

**Model BC12**

# **Blender**

## **Operating Instructions**

**067802-M**



**7/24/09 (Original Publication)  
Updated 4/13/11**

**Complete this page for quick reference when service is required:**

Taylor Distributor: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

Service: \_\_\_\_\_

Parts: \_\_\_\_\_

Date of Installation: \_\_\_\_\_

**Information found on the data label:**

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Electrical Specs: Voltage \_\_\_\_\_ Cycle \_\_\_\_\_

Phase \_\_\_\_\_

Maximum Fuse Size: \_\_\_\_\_ A

Minimum Wire Ampacity: \_\_\_\_\_ A

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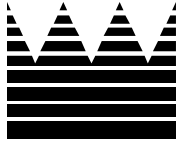
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067802-M



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Taylor Company  
750 N. Blackhawk Blvd.  
Rockton, IL 61072



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**Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.**

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# Section 1

# To the Installer

**This machine is designed for indoor use only.**



**DO NOT** install the machine in an area where a water jet could be used to clean or rinse the machine. Failure to follow this instruction may result in serious electrical shock.

## Electrical Connections

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70-1987. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety.

Compliance therewith and proper maintenance will result in an installation essentially free from hazard!

In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.



**FOLLOW YOUR LOCAL ELECTRICAL CODES!**

Each unit requires one power supply. Check the data labels on the unit for fuse, wire ampacity and electrical specifications. Refer to the wiring diagram for proper power connections.



**CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!**



Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

# Section 2

# To the Operator

The blender you have purchased has been carefully engineered and manufactured to give you dependable operation. Mixing various candies, cookies, fruits, nuts, liquid flavors, and other food items into dairy slush or neutral slush has made unlimited flavor combinations and product textures available.

The development of counter blenders has made this unlimited resource available to even very small retail outlets and to those facilities where counter space is limited.

The blender, when properly operated and cared for, will produce a consistent, quality product. Like all mechanical products, it will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment. In the event that you should require technical assistance, please contact your local authorized Taylor Distributor.

**Note:** Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non-approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

**Note: Constant research results in steady improvements; therefore, information in this manual is subject to change without notice.**

NSF approvals of this unit was obtained by the Vita-Mix Corporation, 8615 Usher Road, Cleveland, Ohio 44138.



If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its

use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

## Warranty on Taylor Blenders

**Caution:** Warranty is valid **only** if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician.

### Warranty Terms

This warranty covers only defects in material and workmanship under normal use and service. The Taylor Distributor will replace those components that become defective as follows:

- Three year warranty on parts from the date of installation of blender.
- One year warranty on labor from the date of installation of blender.

Not included are the following items:

- External power cords and electrical grounding.
- Wear items: mixing agitator, agitator shaft extension, switch rod (actuator), switch rod seal, splash shield, and foot pedal.
- Replacements required because of operator misuse as defined below, fire or other casualty, normal wear or deterioration.

Misuse includes the owner's failure to handle parts properly, resulting in breakage. Misuse is also defined as allowing unauthorized service agents to attempt repairs on units.

For validation of warranty, this unit must be registered at Taylor within thirty (30) days of installation.

Taylor is concerned about the safety of the operator when he or she comes in contact with the blender and its parts. Taylor has gone to extreme efforts to provide built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the unit to further point out safety precautions to the operator.



**IMPORTANT - Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may damage the machine and its components. Component damage will result in part replacement expense and service repair expense. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

### To Operate Safely:



**DO NOT** operate the unit without reading this operator's manual. Failure to follow this instruction may result in equipment damage, poor performance, health hazards, or personal injury.



**DO NOT** use a water jet to clean or rinse the unit. Failure to follow these instructions may result in serious electrical shock.



- **DO NOT** operate the unit unless it is properly grounded.
- **DO NOT** operate the unit with larger fuses than specified on the data label.
- **DO NOT** attempt any repairs unless the main power supply to the unit has been disconnected. **Note:** Contact your local authorized Taylor Distributor for service.
- **DO NOT** use this appliance outdoors.
- **DO NOT** operate this appliance if the power cord is damaged.
- **DO NOT** let the power cord hang over the edge of the table or counter.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

Failure to follow these instructions may result in electrocution. Contact your local authorized Taylor Distributor for service.



- **DO NOT** allow children or untrained personnel to operate this machine.
- **DO NOT** operate the unit unless all service panels and access doors are restrained with screws.
- **AVOID** contact with the agitator shaft and other moving parts.
- Make sure the splash guard is installed prior to operating the appliance.
- **DO NOT** disassemble or install parts unless the control switch is in the “OFF” position.
- Always use the foot pedal guard, and avoid accidental use of the foot pedal. When using the foot pedal, make sure the appliance is located where accidental contact with the pedal is not likely. When the blender is not in use, place the front switch in the “OFF” position to avoid accidental use of the pedal. (**Note:** Some international units are not equipped with this feature.)

Failure to follow these instructions may result in severe personal injury from hazardous moving parts.



**DO NOT** allow the power cord to hang over the edge of the counter or touch hot surfaces. Failure to comply may result in an electrical fire or serious electrical shock.



**DO NOT** operate this appliance if it malfunctions or is damaged in any way. Failure to follow this instruction may result in injury or component damage.



**DO NOT** use attachments not recommended or sold by Taylor. Doing so may cause fire, electric shock, injury, or equipment damage.



Make sure the blender is sitting or mounted solidly on a sturdy surface during operation. Failure to comply may result in injury or equipment damage.



**WARNING!**

Some consumers are highly allergic to peanuts, peanut oil, and peanut dust. In some severe cases, peanut allergy reactions can cause death. When blending product with peanuts, make sure excess product is cleaned from the agitator shaft to eliminate the fear of product carryover.



