



Fryer Baskets Sold Separately

Item No. \_

# **R200** Frozen Food Dispenser

### Features

Dispenses and stores frozen fries directly into fryer basket. Ensuring that the fries are cooked from frozen, results in improved product quality, consistency and yield. Unit is designed for simple daily cleaning of cabinet and refrigeration filter. Provides storage of up to six baskets, flexible store configuration for left or right hand door opening. Self contained environmentally friendly refrigeration system using R290 with cold wall construction.

## Dispensing

Portion control dispensing system enables the operator to fill one basket and slide another basket back into the fill position. An electronic weighing system allows for a portion-controlled fill level for the basket.

Provides visual indication when product in the hopper is low or empty. Unit incorporates an inductive sensor to ensure proper basket placement prior to dispensing.

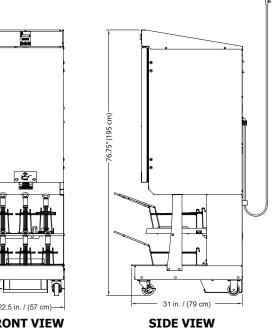
## Operation

Operation of the R200 Frozen Food Dispenser is easily controlled by a power switch, portion control keys and a series of menu functions located on the operator control panel. The LED control display is used for calibration, and system diagnostics. The portion control keys are used to select the desired basket load weight and will alert crew when the hopper is empty.

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ISO 9001:2015 Registered Firm





**FRONT VIEW** 

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Weights	lbs.	kgs.	
Net	339	154	
Crated	404	183	
	lbs.	kgs.	
Hopper Capacity	42	19.05	
Dimensions	in.	cm.	
Width	22.5	57	
Depth	31	79	
Height	76.75	195	
Electrical	Total	Poles (P)	
	Amps	Wires (W)	
115/60/1 Air	8.0	5-15P	
220-240/50/60/1 Air	4.6		
Power Cord Length	8 ft.	2.43 m	

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, approval marks and refrigerant, always refer to the data label of the unit.)

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

Bidding Specs						
Electrical: Volt		Hz_	ph	ph		
Neutral:	□Yes	□No	Cooling:	□Air	□Water	$\Box$ NA
Ontions <sup>.</sup>						

All options may not be available in combination with others or with all electrical or cooling configurations. Please consult your local Taylor distributor.

### **Authorized Taylor Distributor**

### **Specifications**

#### **Electrical**

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

#### **Refrigeration System** One, R290

Note: Consult local Taylor distributor for refrigerant configurations.

#### Air-Cooled

Minimum 4 in. (101.6 mm) rear, and 2 in. (508 mm) side clearance. Minimum air clearances must be met to ensure adequate airflow for optimum performance.

### **Accessories**

- Hash Brown Rack
- · Fryer Basket



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