

McDonald's C602

Preventative Maintenance Program



Consistent Quality
Reliable Uptime
Expert Service



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BUILT TO SERVE



Factory Authorized Service and Genuine Parts



Shake Machine Reliability Improvements – June 2021

Last fall, the Shake Machine Reliability Team, consisting of NSLC Equipment Team Operators, representatives from Taylor and Middleby, and the GSSS Equipment and US Operations teams, began looking at new solutions and easy-to-execute tips to help restaurant teams continue to improve the performance and uptime of restaurant shake machines.

There is no single solution to improve performance – it takes a multitude of solutions to move the needle across the System. This team reviewed numerous ideas and focused their efforts on those that could have the biggest impact in the shortest time, with a target of making solutions available for our restaurants in 2021.

During our initial trials, Operators who implemented these solutions and best practices saw a **48% reduction in service calls** and a noticeable improvement in uptime by focusing on the proper operations and maintenance activities with their crew.

This first phase of solutions is focused on the Taylor C602 machine since that is in the majority of our restaurants. Future updates throughout the balance of 2021 will include additional tools and resources for this machine as well as the Carpigiani K3.

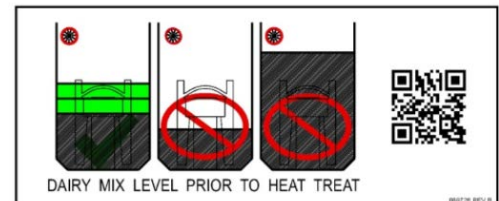
There are two areas covered in this update to improve your shake machine performance – today:

- Operations/Training Tools
- Programs/Maintenance Tools

Operations/Training Tools

1. Mix Level Decal

Too much or too little mix in the hopper is the #1 reason for heat treat failure in our restaurants. A decal was sent to each restaurant in the April Seed Store Kit as a training tool to help the crew understand the proper mix level in the machine hoppers. Please ensure your machines have this decal affixed to the front. If you need a replacement, please contact Taylor or print your own from the US Equipment website via this link: [C602 Mix Level Decal](#)



2. QR Code Links Added to FRED

We have added links to the shake machine QR Code site to multiple areas within FRED. This will help your crew access tools like training videos, manuals, cleaning instructions, etc. easily from FRED. These materials can also be accessed via this link: [Taylor C602 QR Code Site](#)

3. Tips and Best Practices

We are borrowing a Best Practice from Canada, which communicates a series of Tips regarding shake machine performance to their restaurants on a regular basis. Look for the first Tips to arrive in the August NABIT kit.

4. Turbo Charge Training

Taylor offers FREE hands-on Turbo Charge Training on their shake/soft serve machines. The program focus includes:

- Proper operation of the Shake/Soft Serve machine
- Opening and closing procedures for the machine
- 14 day cleaning process
- Monthly procedures



Investing your time in Taylor Turbo Charge Training is an investment in your crew and equipment, which will improve operations and prolong equipment life. Contact your local Taylor Distributor today to set up your FREE Turbo Charge Training for classes with a minimum of 10 attendees.

Programs/Maintenance Tools

5. Preventative Maintenance (PM) Program

A formal Shake Machine PM Program was released in January 2020 and is available to schedule today. It is highly recommended to have a PM done once per year to proactively keep your machine operating in great condition and help catch issues before they cause a machine breakdown.

In a test of 52 restaurants, there was a **48% reduction in service calls** after the PM compared to before the PM! There are two tiers to the PM Program based on the age of your machine. Program details and costs can be found here: [PM Program](#).

6. 28 Day Brush Clean Program

You now have the option to extend the brush clean cycle on your machine from 14 days to 28 days. This will ease the burden on your crew **by eliminating 50% of the brush cycles per year**, and enable the opportunity to outsource this activity to a trained technician to reduce the requirements of your crew even further.

Program details, costs, and eligibility requirements are found here: [Taylor 28 Day Brush Clean Program](#).

The heat is on this summer and our customers want to satisfy their cravings for cool, creamy soft serve and shakes with McDonald's. Now is the time to focus our efforts on changing the story about our machines and keep our customers coming back for more!

