

It's easy to make thick creamy shakes with the old-fashioned taste customers are searching for. Start with a Taylor freezer, add the mix of your selection from your local dairy or other supplier, freeze it down and in a few minutes you're ready to serve.

Available formulas like high protein, low fat, yogurt, combined with a multitude of flavorings, fruits and add-ins allow you to customize or change your creations whenever you like.

You can select from a variety of models and styles with varying capacities. Taylor offers floor models, counter top units, and space saving units to fit your specific requirements.

Use the chart below to calculate your additional profit potential when adding shakes to your menu.



The Taylor worldwide distributor network offers the most complete line of equipment, factory trained service, full parts inventory, merchandising programs, support materials, financing and leasing capabilities to meet your needs. If your business is a restaurant, an ice cream shop, or you're looking for an add-a-business concept, your Taylor distributor can demonstrate how easy it really is.

As foodservice experts, they can help you develop mix programs, flavor choices, show you merchandising techniques and more, everything you need to really make your business grow.

Ask about our Environmentally Safe Refrigerant Program.



TAYLOR®

Taylor
A Division of Carrier Commercial Refrigeration, Inc.

Taylor Freezer Sales Company
of Georgia, Inc.

www.taylorfreezersales.com

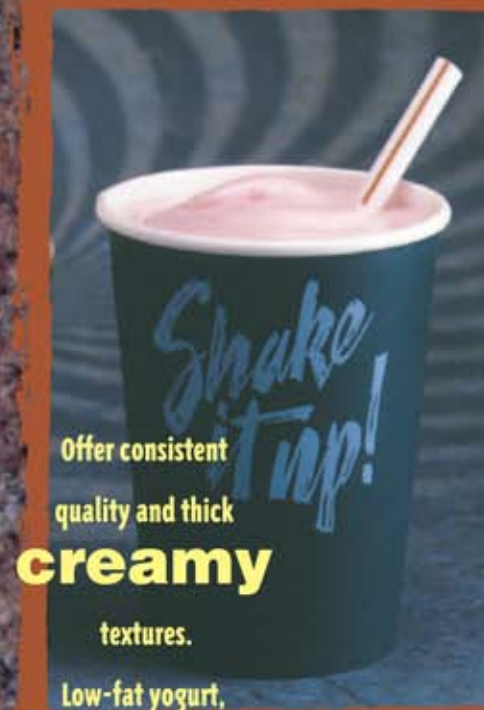
1-800-868-7451

Cumming, GA 30040
770-458-5546

SHAKES 12 OUNCE	SAMPLE FIGURES	YOUR FIGURES
Selling price	\$.85	\$
Less food cost	— .19	—
Profit per cone	\$.66	
Multiply servings per day	x 50	x
Profit per day	\$ 33.00	\$
Multiply days open per week	x 7	x
Profit per week	\$ 231.00	\$
Multiply weeks open per month	x 4	x
Profit per month	\$ 924.00	\$
Multiply months open per year	x 12	x
Profit per year	\$ 11,088.00	\$

Note: Costs and profit projections are based on approximate national mix cost averages.

SHAKES



Offer consistent
quality and thick
creamy
textures.

Low-fat yogurt,

fruit filled, whirl-in and
gourmet shakes
command higher prices

with higher
profit

and increase
traffic.





60 ▲



358 ▲



441 ▲



444 ▲



5454 ▲



C903



62 ▲



428 ▲



430 ★▲



432 ▲



490



430 ▲

Model	C903	60	62	358	428	430	432	441	444	490	5454
Compressor btu/hr*	4,000	11,000	11,000	9,500	3,600	4,000	6,000	11,000	(2) 11,000	7,500	11,000
Beater motor hp	(2) 1/8	1.0	1.0	1.5	.25	.25	(2) .25	1.0	(2) 1.0	.5	1.0
Freezing cylinder qts	(2) 10	7	7	7	7	4	(2) 4	7	(2) 7	7	7
liter	(2) 9.5	6.6	6.6	6.6	6.6	3.8	(2) 3.8	6.6	(2) 6.6	6.6	6.6
Mix reservoir qts	(2) 12	20	20	20	20	14	((2) 12	20	(2) 20	20	60
liter	(2) 11.4	18.9	18.9	18.9	18.9	13.2	(2) 11.4	18.9	(2) 18.9	18.9	57.0
Width in	21 1/4	18 7/16	22 7/16	16	13 5/8	16 7/16	18 11/16	18 7/16	26 7/16	18 7/16	20 7/16
mm	540	468	570	406	346	418	475	468	672	468	519
Overall depth in	25 1/4	32	31 1/4	30	32 5/8	27 11/16	27 1/2	30	33	31	36
mm	641	813	794	762	826	703	699	762	838	787	914
Overall height in	43	59 7/8	34 7/8	55 7/8	32 5/16	27 1/2	36 5/8	59 7/8	59 7/8	36 3/8	68 3/16
mm	1092	1521	886	1418	829	699	929	1521	1521	924	1732
Net weight lbs	245	520	346	356	212	176	305	415	645	280	705
kgs	111.1	235.9	157.0	161.5	96.2	79.8	138.3	188.2	292.6	127.1	319.8
Shipping weight lbs	300	580	439	400	250	212	368	498	735	317	810
kgs	136.1	263.1	199.1	181.4	113.4	96.2	166.9	225.9	333.4	143.8	367.4

* Under normal operation
BTU's may vary based on compressor used.

▲ Operational training videos included.