



*Taylor*<sup>UK</sup>

**EQUIPMENT  
BROCHURE**



Although our manufacturing partners are truly global businesses. Taylor UK, part of HTG Trading Ltd (Hubbard Taylor Group), are the exclusive distributors of the Taylor, Frigomat, Prática, Varimixer, Orved and Eloma ranges in the UK and preferred suppliers of ISA, TurboChef and other selected Middleby Corporation manufactured equipment. Taylor UK brings you over 45 years of experience in sales, product development, distribution, service and aftercare specific to the UK marketplace.

## Soft Serve & Frozen Beverage



## Ice Cream & Gelato Making



## Refrigerated Display Cabinets



## Commercial Cooking



## Food Processing

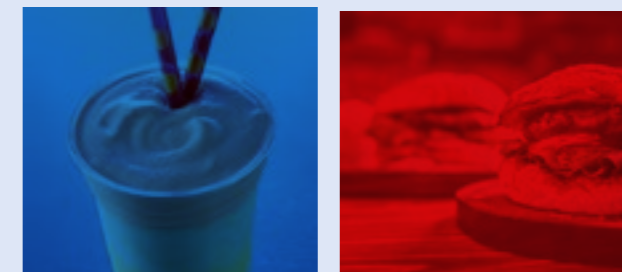


## Coffee Equipment



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# TAYLOR SOFT SERVE EQUIPMENT



One of the world's longest established and best known manufacturers of soft serve machines, earning a reputation for being at the forefront of technological developments in the food service industry.

## Benefits of selling soft serve

- **A genuine impulse purchase** - customers cannot recreate soft serve at home
- **Profitable** - generate profit margins in excess of 80%
- **Flexibility** - soft serve ice cream can be the base for cones, tubs, sundaes, shakes, soda floats, or add Flavor Burst for something really special (see page 8).
- **Fast return on investment** - get a return on your investment in a matter of months not years

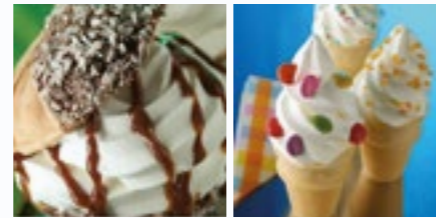
## Soft serve mix options

**UHT mixes** – Ultra Heat Treated mix is supplied in one or five litre tetra packs, can be stored in ambient conditions and has a shelf life of up to 12 months.

**Powdered mix** – This mix is the dried version of UHT mix that you rehydrate yourself by mixing it with milk or water, it can be stored in ambient conditions and has a shelf life of up to 24 months.

**'Fresh' mixes** – Fresh mix is supplied in one litre or gallon containers and is stored in a frozen form, to use simply thaw in your refrigerator and pour it in your new Taylor machine. It typically has a shelf life of 12 months (frozen).

**Make your own** - There's nothing to stop you making your own bespoke soft serve recipe using one of our Frigomat pasteurisers, contact us for more information.



## Soft serve machine options

### Single or twin?

If you want to serve more than one flavour or product at a time the twin machine is for you, whether offering vanilla and strawberry ice cream or ice cream and frozen yogurt from your machine this option allows you to 'twist' the two products together from the middle spout.

### Gravity or pump?

A gravity machine is simpler to use and will produce a thicker creamier finished ice cream whereas a pump fed machine will give you more air in your finished product and will dispense much quicker.

### 3, 14 or 28 day clean?

A standard ice cream machine needs cleaning every 3 days alternatively you could chose the heat treat version of our freezers which only require stripping and cleaning every 14 or 28 days.

### Counter top or floor stood units?

We have a machine for every location so whether you want it positioned on your back counter or stood in its own area there's a machine to fit your business.

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, tryout our profit calculator or request a FREE consultation with your local Taylor UK sales manager

## Profit example:

### 3.5oz Soft Ice Cream Cone

Selling price:	£1.95
Less VAT (20%):	£0.33
Sub total:	£1.63
Less product costs:	£0.20
Profit per portion:	£1.43
Average daily servings:	50
Nett daily profit:	£71.50
Selling days per year:	240
<b>Nett annual profit:</b>	<b>£17,160.00*</b>

\*Profit projection based on 3.5oz soft ice cream cone using average cost example, your profit potential may vary. Example doesn't take into account labour or electrical costs.

# SINGLE FLAVOUR

Counter top machines can be fitted to an optional cart to make them floor standing.



