Contents [hide]

TAYLOR 103 Batch Freezer

Complete this page for quick reference when service is required.

Taylor Distributor:_____

Address:_____

Phone:_____

Service:_____

Parts:_____

Date of Installation:_____

Information found on data plate:

Model Number:_____

Serial Number:_____

Electrical Specs: Voltage_____Cycle_____

Phase_____

Maximum Fuse Size:_____Amps

Minimum Wire Ampacity:_____Amps

Part Number:_____

Air Cooled UnitsAir-cooledd units require a minimum of 6″ (15.2 cm) of clearance around all sides of the freezer to allow for adequate air flow across the condenser(s). Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

Water Connections

(Water Cooled Units Only)

An adequate cold water supply must be provided with a hand shut-off valve. On the underside rear of the base pan, two 3/8″ 1. P.S. water connections for inlet and outlet have been provided for easy hook-up. 1 /2″ inside diameter water lines should be connected to the machine. (Flexible lines are recommended, if local codes permit)

Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the automatic water valve. There will be only one water “in” and one wateroutt” connection. DO NOT install a hand shut-off valve on the water “out” line! Water should always flow in this order: first, through the automatic water valve; second, through the condenser; and third, through the outlet fitting to an open trap drain.

FOLLOW YOUR LOCAL HEALTH CODES.

This equipment is intended to be installed by the National Electrical Code (NEC), NFPA 70. The purpose of this 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.

Compliance therewith and proper maintenance will result in an installation essentially free from hazard!
CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!

Electrical Connections

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

60 Cycle Units
This equipment is supplied with a 3-wire cord and grounding-type plug for connection to a single-phase, 60-cycle, branch circuit supply. This unit must be plugged into a properly grounded receptacle. Permanent wiring may be employed if required by local codes. Instructions for conversion to permanent wiring are as follows:

1. Be sure the freezer is electrically disconnected.
2. Remove the rear panel and locate the small electrical box at the base of the freezer.
3. Remove the ffactory-installedcord cord and strain relief bushing.

4. Route incoming permanent wiring through a 7/8″ (2.2 cm) hole in the base pan.
5. Connect two power supply leads. Attach the ground (earth) wire to the grounding lug inside the electrical box.
6. Be sure the unit is properly grounded before applying power.

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

- 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. The terminal block is provided in the electrical box located in the rear of the freezer.

Section 2

The freezer you have purchased has been carefully engineered and manufactured to give you dependable operation. The Taylor Model 103 Batch Ice Cream freezer, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, this machine 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 Model 103 will NOT eventually compensate and correct for 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 misunderstandings exist.

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

To the Operator

Compressor Warranty Disclaimer

The refrigeration compressor(s) 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 alternative 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 ordinary service to this machine, Taylor has no obligation to either supply or provide its replacement, either at billable or unbillable terms.

The Taylor Company will continue to monitor the industry and test alternatives 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.

Section 3

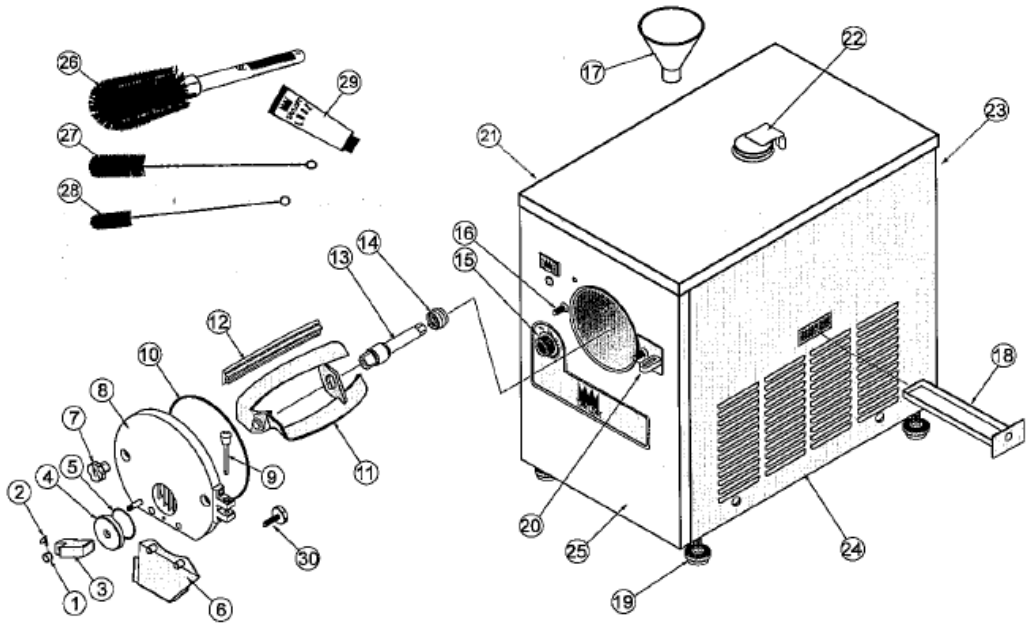
We at Taylor Company are deeply concerned about the safety of the operator when he or she comes in contact with the freezer and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels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

To Operate Safely:

- DO NOT operate the freezer without reading this operator’s manual.
- DO NOT operate the freezer unless it is properly grounded.
- DO NOT allow untrained personnel to operate this machine. Failure to follow this instruction may result in severe personal injury to fingers or hands from hazardous moving parts.
- DO NOT attempt any repairs unless the main power supply to the freezer has been disconnected. Contact your local authorized Taylor Distributor for service.
- DO NOT operate the freezer with larger fuses than specified on the freezer data label. Consult your electrician.
- DO NOT operate the freezer unless all service panels and access doors are restrained with screws.
- DO NOT obstruct air intake and discharge openings: 6″ (15.2 cm) minimum air space on front, sides, and rear.
- DO NOT put objects or fingers in fill or discharge openings.
- DO NOT remove door, beater, or blades, unless the power switch is in the “OFF” position.
- DO NOT operate the unit unless the freezer door is secured over the freezing cylinder.
- USE EXTREME CAUTION when removing the beater assembly. The scraper blades are very sharp and may cause injury.
- 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 a height of 1.6 meters from the floor.

