



## SMOOTHIE FREEZERS

# BUILT TO BLEND IN A BLUR

Our smoothie equipment is all about efficiency so you can serve your on-the-go customers with lightning speed.

### BEVERAGES IN THE BLINK OF AN EYE

Your customers want super smoothies and they want them now. A Taylor freezer is all you need.

- Instantly blend and serve an endless variety of drinks
- High-volume throughput for your busiest dayparts
- Perfect for drive-thrus and anywhere speed of service is king



### SMOOTH OPERATORS

They're more than just fast. Each model has been thoughtfully designed for the modern foodservice operation.

- Enjoy the versatility to craft smoothies, shakes, iced coffees and more
- Easily mix-in fresh fruit, candies and syrups for traffic-driving LTOs
- Exceptional repeatability
- Powerful, reliable blending
- Space-saving designs and reduced footprints
- Simple operation with minimal training required

### SERVING YOU, SERVING THEM

While our smoothie freezers are built to blend in a blur, 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	0340	0390	0428	0430	0441
Number of Flavors	1	1	1	1	1
<b>Integrated Rinse Station</b>					
Freezing Process	Internal	Internal	Internal	Internal	Internal
Installation	Countertop	Countertop	Countertop	Countertop	Floor
Optional Cart			X		
Optional Remote Auto Fill System	X				
Optional Syrup Jars/Brackets	X				
<b>Optional Cup Dispenser</b>					
Optional Panel Spinner		X	X	X	X
Optional Syrup Rail Kit					X
Compressor btu/hr*	6,000	7,500	3,600	4,000	11,000
Beater Motor hp	.25	.5	.5	.25	1.0
Freezing Cylinder qt. (l)	7 (6.6)	7 (6.6)	7 (6.6)	4 (3.8)	7 (6.6)
Mix Reservoir qt. (l)	20 (18.9)	20 (18.9)	20 (18.9)	14 (13.2)	20 (18.9)
Width in. (mm)	18-7/16 (468)	18-7/16 (468)	13-5/8 (346)	16-1/8 (408)	18-7/16 (468)
Depth in. (mm)	31 (787)	31 (787)	32-3/8 (822)	27-5/8 (701)	30 (762)
Height in. (mm)	36-3/8 (924)	36-3/8 (924)	32-3/4 (832)	27-9/16 (700)	59-7/8 (1521)
Net Weight lb. (kg)	253 (114.8)	282 (127.9)	221 (100.2)	176 (79.8)	415 (188.2)
Crated Weight lb. (kg)	321 (145.6)	308 (139.7)	265 (120.2)	207 (93.9)	435 (197.3)



MODEL	0490	0342	0432	SB25
Number of Flavors	1	2	2	Multi-Flavor
Integrated Rinse Station				X
Freezing Process	Internal	Internal	Internal	Shaver Blender
Installation	Countertop	Floor	Countertop	Countertop
Optional Cart			X	
Optional Remote Auto Fill System		X		
Optional Syrup Jars/Brackets		X		
Optional Cup Dispenser				
Optional Panel Spinner	X		X	
Optional Syrup Rail Kit	X			
Compressor btu/hr*	7,500	[2] 7,500	7,500	NA
Beater Motor hp	.5	[2] .25	[2] .25	NA
Freezing Cylinder qt. (l)	7 (6.6)	[2] 7 (6.6)	[2] 4 (3.8)	NA
Mix Reservoir qt. (l)	20 (18.9)	[2] 20 (18.9)	[2] 12 (11.4)	NA
Width in. (mm)	18-7/16 (468)	26-1/4 (665)	19-1/16 (484)	16-5/16 (415)
Depth in. (mm)	31 (787)	33-1/8 (842)	27-1/2 (699)	25-1/2 (648)
Height in. (mm)	36-3/8 (924)	59-7/8 (1521)	36-5/8 (930)	27-1/2 (698)
Net Weight lb. (kg)	280 (127.1)	519 (235.4)	305 (138.3)	47 (23.1)
Crated Weight lb. (kg)	317 (143.8)	593 (268.9)	358 (162.4)	85 (38.6)

TO LEARN MORE ABOUT TAYLOR SMOOTHIE FREEZERS AND TURBOCHARGING YOUR OPERATION, contact an authorized distributor or visit [taylor-company.com](http://taylor-company.com).



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