### TAYLOR C152

Up to 100 cones per hour\*  
3 day cleaning cycle  
Gravity fed  
673 (h) x 441 (w) x 690 (d) mm  
13amp single phase



### TAYLOR C706

Up to 500 cones per hour\*  
3 day cleaning cycle  
Pump fed  
864 (h) x 464 (w) x 820 (d) mm  
Single or three phase



### TAYLOR C707

Up to 350 cones per hour\*  
3 day cleaning cycle  
Gravity fed  
864 (h) x 464 (w) x 820 (d) mm  
Single or three phase



### TAYLOR 736

Up to 300 cones per hour\*  
14 day cleaning cycle  
Pump fed  
908 (h) x 400 (w) x 773 (d) mm  
Single or three phase



### TAYLOR C708

Up to 500 cones per hour\*  
14 or 28 day cleaning cycle  
Pump fed  
864 (h) x 464 (w) x 820 (d) mm  
Single or three phase



### TAYLOR C709

Up to 350 cones per hour\*  
14 or 28 day cleaning cycle  
Gravity fed  
864 (h) x 464 (w) x 820 (d) mm  
Single or three phase

# TWIN FLAVOUR



### TAYLOR C161

Up to 200 cones per hour\*  
3 day cleaning cycle  
Gravity fed  
737 (h) x 562 (w) x 638 (d) mm  
13 amp single phase



### TAYLOR C722

Up to 500 cones per hour\*  
3 day cleaning cycle  
Pump fed  
927 (h) x 592 (w) x 858 (d) mm  
Single or three phase



### TAYLOR C723

Up to 350 cones per hour\*  
3 day cleaning cycle  
Gravity fed  
927 (h) x 592 (w) x 858 (d) mm  
Single or three phase



### TAYLOR C712

Up to 1000 cones per hour\*  
3 day cleaning cycle  
Pump fed  
1524 (h) x 646 (w) x 919 (d) mm  
Single or three phase



### TAYLOR C713

Up to 700 cones per hour\*  
3 day cleaning cycle  
Gravity fed  
1524 (h) x 646 (w) x 919 (d) mm  
Single or three phase



### TAYLOR C716

Up to 1000 cones per hour\*  
14 or 28 day cleaning cycle  
Pump fed  
1524 (h) x 646 (w) x 919 (d) mm  
Single or three phase



### TAYLOR C717

Up to 700 cones per hour\*  
14 or 28 day cleaning cycle  
Gravity fed  
1524 (h) x 646 (w) x 919 (d) mm  
Single or three phase

# TAYLOR FROZEN DRINKS EQUIPMENT



One of the world's longest established and best known manufacturers of soft serve machines, earning a reputation for being at the forefront of technological developments in the food service industry.

## Benefits of selling milkshakes

- **Highly profitable** – margins in excess of 75% and no VAT on take away products
- **Speed of service** – with genuine thick shake available on tap and options for integrated syrup injection systems you can avoid bottle necks in service
- **Stay ahead of the competition** – 'American style' thick shakes allow you to offer your customers a great product they can only get from you
- **Choice of flavours** – whether blending or using a Flavor Burst system you can offer a wide range of flavours, even changing them with the seasons

## Shake machine options

**Single flavour** - Create the perfect base blend of shake from a standard machine, just decide on how much you need to have on tap.

**Add a spinner** - Fit a Taylor shake blender to the side of your machine so that your team can blend through flavours and offer your customers real choice.

**Add a Flavor Burst** - This exclusive syrup injection system allows you to produce vanilla plus eight additional flavours at the press of a button (see page 8).

**Do you want to go large?** The PH61 machine is the choice for major high street retailers with integrated syrups, heat treat function, a pump to increase yield and speed of service and the Magic Eye portion control system.



## Benefits of frozen drinks

- **On demand** – have your product available on tap during busy service periods... no more labour intensive preparation!
- **Consistent** – uphold your brand standards regardless of which operator serves the drink
- **Unique selling point** – create eye catching, visually impressive drinks to tempt your customers
- **Increased spend** – serve low cost, high perceived value drinks to your customers and attract those high spenders!

## Frozen drink options

**Slushes** - That classic kid's favourite iced drink, the brighter the colour the better!

**Cocktails** - From margaritas to daiquiris you can serve slushie cocktails on tap day and night.

**Mocktails** - Let the little ones (or your designated driver) join in the fun with non-alcoholic cocktails.

**Smoothies** - Produce healthy, nutritious smoothies for your more health conscious clientele.

**Iced teas and coffees** - From frappes to iced teas, capitalise on the success of the UK's ever expanding coffee culture.

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### Profit example:

#### 12oz 'American Style' Thick Shake

Selling price:	£2.45
Less VAT (20%):	£0.00
Sub total:	£2.45
Less product costs:	£0.55
Profit per portion:	£1.90
Average daily servings:	50
Nett daily profit:	£95.00
Selling days per year:	360
<b>Nett annual profit:</b>	<b>£34,200.00*</b>

\*Profit example allows for 12oz vanilla shake mix, inc. cup and straw, your profit potential may vary. Example doesn't take into account labour or electrical costs. VAT not applicable on 'take away' shakes.

