MAINTENANCE
SERVICE AGENT TASK

Ice Cream Machine Inspection/Cleaning (Annual)

REQUIRED FOR FOOD SAFETY

MODELS COVERED: All Taylor 751 and 794 ice cream machines.

COST ESTIMATE: $300-400 (NOTE: Cost Estimate is based on historical data and will vary depending on location.)

MAINTENANCE PERFORMED BY: Authorized Taylor service agent

Materials:

Airkontrol AK-525R-1-2 Foam Pad, ¼" thick, 30 PPI [Grainger #5W913]

Non-acidic coil cleaner that is low pH once diluted (if coil cleaner is required)

Medium bristle coil cleaning brush

Haga clic aquí para Español.

Task Description

Annually, Operator should coordinate with authorized Taylor service agent to inspect ice cream machine and perform some maintenance checks to ensure machine is operating correctly.

NOTE: A small number of Units have water-cooled ice cream machines. Some of the steps in this task do not apply to water-cooled ice cream machines.

See also SCOPE OF WORK (attached).

* * * * * *

NOTE TO OPERATOR: Keep this page and give remaining pages to service agent. (Final 3 pages are reproduction of Taylor PM Guide.)

Related Tasks

The Operator is responsible for changing pre-filters every month, as described in Refrigeration Maintenance and Pre-Filter Replacement. (Return to Maintenance Calendar for instructions.) Since Taylor service agent must remove air filters to perform this task, Operator may wish to have Taylor service agent install new filters at this time.

Ice Cream Machine Inspection/Cleaning (Annual)

Standards

If coil cleaner is required, all coil cleaner must be completely rinsed away from coils and work area.

Warnings

Whenever possible, turn off power and disconnect ice cream machine from power while servicing machine.

Always follow manufacturer's guidelines for diluting coil cleaners. Do not use coil-brightening chemicals.

Do not use or replace any parts that would change manufacturer's warranty or engineering.

Do not attach gauges to refrigerant system unless refrigerant charges must be checked because of repairs or temperature issues.

Use only refrigerants and metering devices specified by manufacturer, unless authorized by Chick-fil-A corporate headquarters to use something different.

Take appropriate precautions when cleaning coils. Protect all food products; control overspray. Also, protect electrical motors on condenser fans from water damage during cleaning.

Steps

NOTE: The following instructions are intended to highlight certain steps in this procedure. Industry standard procedures and manufacturers' service manuals may require additional steps.

1. Coordinate Unit visit with Operator or manager. Schedule visit during non-peak business hours.
2. Whenever possible, turn OFF electrical power to ice cream machine before beginning any servicing.
3. Perform Taylor recommended Preventive Maintenance, as documented on the next 3 pages.
4. Install pre-filters of approved material on both condenser coils. Pre-filters should be trimmed to cover fins only. NOTE: If old pre-filters were not trimmed correctly, take this opportunity to demonstrate to Operator how pre-filters should be trimmed to cover fins only.
5. Document in writing any safety or performance issues. Give this report to Operator or manager.
6. Notify Operator or manager when finished, and allow Operator or manager to inspect condenser coils.

Restrictions

- Expected completion date: _____
- Hours work can be conducted: _____
- Contractor will attend inspection with Operator/manager: YES_____ NO_____

(Reminder: All changes must be communicated to and approved in advance by Facilities Department and Operator/manager of Unit.)

TAYLOR FREEZER PM GUIDE FOR SOFT SERVE EQUIPMENT

Follow this guide to perform the Annual PM Inspection.

Start Here! *Before you begin the inspection, talk to the store manager to find out if there have been any recent problems with the machine's performance. Write down any issues or concerns that need attention. Complete each section on the PM Form before moving on to the next section.*

A1.Visual Inspection-Exterior

Disconnect the power supply and inspect the exterior of the machine. It may be necessary to move the unit to an area that will allow you access around all sides without disrupting store personnel.
Tools Required: None **Wear Items:** None

1	Panels	All panels installed/ secured with all the proper screws/ no sharp edges exposed
2	Casters	All fully threaded into machine base/ wheels roll freely
3	Air Deflector	Installed & secure/ Air discharges forward/ Fan guard in place
4	Dispenser	Attached securely on unit/ each holder dispenses properly
5	Front Drip Tray	Not cracked, warped, or broken/ Shield not damaged or missing
6	Dec Plate Decal	Not worn, split, or damaged
7	Spinner Housing	Check Waring Spinner housing for cracks/vibration.

