

OPERATOR'S MANUAL



Model SB25 Blended Ice Unit



Original Operating Instructions

081218-M

4/21/14 (Original Publication)

Updated 10/28/15

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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081218-M

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Taylor Company
a division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
Rockton, IL 61072

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

Note: Only instructions originating from the Taylor Company are considered to be the original set of instructions.

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(Updated October, 2015)

081218-M

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Section 1

To the Installer

The following information has been included in the manual as safety and regulatory guidelines. For complete installation instructions, please see the Installation Checklist.

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, maintenance, and repairs on Taylor 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 personal protective equipment (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 units must be disconnected prior to performing any installation, maintenance, or 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 unit.



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 that all possible hazards to the installer, user, and the unit have been addressed.

For Indoor Use Only: This unit is designed to operate indoors, under normal ambient temperatures of 70°-75°F (21°-24°C). The unit has successfully performed in high ambient temperatures of up to 104°F (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 unit for any reason. Two or more persons are required to safely move this unit.

Before moving unit:

- Unplug the (2) power cords from wall.
- Disconnect the (2) water lines from the back of the unit.
- Disconnect the cane pump line from the back of unit (115V 60 HZ units, only).

Failure to comply may result in personal injury or damage to the unit.

The authorized installer should inspect the unit for damage and promptly report any damage to the local authorized Taylor distributor.

This unit is made using USA sizes of hardware. All metric conversions are approximate.



Install potable water connection with a water filter and adequate back-flow protection to comply with applicable National, State, and local codes. Water temperature is not to exceed 125°F (51°C). Water pressure to the unit must be 55 - 100 psi (379 - 690 kPa).

Water Connections

An adequate cold water supply must be provided with a hand shut-off valve. Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the water valve.



A back flow prevention device is required on the incoming water connection side of the unit. Please refer to the applicable National, State, and local codes for determining the proper configuration.

All connections to the main water source must be performed by a licensed plumbing professional and meet all National, State, and local codes.

The potable water source should be filtered.

Water pressure to the unit should range from 55 psi (379 kPa) to 100 psi (690 kPa).

Hot or cold water may be used. Hot water is recommended for better rinsing. The temperature must not exceed 120°F (49°C).

The water line must be equipped with a manual shut-off valve to stop water flow in case of emergency or if repairs are necessary.

Drain Hose Connection

The drain hose must be attached to the drain port connection located on the bottom of the unit. Position the drain hose downward for maximum water flow.

Locate the nearest drain that can accommodate a 1-1/8" (28.575 mm) diameter drain tube. A minimum of 1" (25 mm) air gap is required between the end of the drain tube and the drain to ensure proper flow. The drain tube must not be submerged.

IMPORTANT: Unit must be installed on a level surface for proper drainage.

Note: Units equipped with the optional Rinse Station do not require a drain tube be connected directly to the unit and the drain pan should be removed. Attach the drain tube to the rinse station.

Electrical Connections

In the United States, this unit is intended to be installed in accordance with the current edition of the National Electrical Code (NEC), ANSI/NFPA 70 which governs the installation of the unit at the local governmental level.

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, the unit should be installed in accordance with the existing local codes. Please contact your local authorities.

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



FOLLOW YOUR LOCAL ELECTRICAL CODES!



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



- 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, 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.

If the supply cord is damaged, it must be replaced by an authorized Taylor service technician in order to avoid a hazard.

Section 2

To the Operator

The Model SB25 is a commercial combination ice shaver/blender unit, equipped with metered water dispensing, available in 115V 60 HZ or 220/240V 50 HZ. The 115V 60 HZ unit is also equipped with optional metered liquid sugar cane dispensing.

The Rinse Station is a unit designed as an accessory to the SB25 ice shaver/blender unit. It is a timer controlled, automatic system that rinses the interior of the blender pitchers.

The unit you have purchased 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 unit.

Your Taylor unit will NOT compensate for and/or correct any errors made during the set-up or filling operations. Thus, the initial assembly, set-up, and priming procedures are of extreme importance. It is strongly recommended that all personnel responsible for the unit's operation, including assembly and disassembly, go through these procedures together in order to be properly trained and to make sure that all understand their role in using and maintaining the unit.

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

Note: Your Taylor warranty is valid only if parts are authorized Taylor parts purchased from a local authorized Taylor distributor, and only if all required service work is provided by an authorized Taylor service technician. Taylor Company reserves the right to deny warranty claims on units or parts if non-Taylor approved parts or incorrect refrigerant were installed in the unit, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by abuse, misuse, neglect, or failure to follow all operating instructions. For full details of your Taylor Warranty, please see the Limited Warranty section in this manual.



If the crossed out wheeled bin symbol is affixed to this unit, it signifies that this unit is compliant with the EU Directives as well as other similar end of life 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 unit to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local disposal laws, please contact the municipal waste facility and/or your local authorized Taylor distributor.

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

We, at Taylor Company, are concerned about the safety of the operator at all times when they are coming in contact with the unit and its parts. Taylor makes every effort to design and manufacture built-in safety features to protect both operators and service technicians. As an example, warning labels have been attached to the unit to further point out safety precautions.



IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may also damage the unit and/or its components. Such damage may result in component replacement and service repair expenses.



DO NOT operate the unit without reading this entire Operator Manual first. Failure to follow all of these operating instructions may result in damage to the unit, poor performance, health hazards, personal injury, or death.



This unit 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. Where limited equipment operation is allowed for public use, such as a self-serve application, supervision or instruction concerning the use of the appliance by a person responsible for their safety is required. Children should be supervised to ensure that they do not play with the appliance.



DO NOT install the unit in an area where a water jet could be used and do not use a water jet to clean or rinse the unit. Failure to follow these instructions may result in serious electrical shock.



- All repairs should be performed by an authorized Taylor service technician.
- The main power supplies to the unit must be disconnected prior to performing installation, repairs, or maintenance.
- **DO NOT** operate the unit unless it is properly grounded.
- **DO NOT** operate the unit with larger fuses than specified on the unit's data label.
- **Cord Connected Units:** Only authorized Taylor service technicians or licensed electricians may install a plug or replacement cord on this unit.
- Units 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, installed by the authorized personnel to the local codes.
- Stationary units 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.
- Each unit requires one dedicated power supply.
- 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.

If the supply cord is damaged, it should be replaced by an authorized Taylor service technician in order to avoid a hazard.

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



DO NOT operate the unit unless all service panels and access doors are restrained with screws. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.



DO NOT remove any parts unless all power switches are in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.



DO NOT put objects or fingers near the shaver or pitcher blades. Failure to follow this instruction may result in contaminated product or personal injury from blade contact.



DO NOT partially remove the ice hopper cover. Complete removal of the hopper cover is required when accessing the ice bin. Failure to follow this instruction may result in personal injury.



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

Before moving unit:

- Unplug the (2) power cords from wall.
- Disconnect the (2) water lines from the back of the unit.
- Disconnect the cane pump line from the back of unit (115V 60 HZ units, only).

Failure to comply may result in personal injury or damage to the unit.



Access to the service area of the unit must be restricted to persons having knowledge and practical experience with the unit, in particular as far as safety and hygiene are concerned.



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 Operator Manual for the proper procedure to clean this unit.

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

Notice all warning labels that have been attached to the unit to further point out safety precautions to the operator.



WARNING!

Some consumers are highly allergic to strawberries. In some severe cases, allergic reactions to strawberries can cause death. When blending natural strawberry products, make sure excess product is removed from the pitcher to eliminate product carryover.