Operator Parts Identification

Section 4



Item	Description	Part No.
1	Cap-Stem	027812
2	Pin-Clevis 3/16 **x** 1 SS	027813
3	Arm-Handle	030042
4	Plate-Draw	027811
5	O-Ring 2-1/4 OD **x** .139 W	030890
6	Spout A.-Drip	X33422
7	Nut-Stud	008614
8	Door A.-Partial	X37710
9	Pin A.-Pivot	X37705
10	O-Ring 5-7/16 OD x 5-1/4 ID	033276
11	Beater Assembly	X33417
12	Blade-Scraper 17 L	033277
13	Shaft-Beater	033498

14	Seal-Drive Shaft	032560
15	Knob-Timer	030343
16	Stud-Freezer Door	023057

Item	Description	Part No.
17	Funnel	034252
18	Pan-Drip 11-5/8 Long	027503
19	Leg-3/4″ Min. Length Leveler	033339
20	Hinge Cover Assy. Adaptor	037707
21	Panel-Side	033404
	Panel-Side AC L	033453
22	Cover A.-Mix Inlet	X24948
23	Panel-Rear AC	033403
24	Panel-Side-Right	048977
25	Panel-Front	034346
26	Brush-Mix Pump Body	023316
27	Brush-Draw Valve	014753
28	Brush-Rear Bearing	013071
29	Lube-Taylor 4 oz.	047518
30	Screw-Stem	034662

Important: To The Operator

Section 5

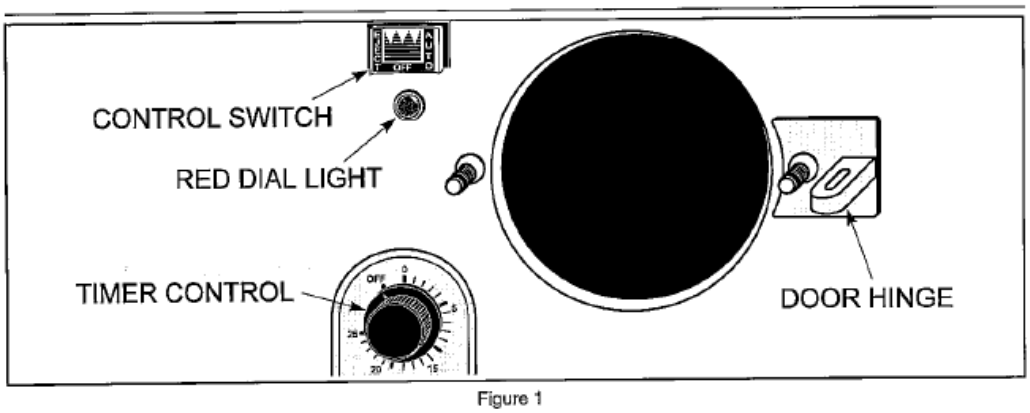


Figure 1

Red Dial Light

Located below the control switch is a red dial light. When the control switch is in the "AUTO" position, this light will come on, indicating the refrigeration system is operable when the timer
is set.

Safety

NEVER empty the contents of the freezing cylinder while the control switch is in the "AUTO" position. Always put the control switch into the "EJECT" position when drawing product from the freezing cylinder. As an additional safety feature, this unit will NOT operate if the door is open.

Reset Condition

The Model 103 is equipped with an internal motor overload protection. Should an overload occur, the reset mechanism will trip, cancelling freezer operation. To properly reset the freezer, put the control switch into the "OFP' position. Allow the battery motor to cool. Then return the control switch to its original position.

Note: If the unit went out on reset, the product may have been run too cold or too long. Therefore, after resetting the freezer, check the temperature control or time set.

Timer Control

The Model 103 uses a timer control to operate the compressor and determine the viscosity of the product. After the desired amount of product has been added to the freezing cylinder, turn on the timer for the amount of refrigeration required for the batch.

Due to mix variations and desired finished product settings, the timer setting will. Vary.

Once the desired time is set, put the control switch into the “AUTO” position. The compressor and the beater motor will operate until the time is up. When the timer setting elapses, the refrigerating process is cancelled. The dial light and beater assembly will continue to operate. A buzzer will sound, signaling the operator to dispense the finished product. Turn the control switch to the “EJECT” position. The product is ready to draw off and serve.

Start with five minutes and increase as needed. Times and temperatures are dependent on specific mix formulations, pre-charge amounts, and finished product preferences.

Note: Because the freezing cylinder for the first batch is at room temperature, the first batch freeze-down time will be longer than subsequent batches.

Door Hinge
This feature allows the operator to open the door without removal. This feature is primarily used when changing flavors and clean-up is necessary.

Control Switch
When the control switch is placed in “AUTO” and the timer is adjusted to the desired setting, the refrigeration system will operate. When the switch is placed in “EJECT”, only the beater motor will operate.

Operating Procedures

Section 6

- The Model 103 is a small 3-quart (2.9-liter) capacity ice cream freezer. It has been designed to produce a rich-tasting, nominal overrun ice cream product that can be drawn off and placed in a hardening cabinet or flash freezer. Overrun can be varied depending on the mix formulation, the amount of pre-charge, and the finished product temperature.
- 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 a fresh mix to prepare the first batch.

- If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, turn to page 12, “Disassembly”, and start there.

Assembly

Step 1

MAKE SURE CONTROL SWITCH IS IN THE “OFF”

POSITION.

Step 2

Install the drive shaft. Lubricate the groove and shaft portion that comes in contact with the bearing on the beater drive shaft. Slide the seal over the shaft and groove until it snaps into place. DO NOT lubricate the hex end of the drive shaft. Partially fill the inside portion of the seal with additional lubricant. Lubricate the flat side of the seal that comes in contact with the bearing.

Insert the drive shaft through the rear shell bearing and engage the hex end firmly into the gearbox coupling. Be certain that the drive shaft fits into the coupling without binding.

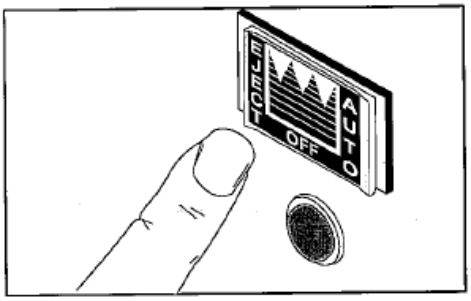


Figure 2

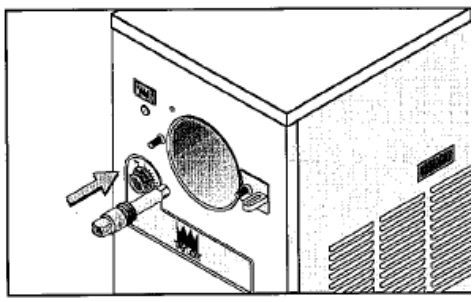


Figure 4

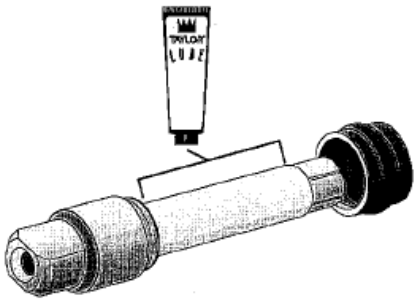


Figure 3

Step 3

Place the plastic scraper blades on the beater, making sure one end of the blade is up against the notch at the front of the beater.

