

When you make it fresh, you offer the "homemade quality" products designed to increase frequency and reach new customers.

It's easy to do. Just add mix to your freezer and start the freezing cycle. When the cycle is finished you have creamy product with the right overrun, ready to fold in nuts, candies or other additives and place in a hardening or serving cabinet.

The freshest product, combined with the highest quality ingredients, produces the most appealing offering with the greatest sales potential. And that converts to the best profit potential.

Use the chart below to calculate your additional profit potential when adding gourmet ice creams to your offerings.

REGULAR ICE CREAM (100% OVERRUN)	SAMPLE FIGURES	YOUR FIGURES
Total sales per 2 finished gallons	\$ 30.60	\$
Less product cost	— 6.00	—
Profit per 2 finished gallons	\$ 24.60	
Divide by gallons per batch	÷ 2	÷
Profit per 1 finished gallon	\$ 12.30	\$
Multiply finished gals.per week	x 30	x
Profit per week	\$ 369.00	\$
Multiply weeks open per month	x 4	x
Profit per month	\$ 1,476.00	\$
Multiply months open per year	x 12	x
Profit per year	\$17,712.00	\$

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, 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.

So why wait? Call toll free today.

800-255-0626

Ask about our Environmentally Safe Refrigerant Program.



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GOURMET



Offer
premium
quality
ice creams,
gelato, sorbet,
custard

and Italian ice.

With
fresh
ingredients
you control
the quality
and the margins.





C001



C002



C043



104

Model	C001	C002	C043	104
Compressor btu/hr*	14,000	(2) 14,000	1,500	2,500
Beater motor hp	1.5	(2) 2.0	(3) 2.0	1.0
Freezing cylinder qts	—	—	—	3
liter	—	—	—	2.9
Mix reservoir qts	20	(2) 20	(3) 30	—
liter	18.9	(2) 18.9	(3) 28.4	—
Width in mm	20 ¹ / ₂ 521	26 ¹ / ₂ 673	34 ⁷ / ₈ 867	16 ⁷ / ₁₆ 418
Overall depth in mm	33 ³ / ₈ 860	33 ³ / ₈ 860	48 ⁷ / ₈ 1242	26 ¹³ / ₁₆ 681
Overall height in mm	61 ⁵ / ₈ 1565	61 ⁵ / ₈ 1565	61 ¹³ / ₁₆ 1570	25 ¹¹ / ₁₆ 652
Net weight lbs	515	825	943	165
kgs	233.6	374.2	427.7	74.9
Shipping weight lbs	585	896	1091	199
kgs	265.3	406.4	494.9	90.3

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

Taylor's ice cream equipment is so versatile that you can make traditional gelato or super-premium gourmet ice cream, custard, sherbet, sorbet, and more. Premium frozen desserts offer your customers an indulgence that will keep them coming back for more.

Frozen custard capitalizes on consumers who want to reward themselves by splurging on a rich, self-indulgent snack or dessert. Frozen custard, made with a frozen custard machine, is a super premium product, offering an unbelievable taste. The smooth, creamy flavor of custard comes from the high butterfat content and low overrun.

Use your imagination to create eye-catching, flavorful desserts. By serving gelato, with intense flavors and bright colors, you can establish a neighborhood gathering place.

Use the chart below to calculate your profit potential by adding gelato to your menu.

GOURMET ICE CREAM OR GELATO (50% OVERRUN)	SAMPLE FIGURES	YOUR FIGURES
5 oz. serving	\$ 2.89	
Less food cost,	— 0.63	—
Dish & spoon	— 0.11	—
Profit per serving	\$ 2.15	
Servings per day	x 25	x
Profit per day	\$ 53.75	
Days open per week	x 7	x
Profit per week	\$ 376.25	
Weeks open per year	x 50	x
Profit per year	\$18,812.50	\$

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