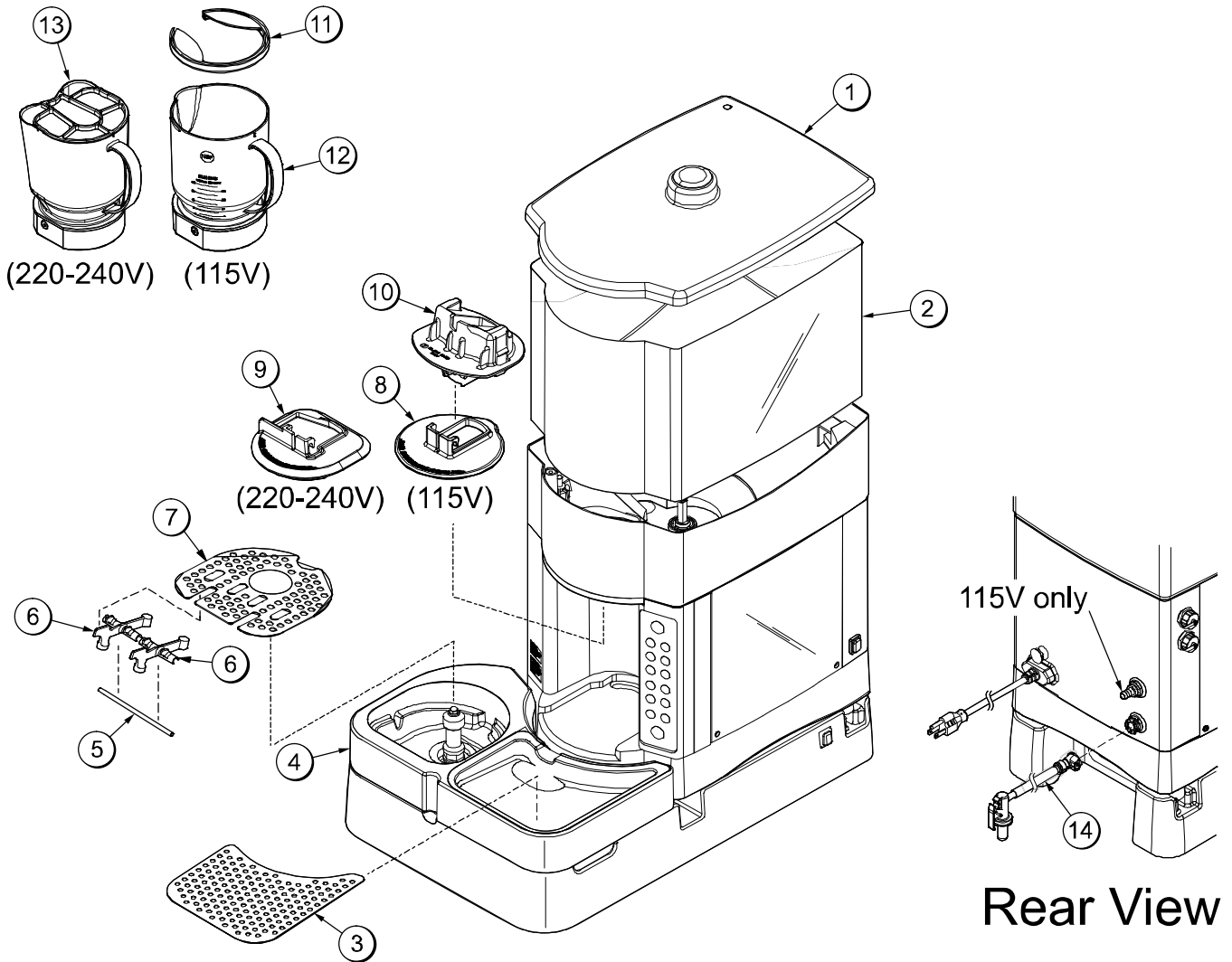
NOISE LEVEL: Airborne noise emission does not exceed 89 dB(A) when measured at a distance of 1.0 meter from the surface of the unit and at a height of 1.6 meters from the floor.

Section 4

Operator Parts Identification

SB25 Exploded View

(Shown with optional rinse station)



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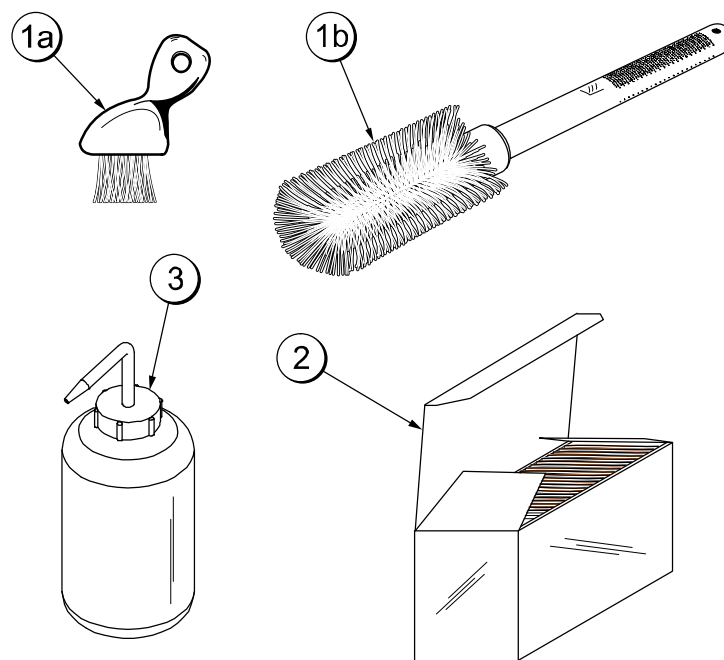
Figure 1

SB25 Exploded View Parts Identification

ITEM	DESCRIPTION	PART NO.
1	COVER A.-HOPPER	081239
2	HOPPER-ICE*SMALL-CLEAR	081238
3	GRATE-RIGHT	081227
4	PAN	081219
5	ROD-PIVOT-ACTUATOR	081220
6	ACTUATOR-RINSE	081221
7	GRATE-LEFT	081228
8	GUARD-SPLASH (115V UNITS)	081122

ITEM	DESCRIPTION	PART NO.
9	GUARD-SPLASH *SHAVER-ICE (220-240V UNITS)	065194-8
10	CHUTE-SHAVER	081121
11	LID-POUR-PITCHER	081248
12	PITCHER-BLENDER- UNGUARDED (115V UNITS)	083605
13	PITCHER A.-GUARD (230V UNITS)	083354-G
14	HOSE A.-BIB	X82350

Accessories



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Figure 2

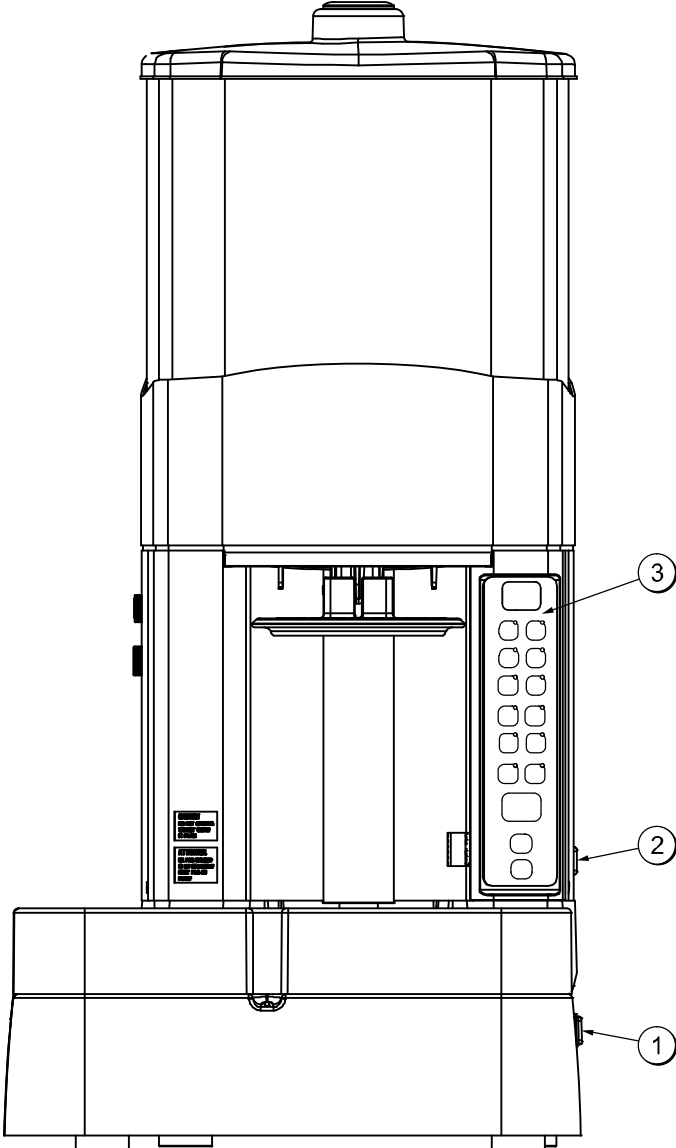
ITEM	DESCRIPTION	TAYLOR PART NO.
1	KIT A.-BRUSH	X68468
1a	BRUSH-END-DOOR-SPOUT SS	039719
1b	BRUSH-MIX PUMP BODY- 3" X 7" WHITE	023316
*1c	BRUSH-MIX TUBE	068460

ITEM	DESCRIPTION	TAYLOR PART NO.
2	SANITIZER-STERASHEEN - GREEN	055492
3	BOTTLE-WASH-PLASTIC	044818
*4	CUP-MEASURING-16 OZ	083086

*NOT SHOWN

Section 5

Important: To the Operator



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Figure 3

ITEM	DESCRIPTION
1	RINSER-ON/OFF (POWER SWITCH FOR RINSER UNIT)
2	SHAVER/BLENDER-ON/OFF (POWER SWITCH FOR SHAVER UNIT)
3	KEY PAD

Keypad

The keypad allows the operator to control the functions of the unit. It is located in the front face of the blender.