# SLUSH & GRANITA



**TAYLOR 370**  
Up to 10 litres per hopper (2)  
3 day cleaning cycle (dairy)  
690 (h) x 360 (w) x 470 (d) mm  
13amp single phase



**TAYLOR 371**  
Up to 10 litres per hopper (3)  
3 day cleaning cycle (dairy)  
690 (h) x 540 (w) x 470 (d) mm  
13amp single phase

# FROZEN COCKTAILS



**TAYLOR 430**  
Up to 100 12oz drinks per hour\*  
3 day cleaning cycle (dairy)  
Gravity fed  
700 (h) x 408 (w) x 701 (d) mm  
13amp single phase



**TAYLOR 432**  
Up to 100 12oz drinks per hour\*  
3 day cleaning cycle (dairy)  
Gravity fed  
985 (h) x 538 (w) x 699 (d) mm  
16amp single phase

# THICK SHAKES



**TAYLOR 430 'SPINNER'**  
Up to 100 12oz drinks per hour\*  
3 day cleaning cycle (dairy)  
Gravity fed  
700 (h) x 408 (w) x 701 (d) mm  
13amp single phase



**TAYLOR 428**  
Up to 250 12oz drinks per hour\*  
3 day cleaning cycle (dairy)  
Gravity fed  
832 (h) x 346 (w) x 822 (d) mm  
13amp single phase



**TAYLOR PH61**  
Up to 300 12oz shakes per hour\*  
14 day cleaning cycle  
Pump fed  
1511 (h) x 468 (w) x 895 (d) mm  
Three phase only

# SHAKE & SUNDAE COMBINATION

Serve soft serve & shakes from one machine

### TAYLOR C606

Up to 500 cones per hour\*  
Up to 300 12oz shakes per hour\*  
14 or 28 day cleaning cycle  
Pump fed  
1535 (h) x 641 (w) x 987 (d) mm  
Three phase only



\*Number of cones per hour is approximate

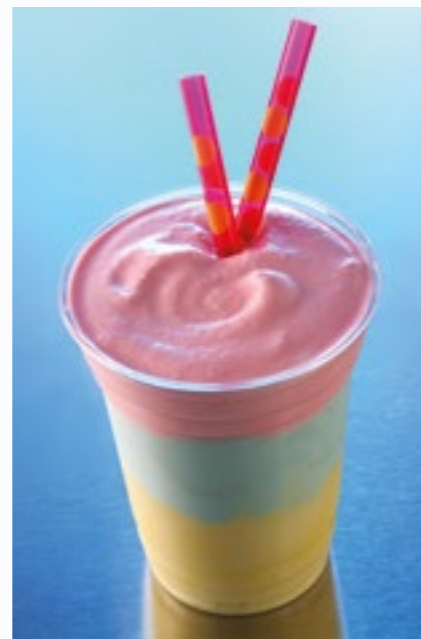
# FLAVOR BURST SYSTEMS

Greater profits from greater choice...

The exclusive Flavor Burst range is an add on that can attach to a Taylor machine and allows the user to automatically add flavours to whatever product you're serving, whether stripes on your ice cream, flavours to your shakes or fully blending through your ice cream you can add one at a time or mix it up in each portion.

## Benefits of adding Flavor Burst™

- **Unique selling point** – stand out from the crowd by adding a Flavor Burst unit to your Taylor machine
- **Increase spend** – increase your RRP by offering your customers amazing choice
- **Speed of service** – offer eight additional flavours from your machine... at the press of a button!
- **Keep 'em coming** – once the nippers have tried one flavour they'll be back to try the other seven, trust us!



## THICK SHAKES



### Profit example: 12oz Flavor Burst Shake

Selling price:	£2.75
Less VAT (20%):	£0.00
Sub total:	£2.75
Less product costs:	£0.65
Profit per portion:	£2.10
Average daily servings:	45
Nett daily profit:	£94.50
Selling days per year:	360
<b>Nett annual profit:</b>	<b>£34,020.00*</b>

## SOFT ICE CREAM



### Profit example: 2.5oz Flavor Burst Cone

Selling price:	£2.45
Less VAT (20%):	£0.41
Sub total:	£2.04
Less product costs:	£0.35
Profit per portion:	£1.69
Average daily servings:	50
Nett daily profit:	£84.50
Selling days per year:	300
<b>Nett annual profit:</b>	<b>£25,350.00*</b>



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\*Profit example allows for 12oz vanilla shake mix, inc. cup and straw, your profit potential may vary. Example doesn't take into account labour or electrical costs. VAT not applicable on 'take away' shakes.

# How about something **EXTRA?**

Soft serve & frozen beverage accessories



Visit [www.htgextras.co.uk](http://www.htgextras.co.uk) and shop online for a wide range of light commercial catering equipment, including blenders, food mixers, home delivery bags, utensil washes, Taylor self-fit spare parts, cleaning accessories, ingredients, and much more...

## BLENDERS



WILDSIDE+ JUGS  
PERFECT FOR  
SHAKES



BLENDTEC  
CONNOISSEUR



BLENDTEC  
STEALTH

## DELIVERY



CAMBRO  
DRINKS HOLDERS



CAMBRO  
GO BOXES



CAMBRO  
GO BAGS

## INGREDIENTS



YOPIU FROZEN  
YOGURT POWDER



JERSEY DAIRY  
THICK SHAKE MIX



SLUSH SYRUPS



FLAVOR BURST  
SHAKE SYRUPS



FLAVOR BURST  
ICE CREAM SYRUPS

# ICE CREAM & GELATO PRODUCTION



Based in the center of the Italian manufacturing heartland near Milan, Frigomat have designed and manufactured artisan ice cream pasteurisers, batch freezers, combination machines and aging vats for over forty five years.

