



CUSTARD FREEZERS

BUILT TO BE SOMETHING SPECIAL

This is how you make custard so good they know your name two states away.

GIVE 'EM THE GOOD STUFF

Great custard is unlike anything else. Our continuous freezers help you serve it at its creamiest, thickest, most unforgettable best.

- “Just add mix” simplicity so the overrun is always perfect
- Exceptional repeatability
- Easily mix in fresh fruit, candies and syrups for traffic-driving LTOs

SERVING YOU, SERVING THEM

While our custard freezers are built to be something special, we're built to serve. We support our customers with a global distributor network, dedicated help centers and the most highly trained service technicians in the industry.



A SPECIAL TREAT FOR YOU, TOO

We've engineered our custard freezers so every batch is as fun to make as it is to eat.

- Freeze-and-eject design puts on a show for your guests
- Simple, adjustable mix flow regulators
- Fewer pieces for straightforward assembly and cleaning
- Space-saving footprints with self-contained refrigeration systems
- Improved food safety thanks to fully refrigerated hoppers
- Ideal for bakeries, cafés, ice cream shops and beyond



MODEL	C002	C043
Number of Flavors	2	3
Remote Condensing Systems	Version Available	Version Available
Optional Dipping Cabinet	Consult Authorized Distributor	Consult Authorized Distributor
Installation	Floor	Floor
Compressor btu/hr*	[2] 8,000	[3] 10,000 or Remote Version Recommended (3) Model RC35 @ 15,000
Beater Motor hp	[2] 2.0	[3] 2.0
Freezing Cylinder qt. (l)	NA	NA
Mix Reservoir qt. (l)	[2] 20 (18.9)	[3] 30 (28.4)
Width in. (mm)	26-3/16 (665.1)	34-1/8 (867)
Depth in. (mm)	41-11/16 (1058.9)	48-7/8 (1242)
Height in. (mm)	61-9/16 (1563.6)	61-13/16 (1570)
Net Weight lb. (kg)	758 (343.8)	1225 (555.7)
Crated Weight lb. (kg)	868 (393.7)	1373 (622.8)

TO LEARN MORE ABOUT TAYLOR CUSTARD FREEZERS AND SERVING THE BEST DESSERTS AROUND,
contact an authorized distributor or visit taylor-company.com.



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