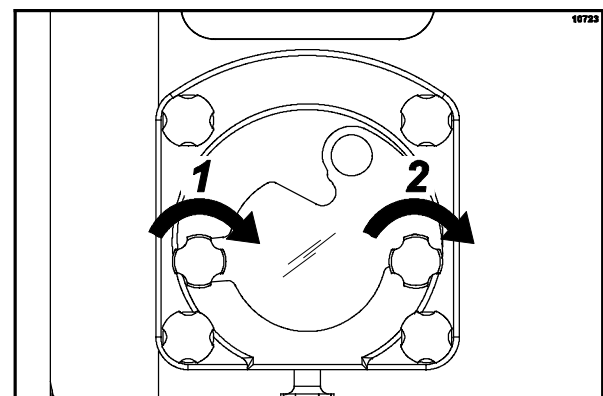


Figure 42

Step 3

On the front half of the hoppers, install the hopper covers that have the raised lip.

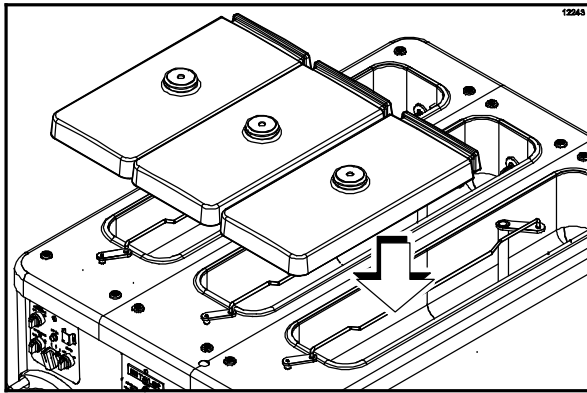


Figure 43

Step 4

Fill the hopper with lemon ice mixture.

Note: Use only FRESH MIX when priming the freezer.

Step 5

On the back half of the hoppers, install the hopper covers that have the concave lip. For maximum capacity, the hopper should be full.

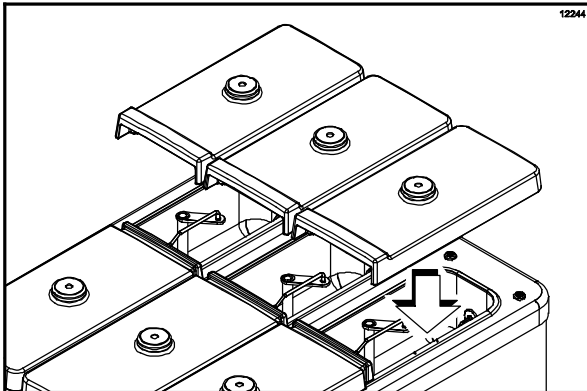


Figure 44

Step 6

Turn the flow adjustment knob to "1" and set the timer for one minute.

Note: Whenever adjustments are made, always turn the adjustment knob all the way to "5" and then back to the desired number.

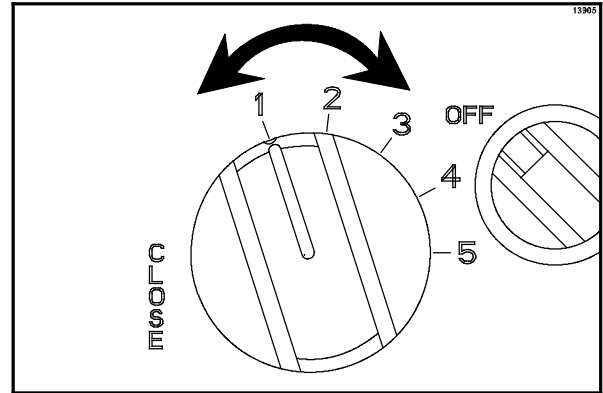


Figure 45

Step 7

After one minute has expired, place the beater and refrigeration switches in the ON position and set the timer for three minutes.

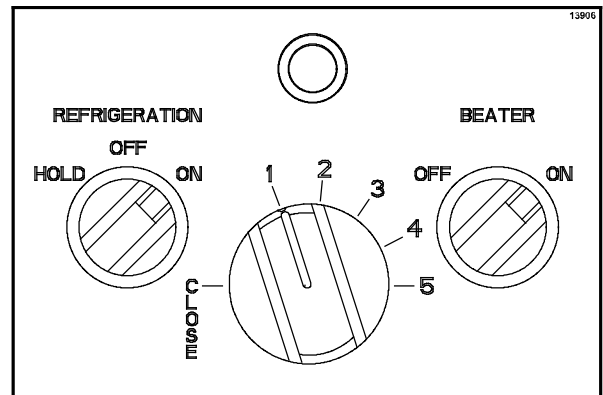


Figure 46

Step 8

After three minutes have expired, open the draw arm plate to check for proper frozen lemon ice consistency. If the lemon ice is too soft, close the draw arm plate for 20 to 30 seconds and repeat.

Note: If lemon ice does not dispense, use the rake to clean the draw arm plate area.

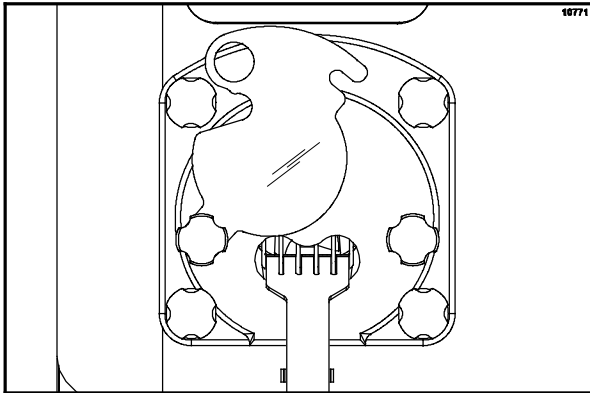


Figure 47

Step 9

When frozen lemon ice appears, close the draw arm plate. **Using sanitized hands**, install a sanitized product chute.

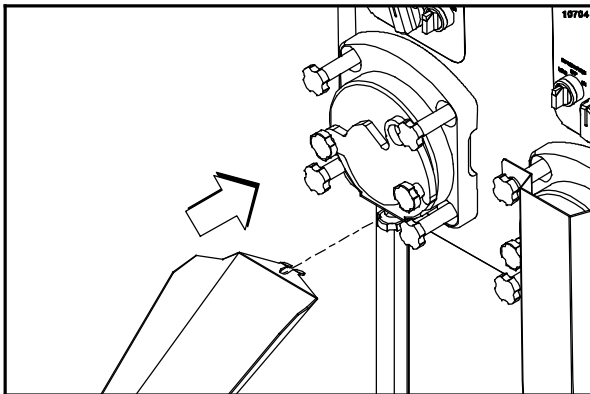


Figure 48

Step 10

Open the draw arm plate and secure it in place.

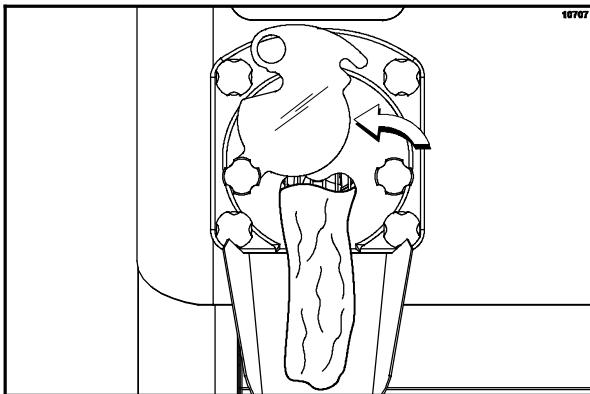


Figure 49

Step 11

Continue to run the frozen lemon ice into the holding cabinet until the desired amount is obtained. Adjust the mix flow as needed to maintain proper product consistency. Turn the flow adjustment knob clockwise if the product is too firm and counter-clockwise if the product is too soft.

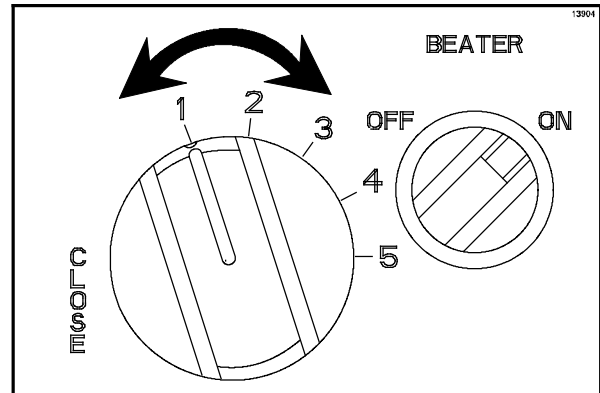


Figure 50

Step 12

Place the lemon ice freezing cylinder refrigeration switch in the "OFF" position between runs. If a changeover to another flavor or product is desired, refer to the "Preparing for Shutdown" section of this manual on page 29.

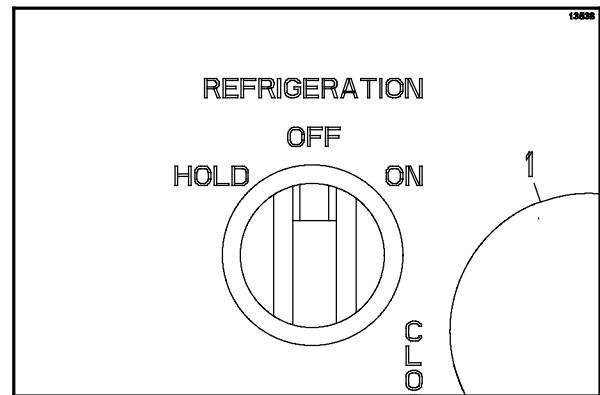


Figure 51

Hold Cycle During Operation

The HOLD cycle is only used for custard, NOT lemon ice.

Step 1

Place the flow adjustment knob in the "CLOSE" position. Set the timer for one minute.

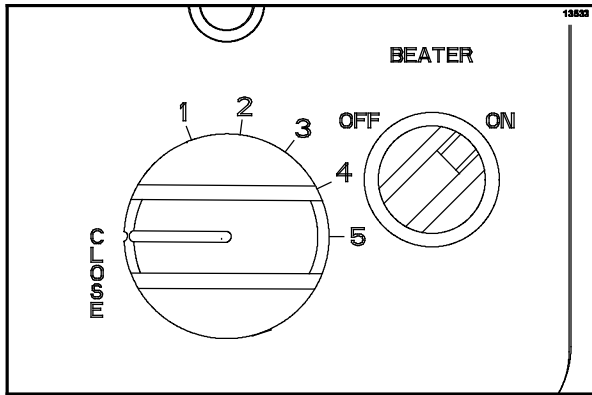


Figure 52

Step 2

After one minute has expired, place the refrigeration switch in the "HOLD" position for custard.

Note: The HOLD cycle is not used for lemon ice.

