

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.



**TAYLOR®**

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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

C116/C117/C118



C119

C122

104

220

Model	C001	C002	C043	C116	C117	C118	C119	C122	104	220
Compressor btu/hr*	14,000	(2) 14,000	1,500	38,000	29,500	16,500	15,500	11,500	2,500	15,000
Beater motor hp	1.5	(2) 2.0	(3) 2.0	5.7/10**	3.9/7.2**	2.5/4**	2.0	1.5	1.0	1.5
Freezing cylinder qts	—	—	—	28	18.6	12.4	8.5	8.5	3	20
liter	—	—	—	26.5	17.6	11.7	8.0	8.0	2.9	18.9
Mix reservoir qts	20	(2) 20	(3) 30	—	—	—	—	—	—	10
liter	18.9	(2) 18.9	(3) 28.4	—	—	—	—	—	—	9.5
Width in	20 <sup>1</sup> / <sub>2</sub>	26 <sup>1</sup> / <sub>2</sub>	34 <sup>3</sup> / <sub>8</sub>	20 <sup>1</sup> / <sub>2</sub>	20 <sup>1</sup> / <sub>2</sub>	20 <sup>1</sup> / <sub>2</sub>	17 <sup>7</sup> / <sub>8</sub>	16 <sup>15</sup> / <sub>16</sub>	16 <sup>7</sup> / <sub>16</sub>	18 <sup>7</sup> / <sub>16</sub>
mm	521	673	867	520	520	520	440	430	418	468
Overall depth in	33 <sup>3</sup> / <sub>8</sub>	33 <sup>3</sup> / <sub>8</sub>	48 <sup>7</sup> / <sub>8</sub>	43 <sup>3</sup> / <sub>8</sub>	43 <sup>1</sup> / <sub>16</sub> *	39 <sup>3</sup> / <sub>4</sub> *	31 <sup>1</sup> / <sub>8</sub>	33 <sup>1</sup> / <sub>2</sub>	26 <sup>13</sup> / <sub>16</sub>	40 <sup>1</sup> / <sub>2</sub>
mm	860	860	1242	1114	1103	1010	810	850	681	1029
Overall height in	61 <sup>5</sup> / <sub>8</sub>	61 <sup>5</sup> / <sub>8</sub>	61 <sup>13</sup> / <sub>16</sub>	56	56	56	49 <sup>1</sup> / <sub>2</sub>	27 <sup>3</sup> / <sub>16</sub>	25 <sup>11</sup> / <sub>16</sub>	56 <sup>1</sup> / <sub>2</sub>
mm	1565	1565	1570	1420	1420	1420	1260	690	652	1435
Net weight lbs	515	825	943	783	697	540	373	315	165	500
kgs	233.6	374.2	427.7	355	316	245	169	143	74.9	226.8
Shipping weight lbs	585	896	1091	935	833	661	478	377	199	598
kgs	265.3	406.4	494.9	424	378	300	217	171	90.3	271.3

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

\*\* Two speed beater motor; low speed/high speed  
\* Depth for water cooled is 34<sup>3</sup>/<sub>8</sub> (884 mm)

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.

Taylor's batch 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.

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.