



8752 ▲ ●

8756 ▲ ●

8757 ▲

● Ask about the Horizon® Mix Delivery System.

| Model                 | 8752     | 8756      | 8757      |
|-----------------------|----------|-----------|-----------|
| Compressor btu/hr*    | 9,500    | (2) 9,500 | (2) 9,500 |
| Beater motor hp       | 1.5      | (2) 1.5   | (2) 1.5   |
| Freezing cylinder qts | 3.4      | (2) 3.4   | (2) 3.4   |
| liter                 | 3.2      | (2) 3.2   | (2) 3.2   |
| Mix reservoir qts     | 60       | (2) 36    | (2) 36    |
| liter                 | 57.0     | (2) 34.1  | (2) 34.1  |
| Width in mm           | 20 5/8   | 26 7/16   | 26 7/16   |
| Overall depth in mm   | 36       | 36        | 36        |
| Overall height in mm  | 62 15/16 | 68 1/4    | 71 7/8    |
| Net weight lbs        | 644      | 855       | 915       |
| kgs                   | 292.1    | 387.8     | 415.1     |
| Shipping weight lbs   | 767      | 995       | 1,080     |
| kgs                   | 347.9    | 451.3     | 489.9     |

\* Under normal operation – BTU's may vary based on compressor used.  
▲ Operational training videos included.

It's easy to make soft serve and frozen yogurt. Start with a Taylor freezer, add the mix of your selection from your local dairy or other supplier, freeze it down and in a few minutes you're ready to serve, when your customers want it. Taylor's state-of-the-art technology produces consistent quality, draw after draw. That's why Taylor freezers are used more often every day than any other brand in the world.

You can select from a variety of models and styles with varying capacities. Taylor offers floor models, counter top units, dual flavors with twist capabilities and space saving units to fit your specific requirements. Use the chart below to calculate your additional profit potential when adding soft serve to your menu.

| SOFT SERVE ICE CREAM (4 OUNCE) | SAMPLE FIGURES | YOUR FIGURES |
|--------------------------------|----------------|--------------|
| Selling price                  | \$ 1.25        | \$           |
| Less food cost                 | — .25          | —            |
| Profit per cone                | \$ 1.00        |              |
| Multiply servings per day      | x 40           | x            |
| Profit per day                 | \$ 40.00       | \$           |
| Multiply days open per week    | x 7            | x            |
| Profit per week                | \$ 280.00      | \$           |
| Multiply weeks open per month  | x 4            | x            |
| Profit per month               | \$ 1,120.00    | \$           |
| Multiply months open per year  | x 12           | x            |
| Profit per year                | \$ 13,440.00   | \$           |

Note: Costs and profit projections are based on approximate national mix cost averages.



The Taylor worldwide distributor network offers the most complete line of equipment, factory trained service, full parts inventory, merchandising programs, support materials, financing and leasing capabilities to meet your needs. If your business is a restaurant, an ice cream shop, or you're looking for an add-a-business concept, your Taylor distributor can demonstrate how easy it really is.

As foodservice experts, they can help you develop mix programs, flavor choices, show you merchandising techniques and more, everything you need to really make your business grow.

So why wait? Call toll free today.

800-255-0626

Ask about our Environmentally Safe Refrigerant Program.



**TAYLOR®**

Taylor Company  
750 N. Blackhawk Blvd.  
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Rockton, Illinois 61072-0410  
815-624-8333

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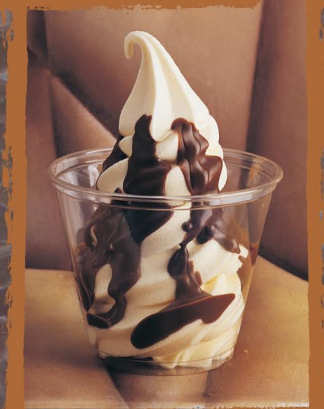
## SOFT SERVE & FROZEN YOGURT



Refreshing  
products in a  
**variety**  
of mixes  
**popular**

with today's health  
conscious  
customers.

Offer it in cones, cups,  
sundaes, á la mode,  
or as whirl-ins for  
**eat-in**  
or take-out.







C706\*\*/C707 ▲ ●



C723 ●



142 ▲



152 ▲



161 ▲ ●



337 ▲



338 ▲



702 ▲



Models C706 and C712 contain air mix pumps in the hopper to ensure product quality and overrun remain at the desired levels.