A2.Visual Inspection-Interior

Remove side panels and rear panel. Inspect the interior for mix leakage, check condition of the air condensers and filters (clean if needed), replace drive belts, check belt tension, gear and pulley alignment, coupling position, and check all fasteners in drive mechanism are tight.
Tools Required: Flat Blade Screw Driver/ 1/2" Box Wrenches/ Allen Wrench Set/ Spinner Adjustment Gage (Part # 055688)
Wear Items: Drive Belts

8	Mix Leakage	Indicate amount of dried mix build-up found inside machine.
9	Drip Pans	Indicate condition of interior drip pans (Clean if needed)
10	Air Filters	Indicate condition of condenser air filters (Clean if needed)
11	Condensers	Clean condenser coils for hopper and freezing cylinder.
12	Water Connections	If applicable, no water leaks/ no wearing or kinks in lines
13	Access Valves	Valve stems secure/ Capped to prevent refrigerant leakage
14	Drive Belts/Tension	Replaced Drive Belts/ *Deflection:* Cog Belt 1" V-Belt 1/2"
15	Gear Alignment	Each Gear Box is properly aligned/ Securely fastened
16	Pulley Alignment	Motor pulley aligned with gear pulley/ Keyway and screws tight
17	Drive Coupling	Proper position/ secure on shaft *(keyway in place/ both set screws tight)* /no mix inside coupling

A3.Mix Hopper & Freezing Cylinder

Inspect Mix Hopper and the Freezing Cylinder.

18	Milkstone	Inspect mix hopper(s) for milkstone
19	Level Probes	Probes secure/ No mix or milkstone build-up on probes
20	Hopper Cover	Fit properly on hopper ridge and retaining pins/ No holes or splits to cause saturation/ Not cracked or broken/ Knob secure
21	Cylinder Walls	Walls smooth with no scoring or pitting
22	Nosecone	Inspect surface for cracks or damage
23	Door Studs	Tightly secured in nosecone/ No damaged threads
24	Shell Bearing(s)	No sharp edge around front surface/ No internal wear/ No leakage around outside of bearing/ Drip Guide installed
25	Frost Check	Perform frost check on freezing cylinder. If bad, perform boil-out of evaporator. Indicate on form that boil-out was completed.

A4. Freezing Cylinder Parts

Inspect Freezing Cylinder Parts
Tools Required: None
Wear Items: Tune-up Kit Items

26	Drive Shaft	Removable/ No wear on hex/ No sharp edges
27	Beater	Beater frame not bent or broken/ Front helix not worn/ No loose welds or brazing areas/ Blade pins secure/ Shaft end not worn or rounding out/ Sundae-no wear on rear post
28	Blade Clips	Clips not bent or damaged/ Inside clip clean/ Good blade fit
29	Freezer Door	Freezer Door not cracked or broken/ Door hub or rear flange not worn/ Restrictor cap has snug fit on spout/ No mix leaks/ Draw valve cavity(s) not worn or pitted/ *Sundae-* Baffle assembly secure in door/ Not bent, broken, worn, and brazing secure
30	Draw Valve	Valve(s) not pitted, knicked, or worn/ No dried mix or milkstone in oring grooves
31	Draw Handle	Forks not bent or rubbing on face of door
32	Hand Screws	Correct hand screws used/ Threads not damaged

