

No matter what your bar layout dictates, Taylor has a cocktail freezer that can fit your requirements. You can streamline your service and select from pre-mix or post-mix, hard or soft slush consistency drinks.

With a Taylor remote system the freezing unit can be placed anywhere up to 35 ft. (10.7m) away. These insulated systems deliver fresh, consistent product every time.

Link multiple units together on your back wall or on a separate cart and you've created your own cocktail merchandiser in your bar or lounge area.

Use the chart below to calculate your additional profit potential when adding frozen cocktails to your offerings.

SLUSH COCKTAILS	SAMPLE FIGURES	YOUR FIGURES
Selling price	\$ 3.75	\$
Less food cost	<u>— .63</u>	<u>—</u>
Profit per drink	\$ 3.12	
Multiply servings per day	x 30	x
Profit per day	\$ 93.60	\$
Multiply days open per week	x 7	x
Profit per week	\$ 655.20	\$
Multiply weeks open per month	x 4	x
Profit per month	\$ 2,620.80	\$
Multiply months open per year	x 12	x
Profit per year	\$ 31,449.60	\$

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



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, bar or lounge, your Taylor distributor can demonstrate how easy it is to add frozen cocktails or non-alcoholic specialty drinks.

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.

So why wait? Call toll free today.

800-255-0626

Ask about our Environmentally Safe Refrigerant Program.



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COCKTAILS



Offer
fast

service,
consistent quality,
signature drinks
with

effective liquor
cost

controls.

Serve margaritas,
daiquiris, pina coladas
and smoothies
by the glass or pitcher.





RD30 **



340 †** *



342 ** *



370 ■



371 ■



390 **



428 ■



430 ★▲■

★ AVAILABLE PANEL DECALS



430 ▲■



432 ▲■

Model	RD30	RC25 [☆]	340	342	370	371	390	428	430	432
Compressor btu/hr*	(see RC25)	16,000	7,500 [†]	(2) 7,500	3,000	4,300	7,500	3,600	4,000	4,000
Beater motor hp	.5	-	.25	(2) .25	-	-	.5	.25	.25	(2) .25
Freezing cylinder qts	7	-	7	(2) 7	-	-	7	7	4	(2) 4
liter	6.6	-	6.6	(2) 6.6	-	-	6.6	6.6	3.8	(2) 3.8
Mix reservoir qts	-	-	20	(2) 20	(2) 10.5	(3) 10.5	20	20	14	(2) 12
liter	-	-	18.9	(2) 18.9	(2) 10.0	(3) 10.0	18.9	18.9	13.2	(2) 11.4
Width in	10	24 ⁷ / ₈	18 ⁷ / ₁₆	26 ¹ / ₂	14 ³ / ₁₆	21 ¹ / ₄	18 ⁷ / ₁₆	13 ¹ / ₂	16 ⁷ / ₁₆	18 ¹¹ / ₁₆
mm	254	631	468	673	360	540	468	343	418	475
Overall depth in	33	24 ¹ / ₄	31	33 ¹ / ₄	18 ¹ / ₂	18 ¹ / ₂	31	32 ¹ / ₂	27 ¹¹ / ₁₆	27 ¹ / ₂
mm	838	616	787	845	470	470	787	826	703	699
Overall height in	27 ¹³ / ₃₂	22 ³ / ₁₆	36 ³ / ₈	59 ⁷ / ₈	27 ¹ / ₄	27 ¹ / ₄	36 ³ / ₈	32 ⁵ / ₈	27 ¹ / ₂	36 ⁵ / ₈
mm	696	564	924	1522	690	690	924	829	699	930
Net weight lbs	135	160	253	519	86	121	282	221	176	305
kgs	61.2	72.6	114.8	235.4	39.0	54.9	127.9	100.2	79.8	138.3
Shipping weight lbs	175	200	321	596	97	130	308	264	212	368
kgs	79.4	90.7	145.6	270.3	44.0	59.0	139.7	119.8	96.2	166.9

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

† Except 115 volt, 6,000 btu/hr
■ Approved for dairy products.
☆ Not Pictured

✱ Available as optional approved for dairy products.

▲ Operational training videos included.

** Ask about the optional, customized remote mix delivery systems available.