

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 30	x
Profit per week	\$ 369.00	\$
Multiply weeks open per month x 4	x 4	x
Profit per month	\$ 1,476.00	\$
Multiply months open per year x 12	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.



Taylor Company  
750 N. Blackhawk Blvd.  
P.O. Box 410  
Rockton, Illinois 61072-0410  
815-624-8333

[www.taylor-company.com](http://www.taylor-company.com)

# 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	20 $\frac{1}{2}$	26 $\frac{1}{2}$	34 $\frac{7}{8}$	16 $\frac{7}{16}$
mm	521	673	867	418
Overall depth in	33 $\frac{3}{8}$	33 $\frac{3}{8}$	48 $\frac{7}{8}$	26 $\frac{13}{16}$
mm	860	860	1242	681
Overall height in	61 $\frac{5}{8}$	61 $\frac{5}{8}$	61 $\frac{13}{16}$	25 $\frac{11}{16}$
mm	1565	1565	1570	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.