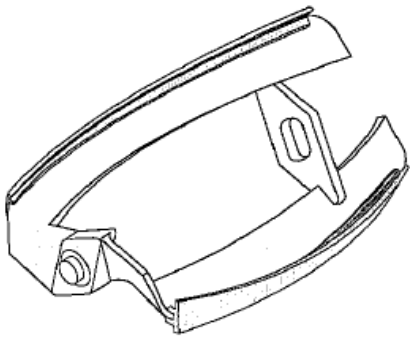


Figure 5

Holding the beater and blades securely, slide the beater into the freezing cylinder about one-third of the way in. Looking into the freezing cylinder, align the hole at the rear of the beater with the flats on the end of the drive shaft.

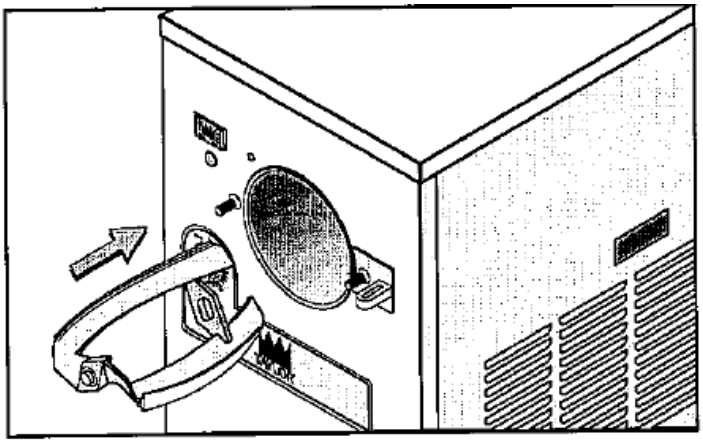


Figure 6

Slide the beater the remainder of the way into the freezing cylinder and over the drive shaft. The beater should fit snugly but not so tightly that the beater cannot be turned to engage the drive shaft. When in position, the beater will not protrude beyond the front of the freezing cylinder.

Step4

Assemble the freezer door. Place the large freezer door o-ring in the groove on the back of the freezer door.

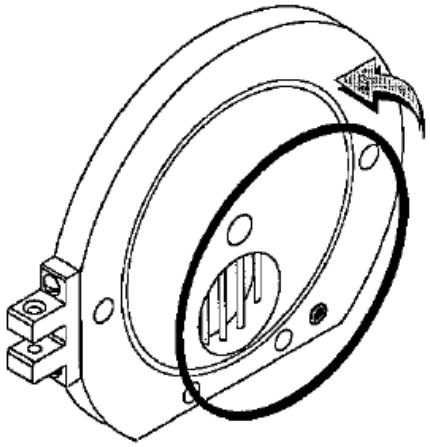


Figure 7

Step 5

Press the o-ring into the groove on the back of the draw plate and lubricate lightly.

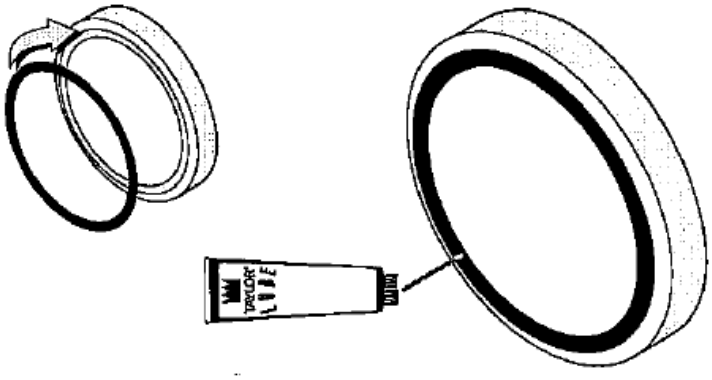


Figure 8

Lay the draw plate, o-ring face down, over the ejection port

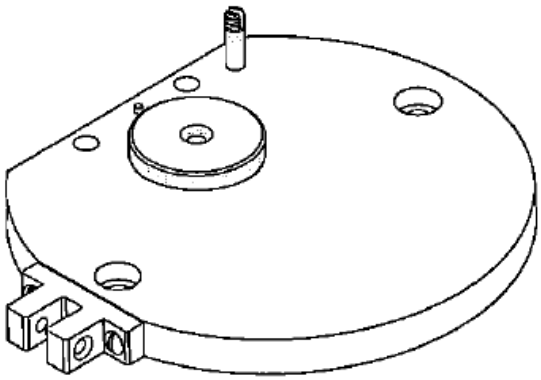


Figure 9

Align the hole in the drawer arm over the stem on the freezer door and push down.

Make sure the draw handle fits into the depression in the draw plate.

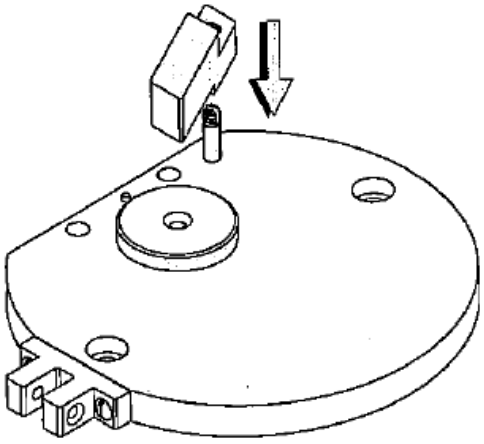


Figure 10

Screw the stem cap over the stem that protrudes from the draw arm. Once snug, tighten one step further to align the hole in the cap

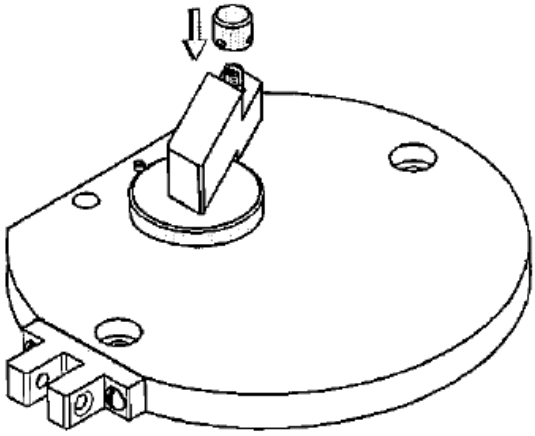


Figure 11

Secure the cap with the clevis pin.