B. Electrical Inspection Use extreme CAUTION when working around live electrical circuits and hazardous

Inspect power cord, plug and receptacle, and grounding circuit. Remove the control box cover and dec plate panel to check wire and cable connections are secure. Verify machine is properly grounded. Check beater rotation. Check all switches, LED/LCD displays, and sensors are functional. Check and record voltage readings with an accurate meter.
Tools Required: Needle nose pliers, screwdrivers, voltage meter (AC/DC), allen wrench set
Wear Items: None

33	Power Cord	Cord wires are correct ampacity rating for the application/ Power Cord not worn, cut, or damaged/ Cord wires held tight in machine terminal block and Plug/ Cord is secured to base pan and control box with strain relief
34	Plug/Receptacle	Plug removable from Receptacle/ Plug or Receptacle not cracked or damaged/ Receptacle mounted securely/ Plug terminals not corroded or burnt
35	Ground Connection	Inspect ground wiring is secure in plug and ground terminal/ Verify machine is properly grounded using a voltage meter
36	Wire Connections	With power disconnected to unit, check all wire connections terminals inside control box are securely fastened or spliced/ Low voltage wiring is routed away from high voltage wiring
37	Cable Connections	Inspect cable pins are not corroded, damaged or missing/ Ribbon cable is not cut or damaged/ Cable routed away from moving parts/ Pin connections are secure
38	Beater Rotation	Verify beater rotation is turning clockwise (view from front)
39	Membrane Switches	Verify all membrane switches on dec panel are operational
40	LED's	Verify all LEDs behind dec plate are operational
41	Level Sensors	Verify probe sensors in hoppers detect mix level
42	Draw Switches	Inspect switch mechanism and wire connections are secure/ Check for proper switch engagement
43	Dip Switch Settings	Check dip switches for correct settings.

B. Electrical Inspection (Cont.)

44	5VDC Cable	Verify voltage is between 4.75 - 5.25 VDC
45	Power Supply	Check and Record supply voltage for each leg of power
46	Beater Motor AMP	Check and record beater motor amperage. For units with one freezing cylinder, complete the first box. For units with two freezing cylinders, complete both boxes.
47	Compressor AMP	Check and record compressor amperage. For units with one freezing cylinder, complete the first box. For units with two freezing cylinders, complete both boxes.

C. Operations Checks and Settings: Refrigeration

Attach refrigeration manifold hoses on the high and low side access valves and purge hoses. Check Head Pressure and Suction Pressure readings during a freezing cycle (Allow pressure to stabilize). Compare findings with the chart below and adjust valve as needed. Note: Chart pressures for R404A only. Consult service manual for other refrigerant pressure specifications.
IMPORTANT: Each gauge manifold hose must have a quick disconnect or shut off valve to prevent a loss of refrigerant during installation and removal of the gauge set. For gauge removal, first close off the high side access valve. With compressor running, slowly draw refrigerant remaining in the hoses into the low side of the system. Close and remove suction side hose when the pressure has stabilized at the lowest reading.

Head Pressure	70F (21.1C)	240-270psi (1,655 - 1862 kPa)
Air Cooled:	80F (26.7C)	270-300psi (1,862 - 2,069 kPa)
	90F (32.2C)	300-340psi (2,069 - 2,344 kPa)
	100F (37.8C)	340-380psi (2,344 - 2,620 kPa)
Water Cooled:	Water Regulator Setting	255 psi (1,758 kPa)

Suction Pressure:	**Air Cooled**	**Water Cooled**
Soft Serve:	21 psi (145kPa)	20-22psi (9138-152kPa)

48	Head Pressure	Check and record the Head Pressure for each side
49	Suction Pressure	Check and record the Suction Pressure for each side/ Check box if the expansion valve required an adjustment.
50	Refrigerant Charge	Pressure readings and performance indicate proper charge/ Low refrigerant charge, checked system for leaks

D. Product Check

Check and Record the Finished Product Temperature, Fill time or Draw rate. Check shake cup fill level setting. Record topping bath temperature settings (adjust if needed).

Wear Items: None

Tools Required: Digital Thermometer +/-0.5F (0.28C) / Scale/ Stop Watch

Product Specifications:

Soft Serve: 19 to 20 F (-7.2 to -6.7 C)

51	Product Temp	Record Product Serving Temp

E.Wear Item Replacement Check List

52-55	Record the quantity in the box for each of the wear items replaced. Wear items MUST be replaced.