**Notes:**

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# Section 4

# Operator Parts Identification

BC12

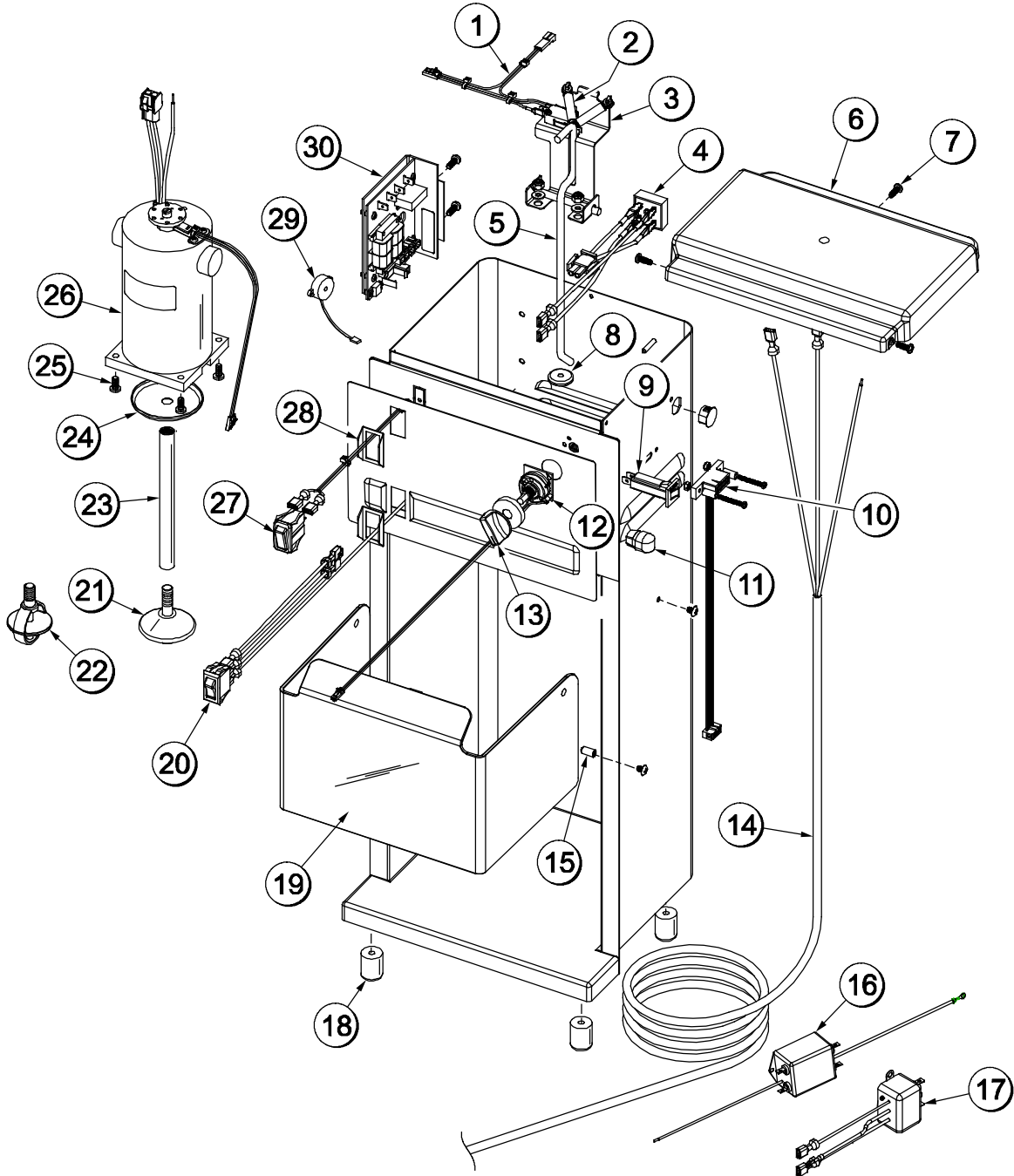


Figure 1

## BC12 Parts Identification

ITEM	DESCRIPTION	PART NO.
1	SWITCH-ROD-SNAP ACTION	067650
2	SPRING-SWITCH ROD*BC12*	067648
3	ROD A.-SWITCH*BC12*	067647
4	BRIDGE-RECTIFIER W/WIRES	067646
5	ROD-SWITCH*BC12*	067649
6	CAP-MIXER	051484
7	SCREW-MIXER-RETAINER CAP	051487
8	SEAL-SWITCH ROD*BC12*	067651
9	BREAKER-CIRCUIT-MIXER-2A	067637
10	CABLE-MEMORY*BC12*	067654
11	RELIEF-STRAIN-MIXER-R ANGL	067636
12	SWITCH-SELECTOR-CONTROL	067634
13	KNOB-CONTROL-SPEED*BC12*	067635
14	CORD-POWER-120V*BC12*	067640
15	PIN-PIVOT-SPLASH GUARD W/SCREWS	067642
16	FILTER-EMI*BC12*	067655
17	SUPPRESSOR-SURGE*BC12*	067656

ITEM	DESCRIPTION	PART NO.
18	FOOT A.-MIXER-PLUGGED	051500
19	GUARD-SPLASH*BC12*	067638
20	SWITCH-ROCKER-LIGHTED	067643-40
21	AGITATOR-CONE*BC10*BC12*	067549
22	AGITATOR-MIXER-PERM (GLOBE) (OPTIONAL)	051497
23	SHAFT-AGITATOR-EXTENSION	051495
24	SLINGER-MIXER	051494
25	SCREW-MIXER-MOTOR MTG	051493
26	MOTOR A.-ADVANCE*BC12*	067632-40
27	SWITCH-PUSHBUTTON-MOM	054699
28	GUARD-SWITCH*BC12*	067652
29	ALARM-AUDIBLE W/MOUNT*BC12*	067660
30	BOARD-CONTROL-UNIVERSAL	067633
*	ADAPTOR-PLUG-JAPAN*BC12*	067657
*	KIT-PROGRAM SOFTWARE*BC12*	067659
*	KIT-PROGRAM CHIP*BC12*	067658