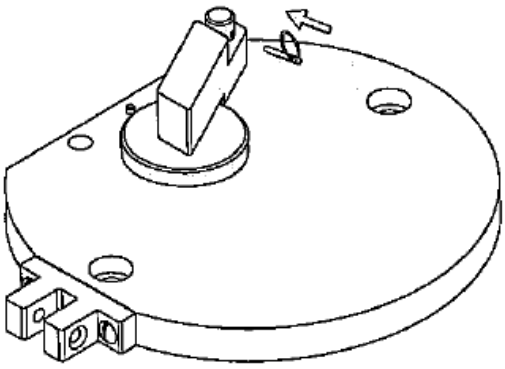


Figure 12

Engage drip spout pins with corresponding holes on the back side of the freezer door.

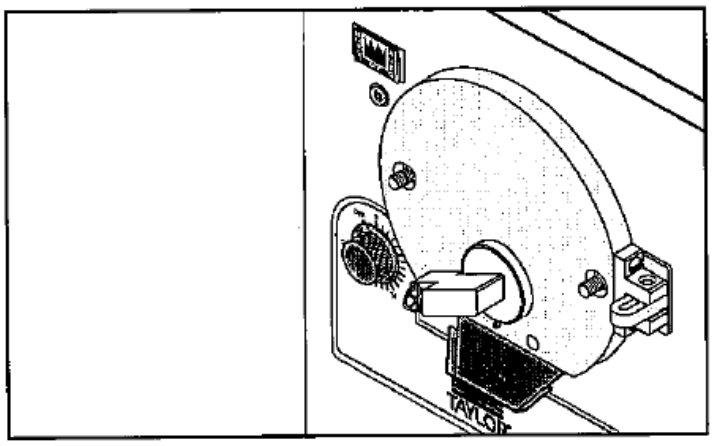


Figure 14

Install the two handscrews onto the studs and tighten equally.

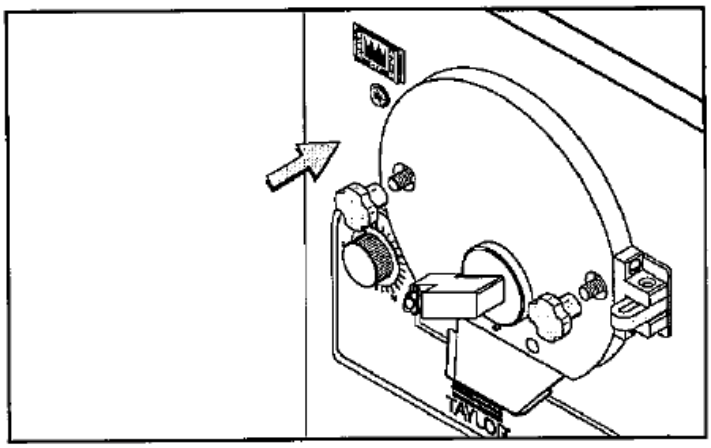


Figure 15

Step 7

Secure the freezer door hinge by installing the. Pivotpin.

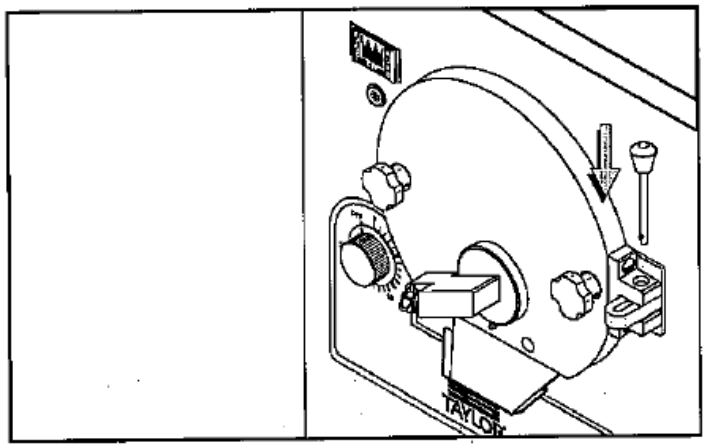


Figure 16

Step 8

Slide the rear d . np pan into the h o l e ,n the side panel.

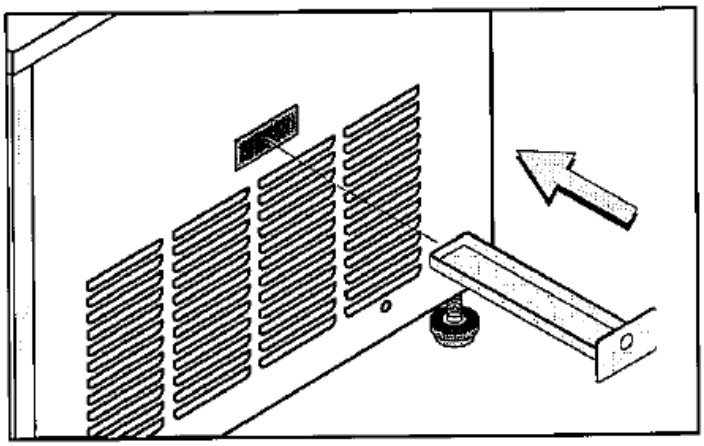


Figure 17

Sanitizing

Step I

Prepare two quaffs (1 g of an approved 1m PPM sanitizing solution (example: Kay-5) with WARM WATER.

ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.

Step 2

The mix-inlet cover is on top of the freezer.