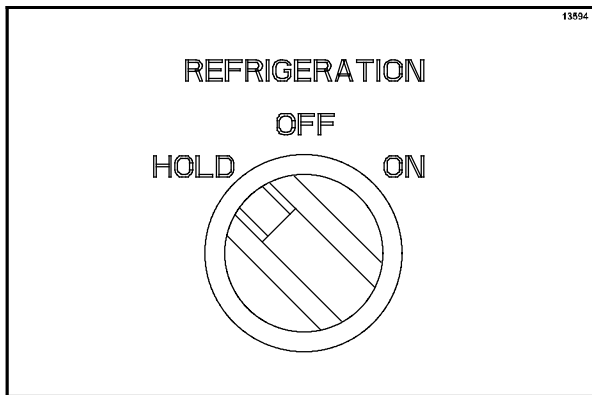


Figure 53

Step 3

When the frozen custard stops flowing, (takes approximately two minutes) place the beater motor switch in the "OFF" position.

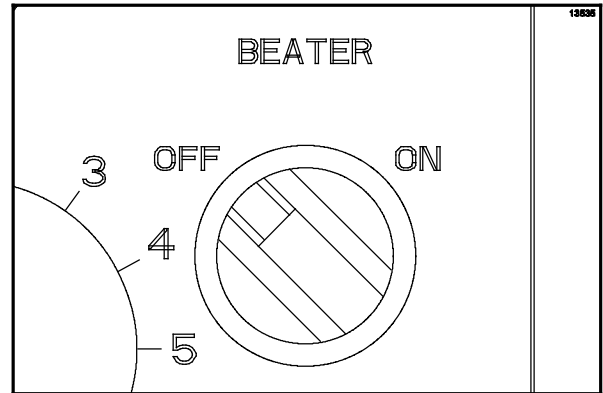


Figure 54

Step 4

Use the rake to remove as much custard from the product door as possible.

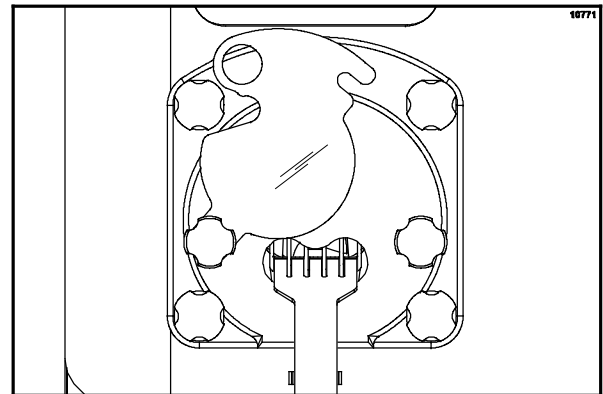


Figure 55

Step 5

Close the draw arm plate. Make sure the left stud nut is snug and then the right stud nut.

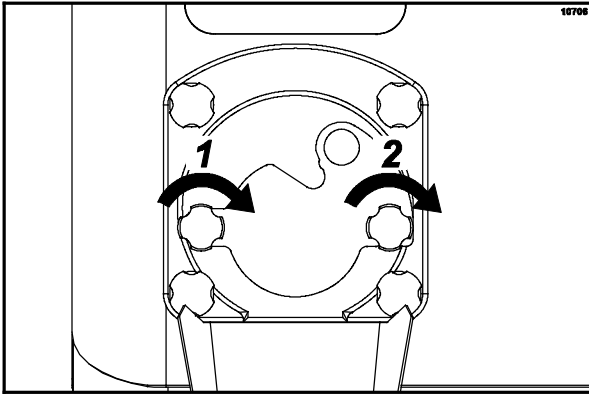


Figure 56

Step 6

Remove the custard chute and take it to the sink for cleaning and sanitizing.

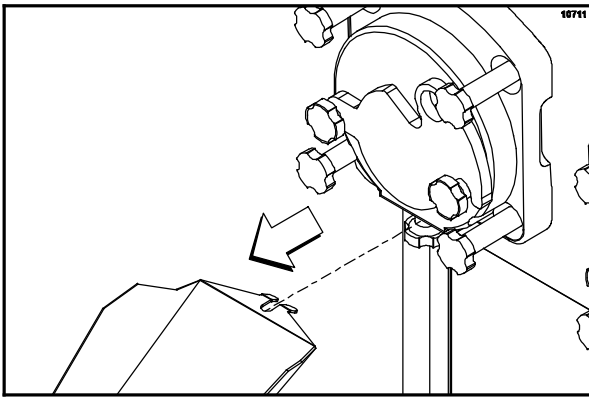


Figure 57

Step 7

Close the dipping cabinet cover.

Step 8

Prepare a squeeze bottle of approved 100 PPM sanitizing solution. Squeeze the sanitizing solution around the draw arm plate and stud nuts to remove any left-over product. If necessary, brush clean the area with the door spout brush and rinse with the sanitizing solution.

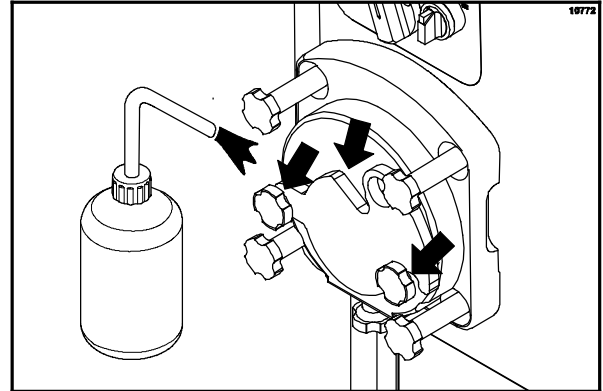


Figure 58

Step 9

Repeat these steps for the remaining freezing cylinders.

Resuming Production During Operation

Step 1

Place the beater switch in the "ON" position.

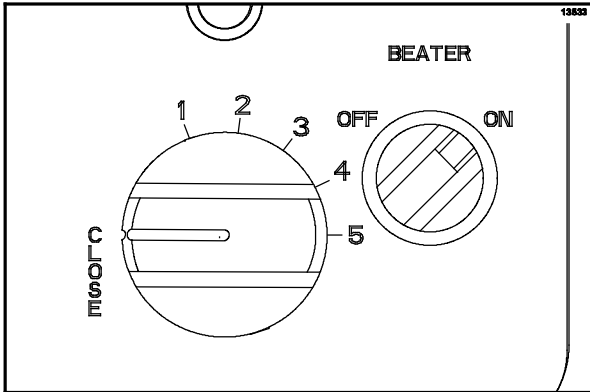


Figure 59

Step 2

Place the refrigeration switch in the "ON" position.

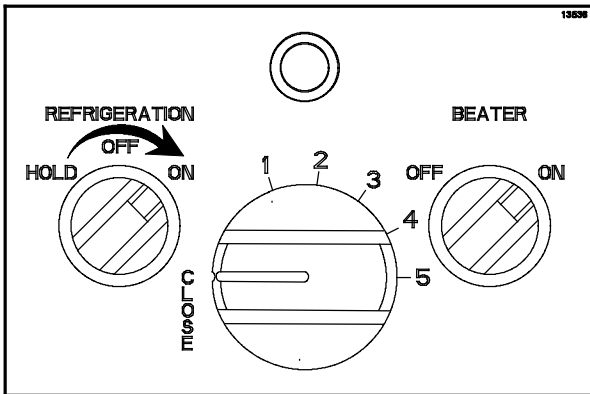


Figure 60

Step 3

Set the timer for one minute. After the minute expires, open the flow control assembly to "1" and set the timer for three minutes.

Note: Whenever an adjustment is made, first turn the adjustment knob all the way to "5" and then back to the desired number.

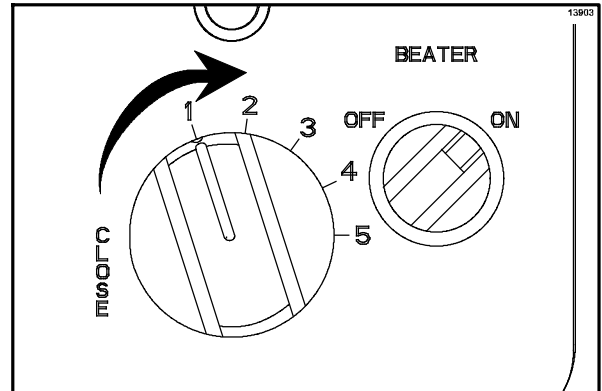


Figure 61

Step 4

After three minutes have expired, open the draw arm plate. If the custard is too soft, close the draw arm plate and wait one minute. Repeat as necessary.

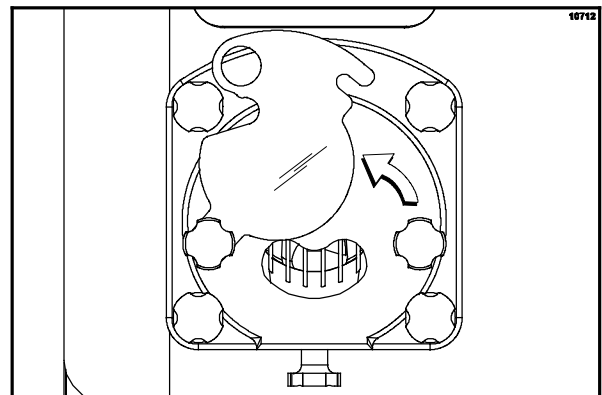


Figure 62

Step 5

When custard appears, adjust the flow adjustment knob to gain the desired custard texture. Turn the flow adjustment knob clockwise if the product is too firm and counter-clockwise if the product is too soft.

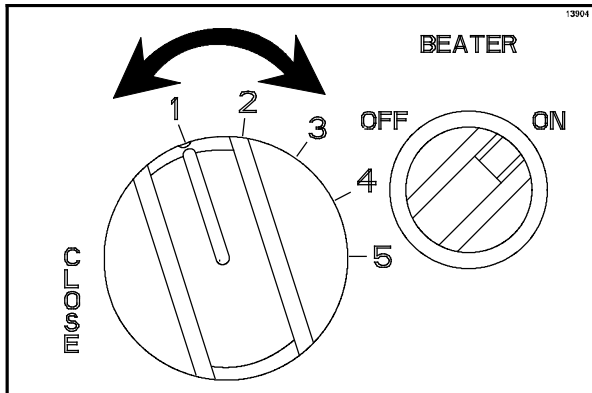


Figure 63

Step 6

When the product looks servable, close the draw arm plate. **Using sanitized hands**, install a sanitized custard chute.

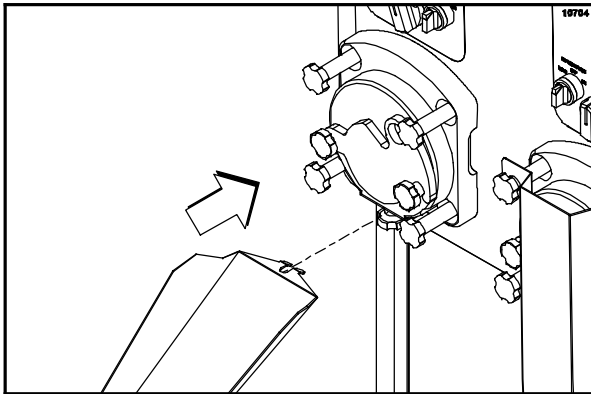


Figure 64

Step 7

Open the draw arm plate. Continue to run the frozen custard into the holding cabinet until the desired amount is obtained. Adjust the mix flow as needed to maintain proper product consistency. When the desired amount is obtained and more custard will be made later, follow the **“Hold Cycle During Operation”** instructions starting on page 26.

