



# Taylor-Wharton

## *Beverage Carbonation Systems*



## *Redefining Performance*

# Better Business...

## *For You and Your Customers.*

### **Only EasyCarb Offers:**

- Newly designed faster fill system – for optimum daily deliveries
- 100% stainless steel beverage vaporizer coil – for greater continuous and peak flow rates;
- Most reliable “Automatic Fill Shut-Off System” – designed and vetted by industry experts
- Improved labeling and component identification
- Color coded pressure gauges highlighting operating ranges
- Newly designed V-Shaped Legs with removable shipping ring
- High quality fittings and simplified plumbing – cleaner looks, less potential for leaks and less maintenance / downtime
- Better thermal performance – longer product hold times and less venting

MODEL NO		EC300	EC450	EC575
Dimension				
Diameter	in. (mm)	20 (508)	20 (508)	22 (559)
Height	in. (mm)	49.4 (1255)	64.6 (1641)	68.2 (1733)
Height with legs	in. (mm)	53.6 (1361)	68.8 (1748)	72.4 (1838)
Weight				
Empty lbs. (kg) (Nominal)		245 (111)	309 (140)	392 (178)
Capacity				
Gross Volume	gal (liter)	34 (129)	50 (190)	65 (247)
Net Storage Volume	gal (liter)	32 (121)	47 (179)	61 (230)
Liquid lbs. (kg) CO2 Saturated @125 psig (8.6 bar)		301 (137)	447 (203)	575 (261)
Liquid lbs. (kg) CO2 Saturated @300 psig (20 bar)		279 (127)	409 (186)	522 (237)
Flow Rates				
Peak Demand	lb/hr (kg/hr)	5 (2.3)	12.0 (5.4)	20 (9.0)
Continuous	lb/hr (kg/hr)	2 (0.9)	7.0 (3.2)	10.0 (4.5)
Minimum Usage (no venting)				
Liquid	lb/day (kg/day)	2.5 (1.13)	2.7 (1.22)	2.9 (1.32)
Pressure Building System				
Standard Operating Pressure	psig (bar)	125 (8.6)	125 (8.6)	125 (8.6)
Economizer Circuit System				
Standard Operating Pressure	psig (bar)	N/A	N/A	N/A
Safety Device Setting				
Primary Relief Valve	psig (bar)	300 (20.7)	300 (20.7)	300 (20.7)
Secondary Relief Valve	psig (bar)	450 (31.0)	450 (31.0)	330 (22.8)

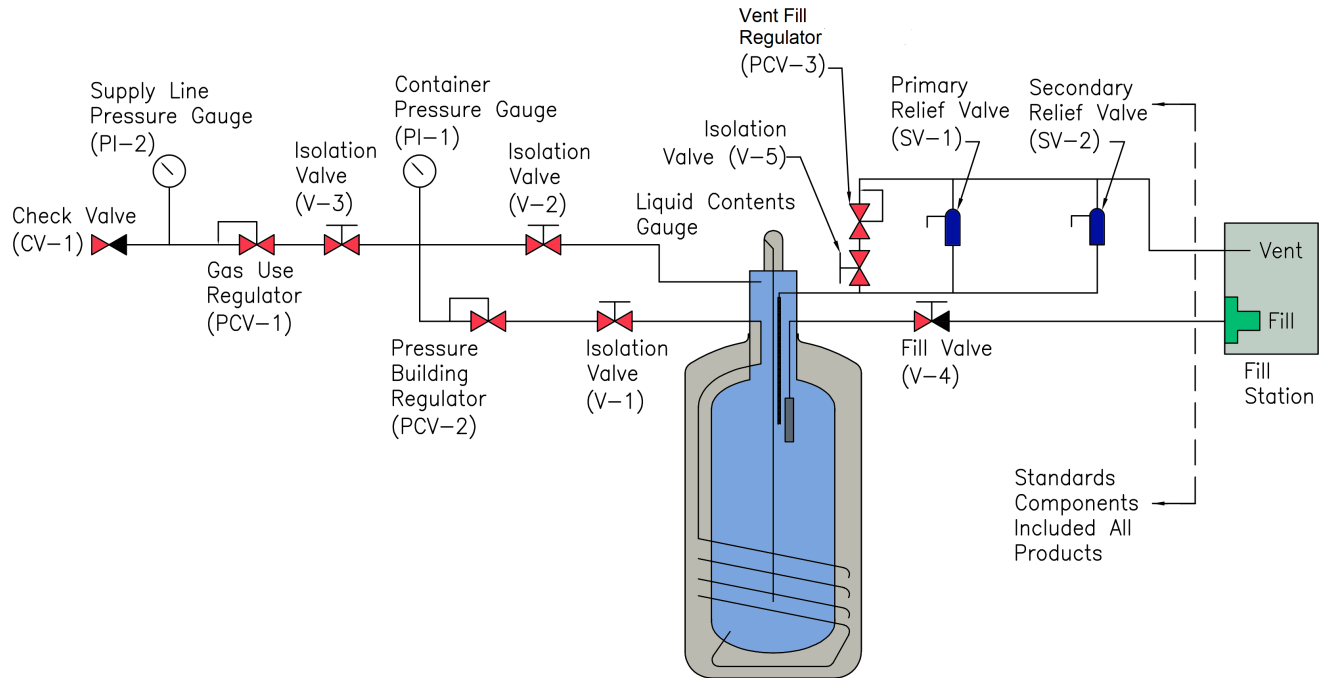
### ***Valuable options to customize your tanks!***