\*NOT SHOWN

# Section 5

# Important: To the Operator

## BC12

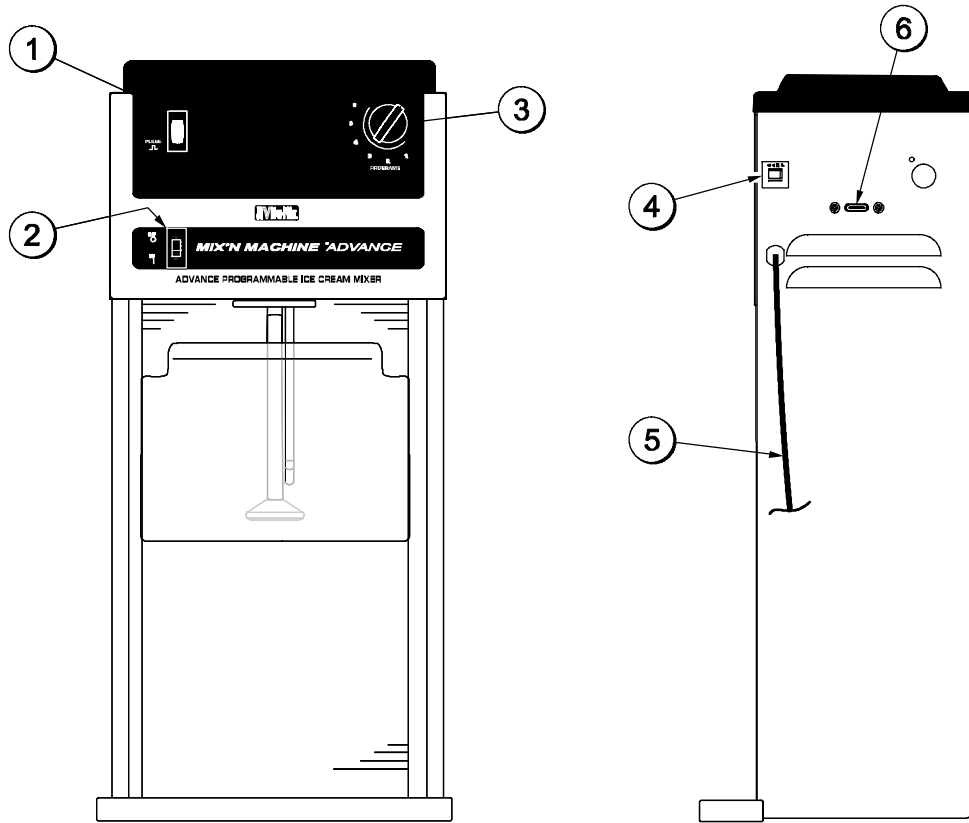


Figure 2

ITEM	DESCRIPTION
1	PULSE/RINSE SWITCH
2	POWER SWITCH
3	PROGRAM DIAL
4	RESET SWITCH
5	POWER CORD
6	PROGRAMMING PORT

The BC12 blender is pre-programmed with one blending option and a pulse switch.

## ON/OFF Power Switch

The power switch is located on the front of the machine. The power switch controls the power to the machine. The switch illuminates when placed in the ON position. Shut the power switch off at night and whenever the machine will be left unattended.

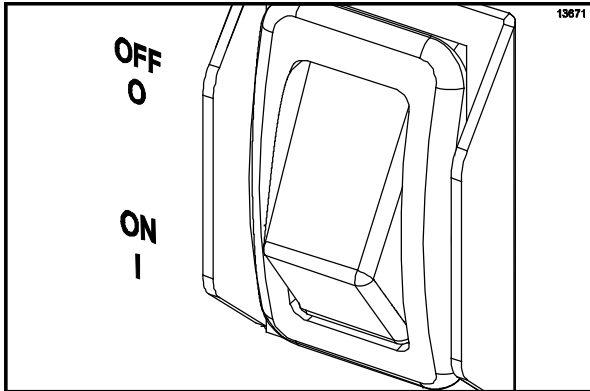


Figure 3

## Agitator

When the switch rod (actuator) is pushed, the agitator spins and mixes the product and other ingredients.

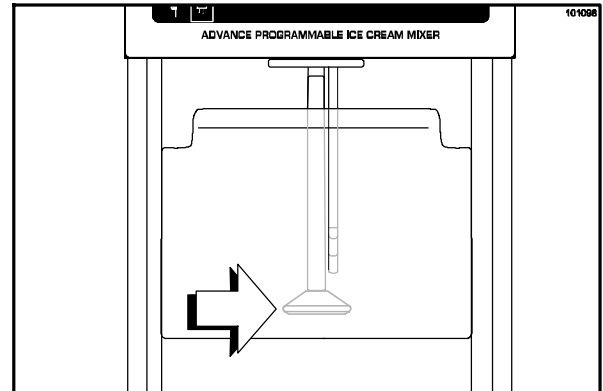


Figure 5

The agitator is manufactured from FDA and NSF approved, food safe material.

**Note: The agitator and shaft must be cleaned between servings as product carryover will occur. (See page 15.)**

## Switch Rod (Actuator)

The switch rod (actuator) starts the agitator and begins a blending cycle. Push the switch rod to activate a program setting. The machine shuts off automatically at the end of the program setting.

