



# TAYLOR TIPS

## Serving Gold Standard Milkshakes Shake Syrup Calibration

**Clean and sanitize syrup lines and door fittings weekly**  
**TTS Syrup Calibration = 1 fluid ounce (+/-) 1/8 ounce in 7 seconds**  
**Serving temperature of shake between 22-24 F**

Too much syrup causes the shake to be too cold and too sweet  
Not enough syrup causes the shake to be warm and weak in flavor

### Tips for properly calibrating the syrup dispensing rate:

- ◆ Scan QR code below to view video “Helpful Tips to Serve a Quality Premium Shake.”
- ◆ Clean and sanitize all syrup lines and fittings before calibrating.
- ◆ Prime the line completely with syrup to remove all the air in the line before calibrating the syrup.
- ◆ Whenever an empty syrup bag is replaced, prime the syrup line in the PRIME mode. (Never prime the syrup line in the calibrate mode).
- ◆ Only use the small chamber to calibrate the syrup. The large chamber in the cup is not accurate enough to calibrate the syrup within the correct specification range.
- ◆ If the proper amount was not achieved in the first calibration attempt, always empty, rinse and dry the calibration cup and start over.
- ◆ Replace the syrup pump tubes every 12 months or sooner if having issues calibrating. Refer to PM card SS3A1 by scanning QR code below.
- ◆ If an optional flavor is not being served do not install the optional line in the freezer door because it will become plugged with dried mix. Always insert a white hole plug in the freezer door when a syrup line is not in use.