- \* 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 EC575 models
- \* 120 volt adds 20 lbs/hr continuous flow
- \* 240 volt adds 40 lbs/hr continuous flow

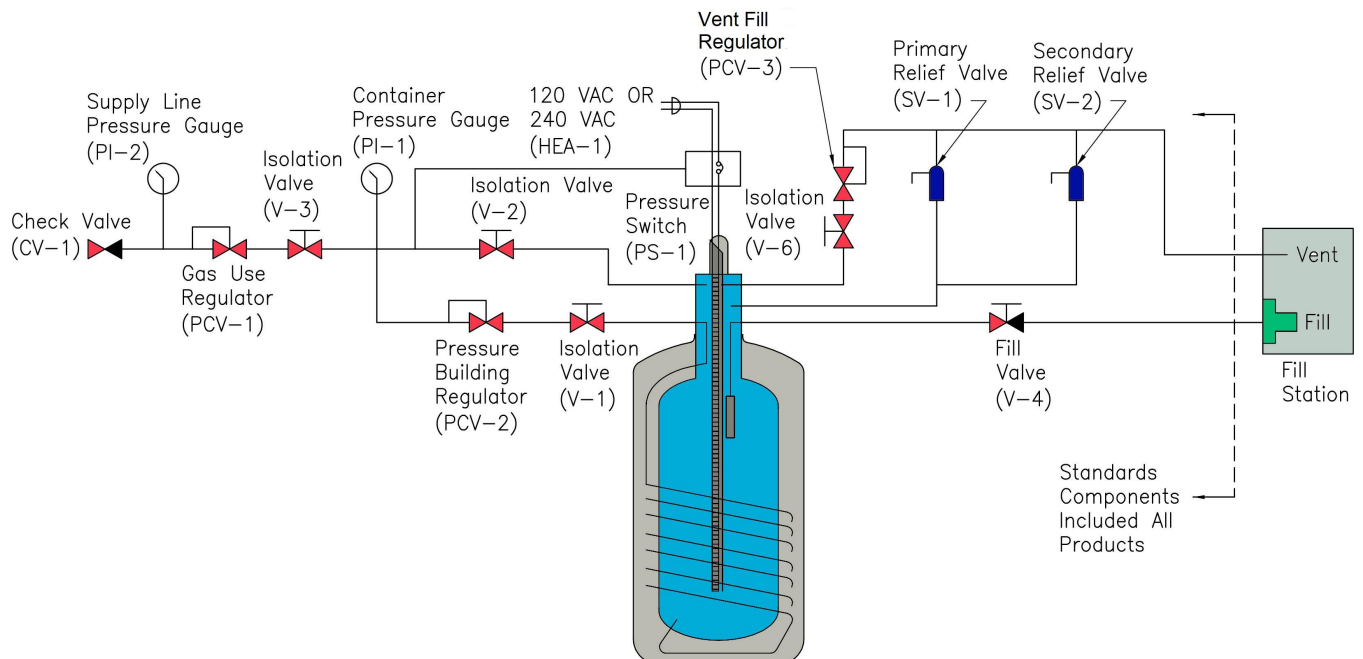
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***For You and Your Customers.***

### ***EC300, EC450 & EC575 Flow Diagram***



### ***EC575 with optional Heater Flow Diagram***

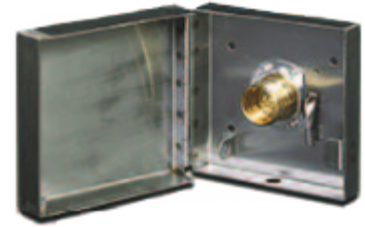


## Optional CO<sub>2</sub> Delivery System

### Mobile Transfer Unit



### Fill Box



This Fill Box allows ability to run the fill and vent lines any time in any direction along the outer building of the restaurant /facility without any interruption to the operations.



optional 3 x V-Shape  
Leg with Shipping  
Ring available

**THE  
ORIGINAL  
INNOVATORS OF CRYOGENIC  
EQUIPMENT**



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