



Taylor-Wharton

Beverage Carbonation Systems



Redefining Performance

Better Business...

For You and Your Customers.

Only EasyCarb Offers:

- Newly Designed Faster Fill System – More Customer Deliveries per Day
- Greater Continuous and Peak Flow Rates – 100% Stainless Steel Beverage Vaporizer Coil
- Most Reliable Automatic Fill Shut Off – Designed and Vetted by Industry Experts
- Improved Labeling and Component Identification
- Color Coded Pressure Gauges Highlighting Operating Ranges
- Newly Designed V-Shaped Legs and Removable Shipping Ring
- Reconfigured User-Friendly Robust Plumbing Components
- Better Thermal Performance – Longer Product Hold Times, Less Venting

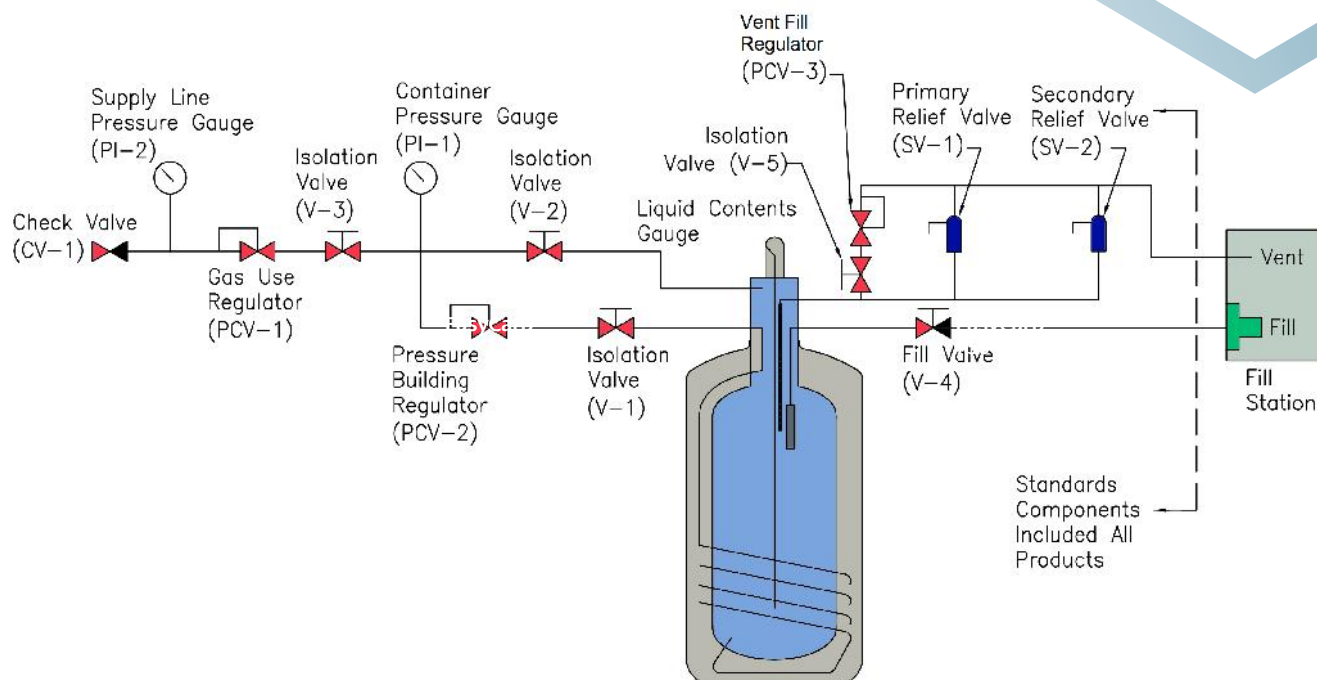
MODEL NO.		EC300	EC450	EC550	EC750 HF
Dimensions					
Diameter	in. (mm)	20 (508)	20 (508)	22 (559)	26 (660)
Height	in. (mm)	49.4 (1255)	64.6 (1641)	68.2 (1733)	70.5 (1791)
Height with legs	in. (mm)	53.6 (1361)	68.8 (1748)	72.4 (1838)	74.0 (1874)
Weight					
Empty lb.	(kg) (Nominal)	245 (111)	309 (140)	392 (178)	396 (180)
Capacity					
Gross Volume	gal (liter)	34 (129)	50 (190)	65 (247)	93 (351)
Net Storage Volume	gal (liter)	32 (121)	47 (179)	61 (230)	83 (316)
Liquid lbs. (kg) CO2 Saturated @125 psig (8.6 bar)		301 (137)	447 (203)	575 (261)	789 (358)
Liquid lbs. (kg) CO2 Saturated @300 psig (20 bar)		279 (127)	409 (186)	522 (237)	717 (325)
Flow Rates					
Peak Demand	lb./hr. (kg./hr.)	5.0 (2.3)	12.0 (5.4)	20.0 (9.0)	40 (18.0)
Continuous	lb./hr. (kg./hr.)	2.0 (0.9)	7.0 (3.2)	10.0 (4.5)	15.0 (6.8)
Minimum Usage (no venting)					
Liquid	lb./day (kg./day)	2.5 (1.13)	2.7 (1.22)	2.9 (1.32)	3.0 (1.4)
Pressure Building System					
Standard Operating Pressure	psig (bar)	125 psig (8.6)	125 psig (8.6)	125 psig (8.6)	N/A
Economizer Circuit System					
Standard Operating Pressure	psig (bar)	N/A	N/A	N/A	140 (8.6)
Safety Device Settings					
Primary Relief Valve	psig (bar)	300 (20.7)	300 (20.7)	300 (20.7)	300 (20.7)
Secondary Relief Valve	psig (bar)	450 (31.0)	450 (31.0)	450 (31.0)	450 (31.0)

Valuable options to customize your tanks!