There are two versions of the keypad. The 115V 60 HZ unit is equipped with a cane sugar pump. This keypad has a NO SUGAR key.

The 220/240 50 HZ unit is not equipped with a cane sugar pump. This keypad has a Recipe 6 key instead of the NO SUGAR key. (See Figure 4.)

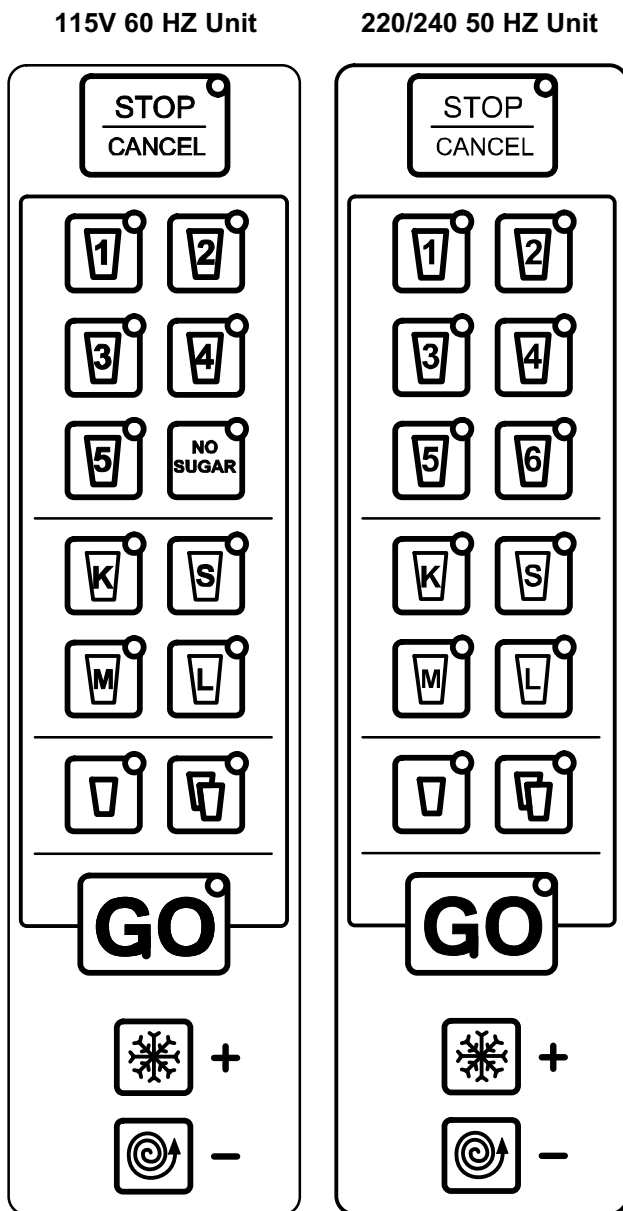


Figure 4



Stop/Cancel Key

Pressing this key will shut down the unit and cancel the drink cycle.



Recipe Keys

Selects pre-programmed flavor/recipes.



NO SUGAR Key

(115V 60 HZ Units, Only)

Removes cane sugar from the drink recipe currently being dispensed.



Drink Size Keys

Selects the drink size.



Single/Double Quantity Keys

Allows the operator to make a single or double serving of K, S, and M drink sizes. It will not make a double L drink.



GO Key

The GO key starts the selected drink cycle.



Shaver

+



and Blender

Keys

These keys are used to manually shave ice and blend product. (**Note:** In the Calibration mode, the shaver key is used to increase the calibration setting and the blender key is used to decrease the calibration setting.)

Blender Pitchers

Blender pitchers must be washed, rinsed, and sanitized every four hours to prevent a build-up of film on the pitchers.



DO NOT put objects or fingers near the pitcher blade. Failure to follow this instruction may result in contaminated product or personal injury from blade contact.

Ice Hopper

The ice hopper is located at the top of the blender. The ice hopper holds the ice until it is needed. When a drink is selected, the proper amount of ice is shaved and blended with the selected product in the blender pitcher. (See Figure 5.)

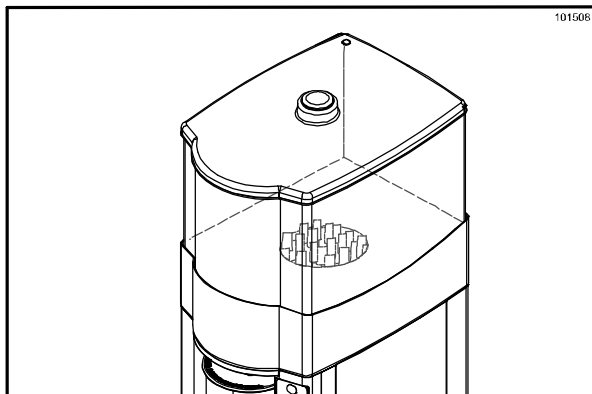


Figure 5

Note: The unit will not function without the ice hopper cover in place.

The ice hopper must be emptied every day. The ice hopper and hopper cover must be washed, rinsed, and sanitized during the Daily Cleaning and Sanitizing Procedures starting on page 17.

Recipe Upload Procedure

The customer recipe information is held in the microprocessor memory. Recipes distributed on USB memory drives can be uploaded to the system automatically. **IMPORTANT! When new recipes are uploaded, any recipes currently on the system will be overwritten.**

Programming Using USB Memory Drive

Note: DO NOT plug in the USB memory drive and the PC USB cable at the same time.

Step 1

Place shaver unit power switch in the OFF position.

Step 2

Remove the cover from the lower USB port on the left side of the system by turning the cap counter-clockwise.

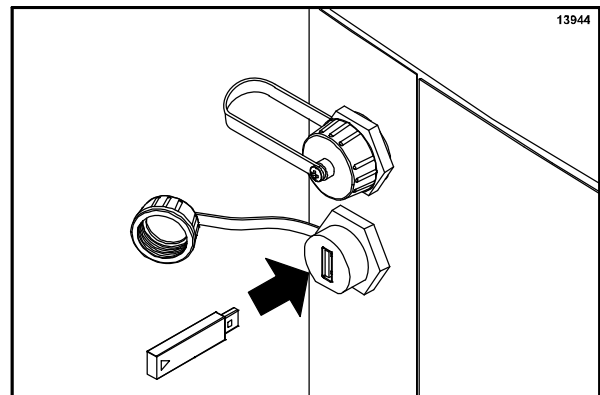


Figure 6

Step 3

Insert the USB memory drive.

Step 4

Place shaver unit power switch in the ON position.

Step 5

The recipe information will be automatically uploaded and saved to the unit. Recipe number LED's 1, 2, 3, and 5 will be illuminated after the upload is complete, indicating a successful upload.

Step 6

Place shaver unit power switch in the OFF position.

Step 7

Remove USB memory drive and reinstall USB port cover.

Step 8

Place shaver unit power switch in the ON position.

Calibration Procedures

Calibration should be performed weekly.

Calibration is performed by using the main keypad.

The ice hopper must be full of ice before starting the calibration procedures.

Tools required to perform calibration:

- Small digital kitchen scale or equivalent. Ice calibration is based on weight.
- Measuring cup - Water and cane calibration are based on liquid volume.




Note: Prior to calibrating the amount of ice to be shaved during the calibration process, manually shave about half a pitcher of ice. This will ensure that the ice has worked itself down into the shaver mechanism, allowing an accurate calibration.

Step 1

Enter the keypad calibration mode by holding the



key until all the recipe key LED's blink.


- Press the recipe  key to change the Shave calibration value.
- Press the recipe  key to change the Water calibration value.
- Press the recipe  key to change the Cane calibration value (115V 60 HZ unit, only).

Step 2


The selected Recipe key LED will blink at a slow rate, along with the Drink Size keys 1 and 2 LED's.

The serving size LED's blink to indicate that the calibration value can now be changed.



Note: Pressing the  key will cancel any unsaved changes and exit the calibration mode.

Step 3

Press the  key (115V 60 HZ units) or the






key (220/240V 50 HZ units) to save the current calibration value and run a test cycle of the item being calibrated:

Use the  + key to increase and the



- key to decrease the calibration settings to achieve the desired results.

