

BUILT TO MOVE AND SHAKE

When there's no time to mess around with hand-dipped milkshakes, a Taylor shake freezer is always ready to go.

SMARTER THAN HAND DIPPING

Once you've tried our freezers, you'll never go back to the old way. Here's what makes them so much better.

- They're much, much faster so customers don't have to wait
- They help you serve a more consistent product
- There's less mess so it's more hygienic
- There's less labor required and less product waste



HOW TAYLOR FREEZERS KEEP YOU MOVING

From old-fashioned diners to fast-paced drive-thrus, our freezers are engineered to serve up spectacular shakes on the double.

- Unbeatable recovery speed for high-volume throughput
- · Customizable viscosity
- Easy to mix-in fresh fruit, candies and syrups for traffic-driving LTOs
- Robust blending that won't let you down when things get busy
- Space-saving designs and reduced footprints

CONVENIENCE AND PEACE OF MIND

Some models are available with 28HT—our special 28-day heat treatment feature that virtually eliminates daily maintenance.

- Go almost a month between cleanings without compromising food safety
- Add the Brush Butler service and a Taylor tech performs all monthly cleanings

SERVING YOU, SERVING THEM

While our milkshake freezers are built to move and shake, 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.



















MODEL	0358	0428	0430	0441	0490	С7085НК	0359
Number of Flavors	1	1	1	1	1	1	2
Thick Shake	X						X
Mix Pump						X	
Heat Treatment						X	
Installation	Floor	Countertop	Countertop	Floor	Countertop	Countertop	Floor
Optional Cart		X				X	
Optional Cup Dispenser							
Optional Cone Dispenser							
Optional Panel Spinner		X	X	X	X		
Optional Syrup Rail Kit				X	X		
Compressor btu/hr*	9,500	3,600	4,000	11,000	7,500	9,500	[2] 9,500
Beater Motor hp	1.5	.5	.25	1.0	.5	1.5	[2] 1.5
Freezing Cylinder qt. (I)	7 (6.6)	7 (6.6)	4 (3.8)	7 (6.6)	7 (6.6)	3.4 (3.2)	[2] 7 (6.6)
Mix Reservoir qt. (I)	20 (18.9)	20 (18.9)	14 (13.2)	20 (18.9)	20 (18.9)	20 (18.9)	[2] 20 (18.9)
Width in. (mm)	16-3/16 (411)	13-5/8 (346)	16-1/8 (408)	18-7/16 (468)	18-7/16 (468)	18-1/4 (464)	26 (660)
Depth in. (mm)	32-3/16 (818)	32-3/8 (822)	27-5/8 (701)	30 (762)	31 (787)	32-1/4 (820)	32-3/8 (822)
Height in. (mm)	53-1/2 (1359)	32-3/4 (832)	27-9/16 (700)	59-7/8 (1521)	36-3/8 (924)	34 (864)	55-7/8 (1418)
Net Weight lb. (kg)	356 (161.5)	221 (100.2)	176 (79.8)	415 (188.2)	280 (127.1)	425 (192.8)	580 (263.1)
Crated Weight lb. (kg)	400 (181.4)	265 (120.2)	207 (93.9)	435 (197.3)	317 (143.8)	471 (213.6)	673 (305.3















MODEL	0432	0060	0062	PH61	0632	C606
Number of Flavors	2	4	4	4	1 Shake 1 Soft Serve	4 Shake 1 Soft Serve
Thick Shake						
Mix Pump				Χ		Χ
Heat Treatment				X		Χ
Installation	Countertop	Floor	Countertop	Floor	Floor	Floor
Optional Cart	Х					
Optional Cup Dispenser				X		Χ
Optional Cone Dispenser					X	Χ
Optional Panel Spinner	X	X			X	
Optional Syrup Rail Kit					X	Integrated
Compressor btu/hr*	7,500	11,000	11,000	11,000	11,000 Shake 9,500 Soft Serve	11,000 Shake 9,500 Soft Serve
Beater Motor hp	[2].25	1.0	1.0	1.0	1.0 Shake 1.5 Soft Serve	1.0 Shake 1.5 Soft Serve
Freezing Cylinder qt. (I)	[2] 4 (3.8)	7 (6.6)	7 (6.6)	7 (6.6)	7 (6.6) Shake 3.4 (3.2) Soft Serve	7 (6.6) Shake 3.4 (3.2) Soft Serve
Mix Reservoir qt. (I)	[2] 12 (11.4)	20 (18.9)	20 (18.9)	20 (18.9)	[2] 20 (18.9)	[2] 20 (18.9)
Width in. (mm)	19-1/16 (484)	18-7/16 (468)	22-7/16 (570)	18-7/16 (468)	26 (661)	25-1/4 (641)
Depth in. (mm)	27-1/2 (699)	32-1/2 (826)	34-7/8 (886)	35-1/4 (895)	33 (839)	38-7/8 (987)
Height in. (mm)	36-5/8 (930)	59-7/8 (1521)	24-7/8 (886)	59-1/2 (1511)	59-1/2 (1512)	60-7/16 (1535)
Net Weight lb. (kg)	305 (138.3)	520 (235.9)	346 (157.0)	608 (275.8)	675 (306.2)	815 (369.7)
Crated Weight lb. (kg)	358 (162.4)	531 (240.9)	414 (188.0)	650 (294.8)	699 (317.0)	1,006 (465.3)

TO LEARN MORE ABOUT TAYLOR MILKSHAKE FREEZERS AND WORKING MORE EFFICIENTLY,

contact an authorized distributor or visit taylor-company.com.

