CUSTARD & BATCH FREEZERS

This is how you make frozen desserts so good they know your name two states away!

WHAT'S GOOD?

- Delightfully consistent output
- Easily mix-in fruit, candies and syrups after dispensing
- Ideal for bakeries, cafés, custard stands, ice cream shops and beyond

WHAT ELSE DO YOU GET?

- Exciting freeze-and-eject design
- Easy-to-use, adjustable mix flow
- Space-saving footprints and self-contained refrigeration
- Refrigerated hoppers to maintain food safety
- Fewer parts for cleaning and maintenance

TAYLOR®
GOOD THINGS START HERE

CUSTARD & BATCH FREEZER MODELS

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	104	C002	C043
Flavors	1	2	3
Remote Condensing System		Optional	Optional
Installation	Countertop	Floor	Floor
Compressor (Btu*)	4,800	7,100 + 400 Hopper	10,000
Beater Motor (hp)	1	2	2
Freezing Cylinder (qt. / L)	3 / 2.9		
Mix Reservoir (qt. / L)		20 / 18.9	30 / 28.4

*Btu may vary depending on compressor used

We don't just sell the world's best frozen dessert machines. We have your back with local support and expert service. See the models and get started at Taylor-Company.com!

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