PH61  
Shake Freezer  
Four Flavor, Pump  

Features  
Offer four separate shake flavors: chocolate, vanilla, strawberry and an optional flavor. Portion controlled shake dispensing for high volume milkshake production.

Heat Treatment System  
Provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks before a complete disassembly and cleaning is required.

Freezing Cylinder  
One, 7 quart (6.6 liter).

Mix Hopper  
One, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C).

Indicator Lights  
Mix Low light flashes to alert the operator to add mix. When the Mix Out light flashes, the refrigeration system automatically goes into Standby mode to prevent damage.

Electronic Controls  
Viscosity is continually measured to serve consistent quality shakes. The LCD (Liquid Crystal Display) readout will identify temperatures in the hopper and freezing cylinder at any point of operation. History of temperatures and times during the last 13 heat cycles may be viewed.

Standby  
During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

Syrup System  
Shake flavors are selected from touch pads. Self-contained air compressor delivers shake syrup from four, 1 gallon (3.8 l) syrup tanks located in the lower front compartment. Frozen shake mix and syrup automatically blends to dispense the chosen flavor. Use only single strength syrup, free from pulp and seeds.

Two Locking Casters  
Front casters have a locking feature for operators to lock to maintain equipment in place. The locking casters can be released to move the equipment for cleaning.
Specifications

Electrical
One dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

Beater Motor
One, 1.0 HP.

Refrigeration System
One, 11,000 BTU/hr. R404A.
(BTUs may vary depending on compressor used.)

Air Cooled
Minimum 3” (76 mm) around all sides. Minimum air clearances must be met to assure adequate air flow for optimum performance.

Water Cooled
Water inlet and drain connections under side of base 3/8” FPT.

Options
- Faucet
- Hopper Locks
- Shake Cup Dispenser

---

Weights

<table>
<thead>
<tr>
<th></th>
<th>lbs.</th>
<th>kgs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Net</td>
<td>608</td>
<td>275.8</td>
</tr>
<tr>
<td>Crated</td>
<td>650</td>
<td>294.8</td>
</tr>
</tbody>
</table>

Dimensions

<table>
<thead>
<tr>
<th></th>
<th>in.</th>
<th>mm.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>18-7/16</td>
<td>468</td>
</tr>
<tr>
<td>Depth</td>
<td>35-1/4</td>
<td>885</td>
</tr>
<tr>
<td>Height</td>
<td>59-1/2</td>
<td>1511</td>
</tr>
<tr>
<td>Floor Clearance</td>
<td>7-1/2</td>
<td>191</td>
</tr>
</tbody>
</table>

*Mounted on standard casters

Electrical

<table>
<thead>
<tr>
<th></th>
<th>Maximum Fuse Size</th>
<th>Minimum Circuit Ampacity</th>
<th>Poles (P)</th>
<th>Wires (W)</th>
</tr>
</thead>
<tbody>
<tr>
<td>208-230/60/3 Air</td>
<td>25</td>
<td>18</td>
<td>3P</td>
<td>4W</td>
</tr>
<tr>
<td>208-230/60/3 Water</td>
<td>25</td>
<td>18</td>
<td>3P</td>
<td>4W</td>
</tr>
<tr>
<td>220-240/50/3 Water</td>
<td>25</td>
<td>18</td>
<td>3P</td>
<td>4W</td>
</tr>
<tr>
<td>380-415/50/3N Air</td>
<td>20</td>
<td>20</td>
<td>4P</td>
<td>5W</td>
</tr>
</tbody>
</table>

---

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.

(For exact electrical information and approval marks, always refer to the data label of the unit.)

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

---

Authorized Taylor Distributor

---