The range encompasses everything you need to manufacture ice creams, gelatos and sorbets from scratch. If you are unsure of your requirements, take part in a free demonstration or introductory course with one of our ingredients partners.

Introductory courses are held throughout the UK at Taylor UK's own demonstration facilities and in partnership with some of the UK's leading ingredients suppliers.

## Make your own

Gelato, ice cream, sorbet, frozen yogurt, fruit ice granita, vegan desserts and much more.

*Imagination is your only limitation!*

It's as simple as 1... 2... 3...

**Step 1: Make your base mix:** Pour the milk and cream into a Frigomat pasteuriser and heat it to 40°C, combine the sugar and stabilisers together in a dry container, slowly add this to the warm milk when it has reached 40°C. Allow the pasteuriser to complete its pasteurisation cycle – heating to 85°C and then cooling the mix back to 4°C. The whole process takes around 2 hours and is a completely automated system.

**Step 2. Freeze your flavours:** Pour the flavoured mix into a sanitised Frigomat batch freezer. Select the automatic freezing function and watch your base mix become frozen ice cream right in front of your eyes. The freezing process takes around eight minutes. When the buzzer sounds, extract the frozen product into a napoli container and pop it in the freezer to set hard.

**Step 3. Serve:** Serve your home made ice cream in any way you choose!



**Frigomat TWIST**  
the world's first self-cleaning  
batch freezer

TWIST 35  
2 - 6 KG per batch



## Counter top batch freezers

Make up to 2.5kg of fresh ice cream per batch. The timer controls the continual or cyclic freezing process with preservation function at the end of the cycle.

## Pasteurisers

Available in 30, 60 or 130 litre configurations, these automatic pasteurisers heat, hold and chill your mixes ensuring quality, consistent, safe results every time.

## Automatic horizontal batch freezers

Freeze anything between 2 and 15 kg of ice cream per batch, quickly, consistently and automatically using the Frigomat electronic freezing control system. The NEW Twist batch freezers now feature self-cleaning functions to speed up productivity.

## Vertical batch freezers

Create traditional artisan ice creams and gelato in batches of 4 to 11kg per cycle. The timer controlled freezing process is perfect for 'hands on' operators.

## Combination heater/batch freezers

Go from raw ingredients to finished gelato in as little as twenty minutes! A truly artisan machine perfect for seasoned professionals and amateurs alike.

## GX batch freezer/displays

Available in 2, 4 and 8 flavour configurations; freeze, display and serve perfectly frozen ice cream and gelato straight from the machine.

## Blast chillers

Safely, rapidly chill or freeze your products.

## COUNTER TOP BATCH FREEZERS



G5  
1.5 KG per batch



G10  
2.2 KG per batch



T5S  
2-3 KG per batch

## PASTEURISERS



PEB 30  
30 KG per batch



PEB 60  
60 KG per batch



PEB 130  
130 KG per batch

## VERTICAL BATCH FREEZERS



G20  
2 - 4.5 KG per batch



G30  
4.5 - 6.5 KG per batch



G60  
5 - 11 KG per batch

## AUTOMATIC BATCH FREEZERS



T4S  
2 - 4 KG per batch



TITAN 3S  
2 - 6 KG per batch



TITAN 2  
3 - 10 KG per batch

## COMBINATION HEATER/FREEZERS



TWIN 4  
2 - 4 KG per batch



TWIN 3S  
2 - 6 KG per batch



TWIN 4S  
3 - 10 KG per batch

## GX DISPLAY FREEZERS



GX2  
2 Flavour



GX4  
4 Flavour



GX8  
8 Flavour

## BLAST FREEZERS



ISA ZERO

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, or request a FREE consultation with your local Taylor UK sales manager

# REFRIGERATED DISPLAY CABINETS



When Francesco Rossi founded ISA in 1963, he could never have imagined that it would become one of the world's leaders in the manufacture of professional refrigerated displays and storage solutions. From the beginning, the company has been synonymous with quality, unique design, aesthetics, ecological awareness, energy saving technology and innovation, all of which have gained it many 'firsts' in its sectors, namely:

- The first refrigeration company to bring cutting edge design to the world of gelato displays
- The first to design an angled display case that maintained quality of workmanship and materials
- The first to build a fully automatic showcase with a unique 360° transparent display
- The first refrigeration company to gain the ISO14001 standard for environmental management



The factory, based in Bastia Umbra, Italy is made up of five production plants covering a total of 122,000 square metres; 5,000 of these are given over to research and development. Here 43 technicians are constantly involved in enhancing the existing range and creating new technology and cabinetry for future needs. Four climate chambers allow all 'project designs' to be fully tested before going into production.

With this level of commitment and investment it's no wonder that over 10,000 pieces of equipment are manufactured for use in Italy, as well as in 83 different countries every year.

