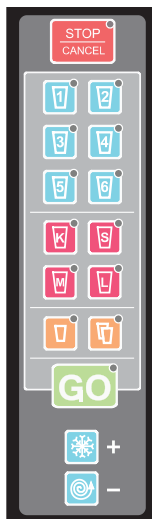


# MagnaBlend®

## Frozen Beverage Blending Dispenser



Shown with standard ice hopper



Shown with 6 recipe buttons on international models only

### 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 removes the need for employees to move back and forth between separate prep areas.

Simply pour, blend and serve.

### Simple Operation

User friendly keypad allows for 5 beverage profiles (6 beverage profiles on international offerings) 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.

### Blender Pitchers

BPA-free. Blends up to 2 - 16 oz. (473 ml) drinks at once. The MagnaBlend comes with two blending pitchers to maximize output. The international version (50/60Hz) of the blending pitcher comes with a top hand guard.

### 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.

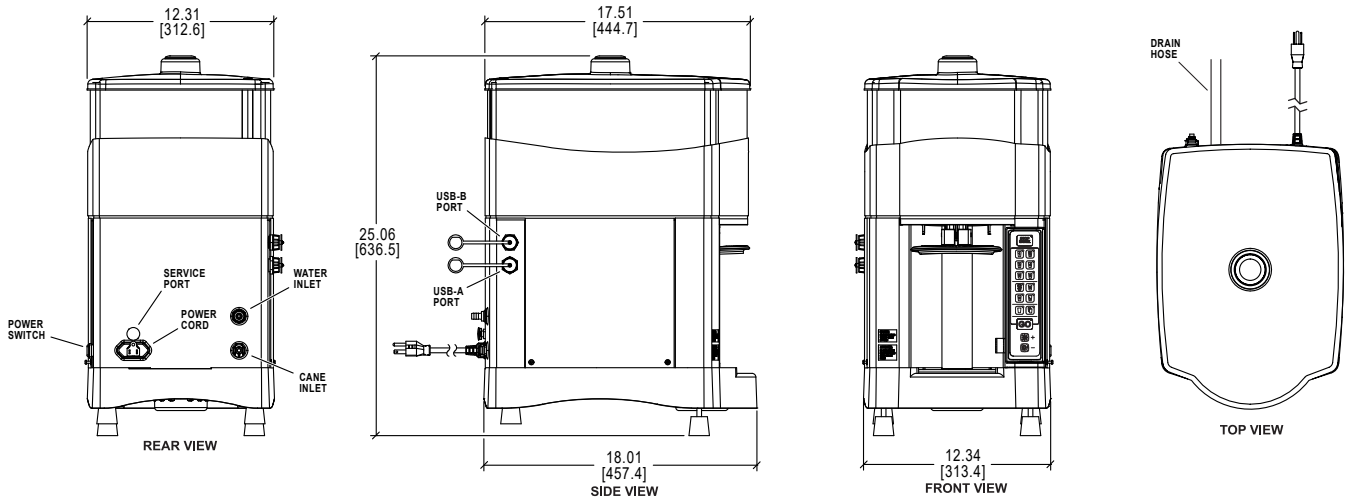
### Customizable Menu

Connect to a laptop to use the recipe software to create signature drinks. 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.

(This feature is not available on international units.)



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

Weights	lbs.	kgs.
Net	39	17.7
Crated	57	25.9
Dimensions	cu. ft.	cu. m.
Volume	39.2	1.11
Dimensions	in.	mm.
Width	12-11/32	313.4
Depth	18	457.4
Height	25-1/16	636.5
Counter Clearance	---	---

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

U.S. & Canada Electrical	Total Amps	Supplied with Cord	Provided With Power Supply
Blender Station - 115/60/1 Air	10	5-15P 100-115V	NA
International Electrical	Total Amps	Supplied with Cord	Provided With Power Supply
Blender Station			
100-115V 50/60Hz /1PH	10	YES	NA
208-240V 50/60Hz /1PH	10	YES	NA

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 and approval marks, 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: \_\_\_\_\_

**Specifications**

**Electrical**

One dedicated electrical connection is required. See the electrical chart for the proper electrical requirements. Blender must be positioned within 5 feet (1.5 m) of electrical outlets.

**Clearance**

No additional clearance is required on either side of the unit for air inlet or discharge.  
 4 inches (100 mm) of clearance is required behind the unit to allow for proper routing of the drainage hardware.  
 12 inches (304 mm) of air clearance is required above the unit to allow for proper loading of ice into the ice hopper.

**Water**

3/8 inch cold water supply line for blending dispenser, if water is a recipe component. Minimum 55 PSI required with a maximum of 100 PSI. Temperature-Maximum 125°F (52°C). For best results, filtered water is required.

**Drain**

A drain is required. The drain must be able to accommodate a 1-1/8 inch (29 mm) diameter drain tube.  
 A minimum of 1 inch (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 feet (3.05 m) of drain.

**Commercial Drop Ice**

Commercial drop ice is recommended for maximum performance and drink consistency.

**Options**

- Extra-large ice hopper – holds approximately 28 lbs. (12.7 kgs) of ice.

**Accessories**

- Sound reduction door

**Authorized Taylor Distributor**



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