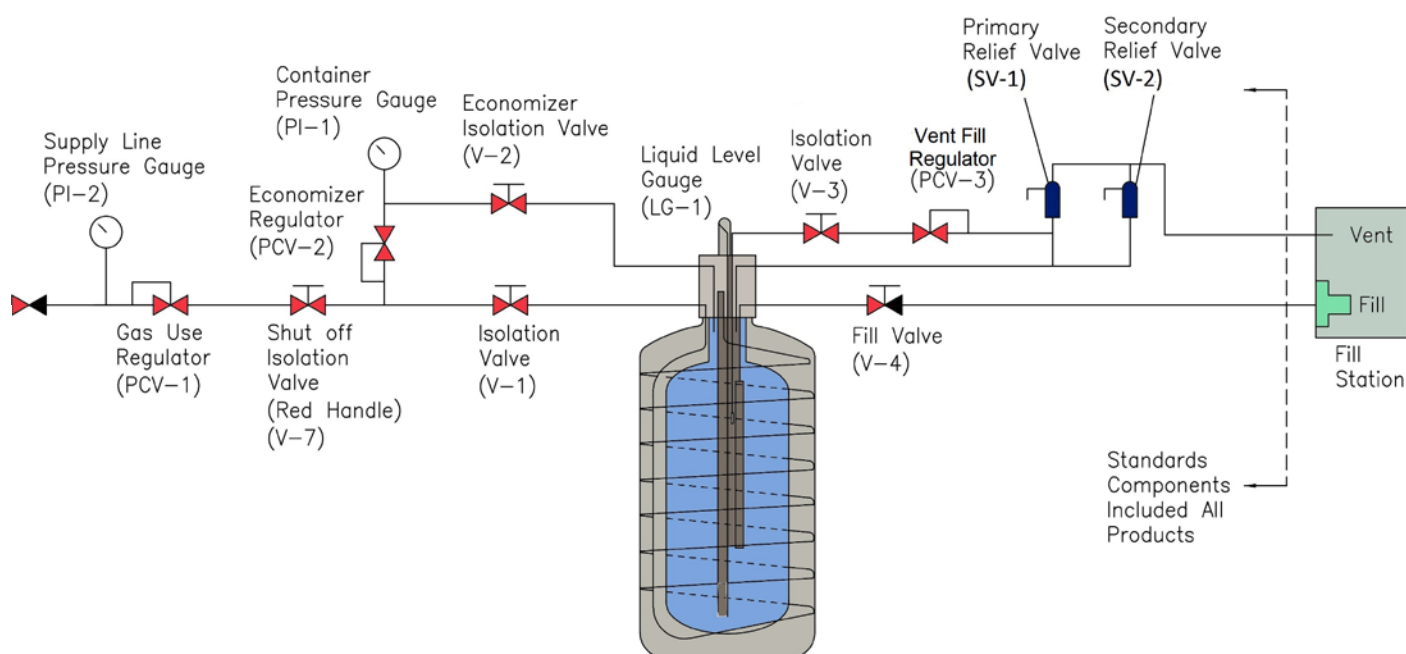
- All models available with 6-inch legs
- Optional Vent Fill feature available for all models
- Optional 120 volt and 240 volt electrical heaters available on EC550 models
- 120 volt adds 20lbs/hr continuous flow
- 240 volt adds 40 lbs/hr continuous flow



EC300, EC450 & EC550



EC750HF



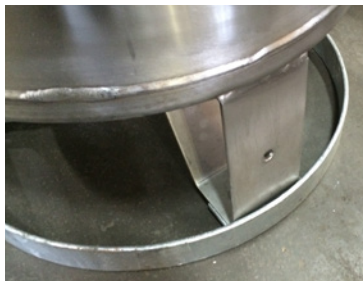
*Simplified Plumbing
for a Cleaner Look*



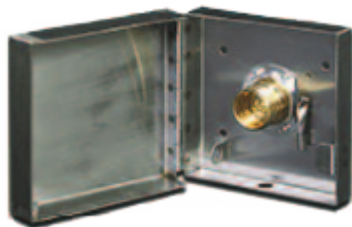
*Easy to Read
Color-Coded Gauges*

*Instrument
Grade Valves*

*Optional 3x V-Shape
Leg with Shipping ring
Available.*



*Fill Box with the
ability to run the fill
and vent lines any
time in any direction
of the resturant/
facility without any
interruption to the
operations.*



**THE
ORIGINAL
INNOVATORS OF CRYOGENIC
EQUIPMENT**



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