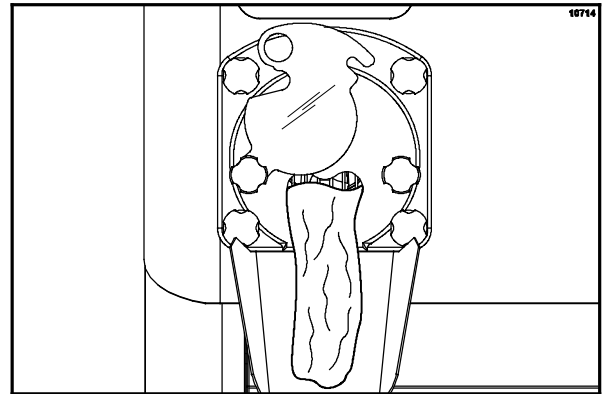


Figure 65

Preparing for Shutdown

Perform the following procedures to remove the remaining custard in the freezing cylinder when there is mix in the hopper.

Step 1

Place the refrigeration switch in the “OFF” position.

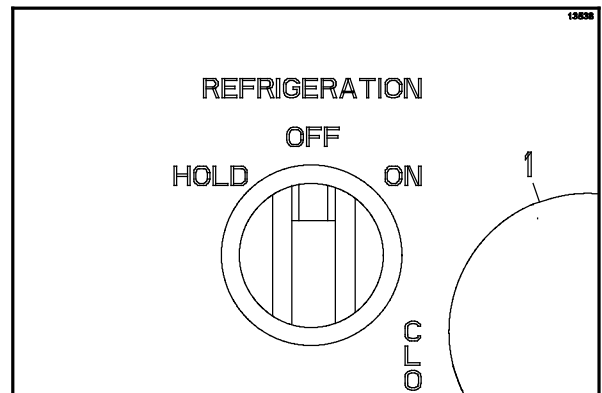


Figure 66

Step 2

Set the timer for 20 minutes. This allows the freezing cylinder enough time to warm before removing the remaining custard.

Step 3

Place the beater switch in the "ON" position.

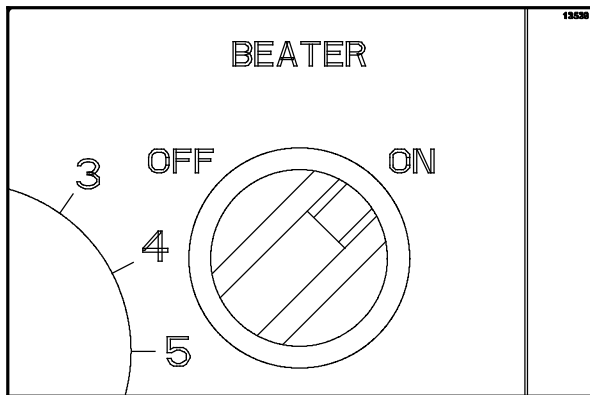


Figure 67

Step 4

Open the dipping cabinet cover. Close the draw arm plate. **Using sanitized hands**, install a sanitized custard chute.

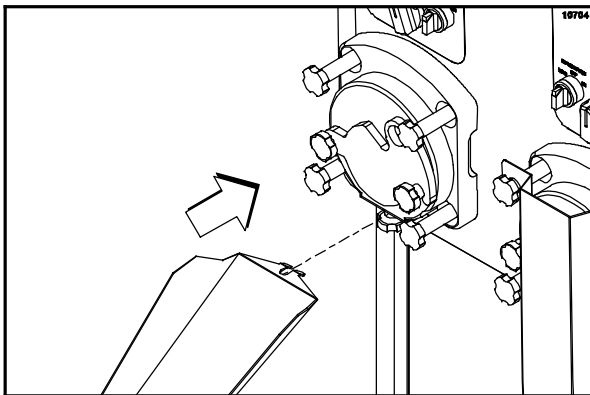


Figure 68

Step 5

Open the draw arm plate and turn the flow adjustment knob to "5". Run the remaining mix through the freezing cylinder and properly dispose of the mix.

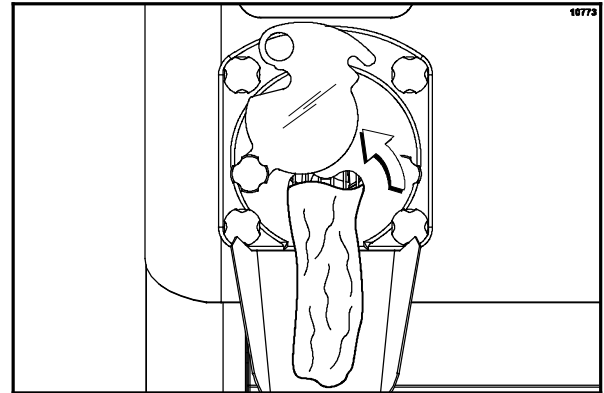


Figure 69

Note: If local health codes permit the use of rerun, place a sanitized, NSF approved rerun container beneath the opening of the front plate and run the remaining mix into the container. See page 39 for instructions regarding the proper use of rerun.

Step 6

After all the custard has drained from the hopper, remove the hopper cover, the flow control rod and the feed tube.

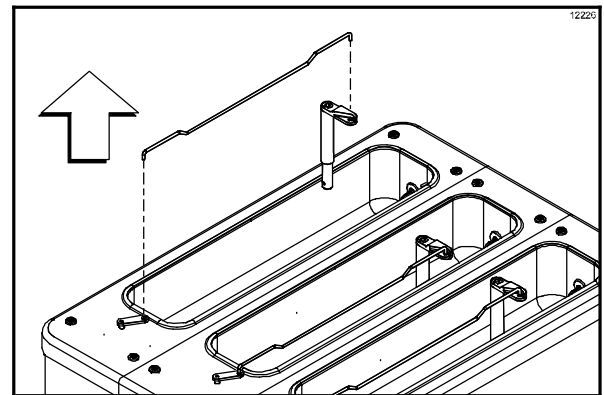


Figure 70

Step 7

Repeat these steps for the remaining freezing cylinders.

Rinsing

Step 1

Place the hopper refrigeration switch in the "OFF" position.

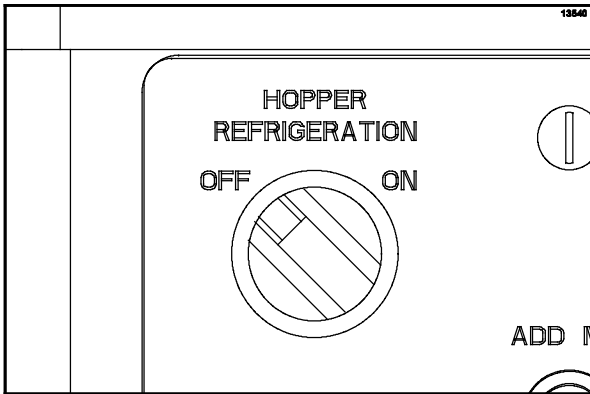


Figure 71

Step 2

Make sure the refrigeration switch is in the "OFF" position.

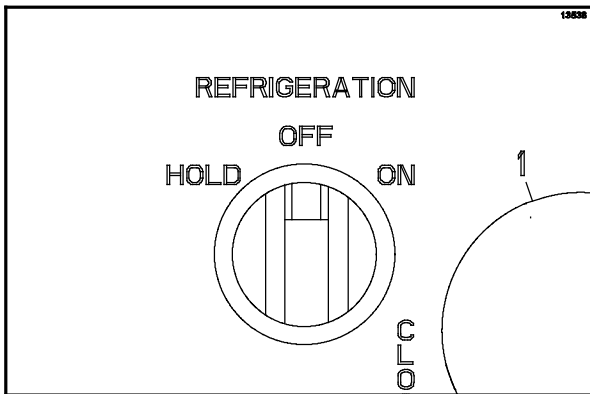


Figure 72

Step 3

Close the draw arm plate and remove the product chute.

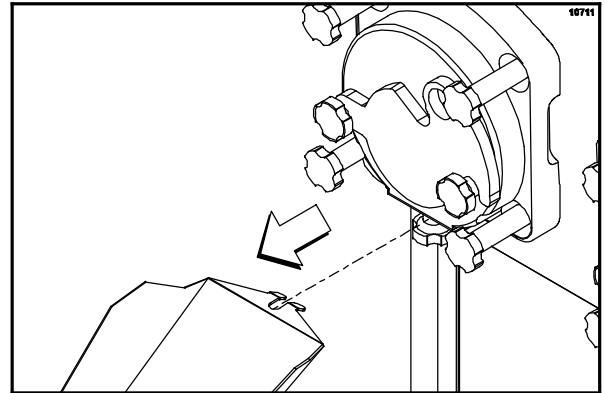


Figure 73

Step 4

Install the splash guard.

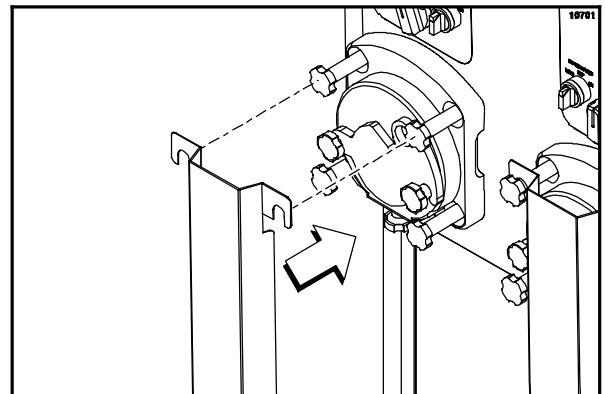


Figure 74

Step 5

With a pail beneath the draw arm plate, pour four gallons (15 liters) of **cool**, clean water into the hopper. (**Note:** Use the faucet if the machine is equipped with one.)

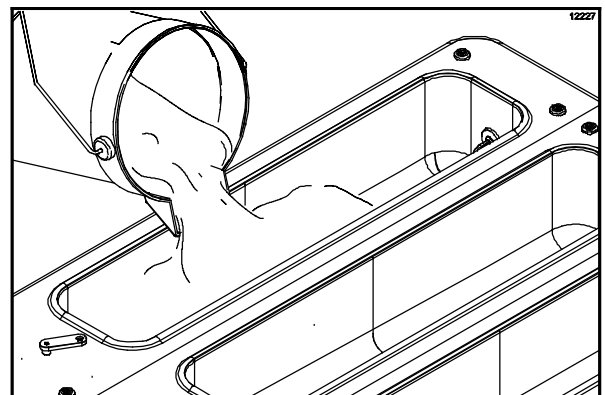


Figure 75

Step 6

With the brushes provided, scrub the mix hopper.

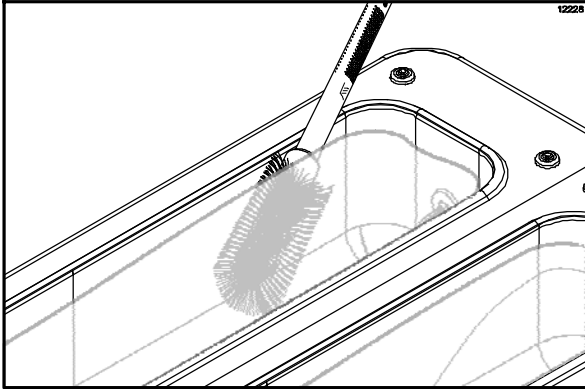


Figure 76

Step 7

Place the beater switch in the "ON" position.