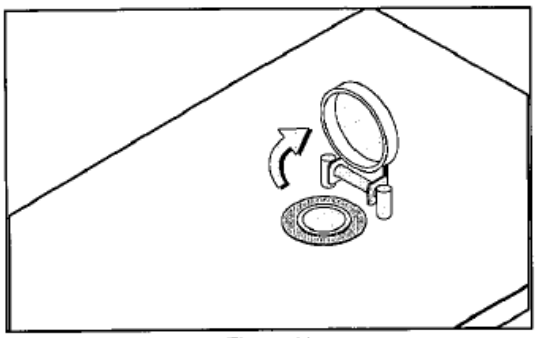


Figure 18

Sanitize your hands and the funnel. Install the funnel into the mix inlet hole on top of the freezer.

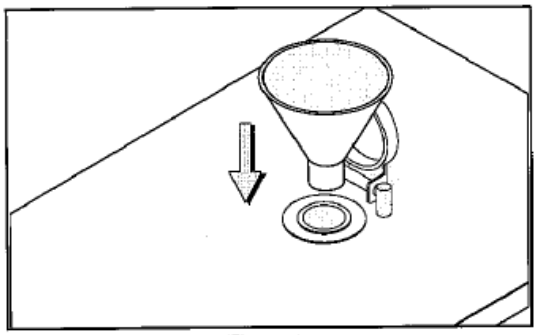


Figure 19

Pour the sanitizing solution into the funnel and allow it to flow into the freezing cylinder.

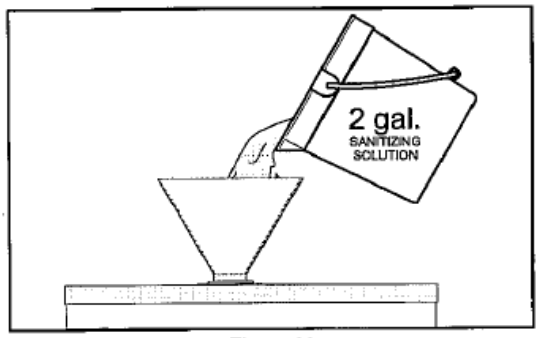


Figure 20

Step 3

Put the control switch into the “EJECT” position. This will cause the sanitizing solution in the freezing cylinder to be agitated. Allow it to agitate for five minutes.

KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!

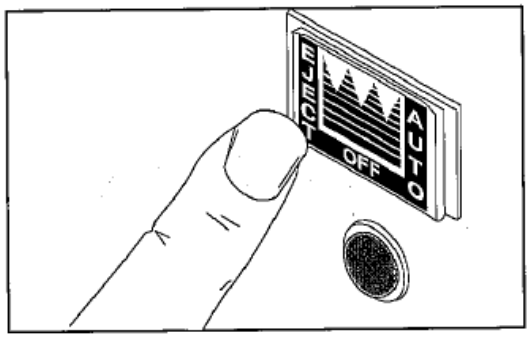


Figure 21

Step4

Put the control switch into the “OFP’ position. Holding a mix pail beneath the ejection port, open the draw arm and drain the sanitizing solution from the freezing cylinder. Close the
draw arm.

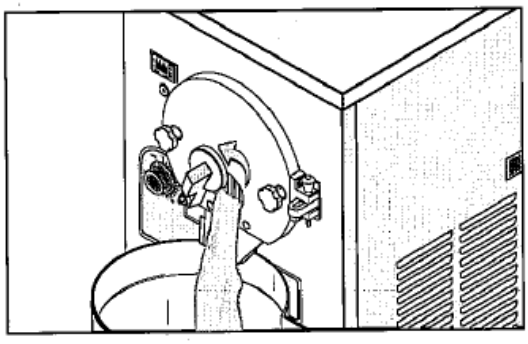


Figure 22

Priming

Step 1

With the control switch in the “OFF” position, hold an empty mix pail beneath the ejection port and open the draw arm.
KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!

Step2

Pour the desired amount of mix directly through the funnel.

The mix in the freezing cylinder will force out any remaining sanitizing solution. When full full-strength mix is flowing from the ejection port, close the draw arm.

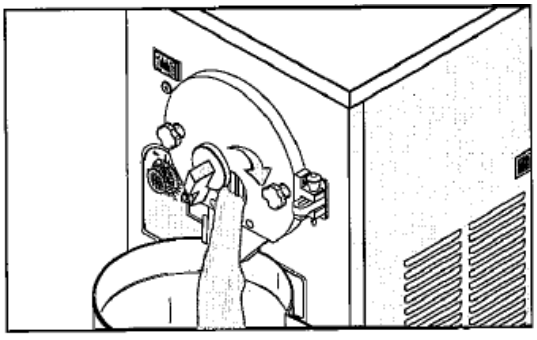


Figure 23

Step3

Place the control switch in the “AUTO” position. Remove the funnel and close the mix inlet cover.

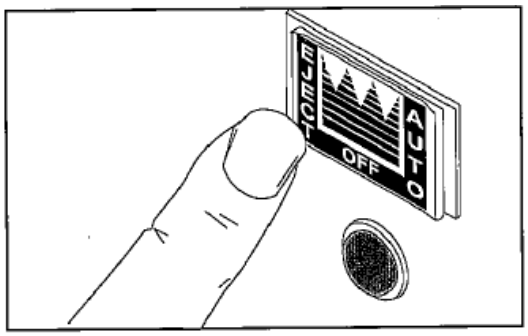


Figure 26

Set the timer for the time required for the batch. Allow the unit to operate until the buzzer sounds and the refrigeration system automatically cycles off.

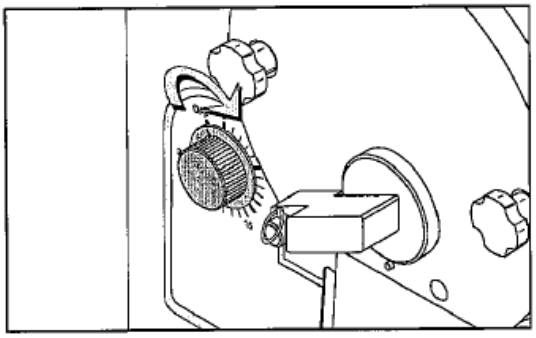


Figure 25

Overrun

Depending on the overrun desired, the amount of pre-charge can range from 1.5 to 3 quarts. This will give an overrun between 20% to 100%. Overrun which exceeds 100% must not be taken below 26°F (-3.3°C) or the product will not eject. Depending on the mix, product overrun below 100% may be taken as low as 18°F (-7.7°C) with no ejection problem. If ejection problems do exist, it would be apparent that the product has been taken too cold.

