

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	— .63	—
Profit per cone	\$ 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.



TAYLOR®

Taylor
A Division of Carrier Commercial Refrigeration, Inc.
750 N. Blackhawk Blvd.
P.O. Box 410
Rockton, Illinois 61072-0410
815-624-8333

www.taylor-company.com

COCKTAILS



Offer
fast
service,
consistent quality,
signature drinks
with

effective liquor
cost
controls.

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





C903



RD30 **



340 †** *



341 ** *



342 ** *



369 ■



370 ■



371 ■



382 / 383 / 384 **



390 **



428 ■



430 ★▲ ■

★ AVAILABLE PANEL DECALS



430 ▲ ■



432 ▲ ■

Model	C903	RD30	RC25*	340	341	342	369	370	371	382	383	384	390	428	430	432
Compressor btu/hr*	4,000	(see RC25)	16,000	7,500†	7,500	(2) 7,500	1,130	3,000	4,300	(see RC25)	4,000	11,000	7,500	3,600	4,000	6,000
Beater motor hp	(2) 1/8	.5	-	.25	.25	(2) .25	-	-	-	.5	.5	.5	.5	.25	.25	(2) .25
Freezing cylinder qts	(2) 10	7	-	7	7	(2) 7	-	-	-	10	10	10	7	7	4	(2) 4
liter	(2) 9.5	6.6	-	6.6	6.6	(2) 6.6	-	-	-	9.5	9.5	9.5	6.6	6.6	3.8	(2) 3.8
Mix reservoir qts	(2) 12	-	-	20	20	(2) 20	10.5	(2) 10.5	(3) 10.5	12	12	12	20	20	14	(2) 12
liter	(2) 11.4	-	-	18.9	18.9	(2) 18.9	10.0	(2) 10.0	(3) 10.0	11.4	11.4	11.4	18.9	18.9	13.2	(2) 11.4
Width in mm	21 1/4 540	10 254	24 7/8 631	18 7/16 468	18 7/16 468	26 7/16 672	11 1/2 292	14 3/16 360	21 1/4 540	16 7/16 418	16 7/16 418	16 7/16 418	18 7/16 468	13 5/8 346	16 7/16 418	18 11/16 475
Overall depth in mm	25 1/4 641	33 838	24 1/4 616	31 787	30 762	33 838	18 1/2 470	18 1/2 470	18 1/2 470	28 1/4 717	28 1/4 717	28 1/4 717	31 787	32 5/8 826	27 11/16 703	27 1/2 699
Overall height in mm	43 1092	27 13/32 696	22 3/16 564	36 3/8 924	59 7/8 1521	59 7/8 1521	27 1/4 690	27 1/4 690	27 1/4 690	30 7/16 773	30 7/16 773	30 7/16 773	36 3/8 924	32 5/16 829	27 1/2 699	36 5/8 929
Net weight lbs	245	135	160	253	393	519	57	88	112	160	212	243	282	212	176	305
kgs	111.1	61.2	72.6	114.8	178.3	235.4	25.8	40.0	51.0	72.6	96.2	110.2	127.9	96.2	79.8	138.3
Shipping weight lbs	300	175	200	321	458	609	65	97	125	185	243	275	308	250	212	368
kgs	136.1	79.4	90.7	145.6	207.8	276.2	29.5	44.0	56.7	83.9	110.2	124.7	139.7	113.4	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.

* Available as optional approved for dairy products.
☆ Not Pictured

▲ Operational training videos included.

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