-  + SHAVE/ICE - Target 10 oz. (284 g) ± .5 oz by weight.
-  WATER - Target 4 oz. (118 ml) ± .5 oz by volume.
-  CANE - Target 4 oz. (118 ml) ± .5 oz by volume (115V 60 HZ unit, only).

Step 4

Press the  key to save the changes.

Section 6

Operating Procedures

We begin our instructions at the point where we enter the store in the morning and find the parts disassembled and laid out to air dry from the previous night's cleaning.

These opening procedures will show you how to install the parts onto the unit in preparation to serve the first beverage.

If you are disassembling the unit for the first time or need information to get to the starting point in our instructions, turn to page 19 and start there.

Assembly and Set Up

Make sure your hands are clean and sanitized before performing these steps.

Step 1

Install the ice hopper, splash guard, and ice chute.

Step 2

For units equipped with the rinse station:

Install the rinse station assembly (grates, actuator rod, and actuators).

Step 3

Gather ice in a sanitized container.

Step 4

Fill the ice hopper to within one inch of the top with clean, drop/commercial cube ice. (See Figure 7.)

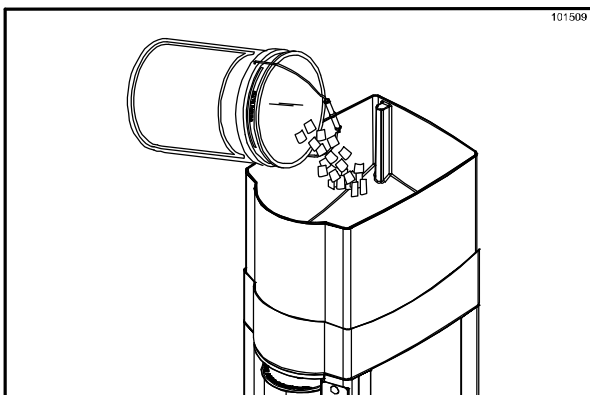


Figure 7

IMPORTANT:

- Drop/commercial cube ice is recommended. The use of bagged ice is not recommended, as it can jam the machine and damage the shaver blade.
- The ice must be clean and free of debris. Failure to follow this instruction may result in contaminated product and can jam the machine, causing damage to the shaver blade.
- Make sure the ice is not bridging (melted together) on the side of the ice hopper, which makes it appear full. If the ice is bridging, use a sanitized cup to push the ice down into the middle of the ice hopper.

Step 5

Install the ice hopper cover. (See Figure 8.)

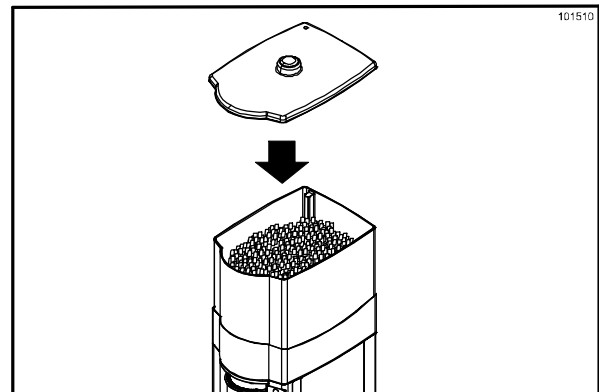


Figure 8

Note: The unit will not function without the ice hopper cover in place.

Basic Operation

Note: Before operation, check all connections for proper installation.

Step 1

Pour the appropriate amount of drink mix into a clean, empty blender pitcher, per the desired recipe.

Step 2

Place the blender pitcher on the blender base.

Step 3

Clear the keypad by pressing the STOP/CANCEL key, if necessary.

Step 4

Select the desired recipe key (numbers 1 - 5).

Step 5

Select the drink size key (K, S, M, L).

Step 6

Select the NO SUGAR key, if required. (Applies to 115V 60 HZ units, only).

Step 7

Select the Single or Double serving key.

Note: The Double serving option is not available for the Large drink size.

Step 8

Press the GO key to start the drink cycle.

The system will automatically dispense the appropriate amount of water and/or cane sugar and shaved ice, per the selected recipe. It will then blend to the correct consistency. Remove the blender pitcher from the blender base only when the blender comes to a complete stop.



WARNING!

DO NOT remove the blender pitcher from the blender base until the blender has come to a complete stop.

Step 9

Serve the product.

Step 10

Rinse the blender pitcher.

Manual Shaving and Blending

Occasionally there may be a need to increase the amount of ice and/or blend time to a previously prepared drink. With the blender pitcher on the blender base, press and hold the shaver key to add more shaved ice. Release the key to stop shaving ice.

To manually blend, press and hold the blend key. Release the key to stop blending the drink.

Liquid Cane Sugar Pump Connection (115V 60 HZ Units)

Using the supplied hose assembly, connect the cane line to the quick-connect coupling at the rear of the unit. The fitting will “click” into place. (See Figure 9.)

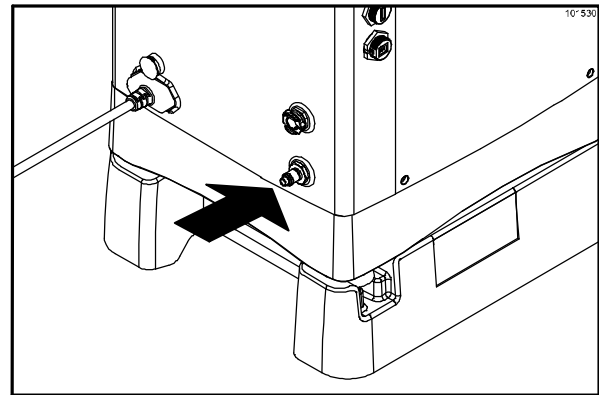


Figure 9

Cane Priming (115V 60 HZ Units)

When starting the machine for the first time or when replacing an empty cane container, the cane line will need to be primed to ensure that the cane will be flowing properly for the next drink cycle.

Before priming, place a blender cup on the blender base. Holding the “No Sugar” key for 3 seconds will start the Cane Pump and allow the user to prime the cane line before starting the next drink cycle.

Rinse the blender cup after priming.

Note: The internal pump is designed only for delivering liquid cane sugar.

4 Hour Cleaning Procedure

The blender pitchers and splash guard must be washed, rinsed, and sanitized every four hours to prevent a build-up of film on the pitchers.

Make sure your hands are clean and sanitized before performing these steps.

Step 1

Prepare the three compartment sink with a cleaning/sanitizing solution containing an active chlorine concentrate of 100 - 200 PPM (examples: Stera Sheen or Kay 5®). USE WARM WATER AND FOLLOW THE TAYLOR APPROVED MANUFACTURER'S SPECIFICATIONS.

Step 2

Remove the blender pitchers. Discard any remaining product into the back sink. Take the pitchers to the sink for cleaning. (See Figure 10.)



ALWAYS FOLLOW LOCAL HEALTH CODES.

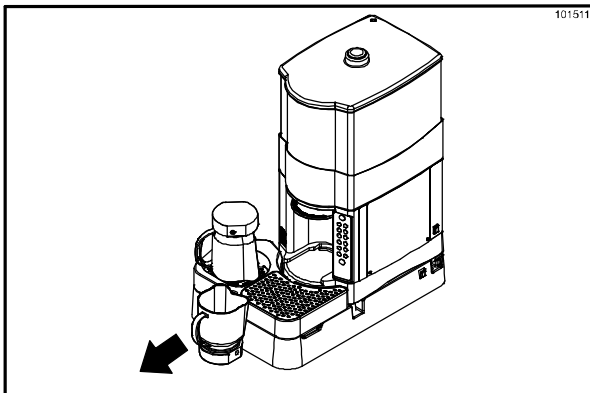


Figure 10

Step 3

Remove the splash guard and take it to the sink for cleaning. (See Figure 11.)

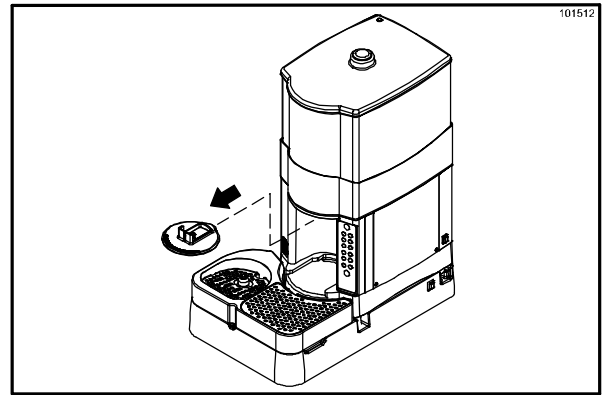


Figure 11

Step 4

Wash the parts in the sink. (See Figure 12.)