Contacts

If you have any questions or need additional information, please contact any of the following individuals:

- Taylor – Scott Nicholas (Scott.Nicholas@Taylor-Company.com) or Your Local Distributor
- McDonald's Operations – Brian Diener (brian.diener@us.mcd.com)
- McDonald's Equipment Supply Chain – Nicoletta Stefou (nicoletta.stefou@ca.mcd.com)
- McDonald's Equipment Engineering – Rob Carr (rob.carr@us.mcd.com)
- McDonald's Equipment Engineering – Mike Zagorski (mike.zagorski@us.mcd.com)

PM/28 Day HT/Brush Butler Cleanings/Open Kitchen

Assumptions: PM Programs can stand on their own

PM is required to add the 28 day HT software

Annual PM required if the Silver or Bronze options are chosen

No annual PM for the Gold option. PM tasks per the PM calendar

Brush Butler cleanings can be done by Taylor distributors or IHT's

PM Program: C602's with serial numbers of M8..... and newer qualify for the Basic PM = \$450

C602's with serial numbers of M7..... and older must have a Plus PM = \$825

28 Day HT: PM required

C602's with serial numbers of M103.... and older do not qualify for 28 day HT software.

PM Program: C602's with serial numbers of M8..... and newer qualify for the Basic PM = \$450

C602's with serial numbers of M7..... and older must have a Plus PM = \$825

| Option | Initial PM | Brush Butler Cleanings | 1st Year Cost | 2nd Year Cost |
|---------------|-------------------|-------------------------------|---------------------------------|---------------------------------|
| Gold | \$450/\$825 | 13@\$345 | \$4590/\$4965 | \$4485 |
| Silver | \$450/\$825 | 3@\$325 | \$1425/\$1800 | \$1425/\$1800 |
| Bronze | \$450/\$825 | 1@\$325 | \$775/\$1150 | \$775/\$1150 |



McDonald's C602 PM Program



TAYLOR C602 PM INSPECTION PROGRAMS - SCOPE OF WORK

C602 BASIC PROGRAM \$450 *(tax not included)*

The BASIC PM inspection is recommended for newer machines (installed less than 3 years) and when more than one PM visit will be conducted annually. Each basic evaluation includes a thorough **100-point inspection** including installing a new tune up kit, scraper blades, and syrup pump tubes. The operator parts are inspected, control settings are checked, and the operational performance is evaluated to ensure the restaurant is serving McDonald's Gold Standard Shakes and Soft Serve. Owner/Operator will receive a detailed C602 evaluation report upon completion of the work signed by an RMD certified and Taylor Company Factory Authorized Service Technician.

Parts included:

- ✓ Tune-up Kit
- ✓ Scraper blades
- ✓ Syrup pump tube kit
- ✓ Taylor EX Lube

Labor: (estimated 3 hours)

- ✓ Inspect operator components (barrel & hopper parts)
- ✓ Verify correct control settings
- ✓ Review heat treatment performance
- ✓ Calibrate syrups
- ✓ Check shake dispensing mechanism and fill sensor
- ✓ Cleaning air filter
- ✓ Check glycol fluid level
- ✓ Check/adjust product to verify McD Gold Standard specification
- ✓ Check topping heaters and water bath temperature

Not included:

- Removal of mix or syrup from machine. Any additional labor required (approved by store manager). Replacement of any missing parts or accessories. Labor required for milk stone removal.

C602 PLUS PROGRAM \$825 *(tax not included)*

The PM PLUS is recommended for machines that have been installed for 3 years or more. This is a detailed **100-point inspection** that includes removing panels to check internal systems. PM PLUS includes belts and air filter replacement, cleaning condensers, cleaning drip trays, installing refrigeration gauges to check pressures, topping off glycol and checking for leaks, inspecting the power cord for defects and that wire connections inside the control box are secure. All accessories needed at the restaurant to conduct the daily & weekly operational procedures are included. Owner/Operator will receive a detailed C602 evaluation report upon completion of the work signed by an RMD certified and Taylor Company Factory Authorized Service Technician.