C712\*\*/C713 ▲



150 ▲



336 ▲



339 ▲



741 ▲



772



794 ▲



632 ▲ ■

| Model                 | C706/C707 | C712/C713 | C723     | 142    | 150     | 152    | 161      | 336     | 337      | 338      | 339       | 632     | 702      | 741     | 772       | 794       |
|-----------------------|-----------|-----------|----------|--------|---------|--------|----------|---------|----------|----------|-----------|---------|----------|---------|-----------|-----------|
| Compressor btu/hr*    | 9,500     | (2) 9,500 | 9,500    | 3,000  | 3,000   | 3,000  | 4,900    | 9,500   | 9,500    | 9,500    | (2) 6,000 | 9,500   | 4,900    | 9,500   | (2) 9,500 | (2) 9,500 |
| Beater motor hp       | 1.5       | (2) 1.5   | (2) 1.0  | .5     | .5      | .5     | (2) .5   | (2) 1.0 | 1.5      | (2) 1.0  | (2) 1.0   | 1.5     | 1.0      | 2.0     | (2) 2.0   | (2) 1.5   |
| Freezing cylinder qts | 3.4       | (2) 3.4   | (2) 2.8  | 1.5    | 1.5     | 1.5    | (2) 1.5  | (2) 2.8 | (2) 2.8  | (2) 2.8  | (2) 2.8   | 3.4     | 4        | 7       | (2) 7     | (2) 3.4   |
| liter                 | 3.2       | (2) 3.2   | (2) 2.7  | 1.4    | 1.4     | 1.4    | (2) 1.4  | (2) 2.7 | (2) 2.7  | (2) 2.7  | (2) 2.7   | 3.2     | 3.8      | 6.6     | (2) 6.6   | (2) 3.2   |
| Mix reservoir qts     | 20        | (2) 20    | (2) 14   | 8      | 8       | 8      | (2) 8    | (2) 8   | (2) 14   | (2) 20   | (2) 20    | 20      | 20       | 20      | (2) 20    | (2) 14    |
| liter                 | 18.9      | (2) 18.9  | (2) 13.2 | 7.6    | 7.6     | 7.6    | (2) 7.6  | (2) 7.6 | (2) 13.2 | (2) 18.9 | (2) 18.9  | 18.9    | 18.9     | 18.9    | (2) 18.9  | (2) 13.2  |
| Width in              | 18 3/4    | 25 1/16   | 23 1/4   | 15 7/8 | 14 1/16 | 17 3/8 | (21) 1/2 | 20 7/16 | 20 7/16  | 26 7/16  | 26 7/16   | 26 7/16 | 18 7/16  | 18 7/16 | 26 7/16   | 20 7/16   |
| mm                    | 464       | 646       | 591      | 403    | 357     | 448    | 533      | 519     | 519      | 672      | 672       | 672     | 468      | 468     | 672       | 519       |
| Overall depth in      | 32 1/4    | 39 11/16  | 37 13/16 | 24 1/4 | 24      | 27 1/2 | 26 3/8   | 33 3/16 | 31 3/8   | 31 3/16  | 33        | 33      | 31 15/16 | 30      | 35        | 33 13/16  |
| mm                    | 820       | 1008      | 960      | 616    | 610     | 699    | 676      | 843     | 797      | 792      | 838       | 839     | 811      | 762     | 889       | 859       |
| Overall height in     | 34        | 60        | 35 9/16  | 29 7/8 | 51 1/2  | 30 1/2 | 27 7/8   | 60      | 38 7/8   | 38 3/4   | 59 7/8    | 59 1/2  | 36 3/8   | 59 7/8  | 59 7/8    | 60        |
| mm                    | 864       | 1524      | 903      | 746    | 1308    | 775    | 708      | 1524    | 987      | 984      | 1521      | 1511    | 924      | 1521    | 1521      | 1524      |
| Net weight lbs        | 335**     | 692**     | 465      | 180    | 250     | 212    | 305      | 575     | 446      | 465      | 608       | 675     | 313      | 437     | 760       | 610       |
| kgs                   | 152.0**   | 313.9**   | 210.9    | 81.8   | 113.4   | 96.2   | 138.3    | 260.8   | 202.3    | 210.9    | 275.8     | 306.2   | 142.0    | 198.2   | 344.7     | 276.7     |
| Shipping weight lbs   | 375**     | 819**     | 505      | 209    | 337     | 227    | 355      | 628     | 506      | 542      | 698       | 785     | 345      | 496     | 831       | 675       |
| kgs                   | 170.1**   | 371.5**   | 229.0    | 94.9   | 152.9   | 103.0  | 161.0    | 284.9   | 229.5    | 245.9    | 316.6     | 356.1   | 156.5    | 225     | 377.0     | 306.2     |

\* Under normal operation BTU's may vary based on compressor used.

\*\*Models C706 and C712 contain air mix pumps that add approximately 30 lbs (13.6 kgs) to weight per pump to net and shipping weights. See specification sheet for current weights.

▲ Operational training videos included.

● Optional cart available to make floor model on casters.

■ Left side shake/right side soft serve combination freezer.