CAUTION: Use care when washing the blender pitcher. DO NOT touch the pitcher blades with your hands. Failure to follow this instruction may result in personal injury from blade contact.

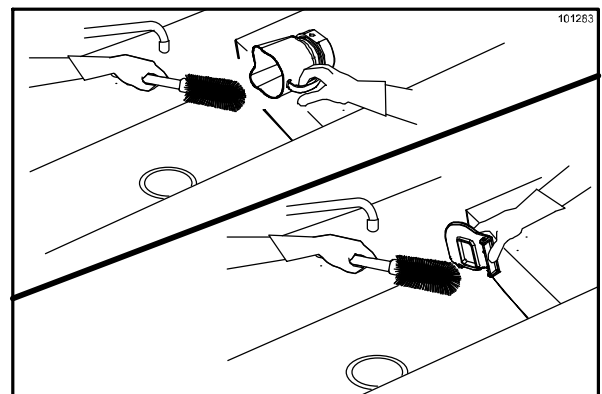


Figure 12

Step 5

Rinse the parts in cool, clean water.

Step 6

Sanitize the parts in the cleaning/sanitizing solution. If required by your Local code, rinse with clean water.

Note: When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your Local code, rinse with clean water.

Step 7

Reinstall the splash guard. (See Figure 13.)

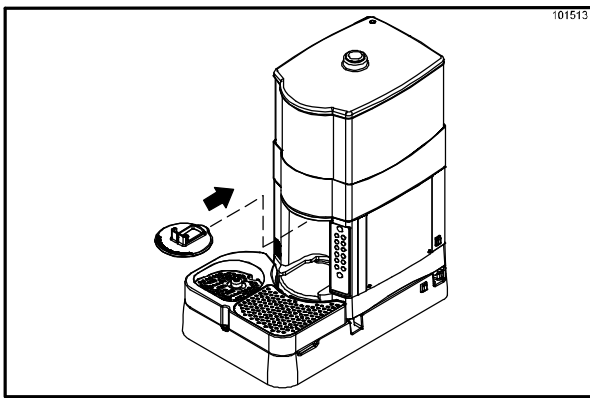


Figure 13

Step 8

Return the pitchers to the unit.

Daily Cleaning and Sanitizing Procedures

This procedure must be done at the close of business.

Make sure your hands are clean and sanitized before performing these steps.

Note: When sanitizer is used, it must always have a contact time of 5 minutes. Afterward, if required by your local code, rinse with clean water.

Step 1

Prepare a 2.5 gallon (9.5 liter) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE TAYLOR APPROVED MANUFACTURER'S SPECIFICATIONS. This pail will be used for cleaning.

Step 2

Prepare another 2.5 gallon (9.5 liter) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE TAYLOR APPROVED MANUFACTURER'S SPECIFICATIONS. This pail will be used for sanitizing.

Step 3

Fill the squeeze bottle with the cleaning/sanitizing solution.

Step 4

Place the blender pitcher on the blender base.
(See Figure 14.)

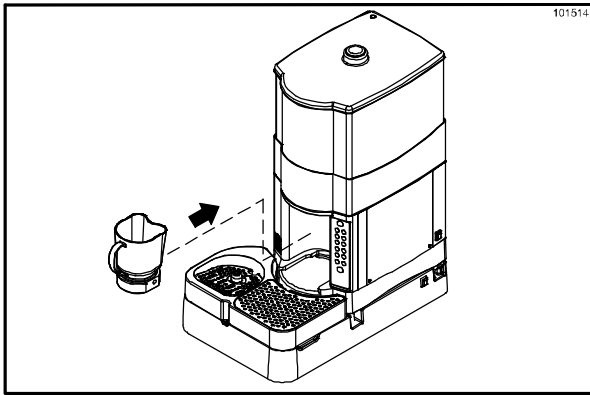


Figure 14

Step 5

Remove the ice hopper cover. Scoop out as much ice as possible, using a clean, sanitized ice scoop.
(See Figure 15.)



Use caution when removing ice near the shaver blade area. Failure to follow this instruction could result in personal injury from blade contact.

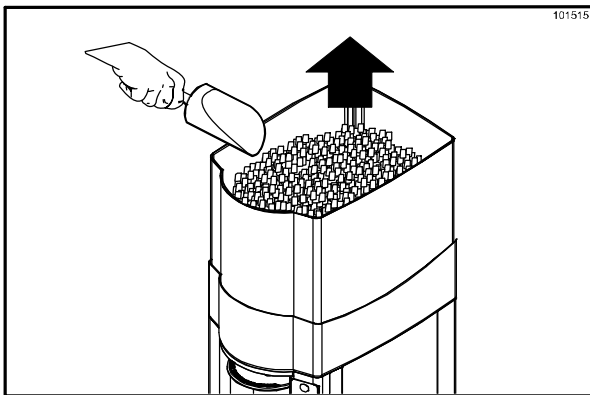


Figure 15

Step 6

Reinstall the ice hopper cover.
(See Figure 16.)

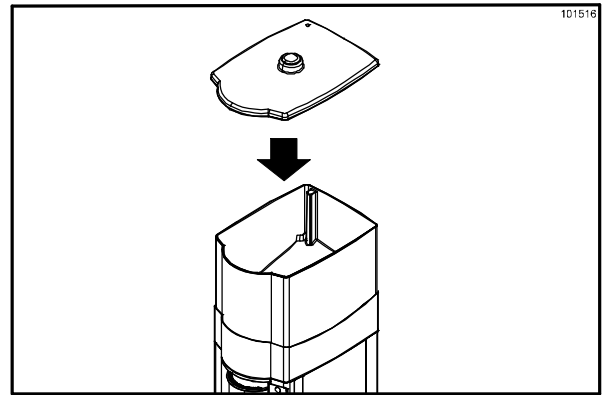


Figure 16

Step 7

Press the shave key until all the remaining ice has been shaved.

Step 8

Remove the blender pitcher and discard the ice into the back sink. (See Figure 17.)

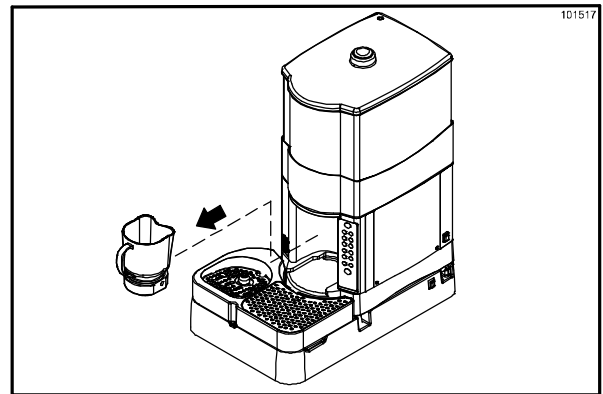


Figure 17



Place the shaver unit power switch in the OFF position. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

Step 9

Remove the ice hopper and cover. Take them to the 3 compartment sink for cleaning and sanitizing. (See Figure 18.)

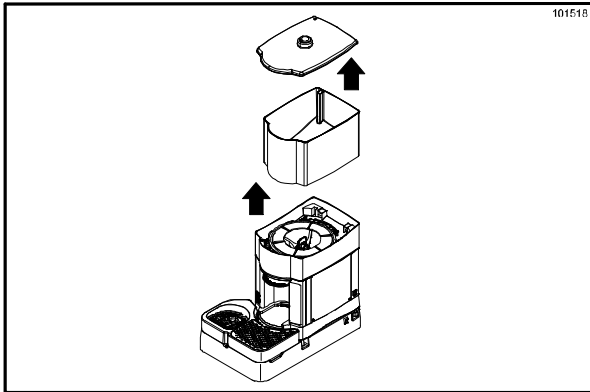


Figure 18

Step 10

Remove the blender pitchers, splash guard, and ice chute. Take them to the 3 compartment sink for cleaning and sanitizing.

Step 11

For units equipped with rinse station: Remove the rinse station assembly (grates, actuator, pivot rod and rinse pan). Take them to the 3 compartment sink for cleaning and sanitizing.

Step 12

Brush clean the parts in the 3 compartment sink.

Note: Do not place the parts in the power soaker sink or dishwasher.



CAUTION: Use care when washing the blender pitchers. DO NOT touch the pitcher blades with your hands. Failure to follow this instruction may result in personal injury from blade contact.

Step 13

Rinse the parts in cool, clean water.