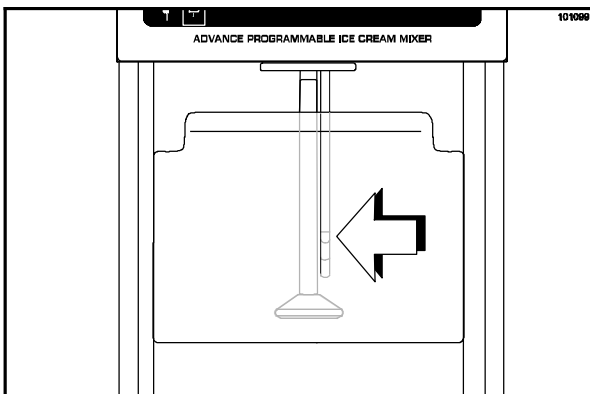


Figure 4

## Pulse/Rinse Switch

The pulse/rinse switch starts the agitator and can be used to quickly refresh product or rinse the agitator between servings. Press and hold the switch to activate the agitator. The agitator will stop as soon as the pulse switch is released.

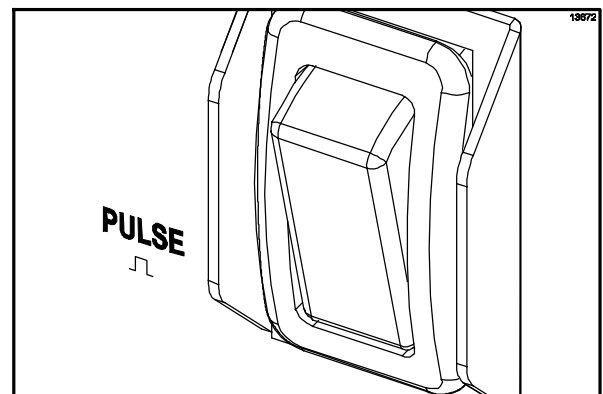


Figure 6

## Program Dial

The program dial allows the operator to select a number of pre-programmed settings. The machine will shut off automatically at the end of the program.

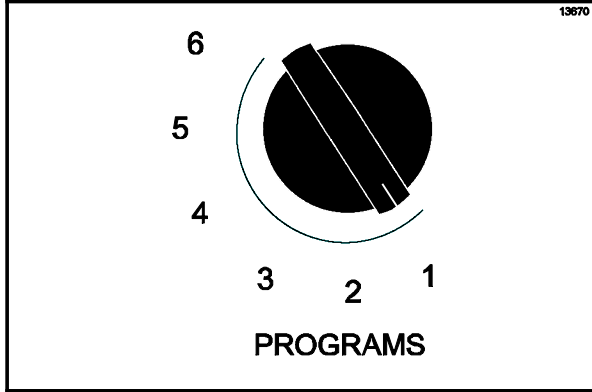


Figure 7

## Splash Guard

The splash guard catches product thrown from the agitator and shields the operator during mixing.

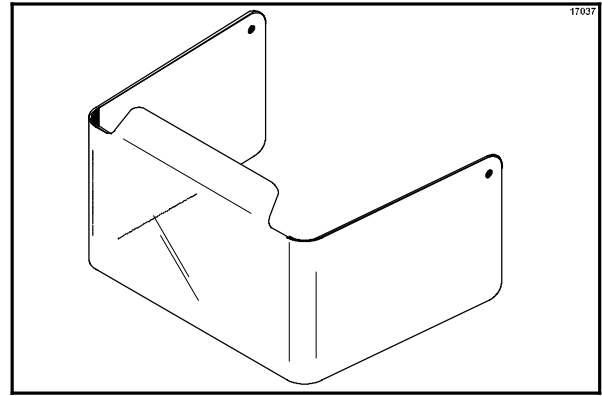


Figure 9

## Reset Switch

The reset switch is located above the power switch on the front panel. The reset switch protects the motor from an overload condition. If an overload occurs, the reset mechanism will trip. To properly reset the unit, wait a short period of time to allow the motor to cool. Press the reset switch and resume operation.

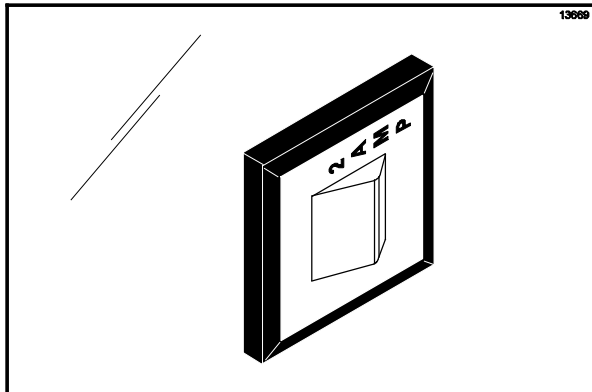


Figure 8

# Section 6

# Operating Procedures

## Mixing Instructions

Make sure your hands are clean and sanitized before performing these steps.

### Step 1

Fill a serving cup with product (dairy slush or neutral slush).

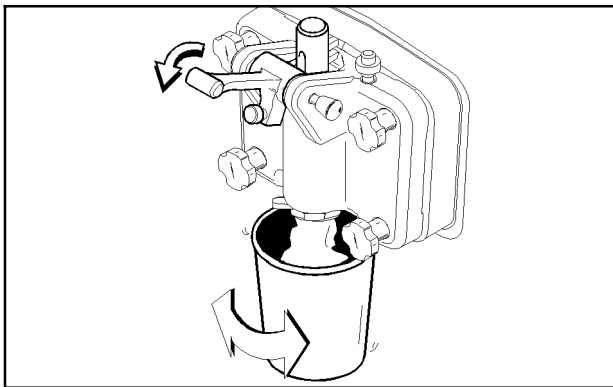


Figure 10

### Step 2

Add “mix-in” ingredients such as liquid flavoring, candy, cookies, fruit, or other condiments.