F.Comments/Recommendations:

Use this space to make recommendations, note any additional parts replaced or work performed, and describe general condition of the machine.

56	Check box if additional repairs are recommended
57	Check box if steam cleaning recommended
58	Record the PM Identification number found on the PM sticker to be placed on the freezer (if applicable).

TAYLOR FREEZER PREVENTIVE MAINTENANCE PROGRAM
ANNUAL INSPECTION FOR TAYLOR SOFT SERVE EQUIPMENT

Restaurant National No. | **Work Order No.** | **Serial No.**

Address: | **Model No.**

City: | **State/Prov.** | **Date:**

Zip: | **Phone No.** | **Time In:** | **Time Out:**

A. Visual Inspection:

Box information should indicate condition found upon inspection

A1. Exterior:

1	Panels	Good	Faulty	Need Screws	4	Cup/Cone Dispenser	Good	Faulty	7	Spinner Housing	Good	Faulty
2	Casters	Good	Faulty	Secure	5	Front Drip Tray	Good	Faulty				
3	Air Deflector	Good	Faulty		6	Dec Plate Decal	Good	Faulty				

A2. Interior:

8	Mix Leakage	None	Minimal	Excessive	12	Water Connections	Good	Faulty	16	Pulley Align.	Good	Realign
9	Drip Pans	Clean	Not Clean	Missing	13	Access Valves/Caps	Tight	Not Tight	17	Drive Coupling	Good	Faulty
10	Air Filters	Clean	Not Clean	Missing	14	Drive Belt Tension	Good	Adjust				
* 11	Clean Condenser	Completed	Not Completed		15	Gear Alignment	Good	Realign				

A3. Mix Hopper(s)

18	Milkstone	None	Build-up
19	Level Probes	Good	Faulty
20	Hopper Cover	Good	Faulty

A4. Freezing Cylinder Parts:

26	Drive Shaft	Good	Faulty
27	Beater	Good	Faulty
28	Blade Clips	Good	Faulty
29	Freezer Door	Good	Faulty
30	Draw Valve	Good	Faulty
31	Draw Handle	Good	Faulty
32	Hand Screws	Good	Faulty

Freezing Cylinder(s)

21	Cylinder Walls	Good	Scored
22	Nosecone	Good	Damaged
23	Door Studs	Tight	Not Tight
24	Shell Bearing	Good	Faulty
25	Frost Check	Good	Bad
	Boil-out Evaporator Bad Frost Check Only	Complete	Not Complete

Comments: _____

B. Electrical Inspection:

33	Power Cord	Good	Faulty	39	Membrane Switches	Good	Faulty	**Voltage Checks:**					
34	Plug/Receptacle	Good	Faulty	40	LED & LCD Display	Good	Faulty	46	5VDC Cable:				VDC
35	Ground Connection	Good	Faulty	41	Mix Level Sensors	Good	Faulty	47	Power Supply: VAC	L1-L2	L1-L3	L2-L3	
36	Wire Connections	Good	Faulty	42	Draw Switches	Good	Faulty						
37	Cable Connections	Good	Faulty	43	Dip Switch Positions	Correct	Inconrrect						
38	Beater Rotation CW	Good	Faulty	44	Beater Motor Amperage	AMP	AMP						
				45	Compressor Amperage	AMP	AMP						

C. Operation Checks and Settings:

Refrigeration:

48	Head Pressure	
49	Suction Pressure	
50	Refrigerant Charge	Good / Leak Check

D. Product Check:

Product Temperature: 51

*E. Replace Wear Items:

52 ☐ Tune Up Kit — 54 ☐ Belt AX35

53 ☐ Scraper Blades — 55 ☐ Brush Kit

* Indicates tasks that MUST be completed by service technician

F. Comments/ Recommendations:

_____

56 ☐ **Additional Repairs Recommended** — 57 ☐ **Steam Cleaning Recommended** — 58 **PM I.D. NUMBER**

Technician Name: _____ Badge # _____ Company _____

Manager Name (Print) _____ Chick-Fil-A's Manager Name (Signature) _____

MANTENIMIENTO
TAREA DE AGENTE SERVICO

Limpieza e inspección de la máquina de helados (Anual)

REQUIERE PARA SEGURIDAD DE LOS ALIMENTOS

MODELOS CUBIERTOS: Todas las máquinas de helados Taylor 751 y 794.