## Cabinet options

### Promotional ice cream displays

Catch the eye of passing trade with ISA's range of plug in ice cream displays.

### Professional gelato cabinets

Display and serve your own homemade gelato in the best way possible.

### Chilled pastry displays

Available chilled, ambient or for chocolates - really show off your products.

### Self or assisted service refrigeration

Grab 'n' go refrigeration perfect for displaying drinks, sandwiches and much more.

### Multi-deck refrigerated units

Showcase pre-packaged items in the most attractive way possible.

### Deli serve overs

Refrigerated serving displays ideal for cheese, deli items and butchers.

### Retail 'impulse' cabinets

Island displays, perfect for capturing extra sales on the way to the check out.



ISA's extensive range of refrigerated, frozen and ambient display cabinets makes them the ideal refrigeration partner for all businesses in the food service and retail sectors.

The extensive range of 'Plug-in' cabinets provides a simple out of the box solution for most applications, but custom built options are possible and can be designed by the ISA Projects Team.

## PROMOTIONAL ICE CREAM CABINETS



**IL CARRETINO**  
6 Napoli or Pozzetti Pans



**FIJI**  
4, 6, or 7 Napoli Pans



**BERMUDA**  
10 or 13 Napoli Pans

## PROFESSIONAL GELATO DISPLAYS



**MILLENNIUM**  
12, 16, 18, 20 or 24 Napoli Pans



**SUPERCAPRI**  
12, 18, or 24 Napoli Pans



**STRATOS**  
12, 18, or 24 Napoli Pans

## CHILLED PASTRY DISPLAYS



**SUPERSHOW**  
120, 170 or 220 cm Wide



**DIVA**  
120, 170 or 220 cm Wide



**KALEIDO**  
120, 170 or 220 cm Wide

## SERVE OVER CABINETS



**METRO ST**  
100, 130 or 150 cm Wide



**METRO COMBI**  
100, 130 or 150 cm Wide



**KELLY**  
Gelato, Pastry, Chocolate Heated, or Ambient

## GLASS FRONTED REFRIGERATION



**CRYSTAL TOWER**  
Chilled or Frozen



**MARIN**  
Frozen



**TORNADO**  
Chilled or Frozen

## MULTIDECK RETAIL DISPLAYS



**GALAXY**



**OBLIQUE**



**GALAXY OPEN**

## GRAB 'N GO CHILLERS



**METRO SELF**  
100, 130 or 150 cm Wide

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, or request a FREE consultation with your local Taylor UK sales manager

# CUSTOM PROJECTS & SHOP FITTING



HTG Projects is the 'bespoke' division of HTG Trading. Our experienced project managers can help you turn your initial ideas into a reality. The HTG Projects team draws on years of experience designing and building custom shop fittings allowing you to customise every aspect as you see fit.



HTG Projects can source equipment from all of the HTG Trading sales divisions, ensuring you have the best equipment possible from Frigomat batch freezers and ISA refrigerated counters through to Scotsman ice machines and Friulinox blast freezers. Our teams can also help you source equipment from other external suppliers.

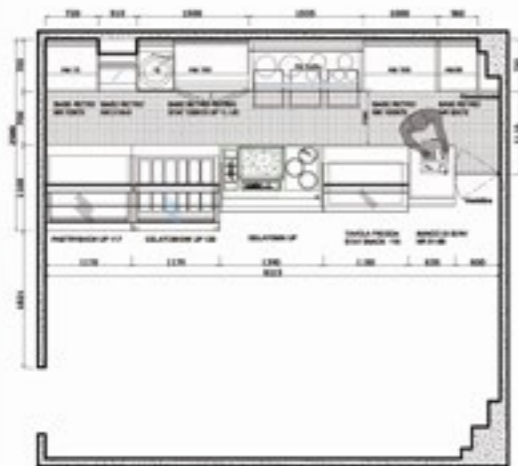
## HTG Projects aims to provide a 'one stop shop'.

A single source, bespoke, turnkey solution, working with industry leading fabricators, project management teams and shop fitting experts to deliver 'best in class' shop design, build, and concept launches for all sectors of the hospitality and foodservice business.



## A complete service

- **Free initial consultation** - our HTG Projects Manager will meet you at your premises and talk you through all of the options available to you.
- **Free initial design drawings** - we provide basic line drawings of the different options available.
- **Basic 3D renders** - of what your new ISA counters and displays will look like, to help you visualise your new shop options before you decide on a final design.
- **Free training** - demonstrations, training and product advice on all aspects of our equipment. Allowing you to decide exactly what is best for your operation, ensuring you get the most out of your investment.
- **Architect's drawing** - once a initial contract is signed, we can provide full and complete plans for your new store, or if you prefer we can work alongside your nominated contractors to provide a project management solution.
- **Parts & labour warranties** - equipment supplied by HTG Projects are covered by HTG Service 364 days a year.