Step 14

Sanitize the parts in a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE TAYLOR APPROVED MANUFACTURER'S SPECIFICATIONS. If required by your Local code, rinse with clean water.

Step 15

Place the following parts on a clean, dry surface to air dry overnight: ice hopper, ice hopper cover, blender pitchers, splash guard, and ice chute.

Step 16

For units equipped with the rinse station: Place the rinse station assembly (grates, actuator, pivot rod and rinse pan) on a clean, dry surface to air dry overnight.

Step 17

Using the squeeze bottle filled with cleaning/sanitizing solution, flush the ice shaver assembly while brushing with the large white ice hopper brush. (See Figure 19.)

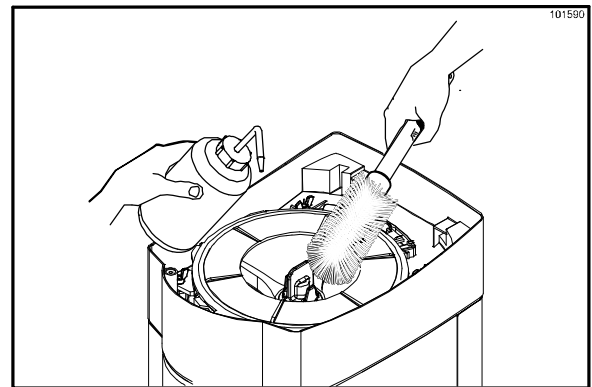


Figure 19

Step 18

Using the squeeze bottle of cleaning/sanitizing solution, flush inside, outside, and under the ice shaver assembly, thoroughly covering all surfaces. (See Figure 20.)

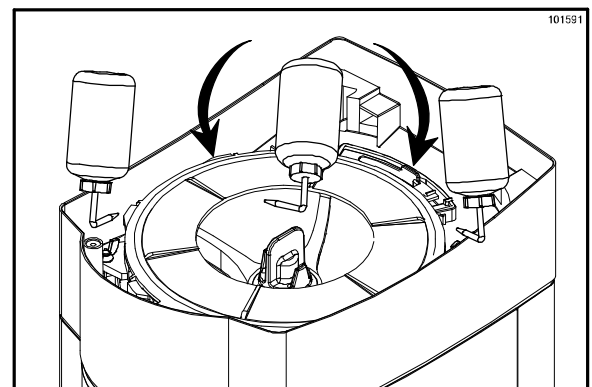


Figure 20

Step 19

Thoroughly flush cleaning/sanitizing solution under the lip of the ice shaver assembly plastic cover. Make sure the solution is applied in a complete 360° circle. (See Figure 21.)

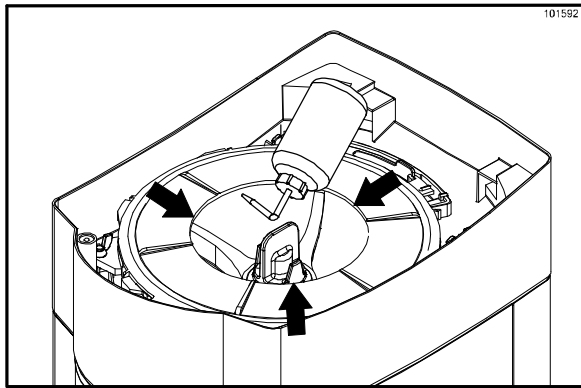


Figure 21

Step 20

Fill the squeeze bottle with the approved cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM.

Step 21

Repeat steps 17 - 19, using the cleaning/sanitizing solution.

Step 22

Thoroughly flush the dispensing area with 4 oz. (118 ml) of cleaning/sanitizing solution. (See Figure 22.)

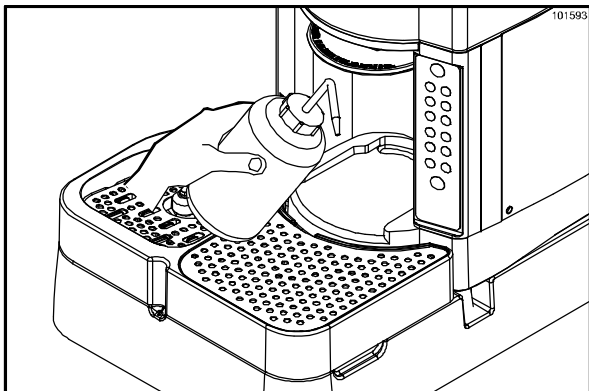


Figure 22

Step 23

Using the spout brush, brush clean the dispensing tubes.

Step 24

If required by your Local code, repeat the previous step, using clean water.

Step 25

Repeatedly dip the spout brush into the pail of cleaning/sanitizing solution and very carefully brush clean the shaver assembly blade and surrounding area. (See Figure 23.)

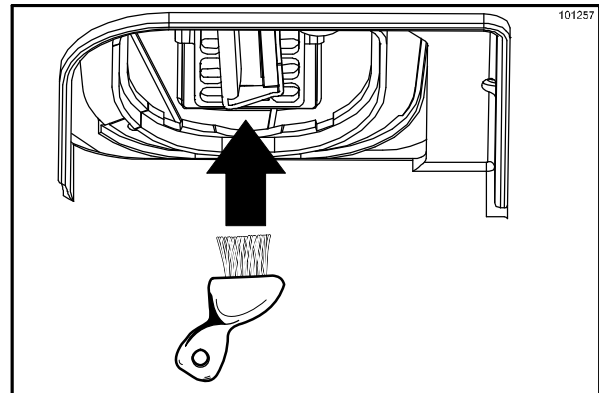


Figure 23

Step 26

Using the squeeze bottle of cleaning/sanitizing solution, thoroughly flush the shaver assembly blade, dispensing tubes, and surrounding area. (See Figure 24.)

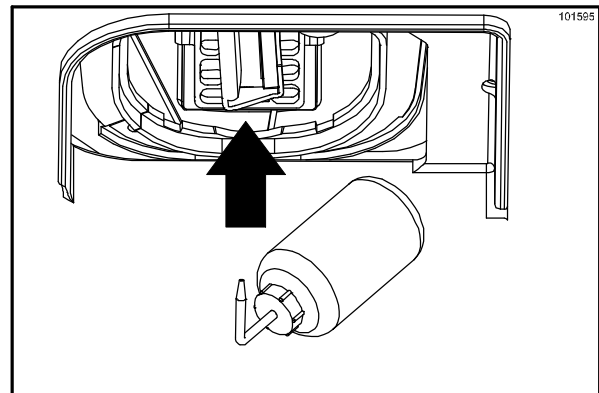


Figure 24

Step 27

If required by your Local code, repeat the previous two steps, using clean water.

Step 28

For units equipped with the rinse station:

Brush clean the rinse station, using the squeeze bottle of cleaning/sanitizing solution and the spout brush. Pay particular attention to the rinser head and the drain area. (See Figure 25.)

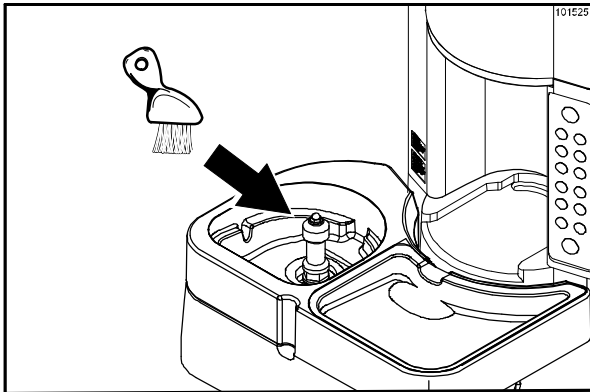


Figure 25

Step 29

For units equipped with the rinse station:

Using the squeeze bottle filled with cleaning/sanitizing solution, thoroughly flush the rinse station area. (See Figure 26.)

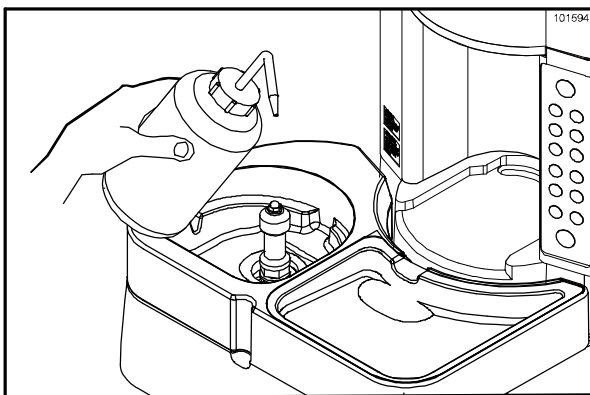


Figure 26

Step 30

Fill the squeeze bottle with an approved cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM.

