

LOOK INSIDE FOR VALUABLE MONEY MAKING PROFIT SYSTEMS!

TAYLOR FREEZER OF NEW ENGLAND, INC.

2017 Open House

JOIN US FOR:

PRODUCT DEMONSTRATIONS & SAMPLES
FROZEN DESSERT ITEMS & FOOD PRODUCTS
FROM THE AREAS FINEST DAIRIES & SUPPLIERS

NEW & RECONDITIONED EQUIPMENT AVAILABLE
BEST PRICES OF THE YEAR

BACKED BY OUR EXCLUSIVE CERTIFIED WARRANTY

Not Available to National Account Sales or sales outside of Taylor New England Distributing territory

FOR MORE INFORMATION

800.245.4002

www.taylornewengland.com

www.sales@taylornewengland.com



G 20
Trittico M
Gelmatic M

machines for
artisanal GELATO

*G 20

An advanced professional batch-freezer for restaurants and coffee shops easy to use for the production of dry, soft, creamy, high quality gelato and ice cream.

*Trittico M.

The uniqueness of Trittico® comes from its special structure: made of one upper vertical tank that heats and mixes the ingredients, and one lower horizontal tank that freezes the mixture for gelato or premium ice-cream.

*Gelmatic M.

High performance batch-freezer that allows to obtain results above market standards, thanks to the high freezing system technology, that takes advantage at most of the heat exchange for an optimal cooling and resulting freezing of gelato mixture.



Trittico
Executive

The first multi-functional machine
for artisanal GELATO, PASTRY,
& CHOCOLATE!

*Trittico Executive

Trittico® Executive is the first multi-function machine for gelato, chocolate, pastries and catering. Thanks to its micro-processor, the machine automatically handles the cooking, cooling, and the emulsion of your recipes. Trittico® Executive allows you to create also tempering with white chocolate, dark and milk chocolate.



K 24 Evo

The magic carpet

The vibrating table evo

The continuous CHOCOLATE
tempering machine!

*K24 Evo

K24 Evo is the 24 kg continuous chocolate tempering machine. A cutting edge technology applied on the machine and on its accessories ensures perfect performances! It's equipped with preset programs, control of the temperature of the chocolate at its heart, anti-congealing lamps to heat the grid and to let chocolate flows bank in the tank, self-cleaning program to easily change the type/colour of the chocolate, programmable columetric pedal dispenser, and many others advantages and features.

*The magic carpet

The coating belt to totally or partially enrobe the products.

*The vibrating table Evo

Equipped with inclined lateral sides which create a more efficient chocolate dripping.



Blast & Shock

Blast chillers &
shock freezers.
Quickly, for a safe food!

*Blast & Shock

Blast & Shock is a powerful blast chiller & shock freezer that assures you the perfect conservation of your sweet or savoury food production.

Through Blast & Shock you can freeze up to 6 pans (B&S5) or up to 36 pans (B&S14) of gelato or 5 to 28 trays.

TAYLOR FREEZER OF NEW ENGLAND, INC.

1030 UNIVERSITY AVENUE
NORWOOD, MA 02062-2644

800.245.4002

**DAILY SHOW
SPECIALS**

WITH THE PURCHASE OR LEASE OF ANY
NEW TAYLOR OR BROASTER EQUIPMENT



TAYLOR FREEZER OF NEW ENGLAND, INC.

2017 Open House

HUGE PROFIT Potentials Inside!

LOCATION: **LANTANA'S**

45 Scanlon Drive - Randolph, MA

DATE: Friday January 20 - Saturday January 21, 2017

10AM - 4PM DAILY

www.taylornewengland.com



**YOU'RE
INVITED**