COSTO ESTIMADO: $300-400 (NOTA: El costo estimado está basado en datos históricos y varía dependiendo de la ubicación).

MANTENIMIENTO REALIZADO POR: Agente Taylor de servicio autorizado

Materiales:

Almohadilla de espuma Airkontrol AK-525R-1-2, ¼" de grosor, 30 PPI [Grainger #5W913]

Limpiador para bovinas no acídico que es bajo en pH una vez diluido (si se requiere limpiador para bobinas)

Cepillo de limpieza para bovinas con cerdas medianas

Click here for English.

Descripción de la tarea

Anualmente, el Operador debe coordinarse con un agente Taylor de servicio autorizado para inspeccionar la máquina de helados y realizar algunas revisiones de mantenimiento para asegurar que la máquina de helados esté funcionando correctamente.

NOTA: Un número chico de Restaurantes tienen máquinas de helados enfriadas con agua. Algunos de los pasos de esta tarea no se aplican a las máquinas de helados enfriadas con agua.

También vea ALCANCE DEL TRABAJO (adjunto).

* * * * * *

NOTA PARA EL OPERADOR: **Guarde esta página y entregue la página que queda al agente de servicio. (Las 3 últimas páginas son una reproducción de la Guía PM Taylor.)**

Tareas relacionadas

El Operador es responsable de cambiar los pre-filtros cada mes, como se describe en Mantenimiento de refrigeración y reemplazo de pre-filtros (Regrese al Calendario de Mantenimiento para ver instrucciones.) Como el agente de servicio Taylor debe quitar los filtros de aire para realizar esta tarea, el Operador puede preferir que el agente de servicio Taylor instale nuevos filtros en ese momento.

Limpieza e inspección de la máquina de helados (Anual)

Estándares

Si se requiere limpiador de bovinas, todo el limpiador debe enjuagarse completamente de las bovinas y el área de trabajo.

Advertencias

Cada vez que sea posible, apague y desconecte la máquina de helados cuando se haga servicio a la máquina.

Siempre siga las instrucciones del fabricante para diluir los limpiadores de bovinas. No use químicos para abrillantar las bovinas.

No use o reemplace las piezas que puedan cambiar la ingeniería o la garantía del fabricante.

No ponga calibradores en el sistema de refrigeración a menos que las cargas de refrigerante necesiten revisarse debido a reparaciones o problemas de temperatura.

Sólo use refrigerantes y aparatos de medición específicos del fabricante, a menos que las oficinas centrales de Chick-fil-A autorice el uso de algo diferente.

Tome las precauciones apropiadas cuando limpie las bovinas. Proteja todos los alimentos; controle el rociado en exceso. También, proteja los motores eléctricos de los ventiladores del condensador del agua durante la limpieza para evitar que se dañen.

Pasos

NOTA: Las siguientes instrucciones tienen el propósito de resaltar ciertos pasos de este procedimiento. Los procedimientos estándar de la industria y los manuales de servicio del fabricante pueden requerir pasos adicionales.

