



Item No. \_\_\_\_\_

# R280

## Frozen Food Dispenser

R280



Fryer Baskets Sold Separately

### Features

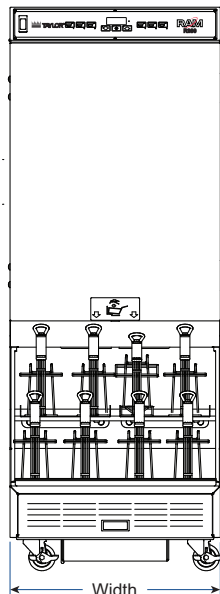
Dispenses and stores frozen fries directly into fryer basket. Ensuring that the fries are cooked from frozen, results in improved product quality, consistency and yield. Unit is designed for simple daily cleaning of cabinet and refrigeration filter. Provides storage of up to eight baskets, flexible store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

### Dispensing

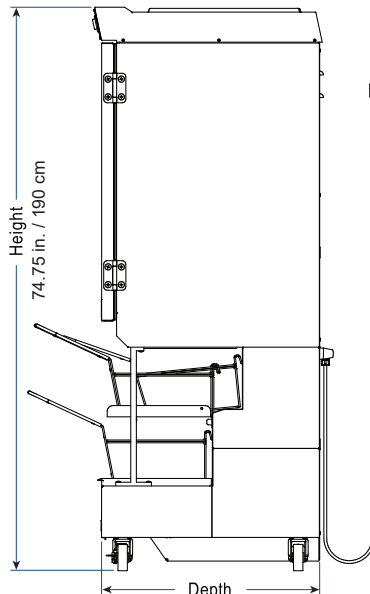
The automated dispensing system enables the operator to fill two baskets simultaneously by sliding the baskets back into the fill position. An electronic weighing system allows for a portion-controlled fill level for the basket. Unit incorporates an inductive sensor to ensure proper basket placement prior to dispensing.

### Operation

Operation of the R280 Frozen Food Dispenser is easily controlled by a power switch, dual 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 dual series of portion control keys (left-side and right-side) are used to select the desired basket load weight and will flash to indicate to the crew that the hopper is empty.



FRONT VIEW



SIDE VIEW

Weights	lb.	kg
Net	409	186
Crated	472	214

\*For reference only

	lb.	kg
Hopper Capacity	60	27

Dimensions	in.	cm
Width	28.5	73
Depth	32	81
Height	74.75	190

Electrical	Total Amps	Plug Type	Poles (P) Wires (W)
115/60/1	8.0	NEMA 5-15P	2P+G
100/50/60/1	8.0	NEMA 5-15P	2P+G
220-240/50/1	4.6	IEC 60309 6H or AU1-10P AS/NZS 3112	2P+G
220-240/60/1	4.6	UK1-13P BS1363A	2P+G

Power Cord Length 8 ft. (2.43 m)

This unit may be manufactured with 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 \_\_\_\_\_  
 Neutral: Yes No Cooling: Air Water NA

Options: \_\_\_\_\_

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 and receptacle specifications as local codes allow.

### Refrigeration System

One approximately 1,250 BTU/hr. R-290 system. (BTUs may vary depending on compressor used)

Note: Consult local Taylor distributor for refrigerant configurations.

### Air-Cooled

Minimum 2 in. (50 mm) rear, and 1/2 in. (12.7 mm) on both sides. Minimum air clearances must be met to ensure adequate airflow for optimum performance.

### Accessories

- Hash Brown Rack
- Fryer Basket



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