

A dynamic splash of red and blue liquid, likely cocktail ingredients, erupts from a glass at the bottom left. The splash is set against a dark purple background on the left and a white background on the right. Several cherries and blueberries are suspended in the air, appearing to be part of the splash. The overall effect is energetic and visually appealing.

COCKTAIL FREEZERS

From signature cocktails to standout margaritas and daiquiris, we'll help you serve the most exciting drinks in town!

WHAT'S GOOD?

- Transform ordinary libations into Instagram all-stars
- Consistent quality draw after draw
- Save on labor and control liquor costs

WHAT ELSE DO YOU GET?

- Excellent recovery and throughput
- Easy to switch between recipes
- Various footprints, capacities and builds
- Multiple merchandising opportunities

COCKTAIL FREEZER MODELS



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	0340	0341	0342	0390	0428	0430	0432	RD30	MAGNABLEND SB25
Flavors	1	1	2	1	1	1	2	1	Multi-Flavor
Installation	Countertop	Floor	Floor	Countertop	Countertop w/ Optional Cart	Countertop	Countertop w/ Optional Cart	Countertop	Countertop
Compressor (Btu*)	6,000 (115V) 7,500 (All Others)	7,500	7,500	7,500	7,100	7,100	7,500	Remote Refrigeration System Required	
Beater Motor (hp)	.25	.25	.25	.5	.5	.25	.25	.5	
Freezing Cylinder (qt. / L)	7 / 6.6	7 / 6.6	7 / 6.6	7 / 6.6	7 / 6.6	4 / 3.8	4 / 3.8	7 / 6.6	
Mix Reservoir (qt. / L)	20 / 18.9	20 / 18.9	20 / 18.9	20 / 18.9	20 / 18.9	14 / 13.2	12 / 11.4	Mix Delivery System Required	

*Btu may vary depending on compressor used

We don't just sell the world's best frozen cocktail machines. We have your back with local support and expert service. See the models and get started at Taylor-Company.com!