

## Best Practices Help Maximize Performance of Taylor Ice Cream Machine

**Topic:** A properly operating Taylor ice cream machine can provide 120 Icedream servings per hour (Single Barrel) and 240 servings per hour (Double Barrel)

**Solution:** Follow best practices to keep ice cream machine operating at maximum capacity.

- **Hopper:** Keep the mix hopper at least ½ full. Studies have shown a “Freeze-Up” condition is less likely when hopper is more than half full of mix.
- **Hopper Refrigeration System:** 1) Verify that hopper refrigeration light is on. 2) Ensure temperature of mix in hopper is 40°F or lower *before* adding new mix to the hopper. Please Note: Hopper may take more than 24 hours to bring 2 quarts of new mix down to 40 °F.
- **Mix Feed Assembly (consisting of air inlet tube and air inlet orifice):** Make sure air orifice is not clogged. Clogged orifice leads to yellow, icy product and freeze-up. Use small brushes to clean air inlet assembly, and hold orifice up to light to check that opening is not clogged (light should pass through opening). Make sure all o-rings are present and in good condition.
- **Tune-Up Kits:** Replace all wearable parts [monthly](#) as noted on the [Maintenance Calendar](#). You may contact the Parts Department of your local [Taylor Distributor](#) to set up automatic shipment to your Restaurant.
- **Plastic Scraper Blades: (Replace scraper blades every month.)** Worn scraper blades allow product to build-up along walls of freezing cylinder, decreasing product quality and encouraging freeze-up. Due to automatic stir cycle, blades will wear no matter the Restaurant’s sales volume. Scraper Blades are available from CFA Warehouse or Taylor Distributor. You may contact the Parts Department of your local [Taylor Distributor](#) to set up automatic shipment of scraper blades to your Restaurant.
- **Do Not Recycle Ice Cream: Stop the practice of tossing ice cream into hopper.** Discard unneeded ice cream cones or “practice” servings. Ice cream floating in hopper will clog the “mix inlet hole” and begin a machine freeze-up.
- **Condenser Coils:** As part of scheduled maintenance, local Taylor service agent should clean condenser coils and make adjustments to the ice cream machine annually. See Maintenance Calendar [Ice Cream Machine Inspection/Cleaning \(Annual\)](#) for details.
- **Disassembling and Cleaning Daily:** Ice cream machine needs to be assembled, primed, disassembled and cleaned daily as outlined in the Equipment Cleaning & Maintenance Pamphlet ([English / Spanish](#)). To break the bacteria cycle, ice dream product should be tossed out on Wednesday and Saturday.
- **Time Freeze Cycle:** At the beginning of turning on the machine each morning, have your team members measure how long it takes for the machine to shut off after AUTO was pushed. Initial Freeze cycle should take 6-8 minutes. If more than 10 minutes, a refrigeration problem exists and Taylor Service should be called.
- **Temp Product:** Take temperature of ice dream product. Temperature of dispensed product should be 17-20 °F. If outside this range call Taylor for service.

