

Taylor Daily Evening Prep Guide

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A Daily Prep Guide that will Save You Time, Money, and Improve the Quality of your Product in your machines.



Does your frozen yogurt machine look like this first thing in the morning before prepping for the day? If it doesn't, you need this guide.



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About This Guide

The steps in this guide are meant to be a reference for beginners. I have our employees use this guide for at least two weeks while performing the procedure. After that it can be used as a reference guide. As you learn this technique, I would suggest that you have whoever maintains the machines use the guide to teach other employees. Managers should also be able to perform these steps!

Typical time frame to complete this process is 15 to 30 minutes.

The more you do it the better the time will get!

There are two reasons why you must perform this procedure at night.

First, removing the foam from hoppers eliminates the possibility of bacteria build up over-night. This keeps product fresher in the machine and pretty much prevents product going bad in machines.

Secondly, flipping the air-tubes isolates the product in the hopper and in the barrels. This again eliminates foam build-up.

Note: You may have to make a few adjustments to the steps in this guide due to the fact you might have different type of machines in your store.

We have Taylor machines in our store. One Taylor-794 that has 2 separate lids for the hoppers and three Taylor-336s that have one lid for the hoppers. You will understand why I mention the lids later in the guide.

Note:

The material in this book is based off of my experiences working on soft-serve machines in my store daily for 10 plus years now. It is one of many Best Practices that I have developed for our store to ensure the process is repeatable.



TAYLOR DAILY EVENING PREP STEPS

Note: These steps are to ensure the integrity of the machine and the product being served daily.

HE CAN WHO THINKS HE CAN

1. Start going from Left-to-Right OR Right -to-Left. Just keep it consistent. Take 1st machine OFF Auto mode for both flavors- next hit the only light left ON (far left- Chill button) This will cause the upper tank/hopper to warm up, allowing you to clean the edges really well. You will notice there should be NO Lights ON the front of the machine.

**** Repeat this for All of the machines you have.**

PS- If there is no way to turn OFF Chiller for the hopper on your machines, you can always just shut OFF the machine until you are done.

2. Now go to the back of the machines and set the lids aside for all the machines. Pay attention to the order of the lids when you take them off. You want to ensure that the same lid goes back on the machine it came off of initially. This can be done by placing them in same position they came off from. (i.e., 1a-1b-2-3-4 on shelving 1a-1b-2-3-4)

**** In this example we have a 794 and three 336 machines.**

3. Make sure that the 3-bay sink for washing air-tubes and other items that may need cleaning is setup.

(1st Sink- Soap and warm/hot water, 2nd sink- Empty, 3rd Sink- Sanitizer)

4. Gather a **paper towel** and a **green wash bucket**. Take to the machines...

5. Take Air-tubes out of the machines (There are 2 air-tubes per machine or 1 per flavor- Qty-8 total in this example). This is easiest done using the paper towel to pull out each of the tubes. Note that at times the tubes can be difficult to take out, due to tubes freezing a bit in the machine. If it is stuck, try using a wet rag to take air-tubes out. **Be careful not to spill product over rubber gasket.** This means your green wash bucket should be close to opening on top of the machine as you place the air-tube in the bucket.

6. Take air-tubes back to the 3-bay sink. Fill the green wash bucket with soapy water and place in the middle sink (2nd sink). The product will loosen up nicely while you finish the rest of the prepping.

7. Now use a 6qt clear container and add water (about 3 inches from bottom) using normal water temperature. Put whisk and strainer scoop in container. You will need to grab a clean cloth and dip it in the sanitized water for next step. Take these items to the machine #4.

Whisking & Straining

8. You are now at machine 4 (This example we are going Right-to-Left).

a) Remove rubber gasket so it makes it easier to wipe sides down. This helps keep the gasket free of spillage.

b) For flavors that need to be strained for foam. Take strainer tool and strain out foam on top of product/flavor. You will need the clear container close to the opening to avoid spillage on top of machine.

c) When Whisking- ensure you whisk the product/flavor all through the top of tank. This means feeling the bottom of the tank with the whisker to ensure you have whisked product/flavor that has settled to the bottom of the tank.

**** The intent is to ensure the product is mixed well. Be sure Not to splatter product over machines. You will have to clean up if that happens. Make the top of the machine look like it did when you started.**

Wiping Edges with Sanitized Cloth

9. Okay, you have strained and whisked both sides of this machine, now set your bucket of water and utensils on top of machine 3 to get more space on machine 4. Now it is time to wipe the sides of each hopper with the sanitized cloth.

a) Which Side to Start with?

b) Start with the lightest color of yogurt first. For this example, it would be Original-Tart first, then the Pom/Rasp flavor. **Have gloves On hands for this step.**

c) Now begin by wrapping wet cloth around the hand you feel most comfortable with (this will vary from person-to-person). Start upper left corner and wipe counterclockwise (I'm left-handed so it works best counterclockwise) around the hopper. **DON'T** re-arrange cloth until you have broken down all yogurt build-up on sides of the hopper. You may have to go over it several times to loosen the dried product off the side of tank/hopper.

d) Once product is broken down, re-arrange to clean area of sanitized cloth and go over it again. You want to make it look like you just poured product in machine. You can re-arrange the cloth a couple of times here. **Be CAREFUL not to use dirty parts of the CLOTH!**
**** And- you can always go back to the wash sink and rinse out sanitized rag.**

10. Once sides look good- place the rubber gasket back on machine.

11. Repeat the process for the rest of the machines.

You will want to go in this ORDER

Machine 4, Machine 3, Machine 2, Machine 1 (Right-to-Left)

12. Now go to the wash sink and clean air tubes. Use the tube/pipe cleaner (black side) and run it through each air tube- then set tube on wash sink (left). Once all tubes have been placed on left side, grab a cloth with dish soap and wash each tube separately. After washing place tube in sanitized water.

**** Repeat this process until all air tubes are in sanitized water. Let sit in sanitized water for about 1 to 3 minutes.**

13. Take air tubes out of sanitized water and place on the dry rack. Let them sit for a few minutes. (2 to 3 minutes)

14. Take air tubes to machine area. Place tubes on shelf that you normally use.

Next you'll need the machine lube.



15. Place two matching air tubes in your hand. **Make sure you can see the air holes on each and both are on the same side.** **Place a little lube on one air tube- smooth the lube around the tube end that DOES NOT have the air hole.** (Opposite of morning ritual) Goal here is to put lube on o-rings. Go about 1/4" above top o-ring for each tube. You should have enough extra lube to do the other air-tube. If NOT put more lube on tube that has not been lubed.

Repeat process.

16. Special Attention Here: Now it is time to put air tubes in the machines. Start from one side and move down. It doesn't matter which end you start on (1,2,3,4) OR (4,3,2,1) But long air tubes go in machine 1. **When putting air tubes in machine, make sure the hole is on the Top side.** **If you don't understand this step, ask your Manager for clarification-PLEASE.**

17. Repeat process until done...

18. Put lids back on the machines.

19. NOW GO IN THE FRONT OF MACHINE AND TURN IT TO **STANDBY MODE (RAIN)**

20. You are done...Give yourself a BIG HAND

Exhibit-1: Equipment Required





THANK YOU

We Welcome Your Feedback

feel free to get in touch with us for any
feedback or questions

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— VENTURES, INC.