Place the control switch in the “EJECT” position and take a sample of the product to determine overrun. If the overrun is not at the desired level, leave the control switch in the “EJECT” position to agitate the product and blend more air into the mixture. Continue to take samples until the desired overrun is obtained.

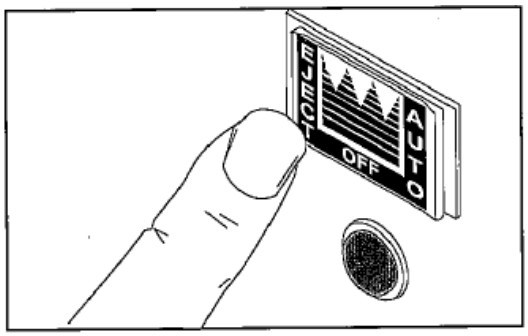


Figure 26

Step 1

Use a standard overrun scale and a one-pint measuring cup.

Step2

Place the cup on the scale and adjust the scale pointer to the zero setting.

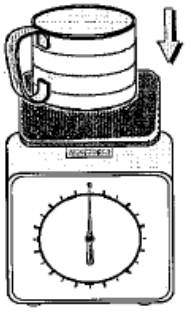


Figure 27

Step 3

Draw off one pint of product, and with a straight edge, level off the top.

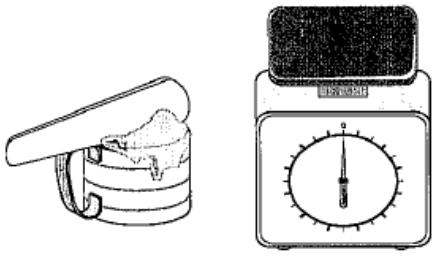


Figure 28

Step 5

If the scale does not have overrun graduations, then weigh one pint of mix before freezing. Draw a sample pint of frozen product and level it off with a straight edge.

Step 6

Place the pint of product on the scale and read the weight. Divide the weight of the frozen product by the weight of the raw mix for your percentage of increase. If the answer is 2, you have 100% overrun. If the answer is between 1 and 2, the decimal represents your overrun.

Example:

$$8.2 \overline{)15.2} = 1.85$$

Raw Mix = 15.2 ounces
Frozen Mix = 8.2 ounces
Overrun = 85%

Drawing Product

- Step 1
  When the desired temperature and overrun of the product have been achieved, the product may be drawn into packages or cans for hardening. Place the package or can directly beneath the ejection port of the freezer door.
- Step 2
  Put the control switch into the “EJECT” position and open the drawer arm. As the product is being ejected into the container, ingredients such as fruits or nuts may be folded into the
  container at the same time.
- Step 3
  - When the freezing cylinder is empty of product, close the draw arm and put the control switch into the “OFF” position. The container may now be placed in a hardening cabinet or flash freezer.
  - If the next batch to be run is not the same flavor, refer to “Rinsing” on page 12 to clear the freezing cylinder of mix residue. Then repeat Priming, Overrun, and Drawing.

Procedures.

- After the necessary batches have been prepared, the machine should be cleaned. The following procedures will show you how to rinse the freezing cylinder of mix residue, clean it, and disassemble the parts from the freezer. The machine should be sanitized at the beginning of each day.

Rinsing

- Step 1
  - BE SURE THE CONTROL SWITCH IS IN THE “OFP’ POSITION.
  - KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!
- Step 2

  Open the mix inlet cover and install the funnel. Pour two quarts (1.9 liters) of cool, clean water into the funnel and allow it to flow into the freezing cylinder.
- Step 3

  Put the control switch into the “EJECT” position and allow the water to agitate for approximately one minute.
- Step4
  - Put the control switch into the “OFF” position. Holding a mix pail beneath the ejection port, open the draw arm and drain the water from the freezing cylinder. Close the drawer arm.
  - Repeat these procedures until the rinse water being drawn from the freezing cylinder is clear.

Cleaning

- Step 1

  Prepare two quarts (1.9 liters) of an approved cleaning solu• tion (example: Kay-5) with WARM WATER ACCORDING TO THE MANUFACTURER’S SPECIFICATIONS.
- Step2

  Pour the cleaning solution into the funnel and allow it to flow into the freezing cylinder.
- Step3
  - Put the control switch into the “EJECT” position. This will cause the cleaning solution in the freezing cylinder to be agitated. Allow it to agitate for five minutes.
  - KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!
- Step 4

  Put the control switch into the “OFF” position. Holding a mix pail beneath the ejection port, open the draw arm and drain all the solution from the freezing cylinder. Close the drawer arm.

Disassembly

- Step 1
  BE SURE THE CONTROL SWITCH IS IN THE “OFF” POSITION.
- Step 2
  - Remove the handscrews from the front of the freezer door.
  - Remove the pivot pin from the hinge on the freezer door. Then remove the freezer door, beater assembly, scraper blades, and the drive shaft from the freezing cylinder.
- Step3
  - Remove the funnel from the top of the freezer and the rear drip pan from the side panel.
- Note: If the drip pan is filled with an excessive amount of mix, it is an indication that the seal was installed incorrectly, the? beater assembly, or should be replaced.

Brush Cleaning

- Step 1
  - Prepare a sink with an approved cleaning solution (example: Kay-5) in WARM WATER ACCORDING TO THE MANUFACTURER’S SPECIFICATIONS.
  - If an approved cleaner other than Kay-5 is used, dilute according to label instructions. IMPORTANT: Follow label directions, as too STRONG of a solution can cause parts damage, while too MILD of a solution will not provide adequate cleaning. Make sure all brushes provided with the freezer are available for brush cleaning.
- Step 2
  Remove the seal from the drive shaft.
- Step 3
  From the freezer door, remove the clevis pin from the stem cap, unscrew the stem cap from the stem, pull the draw arm from the stem, remove the a-ring from the draw plate, remove the a-ring from the back of the freezer door, and remove the drip spout, Take these parts to the sink for cleaning.
- Step 4
  Thoroughly brush clean all disassembled parts in the cleaning solution, making sure all lubricant and mix film is removed. Place the cleaned parts on a clean, dry surface to air dry.

- Step 5

  Return to the freezer with a small amount of cleaning solution. With the black bristle brush, brush clean the rear shell bearing at the back of the freezing cylinder.
- Step 6

  Wipe clean the exterior surfaces of the freezer.