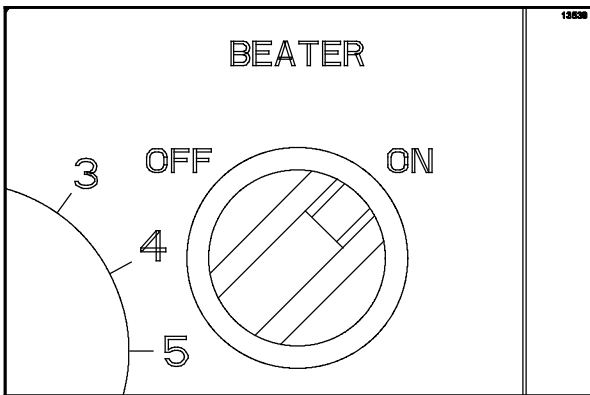


Figure 77

Step 8

Open the draw plate and drain the rinse water from the freezing cylinder.

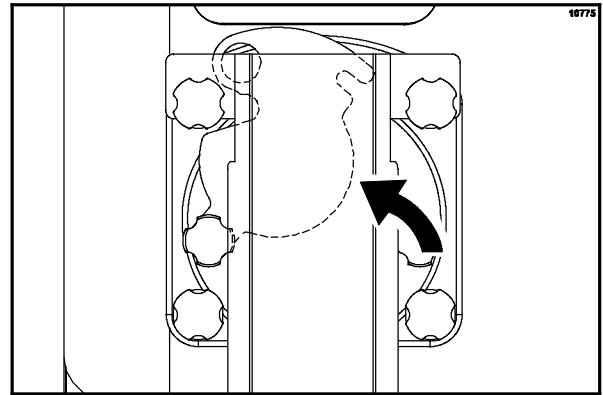


Figure 78

Step 9

Repeat this procedure until all mix residue is gone and the water is clear.

Step 10

Place the beater switch in the "OFF" position.

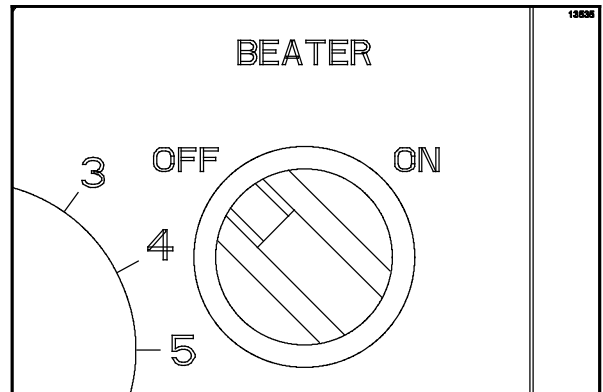


Figure 79

Step 11

Repeat these steps for the remaining freezing cylinders.

Cleaning



IMPORTANT: Failure to follow these cleaning procedures may result in bacterial contamination of the frozen custard product.

Step 1

Make sure the refrigeration switch is in the "OFF" position.

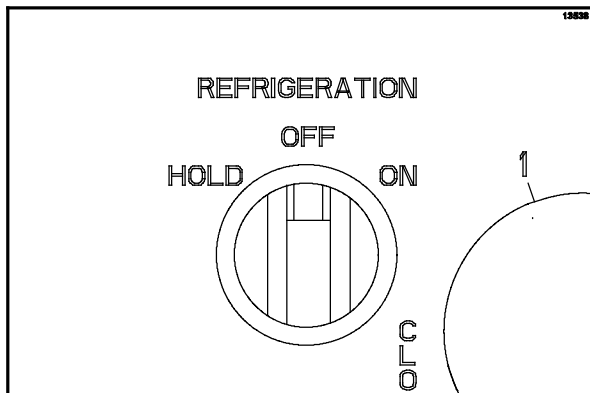


Figure 80

Step 2

Close the draw arm plate.

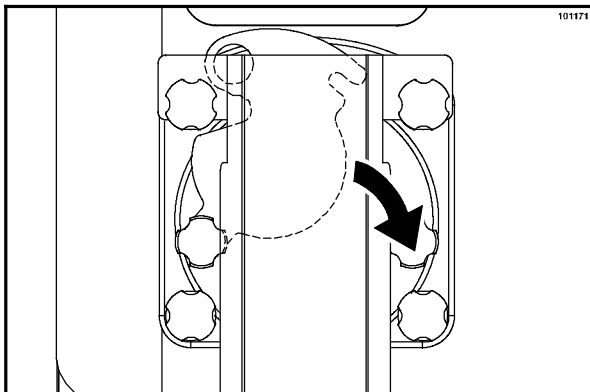


Figure 81

Step 3

Using **lukewarm** water, prepare an approved 100 PPM sanitizing solution (examples: 5 gal. [19 liters] of Kay-5® or 4 gal. [15 liters] of Stera-Sheen®). **USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.**

Step 4

Pour the cleaning solution into the hopper. Brush clean the sides and bottom of the hopper.

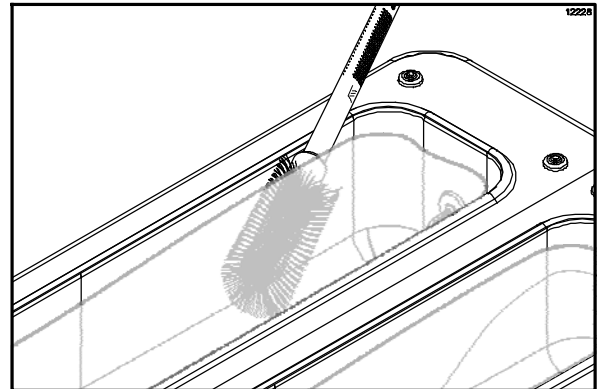


Figure 82

Step 5



MAKE SURE THE BEATER SWITCH IS IN THE "OFF" POSITION.

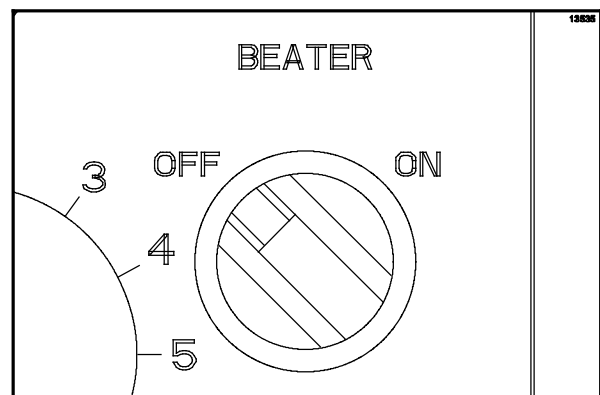


Figure 83

Step 6

Using the draw valve brush (1" x 2" x 17"), clean the mix inlet hole.

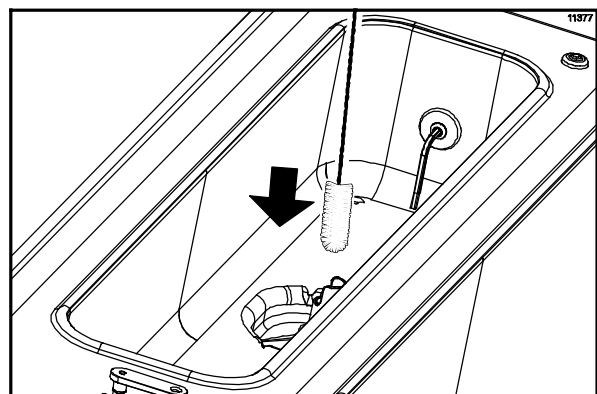


Figure 84

Step 7

Using the double-ended brush, clean the inside of the feed tube.

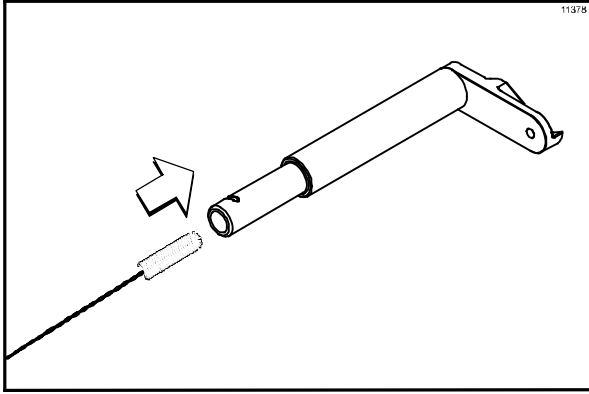


Figure 85

Step 8

Place the beater switch in the "ON" position. Set the timer for five minutes.

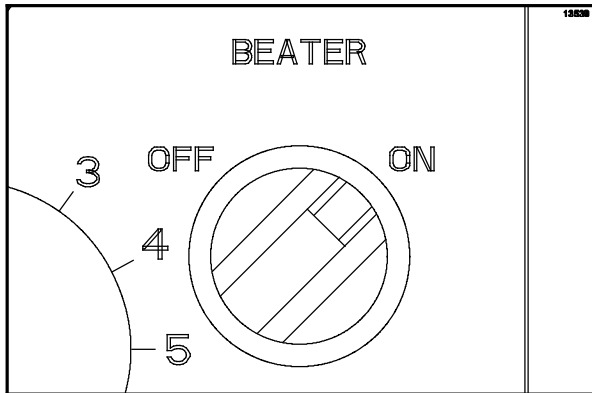


Figure 86

Step 9

After five minutes has elapsed, open the draw arm plate and drain all the solution from the freezing cylinder.

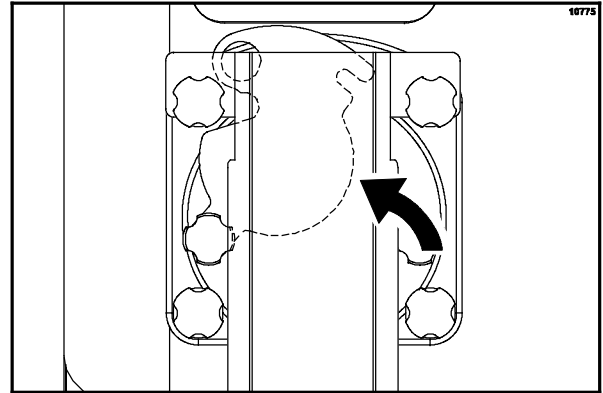


Figure 87

Step 10

Place the beater switch in the "OFF" position.

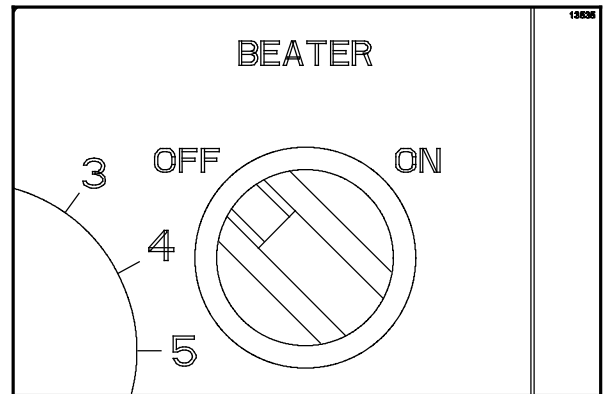


Figure 88

Step 11

Repeat these steps for each freezing cylinder.

