

# ICE CREAM MACHINES

# READ ME

# FIRST GUIDE

## BURKETT USED QUALITY GUARANTEE

Burkett's reconditioned equipment is repaired to its recommended manufacturer use. All reconditioned equipment is inspected and undergoes rigorous testing prior to being sold. All reconditioned equipment is covered by a 90-Day Parts and Labor Warranty when installed in a commercial kitchen.

For assistance with your Burkett reconditioned equipment purchase, contact our Customer Service Department at 800-828-8564 or by email at [customerservice@burkett.com](mailto:customerservice@burkett.com).

## DAY OF DELIVERY CHECKLIST

- Inspect for freight damage day of receipt.
- Report any damage to Customer Service Department within 48 hours of the delivery.
- Keep all packaging during the 30-day return period or until any delivery concern is resolved.
- File Operator Manual and Product Guide for future reference.

## INSTALLATION AND START-UP

Professional installer required removing the drain plug, installing drain and running water to machine.

1. Machine requires a level surface for proper operation.
2. Dispose of the first batch of ice cream produced.
3. Professional installation is required on products with water connections, 208V or higher and high altitude locations to ensure warranty remains valid.

## PRODUCT INFORMATION

Item Number:

USED- 14806

Manufacturer:

Taylor

Model Number:

8756-33

Serial Number:

H7102011

Connection Type:

Electric 3-Ph 208V

Water Line

## CORE COMPONENT SUMMARY

Refrigerant	R408A + 134A
Compressor	Inspected
Start Components	Inspected
Evaporator	Replaced
Evaporator Fan	Inspected
Condenser	Inspected
Thermostat	Not Applicable
Sensor	Replaced

**BURKETT**  
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