1. Coordine la visita al Restaurante con el Operador o Gerente. Programar la visita durante horas que no sean pico de ventas.
2. Cada vez que sea posible, apague la corriente eléctrica de la máquina de helados antes de empezar el servicio.
3. Se recomienda realizar el Mantenimiento Preventivo como se documenta en las siguientes 3 páginas.
4. Instale los pre-filtros de material aprobado en ambas bovinas condensadoras. Los pre-filtros deben recortarse para cubrir las aspas únicamente.
   NOTE Si los pre-filtros viejos no se recortan correctamente aproveche la oportunidad para demostrar al Operador cómo se deben recortar los pre-filtros para cubrir las aspas únicamente.
5. Documente por escrito cualquier problema relacionado con la seguridad o el funcionamiento. Entregue este reporte al Operador o al Gerente.
6. Informe al Operador o Gerente cuando termine y permita que el Operador o el Gerente inspeccione las bovinas.

Restricciones

- Fecha de término esperada: _____
- Hora en la que el trabajo puede realizarse: _____
- El Contratista realizará la inspección junto con el Operador o el gerente. SÍ _____NO _____

(Recordatorio: Todos los cargos deben comunicarse a y ser aprobados por el Departamento de Instalaciones (Facilities Department) y el Operador/gerente del Restaurante.)

TAYLOR FREEZER PM GUIDE FOR SOFT SERVE EQUIPMENT

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Start Here! *Before you begin the inspection, talk to the store manager to find out if there have been any recent problems with the machine's performance. Write down any issues or concerns that need attention. Complete each section on the PM Form before moving on to the next section.*

A1.Visual Inspection-Exterior

Disconnect the power supply and inspect the exterior of the machine. It may be necessary to move the unit to an area that will allow you access around all sides without disrupting store personnel.
Tools Required: None **Wear Items:** None

1	Panels	All panels installed/ secured with all the proper screws/ no sharp edges exposed
2	Casters	All fully threaded into machine base/ wheels roll freely
3	Air Deflector	Installed & secure/ Air discharges forward/ Fan guard in place
4	Dispenser	Attached securely on unit/ each holder dispenses properly
5	Front Drip Tray	Not cracked, warped, or broken/ Shield not damaged or missing
6	Dec Plate Decal	Not worn, split, or damaged
7	Spinner Housing	Check Waring Spinner housing for cracks/vibration.

A2.Visual Inspection-Interior

Remove side panels and rear panel. Inspect the interior for mix leakage, check condition of the air condensers and filters (clean if needed), replace drive belts, check belt tension, gear and pulley alignment, coupling position, and check all fasteners in drive mechanism are tight.
Tools Required: Flat Blade Screw Driver/ 1/2" Box Wrenches/ Allen Wrench Set/ Spinner Adjustment Gage (Part # 055688)
Wear Items: Drive Belts

8	Mix Leakage	Indicate amount of dried mix build-up found inside machine.
9	Drip Pans	Indicate condition of interior drip pans (Clean if needed)
10	Air Filters	Indicate condition of condenser air filters (Clean if needed)
11	Condensers	Clean condenser coils for hopper and freezing cylinder.
12	Water Connections	If applicable, no water leaks/ no wearing or kinks in lines
13	Access Valves	Valve stems secure/ Capped to prevent refrigerant leakage
14	Drive Belts/Tension	Replaced Drive Belts/ *Deflection:* Cog Belt 1" V-Belt 1/2"
15	Gear Alignment	Each Gear Box is properly aligned/ Securely fastened
16	Pulley Alignment	Motor pulley aligned with gear pulley/ Keyway and screws tight
17	Drive Coupling	Proper position/ secure on shaft *(keyway in place/ both set screws tight)* /no mix inside coupling

A3.Mix Hopper & Freezing Cylinder

Inspect Mix Hopper and the Freezing Cylinder.

18	Milkstone	Inspect mix hopper(s) for milkstone
19	Level Probes	Probes secure/ No mix or milkstone build-up on probes
20	Hopper Cover	Fit properly on hopper ridge and retaining pins/ No holes or splits to cause saturation/ Not cracked or broken/ Knob secure
21	Cylinder Walls	Walls smooth with no scoring or pitting
22	Nosecone	Inspect surface for cracks or damage
23	Door Studs	Tightly secured in nosecone/ No damaged threads
24	Shell Bearing(s)	No sharp edge around front surface/ No internal wear/ No leakage around outside of bearing/ Drip Guide installed
25	Frost Check	Perform frost check on freezing cylinder. If bad, perform boil-out of evaporator. Indicate on form that boil-out was completed.