Parts included:

- ✓ Tune-up Kit
- ✓ Brush kits
- ✓ Scraper blades
- ✓ Syrup calibration cup
- ✓ Syrup pump tube kit
- ✓ Syrup hole plug kit
- ✓ Drive belts
- ✓ Draw valve cap (nightcap)
- ✓ Agitator belts
- ✓ Wash bottle
- ✓ Air filters
- ✓ Taylor EX lube

Labor: (estimated 5.5 hours)

- ✓ Interior inspection
- ✓ Replace drive belts
- ✓ Replace agitator belts
- ✓ Inspect and clean air-cooled condensers
- ✓ Inspect air filters
- ✓ Check air deflector and machines air clearance
- ✓ Install gauges - adjust refrigeration pressure settings
- ✓ Inspect glycol system for leaks or filter replacement
- ✓ Inspect power cord for damage and wire connections secure
- ✓ Check voltage supply and secure ground connection

Not included:

- Removal of mix (including dried) or syrup (including dried) from machine. Refrigeration system repairs (refrigerant, reclaim, and evacuation, supplies and tool fees, etc.). Cleaning milkstone from hoppers, barrels, or components. Worn shell bearing replacement, torque coupling or drive coupling repair or replacement. Labor for additional repairs (approved by store manager)
- Diagnostic time to evaluate electrical, mechanical, or refrigeration system problems

US EQUIPMENT SERVICES RELEASE

Taylor C602 Shake Sundae Machine Annual Planned Maintenance (PM) Program

What is it?



The Taylor C602 Shake Sundae machine has been available in the US since 2001. The C602 provides ice cream for shakes, cones, McFlurries and sundae menu items. A certified Taylor technician performs the annual PM by doing a multi-point inspection on the machine and completing a tune-up to improve performance of the machine and the quality of the product it serves.

Why do we need this?

The PM can improve reliability and uptime on the C602 when coupled with proper opening, closing and brush cleaning procedures. Improving uptime and machine reliability will enable restaurants to serve gold standard product and capture sales that are otherwise lost when the machine is down.

What were the results of the test?

The results of the three month test shows improvement in uptime and reliability on the C602 when compared to national. Test O/Os were also very happy with the results of the service and the performance of their machines after the PM was completed.

How do I get started?

You can schedule the annual PM service by calling your local Taylor distributor.

What is the timing?

This service is available now.

What is the Cost?

Basic PM (\$450)¹ - Recommended for Units 3 Years old or less (Time Est: 2 – 3 Hours)
PM Plus (\$825)¹ - Recommended for Units over 3 years old (Time Est: 4.5 – 5 Hours)

¹ Parts and labor, outside the scope of the PM, will be extra

Where do I go for more information?

The following link contains more information on the scope of the Taylor C602 annual PM program [Click Here](#)

Taylor C602 PM Program Details

Criteria

Basic PM

- Recommended for Taylor C602 which are 3 years old or less (with Serial numbers of M8 or newer)
- Evaluation of: Control settings, Heat Treat history, Syrup calibration, Gold Standard finished product
- Parts replacement: Tune up kit, Pump kit, Scraper blades
- Time Estimate: 2-3 hours
- Pre-visit checklist will be required to be completed by restaurants ahead of visit

Plus PM

- Recommended for Taylor C602 which are 4 years old or older (Serial numbers of M7 or older), and all Taylor 8634 units regardless of age
- Include Basic PM + additional cleaning, inspection and parts replacement
- Time Estimate: 4-5.5 hours
- Pre-visit checklist will be required to be completed by restaurants ahead of visit

Costs

| PM Costs by Machine Model | Basic PM Program | Plus PM Program |
|---------------------------|------------------|-----------------|
| Taylor C602 | \$450 | \$825 |
| Taylor 8634 | N/A | \$825 |

- Prices listed above do not include any additional parts replacement or repairs which are out of scope of outlined PM program

Contact

- Contact Rocky Mountains Distributing for full details.
- hello@rockymountainsdistributing.com
- 303.825.0171

Brush Butler Program Overview

6/25/2021

Mechanical Sanitization - Brush Butler 28 Day Cleaning Cycles

Product System:

- a. Drain product and remaining mix from the machine
- b. Rinse machine with cool water
- c. Brush and rinse mix hoppers with approved cleaning/sanitizing solution
- d. Disassemble machine for thorough brush cleaning of the components at the sink
- e. Lubricate and reassemble machine
- f. Sanitize machine following assembling for operation
- g. Prime machine with fresh mix
- h. Start machine in AUTO to freeze down and check product temperature

Syrup System:

- a. Drain, rinse, and sanitize the syrup lines
- b. Disassemble, brush clean, lubricate, and sanitize syrup valves
- c. Prime syrup lines
- d. Calibrate syrups according to the McDonald's specification

Miscellaneous Task Included:

