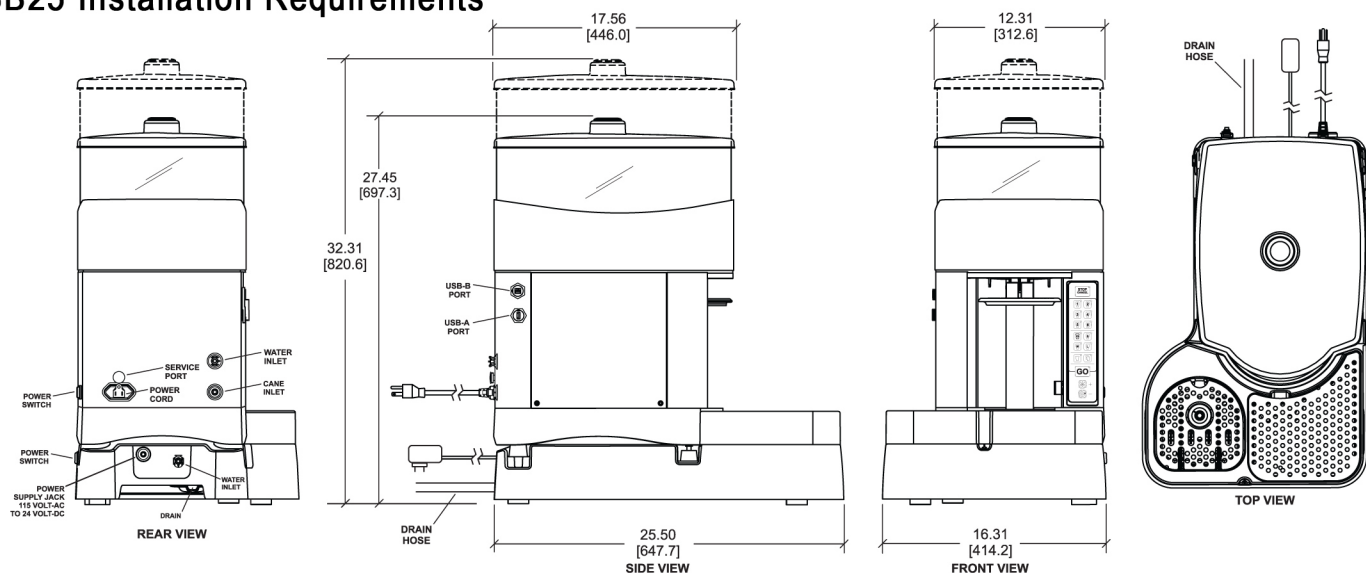


SB25 Installation Requirements



FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO (PLUS OR MINUS 1/16 INCH [1.5mm]).

Weights	lbs.	kgs.
Net	47	21.3
Crated	85	38.6
	cu. ft.	cu. m.
Volume	39.2	1.11
Dimensions	in.	mm.
Width	16-5/16	415
Depth	25-1/2	648
Height	27-1/2	698
Counter Clearance	---	---

*Designed to rest on a plastic pad directly on the counter top.

Electrical	Total	Supplied
Blender Station	Amps	with NEMA Cord
115/60/1 Air	10	5-15P
Electrical	Total	Provided With
Rinse Station	Amps	115 V Power Supply
115/60/1 Air	1	YES

Specifications

Electrical

Two dedicated electrical connections are required. See the electrical chart for the proper electrical requirements. Blender must be positioned within 5' (1.5m) of electrical outlets.

Clearance

No additional clearance is required on either side of the unit for air inlet or discharge.

4" (100 mm) of clearance is required behind the unit to allow for proper routing of the drainage hardware.

12" (304 mm) of air clearance is required above the unit to allow for proper loading of ice into the ice hopper.

Water

3/8" Hot or cold water supply line for rinse station. Minimum 55 PSI required with a maximum of 100 PSI. Temperature Max 125°F (52°C)

Hot water recommended when allergenic products used. For best results, filtered water required.

Drain

A drain is required. The drain must be able to accommodate a 1-1/8" (29 mm) diameter drain tube.

A minimum of 1" (25 mm) air gap is required between the end of the drain tube and the drain to ensure proper flow.

IMPORTANT: Install blender on a level surface within 10' (3.05 m) of drain.

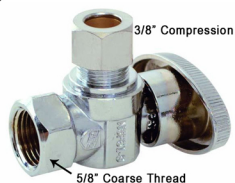
Commercial Drop Ice

Commercial drop ice allows for maximum performance and drink consistency.

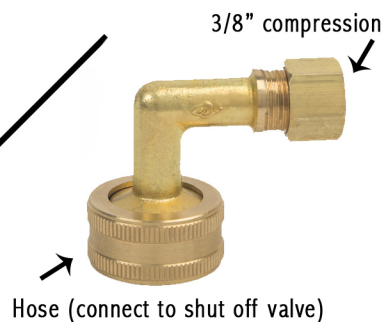
Water supply fittings required:



or



or





TAYLOR

United Technologies

Item No. _____

MagnaBlend™ Blended Frozen Beverage Station

SB25



Shown with
standard large
ice hopper

Experience the Revolution

Faster, smarter and better — the quick service blender of tomorrow has arrived. Designed to increase speed of service in every way, MagnaBlend redefines efficiency as we know it.

Speed of Service

Designed to increase speed of service in every way, a stunning 9-second blend time helps to consistently deliver delicious blended frozen beverages throughout all dayparts.

Integrated Design

The integrated shaved ice dispenser and rinse station remove the need for employees to move back and forth between separate prep areas. Simply blend, rinse and repeat.

Simple Operation

User friendly keypad allows for 5 beverage profiles using 4 sizes and up to 2 - 16 oz. (473 ml) drinks per blending cycle.

Ice Hopper

Standard ice bin holds approximately 13 lbs (5.9 kgs) of ice. The optional extra-large bin holds approximately 28 lbs (12.7 kgs) of ice.

Blender Pitchers

BPA-free. Blends up to 2 - 16 oz. (473 ml) drinks at once. The MagnaBlend comes with two blending pitchers to maximize throughput.

Breakthrough Magnetic Technology

Instead of relying on direct-contact gear mechanisms that can wear down, MagnaBlend eliminates friction by utilizing magnetic force. A sealed design locks out damaging moisture.

Customizable Menu

Connect to a laptop to use the recipe software to create signature drinks. And easily share recipes with your entire franchise network.

Liquid Sweetener Port

For added beverage options, easily connect bag-in-box liquid sweetener via the rear quick connect port. Simply select the "No Sugar" button on the keypad to automatically remove the sweetener from the recipe profile.

To learn more, visit TaylorMagnaBlend.com

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Phone 815-624-8333 Fax 815-624-8000

www.taylor-company.com

info@taylor-company.com

ISO 9001:2008
Registered Firm



Standard 8



Intertek

(SB24 Blender Station)
Conforms to UL STD 763
Certified to CSA STD C22.2 NO 195

(X81173 Rinse Station)
Conforms to UL STD 921
Certified to CSA STD C22.2 NO 168