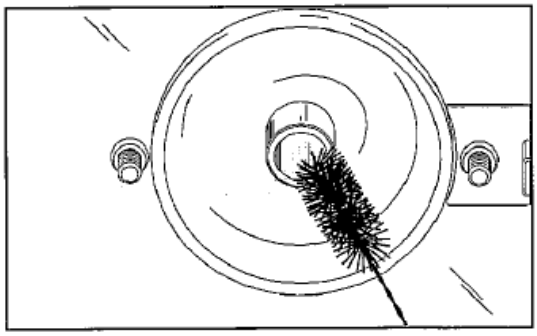


Figure 30

Important: Operator Checklist

Section 7

During Cleaning and Sanitizing

- 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 checkpoints should be stressed during the cleaning and sanitizing operations.
- We recommend that after the necessary batches have been prepared for the day, the machine be cleaned. At the beginning of each day, the machine should be sanitized.
- **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 mixed passageways.
  3. Use the white bristle brush to clean the mix inlet hole, which extends from the top 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 to have a generous amount of cleaning solution on the brush.
  5. Using a screwdriver a cloth towel, keep the female hex drive socket and rear shell

bearing clean and free of lubricant and mix deposits.

6. Properly prepare the cleaning or sanitizing solutions. Read and follow label directions carefully. Too strong a solution may damage the parts, and too weak a solution will not do an adequate job of cleaning or sanitizing.
7. The temperature of the liquid mix should not exceed 40°F (4.4 °C).
8. Follow your local health codes when using flavorings, fruits, or nuts in this machine.

- **Regular Maintenance Checks**
  1. Check the rear shell bearing for signs of wear (excessive mix leakage in rear drip pan) and be certain it is properly cleaned.
  2. Dispose of seals if they are worn, torn, or fit too loosely, and replace them with new ones.
  3. Follow all lubricating procedures as outlined in “Assembly.
  4. Replace scraper blades that are damaged or nicked. Before installing the beater assembly, be certain that the scraper blades are properly attached to the beater assembly.
  5. 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.
  6. On water-cooled units, 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 mechanic.

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 to be left unheated and 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, and then add a liberal amount of permanent-type auto anti-freeze. This is extremely important. Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

- Wrap detachable parts of the freezer, such as the beater, blades, drive 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 accumulations, which attract mice and other vermin.

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REF.
1. **Poor ejection.**	a. Over refrigeration. b. Inadequate pre-charge c. The beater is rotating **counterclockwise.**	a. Use less time to run the batch. b. Increase the pre-charge. c. **Contact the service technician to correct the beater rotation to** clockwise.	— — —

2. No beater operation with the control switch in “AUTO”.	a. The unit is unplugged. b. The circuit breaker is off, or the fuse is blown. **c. The unit is out on reset.** d. The freezer door is open.	a. Plug into wall receptacle. b. Turn the breaker on or replace the fuse. c. Put the freezer in the “OFP’ position. Allow the unit to **cool. Resume normal** operation, but use less time to run the batch. d. Secure the door for the freezer **operation.**	— — 5 7

3. The product is not freezing.	a. The timer control is not set or is defective. b. The condensers are dirty on **air-cooled units.** **c.** The water supply is i nadequate for water-co oled **units.** d. The control switch is not in the “AUTO” positi on.	a. Set the time for the r equired batch or **contact the service te chnician to** replace the timer. b. Clean condensers m onthly. c. Check to be sure the water is on. Check hos es for leaks or kinks. **d.** Put the control switc h into the “AUTO” positi on for **compressor ope ration.**	5 14 14 5
4. **There is excessive mix** leakage in the rear drip tray.	a. The seal on th e beater drive **shaft is missing or wo rn.** b. The rear shell beari ng is **worn.** c. There is improper l ubrication on the beater drive shaft.	a. Install or replace the seal on the beater drive shaft. b. Contact the service technician to replace th e bearing. c. Lubricate properly.	6 / 16 — 6

5. The buzzer does not sound when the unit cycles off.	a. The buzzer is malfunctioning.	a. Contact the service technician to replace the buzzer.	—

Parts Replacement Schedule

PART DESCRIPTION	**EVERY 3 MONTHS**	**EVERY 6 MONTHS**	**ANNUALLY**	**QTY.**
Drive Shalt Seal	**X**			1
Scraper Blades		Inspect for Nicks **or Wear**	**Minimum**	2
Freezer Door 0-Ring	**X**			1
Draw Plate 0-Ring	**X**			1
White Bristle Brush, 3″ **x** 7″		Inspect & Replace if Necessary	**Minimum**	1
White Bristle Brush, 1-1/2 x 2″		Inspect & Replace **if** Necessary	**Minimum**	1
Black Bristle Brush, 1″ x 2″		Inspect & Replace if Necessary	**Minimum**	**1**

PART LIST

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
BEATER A. •103•	X33417	1	103		
+BLADE-SCRAPER 17L •103•	033277	2	000		
BEARING-REAR SHELL •NICK.PLATE	031324	**1**	000		
+GUIDE-DRIP SEAL	028992	1	000		
+NUT-BRASS BEARING	028991	1	000		
+WASHER-BEARING LOCK	012864	1	000		
BELT-V-4L410	007530	1	000		
BEZEL •103•	033406	**1**	103		
BUMPER-RUBBER 15/64″ HOLE-WHITE	031667	1	000		
+SUPPORT-INLET COVER •231-2•	027449	2	103		
BLOCK-TERMINAL-? POLE	022606	**1**	103		
BRUSH-DRAW VALVE 1-1/2″ OD X 3″	014753	**1**	000		
BRUSH-MIX PUMP BODY-3″X 7″WHITE	023316	**1**	000		
BRUSH-REAR BRG 1IN.DX2IN.LGX14	013071	1	000		

BUZZER	022758-	1	103	
COMPRESSOR JRF4-0075-PAA-217	033984-12	**1**	512	(115-60-1)
+CAPACITOR-RUN-15UF/370V	034222	**1**	103	
+CAPACITOR-START-43-52UF/250V	033041	1	103	
+RELAY-START-COMPRESSOR	024989-12	1	103	
COMPRESSOR JRF4-0075-PAV-211	033984-27	**1**	512	(208/230-60-1)
+CAPACITOR-RUN-12.5UF/330V	025960	**1**	103	
+CAPACITOR-START- 43-52UF/250V	033041	**1**	103	
+RELAY-START-COMPRESSOR	024989-12	1	103	
CONDENSER-AC-9LX14-1/8 HX3 ROW	032770	1	103	
CORD-POWER-115V 20A PLUG-77″L	025340-12	1	103	(115-60-1)
CORD-POWER-230V-15A PLUG-75″ L	025340-27	1	103	(208/230-60-1)
COVER A.-MIX INLET •231-2•	X24948	1	103	
+PIN-INLET COVER •231-2•	027464	1	103	