- a. Install Tune-up kit to replace wear components quarterly
- b. Replace scraper blades on soft serve side quarterly
- c. Replace scraper blades on shake side every 6 months
- d. Replace pump tubes annually (minimum)
- e. Inspect/Clean aluminum air filters. (Model 8634)
- f. Inspect/Clean mesh filters quarterly, replace annually (Model C602)
- g. Inspect drip pans for leakage/clean as needed
- h. Check topping bath water level/fill to mark
- i. Record and inform manager about the amount of mix discarded
- j. Check/record last heat cycle data
- k. Check/record freezer lock occurrences since last brush cleaning
- l. Record freeze down time for shake and soft serve
- m. Check product temperature
- n. Check soft serve draw rate/ adjust as needed
- o. Conduct a general inspection of the exterior of the machine

Not Included:

- a. Equipment repairs or additional parts required during the cleaning visit
- b. Additional brush cleaning cycles required due to power failures, equipment malfunctions, or operational errors

- c. Cleaning dried mix from exterior panels or floor
- d. Pest infestation
- e. Filling cup and cone dispensers

Cleaning Supplies

The Cleaning Technician must carry all the necessary supplies and tools to perform the brush cleaning. Do not rely on the restaurant to have the supplies that are needed to properly clean the machine.

| SUPPLIES | TAYLOR PART NUMBER |
|----------------------------|------------------------------------|
| PAIL-MIX 10 QT. | 013163 (4 RECOMMENDED) |
| BRUSH A.-PACKAGE | X44127 |
| CUP-DIVIDED SYRUP | 017203 |
| KIT A.-SYRUP HOLE PLUG (4) | X58474 - INCLUDES 035460 TOOL-SEAL |
| TOOL-PUMP SHAFT REMOVAL | 057167 |
| TOOL-ORING REMOVAL | 048260-WHT |
| THERMOMETER-DIGITAL | |
| FORM-FREEZER MS | |
| NON-ABRAZIVE SCRUB PAD | |
| CLEANER/SANITIZER | |
| DELIMER | |
| RUBBER GLOVES | |

Only NSF approved cleaning and sanitizing solutions will be used for the 28 day mechanical sanitization. Always mix the solution according to the manufacturer's instructions. A cleaner/sanitizer with a milk stone removal additive is recommended for the 28 day cleaning process. Only Taylor approved lubricant for heat treatment machines can be used to assemble the machine.

Use a non-abrasive scouring pad to scrub the hopper walls and back of the freezing cylinder to remove mix film and prevent milk stone build-up.

A delimer solution soak may be necessary to remove milk stone deposits in hard-to-clean areas. (Example: Around the rear shell bearing, mix feed tubes, hopper probes, etc)
For machines that have excessive milk stone present, it may be necessary to repeat the delimer soak on several cleaning visits until all milk stone deposits are completely dissolved. When using Kay delimer, mix 1 packet delimer to 1 gallon of water. Allow the delimer solution to soak in the machine for approximately 15 minutes. Follow the delimer soak with a cleaner/sanitizer rinse before dismantling the machine.

Parts Replacement Schedule

The Brush Butler will be responsible for replacing normal wear components in accordance with the recommended replacement schedule. Wear item parts are not included in the program cost. The drive shaft boot seals should be replaced at every 28 day cleaning. The cost for the boot seal replacement will be absorbed in the monthly cleaning charge.

| Task | Schedule |
|-------------------------------|-----------------|
| Install Tune-Up Kit | 3 months |
| Replace Soft Serve Blades | 3 months |
| Replace Shake Blades | 6 months |
| Replace Syrup Pump Tubes | 12 months (min) |
| Install Topping Pump Seal Kit | 12 months |
| Replace Air Filters | 12 months |

The Automatic Mailing Program for tune-up kits, scraper blades, syrup pump tubes, brush kits, and other wear items; will be discontinued for the restaurant's participating in the cleaning program. The Brush Butler will bring these parts to the restaurant when they are scheduled for replacement.