### Step 3

Place the power switch in the ON position.

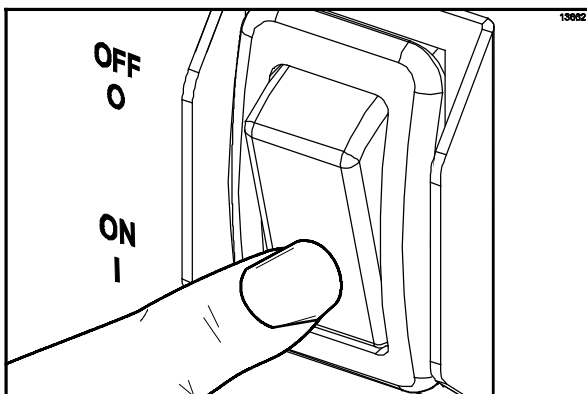


Figure 11

### Step 4

Select the desired setting on the dial.

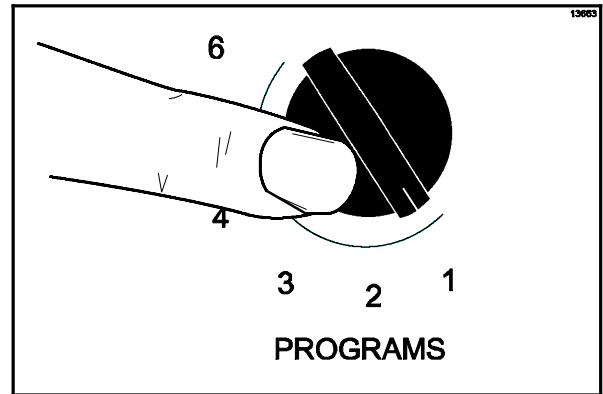


Figure 12

### Step 5

Holding the cup securely from the side, reach under the splash guard. Move the cup under the agitator and lift up so the agitator touches the bottom of the cup.

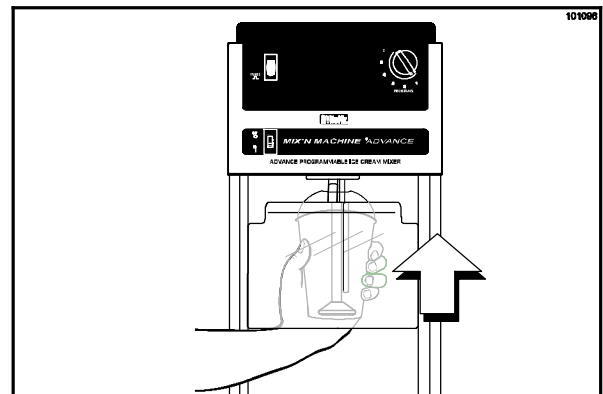


Figure 13

### Step 6

While holding the cup securely in your hand, use your fingers to push the switch rod (actuator), located behind the agitator, to activate a programmed blending cycle.

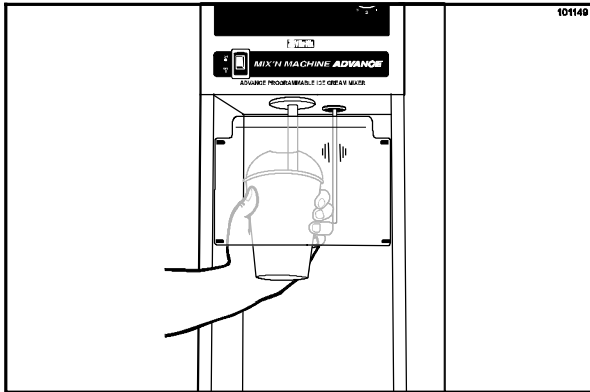


Figure 14

### Step 7

Using a swirling motion, gradually move the cup up and down around the spinning agitator and completely around all sides of the cup. (If the product is hard, this should be done slowly.)

The agitator will do some chipping and breaking of the solids. However, it is not intended to completely pulverize ingredients. Solid chunks are expected to be evident in the finished product.

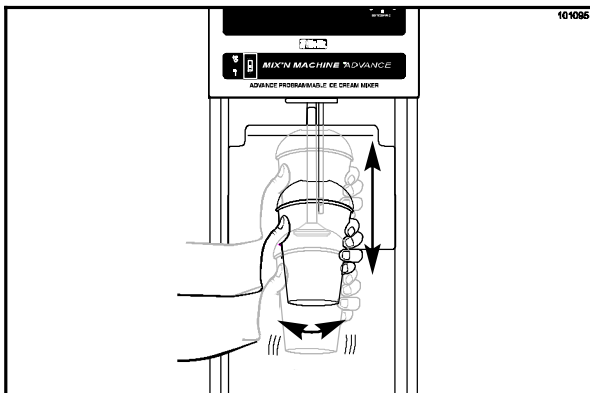


Figure 15

### Notes:

- If the cup is hard to hold, either move the agitator into the mix more slowly or start with softer product. Do not continue to operate the mixer if the cup is too hard to hold.
- The agitator is designed to reduce the possibility of damage when contacting a paper cup. However, the agitator should not be forced or held solidly against the side or bottom of the cup. The hard product agitator is specially designed to mix the product aggressively and thoroughly, so use a cup holder or a sturdy cup to prevent the agitator from going through the side of the cup.

### Step 8

Swirl the cup around the agitator to produce a pleasing product appearance and to avoid leaving a hole in the center of the mixture. Before removing the cup, allow the excess mixture to be thrown off the agitator and caught by the cup.