A4. Freezing Cylinder Parts

Inspect Freezing Cylinder Parts
Tools Required: None
Wear Items: Tune-up Kit Items

26	Drive Shaft	Removable/ No wear on hex/ No sharp edges
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B. Electrical Inspection Use extreme CAUTION when working around live electrical circuits and hazardous

Inspect power cord, plug and receptacle, and grounding circuit. Remove the control box cover and dec plate panel to check wire and cable connections are secure. Verify machine is properly grounded. Check beater rotation. Check all switches, LED/LCD displays, and sensors are functional. Check and record voltage readings with an accurate meter.
Tools Required: Needle nose pliers, screwdrivers, voltage meter (AC/DC), allen wrench set
Wear Items: None

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36	Wire Connections	With power disconnected to unit, check all wire connections terminals inside control box are securely fastened or spliced/ Low voltage wiring is routed away from high voltage wiring
37	Cable Connections	Inspect cable pins are not corroded, damaged or missing/ Ribbon cable is not cut or damaged/ Cable routed away from moving parts/ Pin connections are secure
38	Beater Rotation	Verify beater rotation is turning clockwise (view from front)
39	Membrane Switches	Verify all membrane switches on dec panel are operational
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41	Level Sensors	Verify probe sensors in hoppers detect mix level
42	Draw Switches	Inspect switch mechanism and wire connections are secure/ Check for proper switch engagement
43	Dip Switch Settings	Check dip switches for correct settings.

B. Electrical Inspection (Cont.)

44	5VDC Cable	Verify voltage is between 4.75 - 5.25 VDC
45	Power Supply	Check and Record supply voltage for each leg of power
46	Beater Motor AMP	Check and record beater motor amperage. For units with one freezing cylinder, complete the first box. For units with two freezing cylinders, complete both boxes.
47	Compressor AMP	Check and record compressor amperage. For units with one freezing cylinder, complete the first box. For units with two freezing cylinders, complete both boxes.

C. Operations Checks and Settings: Refrigeration

Attach refrigeration manifold hoses on the high and low side access valves and purge hoses. Check Head Pressure and Suction Pressure readings during a freezing cycle (Allow pressure to stabilize). Compare findings with the chart below and adjust valve as needed. Note: Chart pressures for R404A only. Consult service manual for other refrigerant pressure specifications.
IMPORTANT: Each gauge manifold hose must have a quick disconnect or shut off valve to prevent a loss of refrigerant during installation and removal of the gauge set. For gauge removal, first close off the high side access valve. With compressor running, slowly draw refrigerant remaining in the hoses into the low side of the system. Close and remove suction side hose when the pressure has stabilized at the lowest reading.

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	100F (37.8C)	340-380psi (2,344 - 2,620 kPa)
Water Cooled:	Water Regulator Setting	255 psi (1,758 kPa)

Suction Pressure:	**Air Cooled**	**Water Cooled**
Soft Serve:	21 psi (145kPa)	20-22psi (9138-152kPa)

48	Head Pressure	Check and record the Head Pressure for each side
49	Suction Pressure	Check and record the Suction Pressure for each side/ Check box if the expansion valve required an adjustment.
50	Refrigerant Charge	Pressure readings and performance indicate proper charge/ Low refrigerant charge, checked system for leaks

D. Product Check

Check and Record the Finished Product Temperature, Fill time or Draw rate. Check shake cup fill level setting. Record topping bath temperature settings (adjust if needed).

Wear Items: None

Tools Required: Digital Thermometer +/-0.5F (0.28C) / Scale/ Stop Watch

Product Specifications:

Soft Serve: 19 to 20 F (-7.2 to -6.7 C)

51	Product Temp	Record Product Serving Temp

E.Wear Item Replacement Check List

52-55	Record the quantity in the box for each of the wear items replaced. Wear items MUST be replaced.