Restaurant's Responsibilities

- a. Perform daily opening procedures in accordance with the equipment manual
- b. Perform daily closing procedures in accordance with the equipment manual
- c. Fill hoppers with mix as needed
- d. Fill topping containers as needed
- e. Clean and sanitize topping pumps and canisters weekly
- f. Check/fill heated topping rail water level regularly
- g. Replace shake syrup containers as needed.
- h. Prime syrup lines when new syrup bag is installed
- i. Flush and sanitize syrup lines weekly
- j. Calibrate syrup flavors weekly
- k. Maintain proper flow rate setting on the soft serve draw handle. (5 – 7 ½ oz/10 sec)
- l. Make sure mix level is filled to the line on the agitator paddles prior to the start of the heat treatment cycle
- m. Control panel keys and power switch are selected for proper operation
- n. Frequently clean machine surfaces with a sanitized towel
- o. Allow mix level to run low prior to the scheduled brush cleaning in order to minimize waste
- p. Comply with food safety procedures

Steps for beginning the Brush Butler Program

Operators contact their Local Taylor Distributor to begin the Brush Butler program.

Equipment PM Inspection/Software Upgrade/License Key Installation

Distributor service personnel will conduct an *equipment inspection*. This will include a complete evaluation of the freezer inside and out, including replacement of specified wear item parts, reviewing the heat cycle performance, examining the operator assembled components, inspecting the mechanical, electrical, refrigeration, syrup, and glycol systems, verifying the control program settings, and validating the correct product specifications. The normal replacement wear items will be installed as part of the machine inspection is performed. (tune-up kit, scraper blades, syrup pump tubes).

The estimated time to complete the equipment PM PLUS inspection is 5 to 7 hours depending on the age and condition of the machine. New machines (less than 24 months installed) will only require the BASIC PM performed prior to installing the license key provided the machine is in good to like new condition.

The PM Basic & PM Plus Forms must be used to record the machine evaluation.

The service technician will refurbish the equipment to optimal condition and upgrade the software. All necessary service repairs will be billed to the operator, separate from the program expense.

The following minor repairs should be performed as needed during the equipment inspection:

- / Remove dried mix from air filter guides
- / Remove dried mix from drip pans and guides
- / Remove excessive milk stone build-up
- / Brush clean air condensers
- / Replace worn rear shell bearings
- / Loctite and secure loose door studs
- / Remove sharp burrs from beaters or drive shafts
- / Adjust drive couplings (install new set screws to secure coupling)
- / Inspect/replace broken torque coupling springs
- / Replace torn or damaged pyro-sensor shield
- / Replace drive belts
- / Replace agitator belts
- / Fill glycol tank
- / Install gauges to check/adjust refrigeration pressures

If the cleaning contract with the Distributor is cancelled or the machine is moved to a new location that is not participating in the cleaning program it will be necessary to remove the license key from the machine and restore the Brush Clean Timer to 14 Days.

The Brush Butler will check to make sure the restaurant has all the accessories needed to properly perform the daily and weekly equipment operating procedures.

- / Syrup Calibration Cup
- / Syrup Port Plugs
- / Insulated Valve Cap
- / Seal Install/Removal Tool
- / Sanitizer Bottle
- / HP Lubricant
- / Brush Kit

The distributor will begin the 28 day cleaning program for the applicable McDonald's restaurant(s).

Cost

\$345 per 28 Day Cleaning (Gold) option. \$325 per 28 Day Cleaning*. This is the rate for the Silver (Quarterly), and Bronze (Semi-annual) options. The restaurant should be charged a flat rate for the 28 Day cleaning. Normal wear items (tune-up kits, scraper blades, etc) will be billed to the restaurant when they are installed, according to the replacement schedule.

The Taylor Distributor will provide the restaurant with a cost estimate prior to conducting the equipment inspection and upgrade. Additional parts or necessary repairs that are not included in the inspection estimate are the responsibility of the restaurant.

The cost for the supplies needed at each cleaning is calculated and included in the Distributor's monthly cleaning rate (i.e, cleaner / sanitizer, lubricant, de-limer, and brushes,)

PM / 28 Day HT / Brush Butler Calendar

[illegible]

MODEL C602 - BASIC PM INSPECTION - FORM A

NATIONAL STORE NO.: _____ DATE: _____ TIME IN: _____
ADDRESS: _____ WO#: _____
CITY: _____ ST _____ INSPECTED BY: _____
CONTACT AT STORE: _____ SERIAL NUMBER: _____

1. UPON ARRIVAL, WAS THE MIX DRAINED FROM THE MACHINE WITH PARTS DISASSEMBLED AND CLEANED?
2. UPON ARRIVAL, ALL SYRUP LINES HAVE BEEN CLEANED AND ARE EMPTY?

