

TAYLOR - SINCE 1926



SOFT SERVE



SHAKES



SMOOTHIES



FROZEN BEVERAGE



COCKTAILS



BATCH DESSERT



ABOUT THE TAYLOR COMPANY

Hello. We're Taylor Company, and we're known around the world as the gold standard in commercial soft serve and frozen beverage. We create equipment to meet the needs of today's busiest foodservice operations, and we're here to help you at every turn.

C 152 - Soft Serve Freezer, Single Flavor



Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet

Freezing Cylinder
One, 1.4 litre

Mix Hopper
One, 7.6 litre. Separate hopper refrigeration (SHR) maintains mix below 5°C in Auto and Standby modes.

FEATURES (C 152 & C 161)

Indicator Lights

The Mix Low light alerts the operator to add mix. An audible alarm may be enabled to sound when mix is low.

Electronic Controls

Finished product quality is monitored by Softech™ controls that measure viscosity.

Standby

During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

C 161 - Soft Serve Freezer, Compact Twin Twist



Offer all the popular soft serve variations from low or non-fat ice creams to custard, yogurt and sorbet. Serve two separate soft serve flavours, or an equal combination of both in a twist.

Freezing Cylinder
Two, 1.4 litre

Mix Hopper
Two, 7.6 litre. Separate hopper refrigeration (SHR) maintains mix below 5°C in Auto and Standby modes.

Door Interlock System

Protects the operator from injury as the beater will not operate without the dispensing door in place

Air Filter

Easily removable, cleanable air filter helps keep condenser clean for optimal refrigeration system performance.

104 - Batch Ice Cream Freezer



Serve homemade, low or medium overrun ice cream, gelato, sorbet or Italian ice. Fruits, candies and nuts can be folded in as product is being drawn into your container. Product may be ejected at temperatures low enough for serving, depending on mix formulation, flavourings and overrun desired. Convenient funnel provided.

Freezing Cylinder

One, 2.9 litre. Pre-charge of liquid mix determines overrun

FEATURES

Automatic Timer Control

Finished product quality is automatically controlled by setting the time required for the recipe. A buzzer will sound to remind the operator to eject the finished product.

Funnel

Liquid mix and flavourings are poured into the top, using the convenient funnel provided.

430 - Frozen Beverage Freezer, Single Flavor



Vary your menu by offering shakes & smoothies or frozen cocktails, fruit juices, coffees, cappuccino and tea slush beverages, all served at the desired thickness

Freezing Cylinder

One, 3.8 litre.

Mix Hopper

One, 13.2 litre. Refrigerated to maintain mix below 5°C. Approved for dairy and non-dairy products.

FEATURES

Indicator Lights

Add Mix light alerts the operator to add mix. When the Mix Out light flashes, the unit automatically shuts down to prevent damage.

Automatic Consistency Control

A specially designed viscosity control automatically maintains superior product quality. An adjustable control allows the operator to serve a wide variety of frozen beverages at the desired thickness.

Technical Specification

Model	Type	Production capacity cups/cones*/ hour	Type of Feed	Mix hopper capacity (ltrs)	Freezing cylinder capacity (ltrs)	Dimension (WxDxH) in mm	Power	Power consumption
C 152	Soft Serve Freezer	102	Gravity	7.6	1.9	440 x 746 x 673	7.8 Amp	3000+400 BTU/Hr
C 161	Soft Serve Freezer	184	Gravity	7.6X2	1.9X2	562 x 638 x 738	12 Amp	3500+400 BTU/Hr
104	Batch Ice Cream Freezer	12-18 mints/batch	Gravity	-	2.9	418 x 681 x 542	12 Amp	2500 BTU/Hr
430	Frozen Beverage Freezer	128/262 gm	Gravity	13.2	3.8	408 x 701 x 700	7.6 Amp	4000 BTU/Hr



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