The machine shuts off automatically at the end of the programmed cycle. When the program is within 4 seconds of completion, a tone will sound, so preparation can begin to remove the cup from the agitator. The tone gets progressively faster to indicate that the program cycle is almost complete and the machine will shut off. This allows the operator the opportunity to spin off excess product from the agitator.

### Step 9

Place the power switch in the OFF position when the machine is not in use.

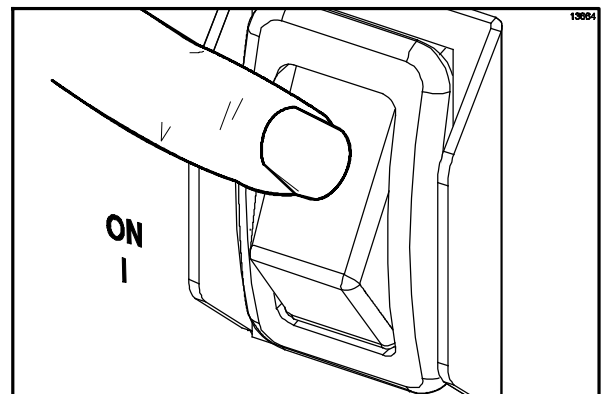


Figure 16



## Pulse Switch Operation

Make sure your hands are clean and sanitized before performing these steps.

### Step 1

Place the power switch in the ON position.

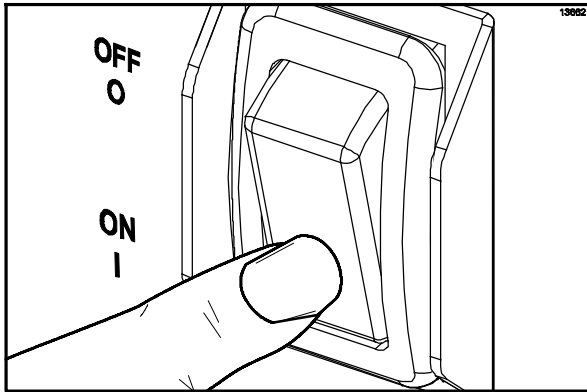


Figure 17

### Step 2

Hold the cup under the agitator and lift up, so the agitator touches the bottom of the cup.

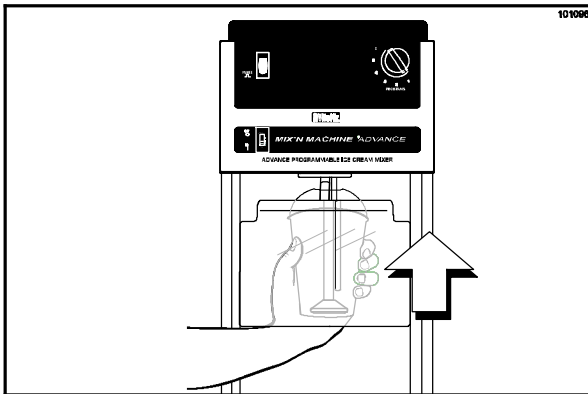


Figure 18

### Step 3

Press the pulse switch to start the agitator.

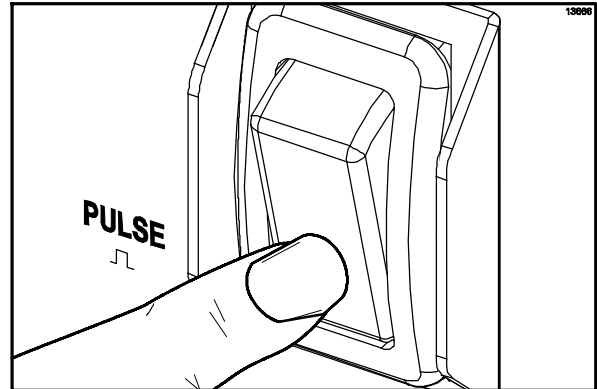


Figure 19

### Step 4

With a swirling motion, gradually move the cup up and down over the spinning agitator and completely around all sides of the cup. Swirl the cup around the agitator to produce a pleasing product appearance and to avoid leaving a hole in the center of the mixture.

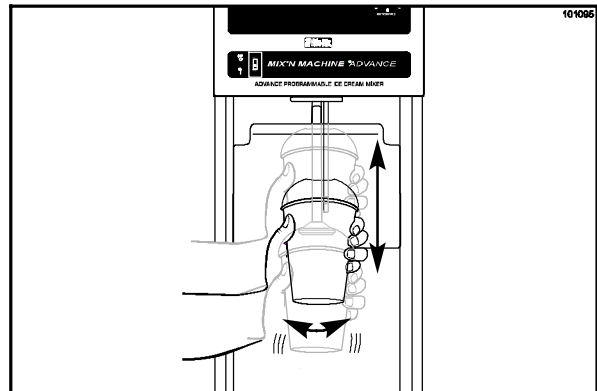


Figure 20

### Step 5

Before removing the cup, allow excess mixture to be thrown off the agitator and be caught by the cup or lid/collar.

### Step 6

Release the switch to stop the agitator.

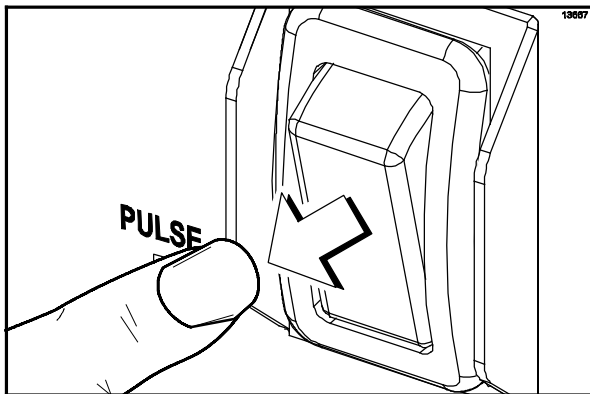


Figure 21

### Step 3

Remove the splash guard by squeezing the sides until it is clear of the top pivot pins and then pulling it out. Take it to the sink for cleaning and sanitizing.