Step 31

Repeat steps 22 - 29 using the cleaning/sanitizing solution.

Step 32

Wipe the exterior of the unit with cleaning/sanitizing solution.

Step 33

For units equipped with the rinse station: Wipe the exterior of the rinse station.

Weekly Cleaning and Sanitizing of Cane Sugar System (115V 60 HZ Units)

Step 1

Perform the Daily Cleaning and Sanitizing Procedures before proceeding to the next step.

Step 2

Prepare a 2.5 gallon (9.5 liters) pail with warm water.

Step 3

Prepare a 2.5 gallon (9.5 liter) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE TAYLOR APPROVED MANUFACTURER'S SPECIFICATIONS. This pail will be used for cleaning.

Step 4

Prepare another 2.5 gallon (9.5 liter) pail of a cleaning/sanitizing solution with an active chlorine concentrate of 100 - 200 PPM. USE WARM WATER AND FOLLOW THE TAYLOR APPROVED MANUFACTURER'S SPECIFICATIONS. This pail will be used for sanitizing.

Step 5

Remove the dip tube from the cane sugar container or disconnect it from the BIB. Place the dip tube in the pail filled with warm water.

Step 6

Place the blender pitcher on the blender base.

Note: Remove and empty the pitcher as needed during the cleaning procedure.

Step 7

Press and hold the "No Sugar" key to start the cane pump. Continue holding the key until the pail is half empty. This will rinse the cane pump and the dispense tube.

Step 8

Remove the dip tube from the pail and place it into the pail filled with cleaning/sanitizing solution. Repeat the process described in Step 7 to clean the cane pump and the dispense tube.

Step 9

Remove the dip tube from the pail and place it into the pail filled with cleaning/sanitizing solution. Repeat the process described in Step 7 to sanitize the cane pump and the dispense tube.

Step 10

Remove the dip tube from the cleaning/sanitizing solution. Allow the pump to continue to run to purge the sanitizer from the cane system.

Step 11

Reinstall the dip tube into the cane sugar container or reconnect to the BIB and perform the priming process.

Cane Priming (115V 60 HZ Units)

The cane line must be primed when the unit is started for the first time, when replacing an empty cane bottle, and after performing the weekly cleaning and sanitizing of the case sugar system.

Step 1

Place a blender pitcher on the blender base.

Step 2

Press and hold the NO SUGAR key for three seconds. This will start the cane pump and prime the cane line.

Step 3

Rinse, brush clean, and sanitize the blender pitcher.

Section 7

Troubleshooting Guide

PROBLEM	POSSIBLE CAUSE	REMEDY
No power and no lights.	The power switch is off.	Place the power switch in the ON position.
	The power cord is not plugged in.	Check the connection at the outlet to ensure the outlet is functioning.
	Main board problem or blown fuse.	Call authorized service technician.
Water is not dispensing.	Water line is kinked.	Straighten the water line.
	Water line at back of unit is not connected.	Connect the water line, using the quick connect fitting.
	Water pressure is low in the store.	Call authorized service technician.
Water is leaking from the unit.	Poor fitting/hose connection.	Call authorized service technician.
	Cracked hose.	Call authorized service technician.
	Broken fitting.	Call authorized service technician.
Cane sugar is leaking from the unit. (115V 60 HZ units, only)	Poor fitting/hose connection.	Call authorized service technician.
	Cracked hose.	Call authorized service technician.
	Broken fitting.	Call authorized service technician.
Cane sugar is not dispensing or is dispensing an incorrect amount. (115V 60 HZ units, only)	Sugar cane bottle is missing or has an inadequate supply.	Replace the cane sugar supply.
	Poor fitting/hose connection.	Check connection at rear of unit.
	Cracked hose.	Call authorized service technician.
	Broken fitting.	Call authorized service technician.
	Pump is not working.	Call authorized service technician.
Recipe key #1 - fast blink (hopper/lid sensor fault).	Hopper cover is not seated properly.	Correct hopper cover installation. Replace the cover, if it's broken.
	Hopper is not seated properly.	Correct hopper installation. Replace the hopper, if it's broken.
	Safety switch issue.	Call authorized service technician.

PROBLEM	POSSIBLE CAUSE	REMEDY
Recipe key #2 - fast blink (shaver is jammed).	Large piece of ice has jammed the shaver.	Remove ice, fill with new ice cubes, and reset the unit.
	Foreign object is causing jam.	Remove the object and reset the unit.
	Motor failure.	Call authorized service technician.
Recipe key #2 - slow blink (shaver over temperature).	Shaver motor is over temperature.	Reset unit. If problem persists, call an authorized service technician.
	Motor failure.	Call authorized service technician.
Recipe key #2 - continuous illumination (thermistor open fault).	Motor failure.	Call authorized service technician.
Recipe key #3 fast blink (blender over temperature or jam).	Blender motor is jammed.	Reset unit and press the BLEND key. Repeated jams indicate a failed blender motor. Call an authorized service technician.
Recipe key #3 - slow blink (blender over temperature).	The blender motor is over temperature.	Reset the unit. If the problem persists, call an authorized service technician.
Recipe key #3 - continuous illumination (thermistor open fault).	Motor failure.	Call authorized service technician.
Recipe key #4 - fast blink (over temp fault).	Motor control board is over temperature.	Reset the unit. If the problem persists, call an authorized service technician.
Recipe key #4 - slow blink (low bus voltage).	Low voltage supplied to unit.	Call authorized service technician.
Recipe key #1, 2, 3, or 4 - fast blink (communication fault).	No communication between keypad and dispense board.	Call authorized service technician.
Unit runs, but does not shave ice.	Ice hopper is empty.	Refill the hopper.
	Shaver blade guard has not been removed.	Call authorized service technician to remove the guard.
	Shaver blade is damaged.	Call authorized service technician.
Shaved ice has inconsistent texture.	Shaver blade is worn.	Call authorized service technician.

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit runs but does not blend ice.	Wrong volume or product was added.	Remeasure and pour product.
	Wrong volume of ice.	Check the ice volume. Adjust calibration as needed.
	Wrong volume of water.	Check the water volume. Adjust calibration as needed.
	Wrong volume of cane (115V 60 HZ unit, only).	Check the cane volume. Adjust calibration as needed.
Blender pitcher is damaged.	Abuse, or excessive wear.	Replace the blender pitcher.

Rinse Station Troubleshooting

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit will not rinse.	The power switch is in the OFF position.	Place the power switch in the ON position.
	The power plug is not inserted into the power jack.	Check the connection at the rear of the unit.
	The DC converter is not plugged into the wall jack.	Check the connection at the rear of the unit.
Blender pitcher is not being rinsed completely.	The water line at the back of the unit is not connected.	Connect the water line.
	The water line is kinked.	Straighten the water line.
	Cold water is being used for rinsing.	Use warm water to aid in the rinsing process.
	Rinse cycle is not long enough.	Call an authorized service technician.
	Low water pressure in the store.	Call an authorized service technician.
Water is leaking from the unit.	Poor fitting/hose connection.	Check all visible fittings and ensure all hoses are fitted into the fittings properly.
	Cracked hose	Call an authorized service technician.
	Broken fitting.	Call an authorized service technician.
Unit is not draining.	Drain line is kinked.	Straighten the drain line.
	Drain line is clogged.	Clear the drain line.

Section 8 Important: Operator Checklist

During Cleaning and Sanitizing



CLEANING AND SANITIZING MUST BE PERFORMED DAILY.



ALWAYS FOLLOW LOCAL HEALTH CODES.

Cleaning and sanitizing schedules are governed by your State or local regulatory agencies and must be followed accordingly. The following check points should be stressed during the cleaning and sanitizing operations.

Troubleshooting Bacterial Count

- 1. Thoroughly clean and sanitize the unit regularly, including complete disassembly and brush cleaning.
- 2. Use all brushes supplied for thorough cleaning.
- 3. 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.

Section 9 Parts Replacement Schedule

DESCRIPTION	EVERY 3 MONTHS	EVERY 6 MONTHS	ANNUALLY
Brushes		Inspect & Replace if Necessary	Minimum
*Shaver Blade			X
*Water Filter			X
*Seal-Shaver Motor Shaft			X

*Must be replaced by an authorized service technician.

Section 10 Limited Warranty on Equipment

TAYLOR COMPANY LIMITED WARRANTY ON FREEZERS

Taylor Company, a division of Carrier Commercial Refrigeration, Inc. ("Taylor") is pleased to provide this limited warranty on new Taylor-branded freezer equipment available from Taylor to the market generally (the "Product") to the original purchaser only.