DECAL-CLEAN INST.-BATCH	030582	1	000	
DECAL-DEC-TAYLOR TIMER-60 HZ	034360-60	**1**	000	
DECAL-TROUBLESHOOTING	038374	1	000	
DECAL-WARNING •PANEL•	036529	3	000	

DESCRIPTION	**PART NUMBER**	**QTY.**	**WARR. CLASS**	**REMARKS**	**PARTS UPDATE**
DIAGRAM-WIRING•MATCH SPEC’	033256	1	000		
DOOR A.-PARTIAL •103′	X37710	1	103		
ARM-HANDLE •103-121•	030042	1	103		
CAP-STEM •120-121•	027812	1	103		
O-RING-2-1/4 OD X .139W	030890	1	000		
O-RING-5 7/16 ODX51/4 IDX3/32	033276	1	000	.	
PIN A.-PIVOT•1 3/4 GRIP•103′	X37705	**1**	103		
PIN-CLEVIS 3/16 X 1 SS	027813	1	103		
PLATE-DRAW •120-1-6-8•	027811	1	103		
SCREW-STEM •103•	034662	1	103		

STEM-FREEZER COVER •103′	034661	1	103		
DRYER-FILTER 1/4 X 1/4FL	007497	1	000		
FASTENER-CLIP 1/4-20 U-TYPE	045865	4	000	PANEL CLIPS	
FUNNEL	034252	1	103		
GEAR A: REDUCER	012235	1	212		
GUIDE A.-DRIP PAN •103•Ac	X3341 1	1	103		
HINGE COVER ASSY ADAPTOR	037707	1	103		
HOOD•103	033405	1	103		
KIT A.-TUNE UP•103′	X3327 5	1	000		
O-RING-2-1/4 OD X .139W	030890	1	000		
. SEAL-DRIVE SHAFT	032560	1	000		
O-RING-5 7/16 ODX51/4 IDX3/32	033276	1	000		
TOOL-CLEANING 0-RING REMOVAL	048260	1	000		
LABEL-CAUTION GROUND CORD U NIT	032165	1	000		
LABEL-CAUTION PERSONNEL	033161	1	000		
LABEL-DANGER AUTO START	021572	1	000		
LABEL-DOOR CAUTION	032749	1	000		

LABEL-MOVING PARTS WARNING	024315	3	000		
LEG-3/4″MIN. LENGTH-LEVELER	033339	4	103		
LIGHT-INDICATOR-ORANGE-ROUND	017450	1	103		
LUBRICANT-TAYLOR 4 OZ.	047518	1	000		
MAN-OPER 103	035150-M	1	000		
MOTOR-1 HP	034097-12	1	212		

DESCRIPTION	**PART NUMBER**	**QTY.**	**WARR. CLASS**	**REMARKS**	**PARTS UPDATE**
MOTOR-FAN-25W	015184-	1	103		
+FAN-5 BLADE 8″ PUSH 31DEG CCW	034098	1	103		
NUT-STUD •103-110-232•	008614	2	103	HANDSCREWS	
PAIL-6 QT.	023348	1	000		
PAN-DRIP 11-5/8 LONG	027503	1	103		
PANEL-FRONT •103•	034346	1	103		
PANEL-REAR AC •103•	033403	1	103		

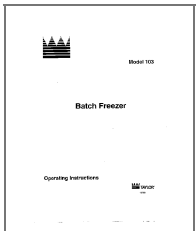
PANEL-SIDE •103•	033404	1	103		
PANEL-SIDE •103•AC L.	033453	1	103		
PLUG-DRIP TRAY HOLE	029595	1	000		
PULLEY-AK30 X 5/8	033559	1	103		
+HUB-5/8 BORE SPLIT	027815	1	103		
PULLEY-AK74H	009443	1	103		
RELAY-SPDT-30 A-120 V	032607 -	2	103		
SANITIZER KAY-5 125 PACKETS	041082	1	000		
SHAFT-BEATER	033498	1	103		
+SEAL-DRIVE SHAFT	032560	1	000		
SHELL A.-INSULATED •103•	X3338 0	1	512		
+STUD-FREEZER DOOR •103-232•	023057	2	103		
SHIELD-MIX-GEAR REDUCER 3-3/8″	013356	1	103		
SHROUD-CONDENSER •Ac•103•	033437	1	103		
SPOUT A.-DRIP •103•	X3342 2	1	103		
SWITCH-ROCKER-OPDT ON-OFF-O N	014237	1	103		
+CARD-SWITCH INDICATOR	027910	1	000		
SWITCH-ROLLER-SPDT-20A-125-480	025444	1	103		

TEE-ACCESS 3/8	026687	1	103		
TIMER-INTERVAL 30 MIN 115 VAC	030324 -	1	103		
+KNOB-TIMER	030343	1	000		
VALVE-EXP-AUTO-1/4MF X 1/4 FPT	011704	1	103		
+BOOT-EXPANSION VALVE	027137	1	000		

DESCRIPTION	**PART NUMBER**	**QTY.**	**WARR. CLASS**	**REMARKS**	**PARTS UPDATE**
BELT-V–4L390	003951	1	000	(220/240-50-1)	
BELT-V–4L400	007590	1	000	(110/115-50-1) JAPAN	
BLOCK-TERMINAL-7 POLE GREEN	024156	1	103	(220/240-50-1)	
COMPRESSOR JRF4-0075-PAI-205	033984 -34	1	512	(220/240-50-1)	
+CAPACITOR-RUN-12.5UF/330V	025960	1	103		
+CAPACITOR-START- 43-52UF/250V	033041	1	103		
+RELAY-START-COMPRESSOR	034221	1	103		
DECAL-DEC-TAYLOR TIMER-SO HZ	034360 -50	1	000	.	
PULLEY-AK32 X .625-.6265	007471	1	103		

PULLEY-AK64-5/8	007538	1	103		.

Documents / Resources

	TAYLOR 103 Batch Freezer [pdf] Instruction Manual 103, 103 Batch Freezer, Batch Freezer, Freezer

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