Disassembly

Step 1

Remove the door assembly.

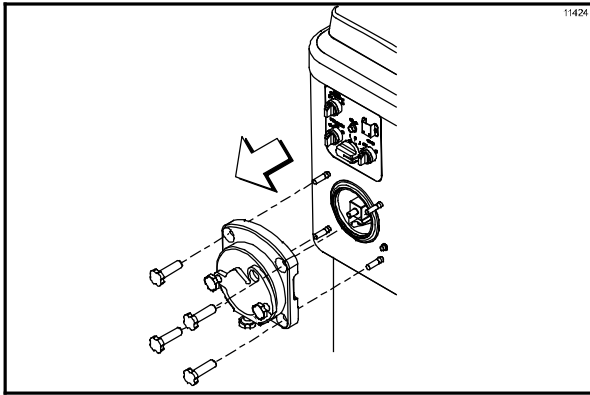


Figure 89

Step 2

Disassemble the door assembly. Remove the gasket from the product door.

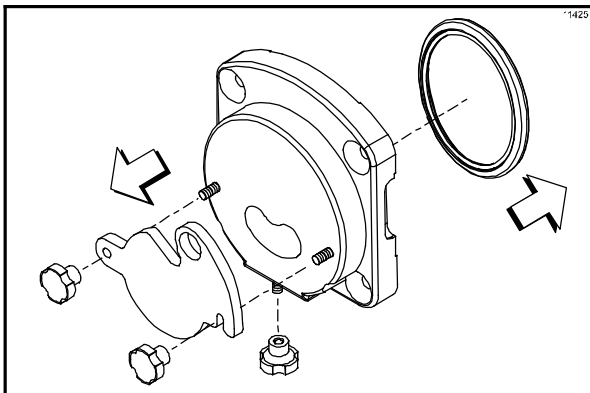


Figure 90

Step 3

Remove the front bearing from the door or beater shaft.

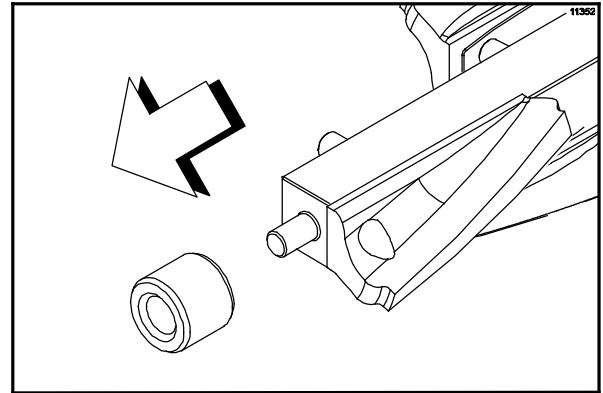


Figure 91

Step 4

While removing the beater shaft, take each blade and leaf spring off and place them in a container for cleaning.

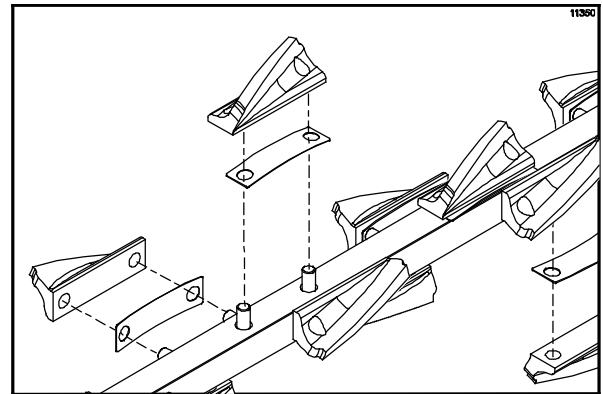


Figure 92

Step 5

Remove the rear seal from the beater shaft. Use a single-use towel to remove the lubricant from the seal before taking it to the sink for cleaning.

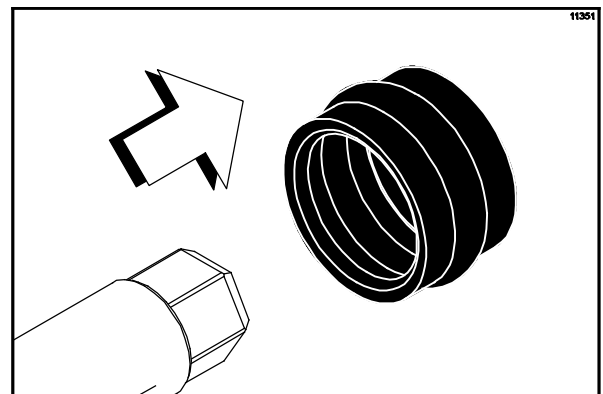


Figure 93

Note: If the rear seal remains in the drive coupling at the back of the machine instead of coming out with the beater shaft, perform the following:

- Reinstall three blades and leaf springs on the beater shaft.
- Slide the beater shaft back into the freezing cylinder until the hex end is firmly engaged in the drive coupling.
- Remove the beater shaft by pulling it straight out.
- Repeat as necessary until the rear seal is removed.

Step 6

Remove the hopper covers, the feed tube and the flow control rod.

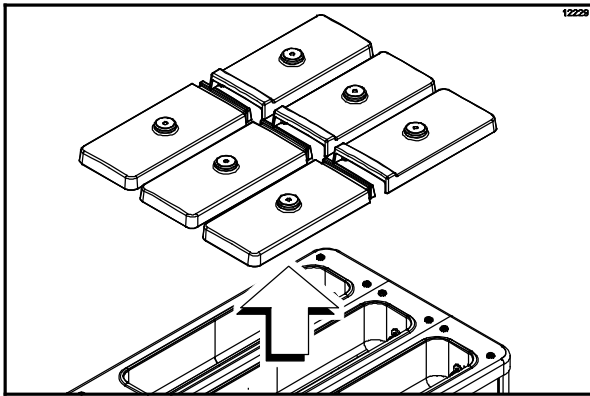


Figure 94

Step 7

Take all the parts to the sink for complete disassembly and brush cleaning.

Step 8

Repeat these steps for each freezing cylinder.

Brush Cleaning



IMPORTANT: Failure to follow these cleaning procedures may result in bacterial contamination of the frozen custard product.

Step 1

Prepare a sink with an approved cleaning solution (examples: Kay-5® or Stera-Sheen®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. If another approved cleaner is used, dilute it according to the label instructions. (**IMPORTANT:** Follow the label directions. Too STRONG of a solution can cause parts damage, while too MILD of a solution will not provide adequate cleaning.)

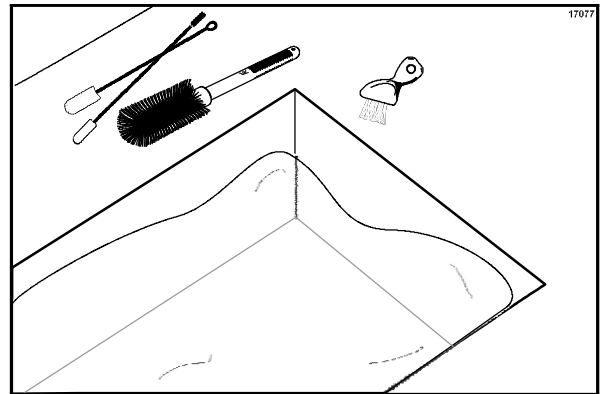


Figure 95

Make sure all brushes provided with the freezer are available for brush cleaning.

Step 2

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

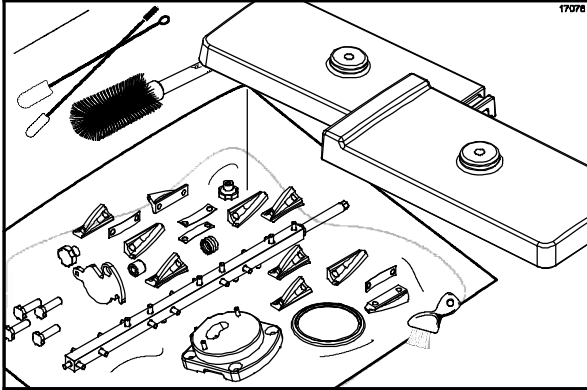


Figure 96

Step 3

Use the double-ended brush to clean the inside of the feed tube.

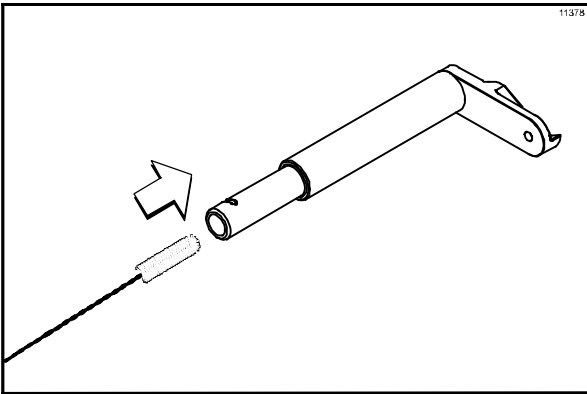


Figure 97

Step 4

Return to the freezer with a small amount of cleaning solution. Brush clean the rear shell bearing at the back of each freezing cylinder with the black bristle brush.

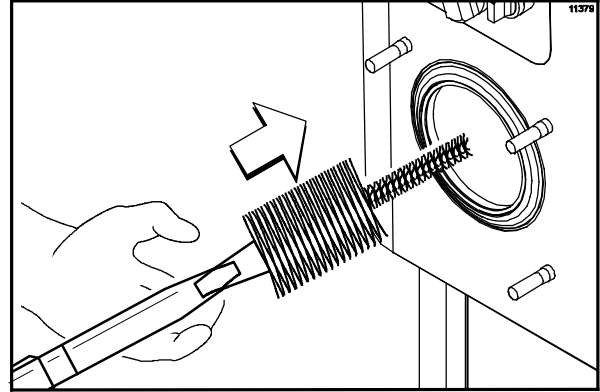


Figure 98

Step 5

Brush clean the freezing cylinder with the long white brush.

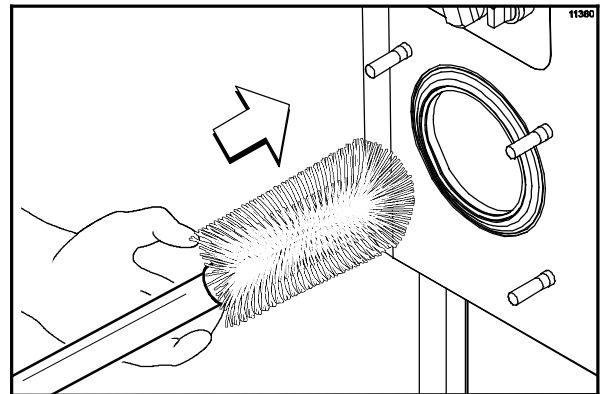


Figure 99

Step 6

Prepare a sink with an approved sanitizing solution (examples: Kay-5® or Stera-Sheen®). USE WARM WATER AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.