## A complete solution

- **Back of house** - design & build kitchen, storage and preparation areas for food, beverage and service, including clean down and wash up areas.
- **Front of house** - design and build front of house display and serving areas including counters, rear upper structures, and preparation areas.
- **Customer Experience** - everything from the front door to the bathrooms! We'll help you with everything from design and colour options for the counters to seating, tables, chairs, lighting to create the right ambiance.
- **Culinary Support** - from product partner introductions and first stage management, menu delivery through HTG Projects sourced products to brand standard processes and getting the vision on the plate.
- **Project Management** - on site management of the project from concept to opening.
- **After Sales Support** - warranty provision and ongoing service support facilitated by HTG Service for the life of all equipment supplied in each project.
- **Customisable** - our service is flexible, we can provide different levels of support from simply supplying bespoke cabinets for you to install yourself, through to complete 'turn-key' project management. We can work with you to get the most out of your budget.

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information and request a FREE consultation with your local HTG Projects manager

# HTG Project options

HTG Projects likes to listen to our customers and turn their own ideas into a reality. One of our design experts will visit you at your premises to discuss your requirements and ideas, offering suggestions and practical advice on the best way to bring your imagination into the reality. Our experts will share their experience with you to ensure that you get the best possible shop fitting solution which fits within your premises, design ideas, finish expectations and ultimately ensuring that you have something which makes the most of your budget!



## Customised options

- **Initial consultation** - meet with one of our design experts to evaluate what options are available and more importantly to offer an experienced view of what is required to make your vision come to life.
- **Fully measured drawings** - are undertaken and any obstacles are discussed early in the process to avoid any potentially costly changes at the end. Your HTG Projects expert will walk you through your final executive drawings ensuring you're happy and that everything will fit as discussed when it's delivered.
- **Visual renders** - HTG Projects can supply an artist's impression of what your new customised counters will look like.
- **Complete design** - incorporate front and rear counters to ensure you have sufficient working space, include (if required) bespoke rear upper structures for shelving, brand design and practical display solutions.
- **Account management** - your personal HTG Projects manager will manage the design, ordering, delivery and, if necessary, installation of your custom project providing you with regular updates at every stage.
- **Installation** - your HTG Projects Manager will be on site to ensure a safe delivery of your custom equipment. If you wish, we can install your counters for you and if necessary can arrange qualified tradesmen to undertake any plumbing or electrical work that is required for the correct installation of the equipment.
- **Aftercare** - warranty and maintenance packages are available from HTG Service customer service and support centre.

## Standard options

- **Off-the-shelf** - we offer a range of modular set sized units to fit most applications.
- **Flexible refrigeration** - available ventilated or static, refrigerated or frozen, there's a unit to suit all product types.
- **Customisable** - ISA can match almost any RAL colour.
- **Decorative finishes** - high gloss lacquer, back painted glass, Corian, granite, stainless steel and many more...
- **Basic layout drawing** - a line drawing will be provided to ensure all of your equipment fits.
- **Delivery options** - we can manage your order from design through to delivery and have them professionally fitted by our own experts. Alternatively we can just supply the units and you can fit them yourself.

**We can supply a wide range of standard modular units offering ambient, ventilated or static displays that can be ordered as supply only, this is suitable for those experienced operators who already have their own consultant, designer and fitting team.**



# COMMERCIAL OVENS

## Combination Cooking

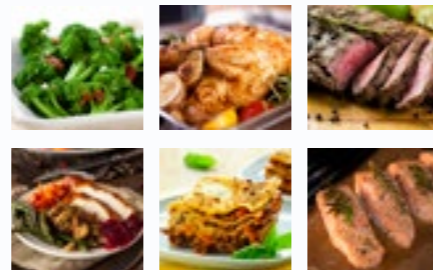


Eloma commercial ovens' ethos is based on a balanced blend of traditional techniques and modern processes – from the development of the first combi steamer to the latest JOKER generation. Eloma remains true to this philosophy so that you can continue to experience the joy of cooking and baking in to the future. Tradition is "100 per cent made in Germany" and modern aspects include technology with little environmental impact, versatility and simple operation which is fun and easy to understand.

### JOKER - The Right Fit!

Are you ready for the revolution? Joker is the first fully configurable compact class of commercial combination ovens. More flexible than ever. More space efficient than the others. More stylish than any other. And as individual as you need it to be!

- **Position of controls** - you choose where you want the control panel; left side, right side or on top. The door can be hinged to suit the flow of your kitchen.
- **Capacity** - Joker is available in two tray configurations; 6-23 which takes GN23 trays, or the 6-11 which takes full size GN1/1 trays. Both sizes can take 6 trays (5+1).
- **Control module** - MT versions are fully customisable and programmable making them ideal for operators which prepare food consistently over and over again. ST versions offer a more manual interface, perfect for a la carte kitchens who cook different items 'on-th-fly'.
- **Water module** - Joker ovens can be ordered with full steam capabilities, steam injection for baking, or simply as a convection oven for dry heat cooking.
- **Cleaning module** - the Autoclean® Pro option provides a complete automatic cleaning solution using either liquid or solid cleaners. Manual cleaning with a rinse hose is also available.
- **Condensation hood** - Joker ovens can be fitted with a condensation hood which removes excess steam and moisture from the cooking chamber reducing emissions vented into the working environment.