F.Comments/Recommendations:

Use this space to make recommendations, note any additional parts replaced or work performed, and describe general condition of the machine.

56	Check box if additional repairs are recommended
57	Check box if steam cleaning recommended
58	Record the PM Identification number found on the PM sticker to be placed on the freezer (if applicable).

TAYLOR FREEZER PREVENTIVE MAINTENANCE PROGRAM
ANNUAL INSPECTION FOR TAYLOR SOFT SERVE EQUIPMENT

Restaurant National No. | **Work Order No.** | **Serial No.**

Address: | **Model No.**

City: | **State/Prov.** | **Date:**

Zip: | **Phone No.** | **Time In:** / **Time Out:**

A. Visual Inspection:

Box information should indicate condition found upon inspection

A1. Exterior:

1	Panels	Good	Faulty	Need Screws	4	Cup/Cone Dispenser	Good	Faulty	7	Spinner Housing	Good	Faulty
2	Casters	Good	Faulty	Secure	5	Front Drip Tray	Good	Faulty				
3	Air Deflector	Good	Faulty		6	Dec Plate Decal	Good	Faulty				

A2. Interior:

8	Mix Leakage	None	Minimal	Excessive	12	Water Connections	Good	Faulty	16	Pulley Align.	Good	Realign
9	Drip Pans	Clean	Not Clean	Missing	13	Access Valves/Caps	Tight	Not Tight	17	Drive Coupling	Good	Faulty
10	Air Filters	Clean	Not Clean	Missing	14	Drive Belt Tension	Good	Adjust				
* 11	Clean Condenser	Completed	Not Completed		15	Gear Alignment	Good	Realign				

A3. Mix Hopper(s)

18	Milkstone	None	Build-up
19	Level Probes	Good	Faulty
20	Hopper Cover	Good	Faulty

Freezing Cylinder(s)

21	Cylinder Walls	Good	Scored
22	Nosecone	Good	Damaged
23	Door Studs	Tight	Not Tight
24	Shell Bearing	Good	Faulty
25	Frost Check	Good	Bad
	Boil-out Evaporator Bad Frost Check Only	Complete	Not Complete

A4. Freezing Cylinder Parts:

26	Drive Shaft	Good	Faulty
27	Beater	Good	Faulty
28	Blade Clips	Good	Faulty
29	Freezer Door	Good	Faulty
30	Draw Valve	Good	Faulty
31	Draw Handle	Good	Faulty
32	Hand Screws	Good	Faulty

Comments: _____

B. Electrical Inspection:

33	Power Cord	Good	Faulty	39	Membrane Switches	Good	Faulty	**Voltage Checks:**					
34	Plug/Receptacle	Good	Faulty	40	LED & LCD Display	Good	Faulty	46	5VDC Cable:				VDC
35	Ground Connection	Good	Faulty	41	Mix Level Sensors	Good	Faulty	47	Power Supply: VAC	L1-L2	L1-L3	L2-L3	
36	Wire Connections	Good	Faulty	42	Draw Switches	Good	Faulty						
37	Cable Connections	Good	Faulty	43	Dip Switch Positions	Correct	Inconrrect						
38	Beater Rotation CW	Good	Faulty	44	Beater Motor Amperage	AMP	AMP						
				45	Compressor Amperage	AMP	AMP						

C. Operation Checks and Settings:

Refrigeration:

48	Head Pressure	
49	Suction Pressure	
50	Refrigerant Charge	Good / Leak Check

D. Product Check:

Product Temperature: **51** ____

***E. Replace Wear Items:**

52 ☐ Tune Up Kit **54** ☐ Belt AX35

53 ☐ Scraper Blades **55** ☐ Brush Kit

* Indicates tasks that MUST be completed by service technician

F. Comments/ Recommendations: _____

56 ☐ **Additional Repairs Recommended** **57** ☐ **Steam Cleaning Recommended** **58 PM I.D. NUMBER** ____

Technician Name: _____ Badge # _____ Company _____

Manager Name (Print) _____ Chick-Fil-A's Manager Name (Signature) _____