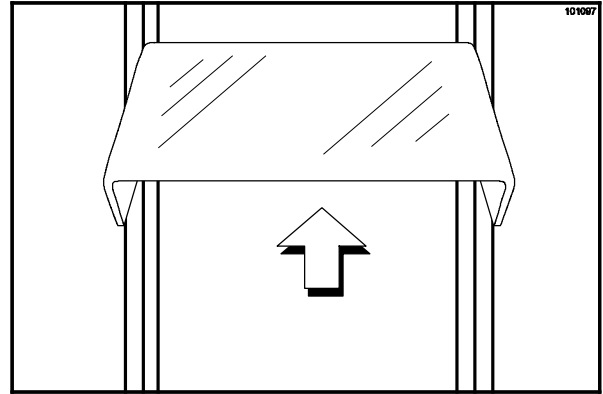


Figure 22

## Daily Cleaning

Taylor recommends daily cleaning and sanitizing.



### Step 1

Prepare a sink with an approved cleaning solution (examples: Kay-5® or Stera-Sheen®). USE HOT WATER (110°F/43°C) AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS. **Do not use a solution that contains ammonia and avoid placing components in a dishwasher.**

### Step 2



**Disconnect power from the wall receptacle before performing the following steps.** Failure to comply may result in electrical shock.

### Step 4

Wash the splash guard in the approved cleaning solution.

### Step 5

Wipe clean all stainless steel surfaces with an approved, non-abrasive commercial cleaner. This includes the mixer, dispenser, and organizer surfaces.

### Step 6

Clean sticky switches with a clean cloth, dampened with cleaning solution. Clean around the edges of the switch paddles until they function freely. Work the switches back and forth a few times to loosen any dried residue under the switch. Dry the switches with a soft cotton cloth.

**Note:** Leaving the switches sticky will damage or burn them out.



**WARNING: Do not spray water or other liquid around the motor chamber. Do not use excess liquid around the switches, motor protector, power cords, or cord entry hole. Make certain all areas in and around the motor are dry before connecting power to the wall receptacle. Failure to comply may cause equipment damage or personal injury due to electric shock.**

# Sanitizing

**Taylor recommends daily cleaning and sanitizing.**

### Step 1

Prepare a sink with an approved sanitizing solution (examples: Kay-5® or Stera-Sheen®). **USE HOT WATER (110°F/43°C) AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.**

### Step 2

Repeat Steps 4 - 5 of the cleaning procedure, using the sanitizing solution.

### Step 3

Install the splash guard by squeezing the sides and placing it onto the top pivot pins.

### Step 4

Repeat the sanitizing procedures at the start of the day.



# Agitator Cleaning and Sanitizing

### Step 1

Remove the splash guard by squeezing the sides until it clears the top pivot pins and then pull the guard out.

### Step 2

Prepare a durable container with an approved cleaning solution (example: Kay-5® or Stera-Sheen®). **USE HOT WATER (110°F/43°C) AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.** Do not use a solution that contains ammonia.

**Note:** The container must be deep enough to submerge the entire agitator and shaft.

### Step 3

Submerge the agitator in the cleaning solution, all the way to the bottom of the motor chamber. Place the power switch in the ON position. Allow the agitator to run for about 15 seconds. Repeat this step several times. Make certain all portions of the agitator and shaft have been submerged in the cleaning solution.



**WARNING:** Never try to wipe clean the agitator while it is active. Failure to follow these instructions can lead to severe personal injury from hazardous moving parts, or damage to the unit.

### Step 4

Repeat Step 3, using cool, clean water.

### Step 5

Prepare a durable container with an approved sanitizing solution (example: Kay-5® or Stera-Sheen®). **USE HOT WATER (110°F/43°C) AND FOLLOW THE MANUFACTURER'S SPECIFICATIONS.** Do not use a solution that contains ammonia.

### Step 6

Repeat Step 3, using the sanitizing solution. Allow the agitator to run for a minimum of two minutes.

### Step 7

Re-install the splash guard by squeezing the sides and placing it onto the top pivot pins.

### Step 8

Repeat the sanitizing procedures at the start of the day.