### BACKMASTER

#### The little professional for great baking results!

Exceptionally even baking results with highest user-friendliness. The new BACKMASTER combines Eloma's baking expertise with the forward-thinking, user-friendly MT-Technology - excellent baking results every time you cook!

- **MT-Technology** - simple and safe operation, especially thanks to the Quick Mode or the Quick Mode with Automatic Steam Control (ASC).
- **Baking with a view** - the large viewing window and the ideal lighting provide insights for the user and stimulates the appetite of the customers.
- **Full control** - prolong the baking program during or after the cycle. No re-entry of the baking parameters is necessary. The automatic door release avoids over baking after the baking program has finished.
- **Automatic Steam Control** - the oven's MT technology can automatically control the moisture levels in the oven, factoring in suitable 'resting' times relative to the humidity to ensure the perfect results are achieved for each product.
- **Programmable** - ovens come with an extensive range of baking programs but specific cooking profiles can be created and stored easily by the operator to ensure consistent results time after time. Manual 'on-the-fly' cooking functions are also featured.
- **Condensation hood** - Joker ovens can be fitted with a condensation hood which removes excess steam and moisture from the cooking chamber.

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, or request a FREE consultation with your local Taylor UK sales manager



# BACKMASTER



**BACKMASTER EB30**  
600 (w) x 620 (d) x 530 (h) mm  
16amp single phase or three phase  
BN43 baking trays (x3)  
Optional condensation hood

# JOKER MT



**JOKER MT 6-23**  
Top Control - 520 (w) x 625 (d) x 693 (h) mm  
Left/Right Control - 650 (w) x 625 (d) x 560 (h) mm  
16amp single phase or three phase  
GN2/3 baking trays (5+1)



**JOKER MT 6-11**  
Top Control - 520 (w) x 805 (d) x 693 (h) mm  
Left/Right Control - 650 (w) x 805 (d) x 560 (h) mm  
32amp three phase  
GN1/1 baking trays (5+1)



# JOKER ST



**JOKER ST 6-23**  
Top Control - 520 (w) x 625 (d) x 693 (h) mm  
Left/Right Control - 650 (w) x 625 (d) x 560 (h) mm  
16amp single phase or three phase  
GN2/3 baking trays (5+1)



**JOKER ST 6-11**  
Top Control - 520 (w) x 805 (d) x 693 (h) mm  
Left/Right Control - 650 (w) x 805 (d) x 560 (h) mm  
32amp three phase  
GN1/1 baking trays (5+1)



# JOKER OPTIONS



STACKING UNITS



CONDENSATION HOOD



WATER TANKS



BUILT-IN OPTIONS

# RAPID COOK OVENS

## Ventless cooking technology



Since its inception in 1991 TurboChef Technologies has been a pioneer of speed cooking, using proprietary technology which combines top & bottom independently controlled hot air impingement, infra-red heat transfer and microwave energy. The ovens can cook at up to 12 times faster than conventional methods with no compromise on quality. Through a 'ventless' system, TurboChef ovens allow operators to place the oven almost anywhere without the need for expensive extraction systems.

### How rapid cook ovens work

Precisely co-ordinated impinged hot air and radiant heat browns the outside of the food while evenly distributed microwave energy cooks the inside, resulting in rapidly cooked, high quality food. The integral catalytic converter system on most models allows for ventless\* operation by scrubbing the grease, odours and particles from the cooking chamber. This allows rapid cook ovens to be sited almost anywhere giving operators the greatest flexibility possible in the smallest space.



### Typical cooking times:

- Toasted Panini sandwich - 60 seconds
- Fresh dough pizza - 90 seconds
- Spicy potato wedges - 2 minutes
- Roast vegetables - 3 minutes
- Salmon en croute - 2 minutes 30 secs
- Full English breakfast - 2 minutes 20 secs
- Buffalo chicken wings - 3 minutes



## Prática

Prática Produtos SA, founded in 1991, is the leading manufacturer of commercial food and bakery products in South America. Prática has been engineering and manufacturing high-speed ovens since 2007.

### Profit example: Ham & Cheese Toastie

Selling price:	£2.95
Less VAT (20%):	£0.49
Sub total:	£2.46
Less product costs:	£1.00
Profit per portion:	£1.46
Average daily servings:	40
Nett daily profit:	£58.40
Selling days per year:	360
<b>Nett annual profit:</b>	<b>£21,024.00**</b>

### Features of rapid cooking include

- **Speed** - rapid cooking up to twelve times faster than conventional methods without compromising on quality and finish.
- **Reduced wastage** - increased cooking speed allows more items to be cooked to order, reducing the need to hot hold items.
- **Energy efficient** - Rapid Cook Ovens use less energy when idle, costing less to operate than conventional cooking equipment.
- **Consistent and easy-to-use** - once programmed, the oven cooks consistently regardless of the operator.
- **Customisable** - TurboChef ovens can be programmed with up to 256 individual cooking profiles whereas the Prática Copa can be programmed with up to 1024 for maximum flexibility.
- **Ventless\*** - integral catalytic convertor system reduces the need for expensive extraction hoods, allowing versatile placement.
- **Dual temperature operation** - allows the oven to be used conventionally if necessary, giving the operator ultimate flexibility.
- **13amp option** - the TurboChef Sota and Prática Copa models are available in a lower power, single magnetron 13amp configuration.

