



8752 ▲ ●

8756 ▲ ●

● Ask about the Horizon® Mix Delivery System.

Model	8752	8756
Compressor btu/hr*	9,500	(2) 9,500
Beater motor hp	1.5	(2) 1.5
Freezing cylinder qts	3.4	(2) 3.4
liter	3.2	(2) 3.2
Mix reservoir qts	60	(2) 36
liter	57.0	(2) 34.1
Width in	20 <sup>5</sup> / <sub>8</sub>	26 <sup>1</sup> / <sub>4</sub>
mm	524	665
Overall depth in	36	36 <sup>3</sup> / <sub>16</sub>
mm	914	918
Overall height in	62 <sup>15</sup> / <sub>16</sub>	68 <sup>3</sup> / <sub>8</sub>
mm	1599	1736
Net weight lbs	585	810
kgs	265.4	367.4
Shipping weight lbs	594	849
kgs	269.4	385.1

\* Under normal operation – BTU's may vary based on compressor used.  
▲ Operational training videos included.

It's easy to make soft serve and frozen yogurt. Start with a Taylor freezer, add the mix of your selection from your local dairy or other supplier, freeze it down and in a few minutes you're ready to serve, when your customers want it. Taylor's state-of-the-art technology produces consistent quality, draw after draw. That's why Taylor freezers are used more often every day than any other brand in the world.

You can select from a variety of models and styles with varying capacities. Taylor offers floor models, counter top units, dual flavors with twist capabilities and space saving units to fit your specific requirements.

Use the chart below to calculate your additional profit potential when adding soft serve to your menu.

SOFT SERVE ICE CREAM (4 OUNCE)	SAMPLE FIGURES	YOUR FIGURES
Selling price	\$ 1.25	\$
Less food cost	— .25	—
Profit per cone	\$ 1.00	
Multiply servings per day	x 40	x
Profit per day	\$ 40.00	\$
Multiply days open per week	x 7	x
Profit per week	\$ 280.00	\$
Multiply weeks open per month	x 4	x
Profit per month	\$ 1,120.00	\$
Multiply months open per year	x 12	x
Profit per year	\$ 13,440.00	\$

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)

## SOFT SERVE & FROZEN YOGURT



Refreshing products in a variety of mixes popular

with today's health conscious customers. Offer it in cones, cups, sundaes, à la mode, or as whirl-ins for eat-in or take-out.





C706\*\*/C707 ▲ ●



C722\*\*/C723 ●



152 ▲



161 ▲ ●



702 ▲

Models C706, C712, and C722 contain air mix pumps in the hopper to ensure product quality and overrun remain at the desired levels.



C712\*\*/C713 ▲



772



632 ▲ ■



791/794 ▲

Model	C706/C707	C712/C713	C722/C723	152	161	632	702	772	791	794
Compressor btu/hr*	9,500	(2) 9,500	9,500	3,000	4,900	SH 11,000/SS 9,500	4,900	(2) 9,500	9,500	(2) 9,500
Beater motor hp	1.5	(2) 1.5	(2) 1.0	.5	(2) .5	SH 1.0/SS 1.5	1.0	(2) 2.0	(2) 1.5	(2) 1.5
Freezing cylinder qts	3.4	(2) 3.4	(2) 2.8	1.5	(2) 1.5	SH 7.0/SS 3.4	4	(2) 7.0	(2) 3.4	(2) 3.4
liter	3.2	(2) 3.2	(2) 2.7	1.4	(2) 1.4	SH 6.6/SS 3.2	3.8	(2) 6.6	(2) 3.2	(2) 3.2
Mix reservoir qts	20	(2) 20	(2) 14	8	(2) 8	SH 20/SS 20	20	(2) 20	(2) 14	(2) 14
liter	18.9	(2) 18.9	(2) 13.2	7.6	(2) 7.6	SH 18.9/SS 18.9	18.9	(2) 18.9	(2) 13.2	(2) 13.2
Width in	18 <sup>1</sup> / <sub>4</sub>	25 <sup>7</sup> / <sub>16</sub>	23 <sup>9</sup> / <sub>16</sub>	17 <sup>7</sup> / <sub>16</sub>	21	26 <sup>7</sup> / <sub>16</sub>	18 <sup>7</sup> / <sub>16</sub>	26 <sup>7</sup> / <sub>16</sub>	20 <sup>7</sup> / <sub>16</sub>	20 <sup>7</sup> / <sub>16</sub>
mm	464	646	592	442	533	672	468	672	519	519
Overall depth in	32 <sup>1</sup> / <sub>4</sub>	36 <sup>3</sup> / <sub>16</sub>	33 <sup>13</sup> / <sub>16</sub>	27 <sup>11</sup> / <sub>16</sub>	26 <sup>5</sup> / <sub>8</sub>	33	31 <sup>15</sup> / <sub>16</sub>	35	33 <sup>3</sup> / <sub>16</sub>	33 <sup>3</sup> / <sub>16</sub>
mm	820	919	858	702	676	839	811	889	843	843
Overall height in	34	60	36 <sup>1</sup> / <sub>2</sub>	30	27 <sup>7</sup> / <sub>8</sub>	59 <sup>1</sup> / <sub>2</sub>	36 <sup>3</sup> / <sub>8</sub>	59 <sup>7</sup> / <sub>8</sub>	60	60
mm	864	1524	927	712	708	1511	924	1521	1524	1524
Net weight lbs	390**	733**	500**	212	305	675	313	630	527	640
kgs	176.9**	332.5**	226.8**	96.2	138.3	306.2	142.0	285.8	239	290.3
Shipping weight lbs	412**	810**	559**	243	350	785	338	700	586	699
kgs	186.9**	367.4**	253.6**	110.2	158.8	356.1	153.3	317.5	265.8	317.1

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

\*\*Models C706, C712, and C722 contain air mix pumps that add approximately 30 lbs (13.6 kgs) to weight per pump to net and shipping weights. See specification sheet for current weights.

▲ Operational training videos included.

● Optional cart available to make floor model on casters.

■ Left side shake/right side soft serve combination freezer.