

It's easy to make thick creamy shakes with the old-fashioned taste customers are searching for. 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.

Available formulas like high protein, low fat, yogurt, combined with a multitude of flavorings, fruits and add-ins allow you to customize or change your creations whenever you like.

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

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



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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SHAKES 12 OUNCE	SAMPLE FIGURES	YOUR FIGURES
Selling price	\$ 2.19	\$
Less food cost	— .68	—
Profit per shake	\$ 1.51	
Multiply servings per day	x 50	x
Profit per day	\$ 75.50	\$
Multiply days open per week	x 7	x
Profit per week	\$ 528.50	\$
Multiply weeks open per month	x 4	x
Profit per month	\$ 2,114.00	\$
Multiply months open per year	x 12	x
Profit per year	\$ 25,368.00	\$

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

# SHAKES



Offer consistent quality and thick creamy textures.

Low-fat yogurt,

fruit filled, whirl-in and

gourmet shakes

command higher prices

with higher

**profit**

and increase

traffic.





60 ▲



358 ▲



441 ▲



632 ▲ ■



62 ▲



428 ▲



430 ★▲



432 ▲



490



★ AVAILABLE PANEL DECALS

430 ▲

Model	60	62	358	428	430	432	441	490	632
Compressor btu/hr*	11,000	11,000	9,500	3,600	4,000	6,000	11,000	7,500	11,000
Beater motor hp	1.0	1.0	1.5	.25	.25	(2) .25	1.0	.5	1.0
Freezing cylinder qts	7	7	7	7	4	(2) 4	7	7	7
liter	6.6	6.6	6.6	6.6	3.8	(2) 3.8	6.6	6.6	6.6
Mix reservoir qts	20	20	20	20	14	(2) 12	20	20	20
liter	18.9	18.9	18.9	18.9	13.2	(2) 11.4	18.9	18.9	18.9
Width in	18 7/16	22 7/16	16	13 5/8	16 7/16	18 11/16	18 7/16	18 7/16	26 7/16
mm	468	570	406	346	418	475	468	468	672
Overall depth in	32	31 1/4	30	32 5/8	27 11/16	27 1/2	30	31	33
mm	813	794	762	826	703	699	762	787	839
Overall height in	59 7/8	34 7/8	55 7/8	32 7/16	27 1/2	36 5/8	59 7/8	36 3/8	59 1/2
mm	1521	886	1418	829	699	929	1521	924	1511
Net weight lbs	520	346	356	212	176	305	415	280	675
kgs	235.9	157.0	161.5	96.2	79.8	138.3	188.2	127.1	306.2
Shipping weight lbs	580	439	400	250	212	368	498	317	785
kgs	263.1	199.1	181.4	113.4	96.2	166.9	225.9	143.8	356.1

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

▲ Operational training videos included.

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