

# Taylor Soft Serve Equipment - A Side by Side Comparison



Taylor Model	152	150	161 Twin-Twist	C707	C706	C708	C712 Twin-Twist	C606 (Soft serve & thick shake)
<b>Applications</b>	Ice cream, sorbet & frozen yogurt.	Ice cream, sorbet & frozen yogurt.	Ice cream, sorbet & frozen yogurt.	Ice cream, sorbet & frozen yogurt.	Ice cream, sorbet & frozen yogurt.	Ice cream & sorbets.	Ice cream, sorbet & frozen yogurt.	Ice cream, sorbet, frozen yogurt & thick shakes.
<b>External dimensions</b>	<b>in. mm.</b>	<b>in. mm.</b>	<b>in. mm.</b>	<b>in. mm.</b>	<b>in. mm.</b>	<b>in. mm.</b>	<b>in. mm.</b>	<b>in. mm.</b>
Width	17-5/8" 448	14-1/16" 418	21-1/8" 537	18-1/4" 464	18-1/4" 464	18-1/4" 464	25-7/16" 646	25-1/4" 600
Depth	27-1/2" 699	24" 681	26-5/8" 677	32-1/4" 820	32-1/4" 820	32-1/4" 820	36-3/16" 919	38-7/8" 1100
Height	30-1/2" 762	51-1/2" 1308	52" 715	34" 864	34" 864	59" 1498	60" 1524	60-7/16" 1380
<b>Power supply</b>	220v AC 50hz - 13amp (Single phase only)	220v AC 50hz - 13amp (Single phase only)	220v AC 50hz - 20 amp or 2x 13amp (single phase only)	220v Single Phase - 32amp or 415v 3-Phase - 16amp/phase	220v Single Phase - 32amp or 415v 3-Phase - 16amp/phase	220v Single Phase - 32amp or 415v 3-Phase - 16amp/phase	220v Single Phase - 2x 32amp or 415v 3-Phase - 32amp/phase	220v Single Phase - 2x 32amp or 415v 3-Phase - 32amp/phase
<b>Cooling system</b>	Air cooled only	Air cooled only	Air cooled only	Air or water cooled	Air or water cooled	Air or water cooled	Air or water cooled	Air or water cooled
<b>Air clearance requirements</b> (Air cooled machines)	6" (152mm) on all sides	6" (152mm) on all sides	6" (152mm) on all sides	6" (152mm) on all sides	6" (152mm) on all sides	6" (152mm) on all sides	6" (152mm) on all sides	6" (152mm) on all sides
<b>Refrigeration BTU/hr</b>	3,400 BTU/hr	3,400 BTU/hr	5,200 BTU/hr	9,900 BTU/hr	9,900 BTU/hr	9,500 BTU/hr	19,400 BTU/hr (total)	20,500 BTU/hr (total)
<b>Beater motor power</b>	One, 0.5 HP	One, 0.5 HP	Two, 0.5 HP	One, 1.5 HP	One, 1.5 HP	One, 1.5 HP	Two, 1.5 HP	Soft serve 1.5 HP, shake 1 HP
<b>Unit weight</b>	212 lbs / 96.2 Kg	250 lbs / 113.4 Kg	305 lbs / 138.3 Kg	390 lbs / 176.9 Kg	440 lbs / 199.6 Kg	454 lbs / 205.9 Kg	748 lbs / 339.3 Kg	815 lbs / 369.7 Kg
<b>Gravity feed or pump</b>	Gravity	Gravity	Gravity	Gravity	Pump	Pump	Pump	Pump
<b>Hopper capacity</b>	7.6 litres	7.6 litres	Two, 7.6 litres	18.9 litres	18.9 litres	18.9 litres	Two, 18.9 litres	Two, 18.9 litres
<b>Barrel capacity</b>	1.4 litres	1.4 litres	Two, 1.4 litres	3.2 litres	3.2 litres	3.2 litres	Two, 3.2 litres	Soft serve 3.2 litres Shake 6.6 litres
<b>Approximate output</b>	12.2 litres / hr	12.2 litres / hr	24.4 litres / hr (total)	34.1 litres / hr	51.1 litres / hr	51.1 litres / hr	102.2 litres / hr (total)	Soft serve 51.1 litres / hr Shake 102.3 litres / hr
<b>Approximate overrun</b>	35 - 40 %	35 - 40 %	35 - 40 %	35 - 40 %	35 - 85 %	35 - 85 %	35 - 85 %	35 - 85 %
<b>Visual indicators</b>	Mix low light	Mix low light	Mix low light	Mix low & mix out lights	Mix low & mix out lights	Mix low & mix out lights	Mix low & mix out lights	Mix low & mix out lights
<b>Hopper temperature display</b>	No	No	No	Yes	Yes	Yes	Yes	Yes
<b>Cleaning interval</b>	3 days.	3 days.	3 days.	3 days	3 days	14 days (self pasteurising)	3 days.	14 days (self pasteurising)
<b>Optional extras</b>	<ul style="list-style-type: none"> <li>Self service kit: Lockable hopper lid</li> <li>Internal soundproofing</li> <li>Segmented drip tray</li> <li>Sneeze guard</li> </ul>	<ul style="list-style-type: none"> <li>Self service kit: Lockable hopper lid</li> <li>Internal soundproofing</li> <li>Segmented drip tray</li> <li>Sneeze guard</li> </ul>	<ul style="list-style-type: none"> <li>Cart with castors or legs for counter top units.</li> <li>Self service kit: Lockable hopper lid</li> <li>Internal soundproofing</li> <li>Sneeze guard</li> </ul>	<ul style="list-style-type: none"> <li>Cart with castors or legs for counter top units.</li> <li>Decals: Flavorburst cone or Vanilla cone</li> <li>Top air discharge chute.</li> <li>Self service kit: Lockable hopper lid</li> <li>Internal soundproofing</li> <li>Sneeze guard</li> <li>Flavorburst compatible</li> </ul>	<ul style="list-style-type: none"> <li>Cart with castors or legs for counter top units.</li> <li>Decals: Flavorburst cone or Vanilla cone</li> <li>Top air discharge chute.</li> <li>Self service kit: Lockable hopper lid</li> <li>Internal soundproofing</li> <li>Sneeze guard</li> <li>Flavorburst compatible</li> <li>Alternative pump apertures</li> </ul>	<ul style="list-style-type: none"> <li>Cart with castors or legs for counter top units.</li> <li>Decals: Flavorburst cone or Vanilla cone</li> <li>Top air discharge chute.</li> <li>Self service kit: Lockable hopper lid</li> <li>Internal soundproofing</li> <li>Sneeze guard</li> <li>Flavorburst compatible</li> <li>Alternative pump apertures</li> </ul>	<ul style="list-style-type: none"> <li>Integrated syrup rail: Two heated syrup pumps</li> <li>Two ambient containers</li> <li>Hopper locks.</li> <li>Flavorburst compatible.</li> <li>Alternative pump apertures.</li> </ul>	<ul style="list-style-type: none"> <li>Integrated syrup rail: Two heated syrup pumps</li> <li>Two ambient containers</li> <li>Hopper locks.</li> <li>Flavorburst compatible.</li> <li>Alternative pump apertures.</li> </ul>