



Article No. _____

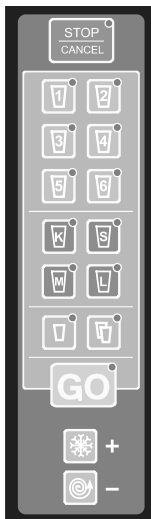
MagnaBlend®

Frozen Beverage Blending Station

SB25



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 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 (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. 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 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

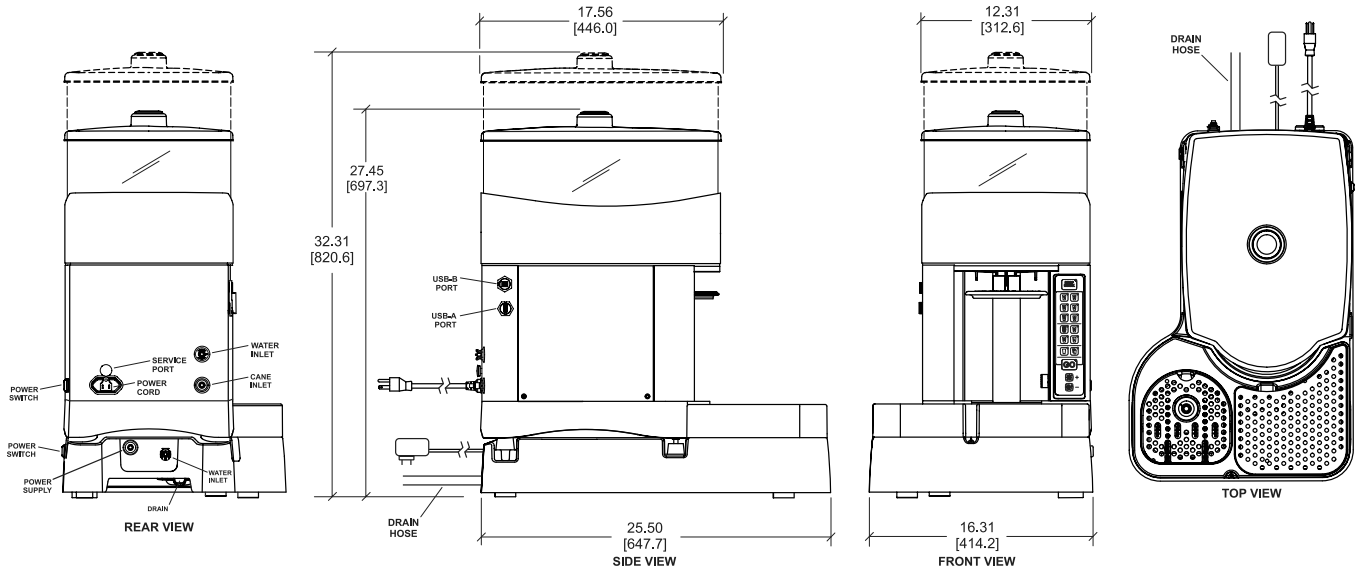
For added beverage options, easily connect bag-in-box liquid sweetener via the rear quick connect port. Simply select the "No Sugar" button on the keypad to automatically remove the sweetener from the recipe profile. (This feature is not available on international units.)

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ISO 9001:2015
Registered Firm



SB25 Blending Station
Conforms to UL STD 763
Certified to CSA STD C22.2 NO195
Rinse Station
Conforms to UL STD 921 Certified to
CSA STD C22.2 NO 168
International Models
Certified to IEC 60335



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
Volume	cu. ft.	cu. m.
	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.

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
Rinse Station - 115/60/1 Air	1	NA	YES
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
Rinse Station			
100-240V 50/60Hz /1PH	1	NA	YES

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

Two dedicated electrical connections are required. See the electrical chart for the proper electrical requirements. Blender must be positioned within 5 feet (1.5 m) of electrical outlets. International rinse station power supply includes replaceable multiple country plugs.

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 hot or cold water supply line for rinse station. 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

Accessories

- Anti-vibrational feet
- Sound reduction door

Authorized Taylor Distributor



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