| | |
|-----|----|
| YES | NO |
| YES | NO |

INSPECTION NOTES / COMMENTS: _____

• CONTROL SETTINGS AND HEAT TREATMENT PERFORMANCE

3. ☐ REVIEW ALL CONTROL SETTING ARE WITHIN THE CORRECT SPECIFICATION 4. UVC / SOFTWARE VER. _____ / _____

5. **LAST HEAT CYCLE DATA:** DATE: _____ START TIME: _____ END TIME: _____ TOTAL TIME: _____ 6. TOTAL HEAT TREAT FAILURES SINCE LAST BRUSH CLEANING

7. **LOCK OUT HISTORY:** (RECORD BRUSH CLEAN DATES AND FREEZER LOCK FAULTS AS THEY OCCURRED)

| | | | | | |
|---------------|-------------|--------------|----------------|-------------|--------------|
| 1 Date: _____ | Time: _____ | Fault: _____ | 6 Date: _____ | Time: _____ | Fault: _____ |
| 2 Date: _____ | Time: _____ | Fault: _____ | 7 Date: _____ | Time: _____ | Fault: _____ |
| 3 Date: _____ | Time: _____ | Fault: _____ | 8 Date: _____ | Time: _____ | Fault: _____ |
| 4 Date: _____ | Time: _____ | Fault: _____ | 9 Date: _____ | Time: _____ | Fault: _____ |
| 5 Date: _____ | Time: _____ | Fault: _____ | 10 Date: _____ | Time: _____ | Fault: _____ |

8. **IS BRUSH CLEAN CIRCUMVENTED?** ☐ NO ☐ YES IF YES, DISABLE AND RECORD FINDINGS ON WORK ORDER

9. **FREEZING CYLINDER PARTS INSPECTED:** ☐ LEFT SIDE ☐ RIGHT SIDE

10. **HOPPER PARTS INSPECTED:** ☐ LEFT SIDE ☐ RIGHT SIDE

• SYRUP CALIBRATION & VERIFICATION

| | RATE (OZ)- 7 SEC | MTR SPEED /REV/TIME | NOTES: |
|----------------|------------------|---------------------|--------|
| 11. CHOCOLATE | _____ | _____ / _____ | _____ |
| 12. STRAWBERRY | _____ | _____ / _____ | _____ |
| 13. VANILLA | _____ | _____ / _____ | _____ |
| 14. OPTIONAL | _____ | _____ / _____ | _____ |

- **FREEZE DOWN TIME** 15. LEFT SIDE: _____ 16. RIGHT SIDE: _____

- **PRODUCT CHECK - SHAKE** 17. VISCOSITY SETTING: _____ 18. CHOCOLATE SHAKE TEMP:

19. UNFLAVORED TEMP: _____ 20. DRAW TIME (MED. SHAKE) _____ SEC. 21. RECOVERY TIME: OK LONG: _____ :

NOTES/ADJUSTMENTS: _____

• SHAKE DRAW MECHANISM PERFORMANCE:

22. DRAW VALVE RAISE MOTION: ☐ GOOD ☐ WON'T OPEN ☐ OPENS SLOWLY
23. DRAW VALVE CLOSE MOTION: ☐ GOOD ☐ WON'T CLOSE ☐ CLOSSES SLOWLY
24. DOES THE FILL SENSOR DETECT WHEN THE SHAKE CUP IS FULL? ☐ YES ☐ NO

- **PRODUCT CHECK-SOFT SERVE** 25. VISCOSITY SETTING: _____ 26. SOFT SERVE TEMPERATURE:

27. DRAW RATE: _____ / 10 SEC 28. ADJ SCREW & NUT INSTALLED? ☐ YES ☐ NO 29. RECOVERY TIME: OK LONG: _____ :

NOTES/ADJUSTMENTS: _____

• MISCELLANEOUS

30. ☐ INSPECT CONDENSER FILTERS ARE CLEAN (CLEANED / REPLACED) 31. GLYCOL TANK LEVEL: OK ADD GLYCOL
32. ☐ INSPECT ALL DRIP TRAYS ARE CLEAN AND NO TRAYS ARE MISSING
33. ☐ CHECK/ RECORD TOPPING WATER BATH TEMPERATURE LEFT: _____ RIGHT: _____

• PARTS USED (CHECK BOX IF NEW PART WAS USED)