**ALWAYS FOLLOW LOCAL HEALTH CODES**

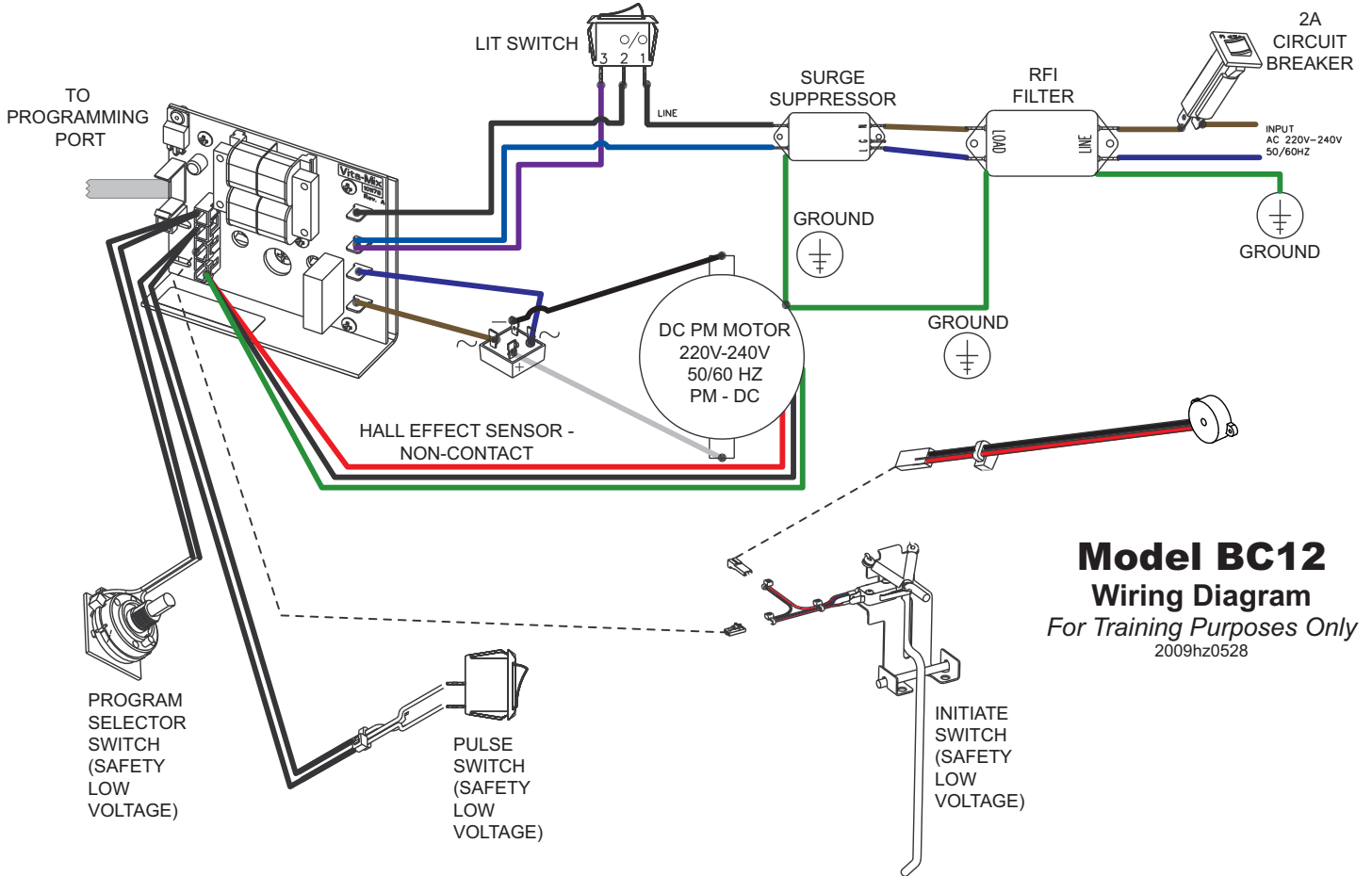
# Section 7

# Parts List

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS
ALARM-AUDIBLE W/MOUNT *BC12*	067660	1	103	
AGITATOR-CONE *BC10*BC12*	067549	1	000	DISC
AGITATOR-MIXER-PERM SOFT SERVE (GLOBE)	051497	*	000	OPTIONAL
BOARD-CONTROL-UNIVERSAL*B	067633	1	103	
BREAKER-CIRCUIT-MIXER-2 A	067637	1	103	
BRIDGE-RECTIFIER W/WIRES*	067646	1	103	
CABLE-MEMORY*BC12*	067654	1	103	
CAP-MIXER	051484	1	103	HOOD
+SCREW-MIXER-RETAINER CAP	051487	3	000	
CORD-POWER-120V*BC12*	067640	1	103	
+ADAPTOR-PLUG-JAPAN*BC12*	067657	*	103	*OPTIONAL
FILTER-EMI*BC12*	067655	1	000	
FOOT A.-MIXER-PLUGGED	051500	4	000	
GUARD-SPLASH*BC12*	067638	1	000	CLEAR PLASTIC
KIT-PROGRAM SOFTWARE*BC12*	067659	1	000	
KIT-PROGRAM CHIP*BC12*	067658	1	000	
LIGHT-INDICATOR-LED*BC12*	067644	*	000	*USED PRIOR TO 067660 ALARM-AUDIBLE
MOTOR A.-ADVANCE*BC12*	067632-12	1	103	115V
MOTOR A.-ADVANCE*BC12*	067632-40	1	103	220-240V
+SCREW-MIXER-MOTOR MOUNTING	051493	4	000	
PIN-PIVOT-SPLASH GUARD*BC	067642	1	000	SET 4-PINS & 4-SCREWS
RELIEF-STRAIN-MIXER-R ANG	067636	1	000	
SHAFT-AGITATOR-EXTENSION-	051495	1	000	
SLINGER-MIXER	051494	1	000	BETWEEN SHAFT & MOTOR
SUPPRESSOR-SURGE*BC12*	067656	1	103	
SWITCH-PUSHBUTTON-MOM	054699	1	000	
+GUARD-SWITCH*BC12*	067652	1	000	
SWITCH-ROCKER-LIGHTED*BC12*	067643-12	1	103	115V
SWITCH-ROCKER-LIGHTED*BC1	067643-40	1	103	220-240V
SWITCH-ROD-SNAP ACTION*BC	067650	1	103	

DESCRIPTION	PART NUMBER	QTY.	WARR. CLASS	REMARKS
+ROD A.-SWITCH*BC12*	067647	1	103	
+ROD-SWITCH*BC12*	067649	1	000	
+SEAL-SWITCH ROD*BC12*	067651	1	000	
+SPRING-SWITCH ROD*BC12*	067648	1	000	
SWITCH-SELECTOR-CONTROL*B	067634	1	103	
KNOB-CONTROL-SPEED*BC12*	067635	1	103	

# Wiring Diagram



**Model BC12**  
**Wiring Diagram**  
*For Training Purposes Only*  
2009hz0528