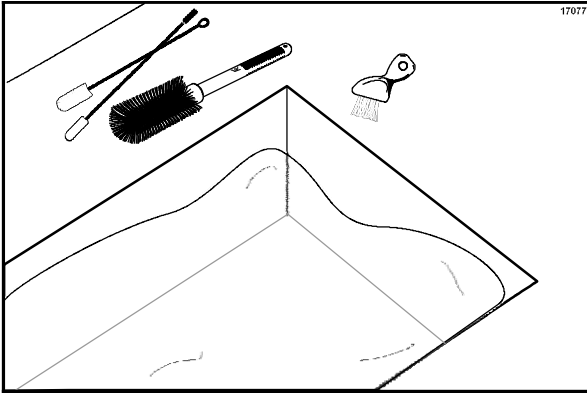


Figure 100

Step 7

Repeat Step 2 using the sanitizing solution.

Step 8

Place all cleaned parts on a clean, dry surface to air dry overnight.

Step 9

Empty, clean, and reinstall the rear drip pan.

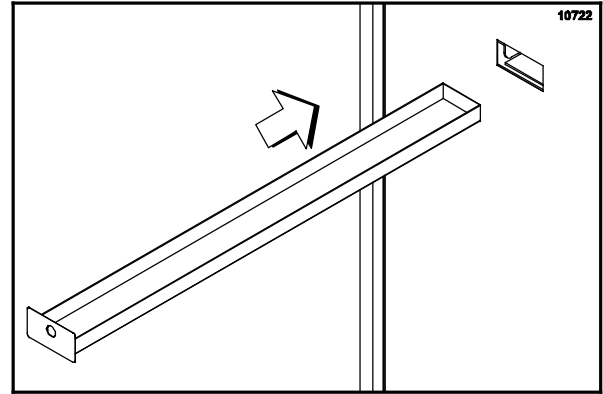


Figure 101

Step 10

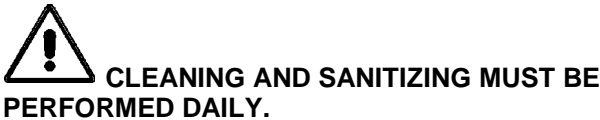
Wipe clean all exterior surfaces of the freezer with a clean, sanitized towel.

Section 7 Important: Operator Checklist

During Cleaning and Sanitizing



Cleaning and sanitizing schedules are governed by federal, state, or local regulatory agencies, and must be followed accordingly. If the unit has a “Standby mode”, it must not be used in lieu of proper cleaning and sanitizing procedures and frequencies set forth by the ruling health authority. The following check points should be stressed during the cleaning and sanitizing operations.



Troubleshooting Bacterial Count

- 1. Thoroughly clean and sanitize the machine regularly, including complete disassembly and brush cleaning.
- 2. Use all brushes supplied for thorough cleaning. The brushes are specially designed to reach all mix passageways.
- 3. Use the white bristle brush to clean the mix inlet hole which extends from the mix hopper down to the rear of the freezing cylinder.
- 4. Use the black bristle brush to thoroughly clean the rear shell bearing located at the rear of the freezing cylinder. Be sure there is a generous amount of cleaning solution on the brush.

- 5. IF LOCAL HEALTH CODES PERMIT THE USE OF RERUN, make sure the mix rerun is stored in a sanitized, covered stainless steel container and used the following day. **DO NOT prime the machine with rerun.** When using rerun, skim off the foam and discard. Mix the rerun with fresh mix in a ratio of 50/50 during the days operation.
- 6. On a designated day of the week, run the mix as low as feasible and discard it after closing. This will break the rerun cycle and reduce the possibility of high bacteria and coliform counts.
- 7. Properly prepare the cleaning and sanitizing solutions. Read and follow the label directions carefully. Too strong of a solution may damage the parts and too weak of a solution will not do an adequate job of cleaning or sanitizing.
- 8. The temperature of the mix in the mix hopper and walk-in cooler should be below 40°F (4.4°C).

Regular Maintenance Checks

- 1. Replace scraper blades that are nicked or damaged. Before installing the beater assembly, be certain that scraper blades and leaf springs are properly attached to the beater shaft.
- 2. Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and be certain it is properly cleaned.
- 3. Using a long brush and a cloth towel, keep the rear shell bearing and the female hex drive socket clean and free of lubricant and mix deposits.
- 4. Dispose of seals if they are worn, torn, or fit too loosely, and replace with new ones.

- 5. Follow all lubricating procedures as outlined in "Assembly".

- 6. If your machine is air cooled, check the condenser for accumulation of dirt and lint. Dirty condensers will reduce the efficiency and capacity of the machine. Condensers should be cleaned **monthly** with a soft brush. **Never** use screwdrivers or other metal probes to clean between the fins.
Note: For machines equipped with an air filter, it will be necessary to vacuum clean the filters on a monthly schedule.



Caution: Always disconnect electrical power prior to cleaning the condenser. Failure to follow this instruction may result in electrocution.

- 7. If your machine is water cooled, check the water lines for kinks or leaks. Kinks can occur when the machine is moved back and forth for cleaning or maintenance purposes. Deteriorated or cracked water lines should be replaced only by an authorized Taylor distributor.

Winter Storage

If the place of business is to be closed during the winter months, it is important to protect the freezer by following certain precautions, particularly if the building is subject to freezing conditions.

Disconnect the freezer from the main power source to prevent possible electrical damage.

On water cooled freezers, disconnect the water supply. Relieve pressure on the spring in the water valve. Use air pressure on the outlet side to blow out any water remaining in the condenser. **This is extremely important.** Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

Your local Taylor Distributor can perform this winter storage service for you.

Wrap detachable parts of the freezer such as beater, blades, beater shaft, and freezer door, and place them in a protected dry place. Rubber trim parts and gaskets can be protected by wrapping them with moisture-proof paper. All parts should be thoroughly cleaned of dried mix or lubrication which attract mice and other vermin.

It is recommended that an authorized service technician perform winter storage draining, to insure all water has been removed. This will guard against freezing and rupturing of the components.

Section 8

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
1. The product is too stiff.	a. Flow rate is too slow.	a. Adjust the flow rate.	21
2. The scraper blades make a chattering noise.	a. Flow rate is too slow.	a. Adjust the flow rate.	21
3. The product is too soft.	a. Flow rate is too fast.	a. Adjust the flow rate.	21
	b. There is a problem with the refrigeration system.	b. Call an authorized service technician.	---
4. The mix low indicator is illuminated.	a. Inadequate level of mix in the mix hopper.	a. Fill the mix hopper with mix.	21
	b. Bad electrical connection.	b. Call an authorized service technician.	---
5. The mix low indicator is illuminated and the product is too stiff.	a. The level of mix in the mix hopper is inadequate and the flow rate is too slow.	a. Fill the hopper with mix if further production is required. If no further production is required, open the flow control all the way and place the refrigeration switch in the "OFF" position.	21 / 23
6. Beater motor won't start.	a. The beater motor overload has tripped.	a. Turn the machine off. Press the reset button and restart the machine.	---
	b. The power switch is in the OFF position.	b. Place the power switch in the ON position.	---
	c. The beater motor switch is in the OFF position.	c. Place the beater motor switch in the ON position.	---
	d. The circuit breaker is off or the fuse is blown.	d. Turn the breaker on, or replace the fuse.	---

Section 9

Parts Replacement Schedule

PART DESCRIPTION	EVERY 3 MONTHS	EVERY 6 MONTHS	ANNUALLY
BRUSH-DBL END-PUMP & FEED		INSPECT & REPLACE IF NECESSARY	MINIMUM
BRUSH-DRAW VALVE 1"OD X 2"X17"		INSPECT & REPLACE IF NECESSARY	MINIMUM
BRUSH-BARREL		INSPECT & REPLACE IF NECESSARY	MINIMUM
BRUSH-REAR BRG		INSPECT & REPLACE IF NECESSARY	MINIMUM
BRUSH-MIX PUMP BODY 3"X7"		INSPECT & REPLACE IF NECESSARY	MINIMUM
BRUSH-END-DOOR-SPOUT-SS		INSPECT & REPLACE IF NECESSARY	MINIMUM
GASKET-DOOR	X		
BEARING-DOOR-FRONT	X		
SEAL-DRIVE SHAFT	X		

Section 10

Warranty Explanation

Class 103 Parts

The warranty for new equipment Class 103 parts is one year from the original date of unit installation, with a replacement parts warranty of three months.

Class 212 Parts

The warranty for new equipment Class 212 parts is two years from the original date of unit installation, with a replacement parts warranty of twelve months.

Class 512 Parts

The warranty for new equipment Class 512 parts is five years from the original date of unit installation, with a replacement parts warranty of twelve months.

Class 000 Parts

Class 000 parts are considered wear items - no warranty.

Class *** Parts

See warranty explanation on the back of the check-out card.

CAUTION: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician.

Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

C043 Parts List

DESCRIPTION	PART NUMBER	C043 QTY.	WARR. CLASS	REMARKS
BEARING-DOOR-FRONT *C043*	064315	3	000	
BEARING-REAR SHELL-NICKEL	031324	3	000	
+NUT-BEARING	028991	3	000	
+WASHER-BEARING LOCK	012864	3	000	
BELT-AX41	023876	6	000	
BLADE-SCRAPER 30 PITCH	063656	33	000	
BLADE-SCRAPER-REAR 30 PITCH	063640	3	000	
SPRING-DASHER BLADE *C043*	063693	36	000	
BLOCK-TERMINAL 5P 20A, 300V	024329	3	103	
BLOCK-TERMINAL 2P L1,N	039421	1	103	
BLOCK-TERMINAL 3P L1,L2,L3	039423	3	103	
BLOCK-TERMINAL 2P .25 SPADE	051644	3	103	
BRUSH-BARREL-CUSTARD	063843	1	000	COMPLETE WITH HANDLE
+BRUSH-BARREL-CUSTARD	063843-1	1	000	NO HANDLE
BRUSH-DBL END-PUMP & FEED TUBE	013072	1	000	
BRUSH-DRAW VALVE 1"OD X 2"X17"	013073	1	000	
BRUSH-END-DOOR-SPOUT-SS-HT	039719	1	000	
BRUSH-MIX PUMP BODY-3" X 7" WH	023316	1	000	
BRUSH-REAR BRG CUSTARD	063844	1	000	COMPLETE WITH HANDLE
+BRUSH-REAR BRG CUSTARD	063844-1	1	000	NO HANDLE
BUSHING-.235ID X .490L *C043*	064278	6	000	COVER
BUSHING-RUBBER MOUNT	012258	6	103	
BUSHING-SNAP 11/16 ID X 7/8OD	010548	3	103	
CAP-RUBBER MOUNT	011844	6	103	
CASTER-4" SWV 3/4-10 STM	044106	4	103	
CHUTE-LONG *C043*	063619	1	103	
CHUTE-SHORT *CUSTARD*	063618	3	103	
CLIP-PANEL-SIDE *C043*	065490	6	000	
COMPRESSOR AEA9415ZXA-AE570AT	063041-12	1	512	
+SLEEVE-MOUNTING-COMP-AE	039920	4	000	
+GROMMET-COMPRESSOR MOUNT-AE-AK	039919	4	000	
CONDENSER-AC 14LX8H-3ROW	058762	1	103	
CONTROL-THERMISTOR-MIX LVL	X63019-SER	3	103	