34. ☐ TUNE UP KIT (X49463-94) 35. ☐ SYRUP PUMP TUBE KIT (X54979) 36. ☐ TAYLOR HP LUBRICANT (048232)
37. ☐ SCRAPER BLADES-SHAKE (041103) 38. ☐ SCRAPER BLADES-S.S. (084350) Included in X49463-94 Tune-up Kit

- TIME OUT: _____ 39. **FOLLOW-UP SERVICE FOR ADDITIONAL REPAIRS IS RECOMMENDED?** ☐ YES ☐ NO

Record all parts used and recommended follow-up on Work Order

MODEL C602 PM PLUS INSPECTION - FORM B

NATIONAL STORE NO:

SERIAL NUMBER:

DATE:

A. INTERIOR INSPECTION

1. MIX LEAKAGE PRESENT

NONE

MINIMAL

EXCESSIVE

STEAM CLEANING RECOMMENDED

YES

NO

2. DRIP TRAYS

EMPTY

NEED
CLEANING

TRAY MISSING

3. REAR SHELL BEARINGS

GOOD

WORN

LEAKING MIX

4. DRIVE COUPLING- R.S.

GOOD

DEFECT

ADJUST

5. TORQUE COUPLING- L.S.

GOOD

DEFECT

ADJUST

B. BELT REPLACEMENT & AGITATOR POST INSPECTION

1. REPLACED DRIVE BELTS

CHECK PULLEY ALIGNMENT

CHECK BELT TENSION

LEFT

RIGHT

YES NO
OK ADJ
OK ADJ

YES NO
OK ADJ
OK ADJ

2. REPLACED AGITATOR BELTS

YES

NO

3.

GOOD

WORN

| | | | |
|-----------------|-------------|------------|-------|
| DRIVE BELTS: | SHAKE | 1-041575 | AX31 |
| | SOFT SERVE: | 2-024396 | AX33 |
| AGITATOR BELTS: | SHORT | 1-062191-6 | GREEN |
| | LONG | 1-062191-7 | GREEN |

C. ELECTRICAL INSPECTION

1. INSPECT POWER CORD

GOOD

DEFECT

2. INSPECT PLUG & RECEPTACLE

GOOD

DEFECT

3. SUPPLY VOLTAGE CHECK:

L1/L2

L1/L3

L2/L3

POWER SUPPLY GROUND
CONNECTION

GOOD

DEFECT

4. CHECK WIRE CONNECTION TERMINALS ARE SECURE

YES

NO

CHECK ALL RIBBON CABLE CONNECTIONS SECURE

YES

NO

5. INSPECT ALL THERMISTOR PROBES ARE FULLY INSERTED IN BULB
WELL AND TEMPERATURE READINGS ARE ACCURATE

YES

NO

D. GLYCOL SYSTEM INSPECTION

1. CHECK GLYCOL FLUID LEVEL

OK

LOW

GLYCOL ADDED:

NO

YES

INSPECT CONNECTIONS FOR LEAKS

OK

LEAKING

LEAK LOCATION?

E. REFRIGERATION SYSTEM INSPECTION

1. INSPECT AIR COOLED CONDENSERS

CLEAN

REQUIRED
CLEANING

2. REPLACE AIR FILTERS (2-052779-3)

YES

NO

3. INSPECT AIR DEFLECTOR

GOOD

MISSING

3b) CHECK MACHINE AIR CLEARANCE:

GOOD

BELOW MINIMUM

4. INSTALL GAUGES-CHECK/ADJUST SUCTION PRESSURE

READINGS:

HIGH SIDE

LOW SIDE

NOTES/ ADJUSTMENTS:

LEFT SIDE

RIGHT SIDE

F. PARTS INSTALLED AND ACCESSORIES PROVIDED TO RESTAURANT (CHECK BOX)

☐

BRUSH KIT-X44127

☐

CAP A-DRAW VALVE-X54704

☐

BELT-DRIVE-SHAKE

☐

SYRUP CALIBRATION CUP-017203

☐

BOTTLE-SANITIZER-044818

☐

BELTS-AGITATOR

☐

KIT A-SYRUP HOLE PLUGS-X58474

☐

BELT-DRIVE-SOFT SERVE

☐

AIR FILTERS-(2) 052779-3

G. NOTES/ RECOMMENDATIONS:

Record all parts used and recommended follow-up on Work Order

