

Partner with the world leaders in the frozen dessert industry for over 75 years.



Add a Taylor batch freezer to your business, start increasing your check averages, and begin converting occasional visitors into returning customers! Promote daily, fresh production of your signature "artisan" creations to keep customer's patronage. Learn the art of making your own fresh signature ice cream, gelato, sherbet, sorbet, custard, and Italian Ices, and experience 70-80% profit margins. No one provides more reliable equipment, world-wide service, training, marketing support, planning, and financing options than Taylor.

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TAYLOR<sup>®</sup>  
SINCE 1926  
WORLD CLASS SERVICE



FRIGOMAT<sup>®</sup>  
SINCE 1969  
ITALIAN TECHNOLOGY

Taylor's Gelato & Ice Cream Workshop is second to none. Call us for a personal demonstration on how easy it is to add Gelato and Premium Ice Cream to your business! The combined experience of Taylor and our global partners will provide all you need in equipment, ingredients, recipes and display cabinets to get started!

Taylor Company  
A Division of Carrier Refrigeration, Inc.  
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SUPERIOR EQUIPMENT  
FOR PREMIUM DESSERTS

You choose your menu items.



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Taylor's batch freezers give you **endless menu possibilities** to make a variety of premium desserts all from one **easy to use machine.**



- Electronic Consistency Control (automatic and adjustable)
- Complete product ejection
- Maximum flexibility from small to large batch sizes
- Faster freezing times
- Low energy consumption
- Easy to use
- Quick and easy to clean

Your customers get endless menu possibilities... you get increased profits in return.

|                                 | 104 | C122    | C119         | C118         | C117         | C116   |
|---------------------------------|-----|---------|--------------|--------------|--------------|--------|
| Batch Size (lbs)                | 4.5 | 2.2-6.6 | 4.5-9        | 4.5-15.4     | 6.6-22.0     | 9-33.1 |
| (kgs)                           | 2   | 1-3     | 2-4          | 2-7          | 3-10         | 4-15   |
| Maximum Hourly Production (lbs) | 27  | 33      | 55           | 77           | 132          | 198    |
| (kgs)                           | 12  | 15      | 25           | 35           | 60           | 90     |
| Electrical (208-230V, 60Hz)     | 1ph | 1ph     | 1ph          | 3ph          | 3ph          | 3ph    |
| Cooling                         | Air | Air     | Air or Water | Air or Water | Air or Water | Water  |

italian ice



custard



gelato



premium ice cream



sorbet



These professional machines, ideal for bakeries, coffee shops, ice cream parlors, and restaurants, give the perfect topping for ice cream, desserts, cakes, pies, fresh fruit, and hot and cold beverages.

- For whipped cream and mousse
- Capable of whipping butterfat products up to 45%
- High production with an overrun up to 300%
- No chemical propellants
- Adjustable temperature control
- Removable tank for easy cleaning and no waste
- Refrigerated nozzle
- Pump completely disassembles for easy cleaning
- High reliability
- Small dimensions and low energy consumption
- Continuous dispensing push button
- Setting for dispensing time
- Optional floor control pedal for dispensing (only C007)

# whipped cream dispenser



Photos courtesy of PreGel

|                         | C004     | C007     |
|-------------------------|----------|----------|
| Tank Capacity (qts)     | 2.6      | 6.3/9.5  |
| (liter)                 | 2.5      | 6/9      |
| Hourly Production (lbs) | 110      | 220      |
| (kgs)                   | 50       | 100      |
| Power                   | 115/60/1 | 115/60/1 |
| Cooling                 | Air      | Air      |

Batch heat treatment machines prepare premium quality gelato and ice cream mixes. The heat treatment process allows you to serve **authentic artisan frozen desserts** with exceptionally smooth, velvety texture and appearance.

- Bain-marie technology
  - Indirect heat
  - Gentle heating process
  - Avoids burning delicate ingredients
- Two automatic cycles (low and high temperatures)
- Semi-automatic cycle for personalized recipes
- Prepare recipes for gelato and ice cream, pudding, inverted sugar, granita, sorbet bases, topping sauces, and more.
- Extends product quality and appearance in display case
- Lower ingredient costs
- Faster production time during the day
- Assures product safety



Photos courtesy of ISA



|                            | CH03         | CH04   | CH05      |
|----------------------------|--------------|--------|-----------|
| Tank Capacity (lbs)        | 33-66        | 44-132 | (2)44-132 |
| (kgs)                      | 15-30        | 20-60  | (2)20-60  |
| Electrical (208-230V 60Hz) | 1ph          | 3ph    | 3ph       |
| Cooling                    | Air or Water | Water  | Water     |