Model C043

DESCRIPTION	PART NUMBER	C043 QTY.	WARR. CLASS	REMARKS
CONTROL-THERMISTOR	X63020-SER	1	103	
COUPLING A.UNIVERSAL JOINT	X64956	3	103	
+PIN-ROLL-3/32X9/16 STEEL PLAIN	015971	12	103	
COUPLING-3/8FS X 1/4FS	031791	1	103	LINE A.-DISCHARGE *AUX*C043*
COVER A.-MIX CAN FR T *C043*	X63682	3	103	
COVER A.-PANEL-SIDE *C043*	X65637	1	103	
COVER A.*C043*	X63700-SP	2	103	
COVER A.-LEFT *C043*	X63704	1	103	
COVER A.-HOPPER-REAR *C043*	065700	3	103	
COVER A.-HOPPER-FRONT *C043*	065701	3	103	
CORD-POWER	063862-12	1	000	
COVER-CONTROL BOX *C043*	063635	3	103	
COVER-VALVE-SHUT OFF *C043*	063622	3	103	
DECAL-DEC-TAYLOR	021872	1	000	
DECAL-INSTR-CLN-MAN-C043	065871	1	000	
DECAL-TROUBLESHOOT	038374	1	000	
DEFLECTOR-SPLASH *C043*	063628	3	103	
DOOR A.*C043*PARTIAL	X63611-SER	3	103	DOOR W/GUARD PINS, MAGNET, PLUG, STUD
+BEARING-DOOR-FRONT *C043*	064315	3	000	
+GASKET-DOOR HT 4"-DOUBLE	048926	3	000	
+INTERLOCK A.-DOOR *C043*	X65657	3	103	
+NUT-STUD *345-346-349-355*	043666	9	103	
+PLATE-DRAW ARM *C043*	063614	3	103	
+STUD-DRAW ARM *C043*	063617	9	103	
DIAGRAM-WIRING *C043*	063943-33A	1	000	
DIAGRAM-WIRING *C043*	063943-33B	2	000	
DRYER-CAP. TUBE-HP62/R134A	047696	1	000	LINE-LIQUID *AUX*C043*
DRYER-FILTER-HP62-3/8 X 1/4S	048901	3	000	
E-RING 1/4 BLACK PHOS	032190	6	000	FLOW REG LEVER
EYELET-RESET BUTTON	013739	6	103	
FAN-6 BLADE 9.5"	057244	1	103	
FASTENER-CLIP 1/4-20 U-TYPE	045865	4	000	
FILTER-CORCOM 2VR1	032567	3	103	
FITTING A.-EVAP INLET*C043*	X67059	3	103	
FITTING-INLET-SHELL 1/2 CU	066906	3	103	

DESCRIPTION	PART NUMBER	C043 QTY.	WARR. CLASS	REMARKS
GASKET-CONTROL COVER *C043*	063653	3	000	
GASKET-DOOR HT 4"-DOUBLE	048926	3	000	
GEAR A.*REDUCER 4.21:1	044172	3	212	X66340 ALIGNMENT TOOL
GROMMET-7/16 X 5/16 SHOCK ABSB	016212	6	000	
HANDLE-STNLS FLUSH PULL	019043	4	103	PANELS
+NUT-10-32 WHIZ FLANGE LOCKNUT	020983	8	000	PANEL HANDLES
HARNES-WIRE *CO43*CNTRL BOX	064224	3	103	
HARNES-WIRE *CO43*COVER ASSY	064226	3	103	FRONT ROTARY SWITCH
HARNES-WIRE *CO43*BTR MOTOR	064227	3	103	
HARNES-WIRE *CO43*AUX REFRIG	064228	1	103	
HARNES-WIRE *CO43*REFRIG SOL	064229	3	103	
HARNES-WIRE *CO43*THERM PRB	066290	3	103	W/RESISTOR-1/4W 5% 33K OHMS
HARNES-WIRE *CO43*THERM PRB	064230	3	103	
HARNES-WIRE *CO43*DOOR INTLK	064231	3	103	
HINGE A.-MOTOR	X25703	3	103	
HOOD A.-MIX CAN *C043*	X63606	1	103	
HUB-5/8 BORE SPLIT	027815	3	103	
INTERLOCK A.-DOOR *C043*	X65657	3	103	SEE DOOR
SWITCH-REED*DOOR INTERLOCK*6	056249	3	103	
SPRING-INTERLOCK DOOR	065409	3	000	
KIT A.-TUNE UP*C043*	X64743	1	000	
BEARING-DOOR-FRONT *C043*	064315	3	000	
GASKET-DOOR HT 4"-DOUBLE	048926	3	000	
SEAL-DRIVE SHAFT	032560	3	000	
KNOB A.-FLOW REGULATOR *C043*	X63658	3	000	
SCREW-10-32X3/4 SOCKET SET S	065907	6	000	
LABEL-3PH MTR PROT/1PH C-ENG/S	025949	1	000	
LABEL-ATTN SVC ENG	015068	2	000	
LABEL-CAUTION-GRD-PERM-ENG/SP	032164	1	000	
LABEL-DOOR-MOVE PART	032749	2	000	
LABEL-WARN-COVER	051433	7	000	
LEG-8" 2"OD-3/4-10 STUD-HEX FT	044652	4	103	
LEVER A.-FLOW REG *C043*	X64316	3	103	
LIGHT-ORANGE-ROUND	017450	3	103	ADD MIX
LINE-EVAP OUT *AUX*C043*	063891	2	103	COVER A.-MIX CAN FRT *C043*

DESCRIPTION	PART NUMBER	C043 QTY.	WARR. CLASS	REMARKS
+ARMAFLEX 3/8 ID X 1/4WALL	020896-12	2	NNN	R50322
LUBRICANT-TAYLOR 4 OZ.	047518	1	000	
MAN-OPER C043	068359-M	1	000	
MOTOR-2.0 HP	017650-33	3	212	
MOTOR-FAN 16 WATT	063687-12	1	103	
MANIFOLD-3/8S THRU-1/4S OUT-2	046922	1	103	LINE A.-DISCHARGE *AUX*C043*
NUT-STUD *345-346-349-355*	043666	9	103	DOOR
NUT-STUD *460-664-754-56*SHORT	034383	12	103	
PANEL A.-FRONT LOWER *C043*	X63718	1	103	
PANEL A.-FRONT-UPPER *C043*	X63694	1	103	
PANEL A.-REAR *C043*	X63715	1	103	
PANEL A.-SIDE LEFT *C043*	X63724	1	103	
PANEL A.-SIDE RIGHT *C043*	X63720	1	103	
PULLEY-2AK28-7/8	010294	3	103	
PULLEY-2AK84H	009759	3	103	
PLUG-HOLE 7/8 DIA. BLACK	010077	1	000	FAUCET OPENING
PROBE A.-MIX LOW-HT	X42077	3	103	MIX CAN
+DISC-PROBE *SQ HOLE*	030965	3	103	
+SPACER-PROBE *SQ HOLE*	030966	3	103	
+NUT-10-32 HEX MACHINE SCREW	005598	6	000	
PROBE-THERMISTOR-BARREL-2% TOL	038061-BLK	4	103	
RAKE-FINGER GUARD *C043*	064888	1	103	K6110000 & UP
RELAY-DPDT-24VAC-30A@277V	054703-03	3	103	
ROD-FLOW CONTROL	063593	3	103	
ROD-MIX CAN SUPPORT *C043*	063661	4	103	
SANITIZER-STERA SHEEN -GREEN	055492	1	000	100/20Z. PACKETS/CS
SANITIZER-STERA SHEEN-GREEN	010425	1	000	64 OZ JAR
SCREW-SHOULDER 3/8X5/8 BOLT	037361	2	000	
SEAL-CLAMP-CIP 1"DIA. TUBE	063634	3	000	
SHAFT A.-DASHER *C043*	X63689	3	103	
+SEAL-DRIVE SHAFT	032560	3	000	
+SPRING-DASHER BLADE *C043*	063693	36	000	
SHAFT-FLOW REG LOWER *C043*	064279	3	103	
+BUSHING-.235ID X .490L *C043*	064278	3	000	
+WASHER-3/8 EXTERNAL TOOTH LOCK	001087	3	000	

DESCRIPTION	PART NUMBER	C043 QTY.	WARR. CLASS	REMARKS
+NUT-JAM 3/8-24 ZP	070756	3	000	
+E-RING 1/4 BLACK PHOS	032190	3	000	
SHELL A.-INSULATED *C043*	X63600-SER	3	512	
WASHER-BEARING LOCK	012864	3	000	
NUT-BRASS BEARING	028991	3	000	
GUIDE-DRIP SEAL	028992	3	000	
BEARING-REAR SHELL-NICKEL	031324	3	000	
SHROUD-FAN *C043*	066447	1	103	S/N K8050000 & UP
SHROUD-FAN *C043*	063624	1	103	
SPRING-COMP.970X.115X2.00	025707	6	103	
STARTER-3 PHASE 4 TO 6.5 AMP	066794-33J	3	103	
+OVERLOAD-THERMAL-3P-4.0/6.5A	067461-3J		103	
STRAINER-CONE MESH 1/2 ODF	062299	3	000	LINE A.-VAL.SHUTOFF/SUCTON-SOL
STOP-COVER *C043*	063698	12	103	
STUD-NOSE CONE-3/8-16	065256	12	103	
+NUT-STUD *460-664-754-56*SH	034383	12	103	
SWITCH-PRESSURE 440 PSI-SOLDER	048230	1	103	LINE A.-DISCHARGE *AUX*C043*
SWITCH-ROTARY OFF-ON	063702	4	103	
SWITCH-ROTARY ON-OFF-ON	063703	3	103	
TIMER-COUNTDOWN-DIGITAL *C043*	065425	1	103	
TOOL-DASHER SHAFT REMOVE*C043*	063623	1	103	
TRANS.-240V PR1/24V SEC 10 VA	030132-27	6	103	
TRANS.-CONT.-ANTICIPATOR 20 VA	016352-12	1	103	
TRAY A.-DRIP *C043*	X63636	1	103	
TRIM-CORNER-FRONT LEFT *C043*	063714	1	103	
TRIM-CORNER-FRONT R. *CUSTARD*	063711	1	103	
TRIM-CORNER-REAR *C043*	063712	2	103	
+SPACER-TRIM-CORNER *C043*	065355	32	000	CORNER TRIM
TUBE A.-FEED PLASTIC *C043*	X67453	3	103	
VALVE-ACCESS 1/4FL X 1/4SOLDER	044404	1	103	LINE A.-SUCTION *C043*
VALVE-ACCESS-1/4MFL X 3/8ODSDR	053565	2	103	LINE A.-DISCHARGE & CHARGE *AUX*C043*
+CAP-VALVE-ACCESS 13/16 HEX	054519	2	000	
+CAP-VALVE-ACCESS 9/16 HEX	054518	2	000	
VALVE-CONTROL-PRESSUR-HEAD-ORI	063849	3	103	
+BOOT-INSULATING-EPR	062048	3	000	