LIMITED WARRANTY

Taylor warrants the Product against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original Product installation. If a part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured part, at Taylor's option, to replace the failed defective part at no charge for the part. Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Product failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

Product	Part	Limited Warranty Period
Shaver Blender and Rinse Station	Shaver and Blender Motors	Two (2) years
	Control Boards	Two (2) years
	Manifolds	Two (2) years
	Parts not otherwise listed in this table or excluded below	One (1) year

LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Product cannot be verified, then the limited warranty period begins ninety (90) days from the date of Product manufacture (as indicated by the Product serial number). Proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Product is installed and all required service work on the Product is performed by an authorized Taylor distributor or service agency, and only if genuine, new Taylor parts are used.
3. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
4. Defective parts must be returned to the authorized Taylor distributor or service agency for credit.
5. The use of any refrigerant other than that specified on the Product's data label will void this limited warranty.

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective parts, replacement parts, or new Products.
2. Normal maintenance, cleaning and lubrication as outlined in the Taylor Operator's Manual, including cleaning of condensers.
3. Replacement of wear items designated as Class "000" parts in the Taylor Operator's Manual.
4. External hoses, electrical power supplies, and machine grounding.

5. Parts not supplied or designated by Taylor, or damages resulting from their use.
6. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
7. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Taylor Operator's Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies.
8. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the electrical or water supply specification of the Product; or components repaired or altered in any way so as, in the judgment of the Manufacturer, to adversely affect performance, or normal wear or deterioration.
9. Any Product purchased over the Internet.
10. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
11. Electricity or fuel costs, or increases in electricity or fuel costs from any reason whatsoever.
12. Damages resulting from the use of any refrigerant other than that specified on the Product's data label will void this limited warranty.
13. Any cost to replace, refill or dispose of refrigerant, including the cost of refrigerant.
14. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from jurisdiction to jurisdiction.

LIMITATION OF WARRANTY

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE COMPONENTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.

LEGAL REMEDIES

The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Product, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Product under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company
 a division of Carrier Commercial Refrigeration, Inc.
 750 N. Blackhawk Blvd.
 Rockton, IL 61072, U.S.A.

Section 11

Limited Warranty on Parts

TAYLOR COMPANY LIMITED WARRANTY ON TAYLOR GENUINE PARTS

Taylor Company, a division of Carrier Commercial Refrigeration, Inc. ("Taylor") is pleased to provide this limited warranty on new Taylor genuine replacement components and parts available from Taylor to the market generally (the "Parts") to the original purchaser only.

LIMITED WARRANTY

Taylor warrants the Parts against failure due to defect in materials or workmanship under normal use and service as follows. All warranty periods begin on the date of original installation of the Part in the Taylor unit. If a Part fails due to defect during the applicable warranty period, Taylor, through an authorized Taylor distributor or service agency, will provide a new or re-manufactured Part, at Taylor's option, to replace the failed defective Part at no charge for the Part. Except as otherwise stated herein, these are Taylor's exclusive obligations under this limited warranty for a Part failure. This limited warranty is subject to all provisions, conditions, limitations and exclusions listed below and on the reverse (if any) of this document.

Part's Warranty Class Code or Part	Limited Warranty Period
Class 103 Parts ¹	Three (3) months
Class 212 Parts ²	Twelve (12) months
Class 512 Parts	Twelve (12) months
Class 000 Parts	No warranty
Taylor Part #072454 (Motor-24VDC *C832/C842*)	Four (4) years

LIMITED WARRANTY CONDITIONS

1. If the date of original installation of the Part cannot be otherwise verified, proof of purchase may be required at time of service.
2. This limited warranty is valid only if the Part is installed and all required service work in connection with the Part is performed by an authorized Taylor distributor or service agency.
3. The limited warranty applies only to Parts remaining in use by their original owner at their original installation location in the unit of original installation.
4. Installation, use, care, and maintenance must be normal and in accordance with all instructions contained in the Taylor Operator's Manual.
5. Defective Parts must be returned to the authorized Taylor distributor or service agency for credit.
6. This warranty is not intended to shorten the length of any warranty coverage provided pursuant to a separate Taylor Limited Warranty on freezer or grill equipment.
7. The use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.

^{1, 2} Except that Taylor Part #032129SER2 (Compressor-Air-230V SERV) and Taylor Part #075506SER1 (Compressor-Air-115V 60HZ) shall have a limited warranty period of twelve (12) months when used in Taylor freezer equipment and a limited warranty period of two (2) years when used in Taylor grill equipment.

LIMITED WARRANTY EXCEPTIONS

This limited warranty does **not** cover:

1. Labor or other costs incurred for diagnosing, repairing, removing, installing, shipping, servicing or handling of defective Parts, replacement Parts, or new Parts.
2. Normal maintenance, cleaning and lubrication as outlined in the Taylor Operator's Manual, including cleaning of condensers or carbon and grease buildup.
3. Required service, whether cleaning or general repairs, to return the cooking surface assemblies, including the upper platen and lower plate, to an operational condition to achieve proper cooking or allow proper assembly of release sheets and clips as a result of grease build-up on the cooking surfaces, including but not limited to the platen and plate, sides of the shroud or top of the shroud.
4. Replacement of cooking surfaces, including the upper platen and lower plate, due to pitting or corrosion (or in the case of the upper platen, due to loss of plating) as a result of damage due to the impact of spatulas or other small wares used during the cooking process or as a result of the use of cleaners, cleaning materials or cleaning processes not approved for use by Taylor.
5. Replacement of wear items designated as Class "000" Parts in the Taylor Operator's Manual, as well as any release sheets and clips for the Product's upper platen assembly.
6. External hoses, electrical power supplies, and machine grounding.
7. Parts not supplied or designated by Taylor, or damages resulting from their use.
8. Return trips or waiting time required because a service technician is prevented from beginning warranty service work promptly upon arrival.
9. Failure, damage or repairs due to faulty installation, misapplication, abuse, no or improper servicing, unauthorized alteration or improper operation or use as indicated in the Taylor Operator's Manual, including but not limited to the failure to use proper assembly and cleaning techniques, tools, or approved cleaning supplies.
10. Failure, damage or repairs due to theft, vandalism, wind, rain, flood, high water, water, lightning, earthquake or any other natural disaster, fire, corrosive environments, insect or rodent infestation, or other casualty, accident or condition beyond the reasonable control of Taylor; operation above or below the gas, electrical or water supply specification of the unit in which a part is installed; or Parts or the units in which they are installed repaired or altered in any way so as, in the judgment of Taylor, to adversely affect performance, or normal wear or deterioration.
11. Any Part purchased over the Internet.
12. Failure to start due to voltage conditions, blown fuses, open circuit breakers, or damages due to the inadequacy or interruption of electrical service.
13. Electricity, gas or other fuel costs, or increases in electricity or fuel costs from any reason whatsoever.
14. Damages resulting from the use of any refrigerant other than that specified for the unit in which the Part is installed will void this limited warranty.
15. Any cost to replace, refill or dispose of refrigerant, including the cost of refrigerant.
16. **ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER.** Some jurisdictions do not allow the exclusion of incidental or consequential damages, so this limitation may not apply to you.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from jurisdiction to jurisdiction.

LIMITATION OF WARRANTY

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, CONDITIONS AND/OR REMEDIES UNDER THE LAW, INCLUDING ANY IMPLIED WARRANTIES OR CONDITIONS OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ORIGINAL OWNER'S SOLE REMEDY WITH RESPECT TO ANY PRODUCTS SHALL BE REPAIR OR REPLACEMENT OF DEFECTIVE PARTS UNDER THE TERMS OF THIS LIMITED WARRANTY. ALL RIGHTS TO CONSEQUENTIAL OR INCIDENTAL DAMAGES (INCLUDING CLAIMS FOR LOST SALES, LOST PROFITS, PRODUCT LOSS, PROPERTY DAMAGES OR SERVICE EXPENSES) ARE EXPRESSLY EXCLUDED. THE EXPRESS WARRANTIES MADE IN THIS LIMITED WARRANTY MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER, OR OTHER PERSON, WHATSOEVER.

LEGAL REMEDIES

The owner **must** notify Taylor in writing, by certified or registered letter to the following address, of any defect or complaint with the Part, stating the defect or complaint and a specific request for repair, replacement, or other correction of the Part under warranty, mailed at least thirty (30) days before pursuing any legal rights or remedies.

Taylor Company
a division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
Rockton, IL 61072, U.S.A.