

Heat treatment freezers are designed to eliminate daily freezer cleaning chores, and at the same time ensure that the soft serve or shake product you're serving will be safe and sanitary.

The state-of-the-art heat treatment system works through an overnight, timed heating and cooling program that safely maintains product for two weeks before complete disassembly and cleaning is required.

LCD readouts inform the operator of current temperatures and provide a complete recorded history of times and temperatures during each 14 day period.

To project your own cost savings potential use the chart below.

HEAT TREATMENT COMPARISONS	CONVENTIONAL FIGURES	HEAT TREATMENT
Cleaning time*	80 min. per day	5 min per day
Labor cost ** (\$7.25 / 60 = \$.12)	\$.121	\$.121
Daily time	x 80 min	x 5 min
Labor cost per day	\$ 9.68	\$.61
Labor cost per day	\$ 9.68	\$.61
	x 7 days	x 7 days
Labor cost per week	\$ 67.76	\$ 4.27
Labor cost per day	\$ 9.68	\$.61
	x 30 days	x 30 days
Labor cost per month	\$ 290.40	\$ 18.30
		+ \$ 19.36†
		\$ 37.66
Labor cost per month	\$ 290.40	\$ 37.66
	x 12 months	x 12 months
Labor cost per year	\$ 3,484.80	\$ 451.92
Savings per year		\$ 3,032.88
Savings after 5 years		\$ 15,164.40

* 80 minutes per day is defined as 40 minutes morning set up and 40 minutes cleaning time on average for a double head unit. Divide by two for a single head standard unit.

** Calculation based on \$7.25 hourly wage.

† Plus 2 days/monthly conventional cleaning (\$9.68 x 2 = \$19.36).



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 is to lower labor costs.

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.

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TAYLOR®

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HEAT TREATMENT



Eliminate
daily cleaning
chores and offer
safe

sanitary

soft serve

or shakes

while you

lower

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C606



C708**/C709 ★



C716**/C717



H60 ▲



PH61 ▲



Models C606, C708, C716, and PH61 contain air mix pumps in the hopper to ensure product quality and overrun remain at the desired levels.

Model	C606		C708/C709	C716/C717	H60	PH61
	SHAKE	SOFT SERVE	SOFT SERVE	SOFT SERVE	SHAKE	SHAKE
Compressor btu/hr*	11,000	9,500	9,500	(2) 9,500	11,000	11,000
Beater motor hp	1.0	1.5	1.5	(2) 1.5	1.0	1.0
Freezing cylinder qts	7	3.4	3.4	(2) 3.4	7	7
liter	6.6	3.2	3.2	(2) 3.2	6.6	6.6
Mix reservoir qts	(2) 20		20	(2) 20	20	20
liter	(2) 18.9		18.9	(2) 18.9	18.9	18.9
Width in	25 ¹ / ₄		18 ¹ / ₄	25 ⁷ / ₁₆	18 ⁷ / ₁₆	18 ⁷ / ₁₆
mm	641		464	646	468	468
Overall depth in	38 ⁷ / ₈		32 ¹ / ₄	39 ¹¹ / ₁₆	32	35 ¹ / ₄
mm	987		820	1,008	813	895
Overall height in	60 ⁷ / ₁₆		34	60	59 ⁷ / ₈	59 ¹ / ₂
mm	1,535		864	1,524	1,521	1,511
Net weight lbs	815		335**	760**	544	608
kgs	369.7		152.0**	344.7**	246.7	275.8
Shipping weight lbs	1,006		375**	850**	557	650
kgs	456.3		170.1**	385.6**	252.7	294.8

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

**Models C708 and C716 contain air mix pumps that add approximately 25 lbs (11.3 kgs) per pump to net and shipping weights. See specification sheet for current weights.

▲ Operational training videos included.

★ Shown on optional cart.