DESCRIPTION	PART NUMBER	C043 QTY.	WARR. CLASS	REMARKS
VALVE-EPR 1/4S	022665	1	103	LINE A.-SUCTION *C043*
VALVE-EXP-THERMO-3/8 X 1/2 ODF	066904	3	103	
VALVE-SHUTOFF-3/8 ODF	063918	3	103	LINE-A.-LIQ.INLET VALVE *C043*
VALVE-SHUTOFF-7/8 ODF	063947	3	103	LINE-A.VAL.SHUTOFF/SUCTION-SOL
VALVE-SOLENOID 7/16 ORF 5/8ODF	048626-27	3	103	LINE-A.VAL.SHUTOFF/SUCTION-SOL
VALVE-SOLENOID 7/64ORF X 1/4S	043449-27	3	103	
VARISTOR A.-SLEEVE TERMINAL	X31547	4	103	
AVAILABLE FOR SERVICE				
TOOL A.-ALIGNMENT	X66340	1	103	

RC35 Parts List

DESCRIPTION	PART NUMBER	RC35 QTY.	WARR. CLASS	REMARKS
BLOCK-TERMINAL 3P L1,L2,L3	039423	1	103	
CAP-DUST-BULKHEAD COUPLING	048427	2	000	
BOOT-INSULATING-EPR	062048	1	000	
BOOT-INSULATING-DUAL PRESS SW	068022	1	000	
BOOT-INSULATING-FAN PRESS SW	068023	1	000	
CARD-CHECKOUT *RC25*	050197	1	000	
COMPRESSOR L63A183DBDA-40W CCH	048741-33H	1	512	S/N K9091780 & UP
+GROMMET-COMPRESSOR MOUNTING	037428	4	000	
+NUT-5/16-18 WHIZ FLANGE NUT	017327	4	000	COMPRESSOR
+SCREW-5/16-18X2-1/4 HEX HEAD	019267	4	NNN	COMPRESSOR
+SLEEVE-MOUNTING-COMP.	039924	4	000	
+WASHER-5/16 USS FLAT CR3	000651	4	000	COMPRESSOR
COMPRESSOR L63A183DBDA	048741-33	1	512	S/N K9091779 & PRIOR
HEATER-COMPRESSOR CRANKCASE	049518	1	103	S/N K9091779 & PRIOR
CONDENSER-AC 20X18X2.6 3 ROW	064451	1	103	
+NUT-1/4-20 WHIZ FLANGE LOCK	017523	4	000	CONDENSER
+SCREW-1/4-20X5/8 SERRATED HWH	017522	4	000	CONDENSER
COUPLING-BULKHEAD-5/8OD COPPER	048423	1	103	
COUPLING-BULKHEAD-3/8OD-COPPER	048425	1	103	
DECAL-REFRIGERATE-SUCTION-SYM	049204	1	000	
DECAL-REFRIGERATE-LIQUID-SYM	049205	1	000	
FAN-5 BLADE 14" PULL 20DEG CW	054786	1	103	
FORM-QUALITY REPORT BY FAX	065712	1	000	
GASKET-INSULATOR-COUPLING	049055	2	000	
INDICATOR-LIQUID-3/8 S	049170	1	103	LINE A.-LIQUID *RC35*
KIT A.-ACCESSORY *RC25*OUTDOOR	X66297	1	103	
COUPLING-TUBING-3/8 OD CO	048424	1	103	
COUPLING-TUBING-5/8 OD CO	048422	1	103	
LEG-SUPPORT-REMOTE CONDEN	050166	4	103	
SCREW-3/8-16X3/4 SERRATED	017328	4	000	

Model RC35

DESCRIPTION	PART NUMBER	RC35 QTY.	WARR. CLASS	REMARKS
TEE-ACCESS 3/8	026687	1	103	
TEE-ACCESS 5/8	026689	1	103	
LABEL-REFRIGERANT-HP62	047512	1	000	
LABEL-WARN-COVER	051433	4	000	
LABEL-WARN-CONDENSER-SHARP	059287	1	000	
LABEL-WIRING *RC35*	063912-33	1	000	
LINE-CONDENSER OUTLET *RC35*	064459	1	103	
MANIFOLD-1/2S THRU-1/4S OUT-3	046688	1	103	LINE A.-DISCHARGE INLET *RC35*
MOTOR-FAN 120 W 208/230V 60H	041401-27	1	103	
+CAPACITOR-RUN 4UF/370V	019624	1	103	
PANEL-BACK *RC35*	064833	1	103	
PANEL-SIDE *RC35* LEFT	064465	1	103	
PANEL-SIDE *RC35* RIGHT	064464	1	103	
PANEL-TOP *RC35*	064462	1	103	
RECEIVER-REFRIGERANT 16#	064252	1	103	
RELAY-3 POLE-20A-208/240 50/60	012725-33	1	103	
SCREW-10X3/8 SLOTTED HEX WSHR	015582	8	000	SHROUD/COND
SCREW-10X3/8 SLOTTED HEX WSHR	015582	9	000	BASE/SIDE
SCREW-10X3/8 SLOTTED HEX WSHR	015582	8	000	SIDE/TOP
SCREW-10X3/8 SLOTTED HEX WSHR	015582	10	000	COUPLING MOUNT
SCREW-10X3/8 SLOTTED HEX WSHR	015582	2	000	CAP RELAY
SCREW-10X3/8 SLOTTED HEX WSHR	015582	6	000	REAR/SIDE PANEL
SCREW-3/8-16X3/4 SERRATED HWH	017328	4	000	
SCREW-10-32X3/8 UNSL HWH SERR	039381	4	000	FAN MOUNT
SCREW-5/16-18X1/2 HEX HEAD	057818	8	000	
SHROUD-FAN *RC35*	064452	1	103	
SKIRT-AIR FLOW *RC35*	064463	1	103	
SWITCH-PRESSURE-DUAL	050358	1	103	
SWITCH-PRESSURE-FAN-305 PSI	063855	1	103	
TEE-1/2S X 1/2S X 3/8S-COPPER	016483	1	000	LINE A.-DISCHARGE INLET *RC35*
VALVE-ACCESS 1/4FL X 3/8SSDR-90	044455	1	103	

Model RC35

DESCRIPTION	PART NUMBER	RC35 QTY.	WARR. CLASS	REMARKS
VALVE-CONTROL-PRESSUR-HEAD-ORI	063849	1	103	
VALVE-ACCESS 1/4FL X 1/4SOLDER	044404	1	103	LINE A.-DISCHARGE INLET *RC35*
VALVE-REGULATOR CPR 5/8S	025780	1	103	LINE A.-SUCTION *RC35*
VALVE-CHECK 3/8-3/8 SOLDER	050410	1	103	LINE A.-RECEIVER INLET *RC35*
+NUT-3/8-16 WHIZ FLANGE LOCK	017329	1	000	RECEIVER

GROUND FRAME SECURELY
COMPRESSOR & BEATER PROTECTED UNDER
PRIMARY SINGLE PHASING CONDITIONS.

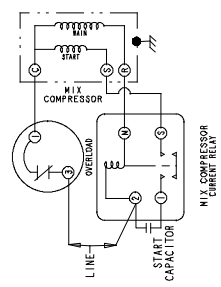
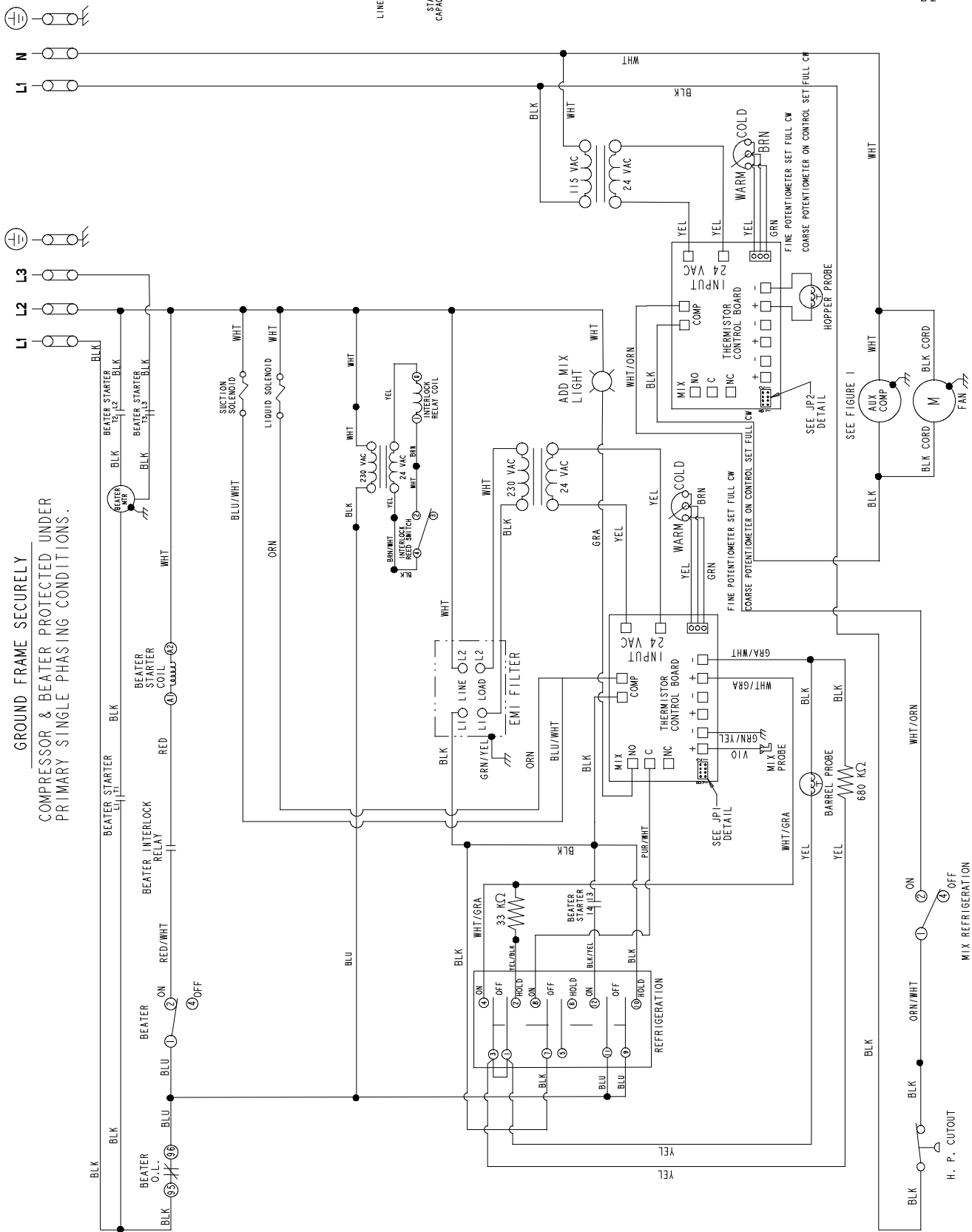
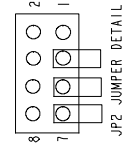
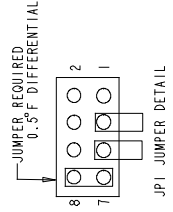


FIGURE 1



DWG. 10277/05
RCH 11-1-05

C043
063943-33A
Rev. 2/12

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>