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, tryout our profit calculator or request a FREE consultation with your local Taylor UK sales manager

\* Contact us for exact details of Rapid Cook Ovens ventless capabilities

\*\* Profit example based on one product, the ovens can cook many items in higher volumes, your profit potential will vary. Example doesn't take into account labour or electrical costs.

# PRÁTICA SPEED OVENS

## Prática



**FIT EXPRESS**  
619 (h) x 386 (w) x 693 (d) mm  
13amp single phase (single Mag)  
or 32amp single phase



**COPA SINGLE MAG**  
694 (h) x 405 (w) x 780 (d) mm  
13amp single phase



**COPA EXPRESS**  
694 (h) x 405 (w) x 780 (d) mm  
32amp single or three phase

# TURBOCHEF RAPID COOK OVENS



**ECO**  
546 (h) x 409 (w) x 597 (d) mm  
13amp single phase



**SOTA TOUCH 13AMP**  
635 (h) x 406 (w) x 757 (d) mm  
13amp single phase



**SOTA TOUCH**  
635 (h) x 406 (w) x 757 (d) mm  
32amp single or three phase



**BULLET**  
585 (h) x 538 (w) x 761 (d) mm  
32amp single or three phase



**i3 TOUCH**  
540 (h) x 622 (w) x 794 (d) mm  
40amp single phase or  
32amp three phase



**i5 TOUCH**  
618 (h) x 714 (w) x 790 (d) mm  
48amp single phase or  
32amp three phase

# LINCAT CIBO



Lincat CIBO ovens are available to buy online, go to:  
[WWW.HTGEXTRAS.CO.UK](http://WWW.HTGEXTRAS.CO.UK)

**LINCAT CIBO**  
367 (h) x 437 (w) x 616 (d) mm  
13amp single phase



# PIZZA OVENS & CONVEYORS

## Ventless baking technology



### Artisan style pizza anywhere

The TurboChef FIRE provides artisan hearth-style pizza experience anywhere. Cooking at 842°F/450°C, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless\*, so it can be placed virtually anywhere without the need to install expensive extraction hoods.

## TurboChef High h Conveyors

Cook 40-50% faster than traditional conveyors and the optional catalytic converters allow the ovens to be located away from direct extraction hoods.

- **Easy to use** - up to eight customisable cooking profiles via manual entry or smart card and no restrictive finger plates
- **Efficient** - idle mode for energy conservation
- **Adaptable** - left or right feed conveyor belt direction via software
- **Powerful** - mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- **Flexible** - operates at temperatures up to 600°F (316°C) with a bake time range from 30 seconds to 15 minutes
- **Split belt options** - on the 2020 and 2620 models



## Bakers Pride Deck Ovens

Bakers Pride brings over 70 years of cooking equipment manufacturing experience to your professional kitchen. Their restaurant cooking equipment is trusted by professional chefs and operators for longevity, quality and energy efficiency.

## Benefits of selling pizza

Pizza is sold in restaurants, takeaways, food vans, and stalls. Your orders can be taken online, over the phone, or in-house with a waiting team. You can sell pizza by the slice, in different sizes, or with standard orders. Build-your-own-pizza style businesses are more popular than ever!

- **Popularity** - Pizza is one of the country's most popular foods which can be adapted to suit all tastes and dietary requirements
- **Year round appeal** - pizza isn't a seasonal product, customers will buy pizza the year round providing a predictable revenue flow
- **Profitable** - pizza can be one of the most profitable forms of food service, multiple menu items can be made from limited ingredients making wastage control easy to manage

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, tryout our profit calculator or request a **FREE consultation with your local Taylor UK sales manager**

### Profit example: 12" Pepperoni Pizza

Selling price:	£8.95
Less VAT (20%):	£1.49
Sub total:	£7.46
Less product costs:	£2.50
Profit per portion:	£4.96
Average daily servings:	25
Nett daily profit:	£124.00
Selling days per year:	360
<b>Nett annual profit:</b>	<b>£44,640.00**</b>

\* Contact us for exact details of the TurboChef ventless capabilities  
\*\* Profit example based on one product, the ovens can cook many items in higher volumes, your profit potential will vary. Example doesn't take into account labour or electrical costs.

# TURBOCHEF FIRE



**FIRE**  
584 (h) x 544 (w) x 760 (d) mm  
24amp single phase



# TURBOCHEF HIGH h CONVEYORS



**1618**  
432 (h) x 914 (w) x 805 (d) mm  
32amp three phase



**2020**  
432 (h) x 1227 (w) x 907 (d) mm  
32amp three phase



**2620**  
432 (h) x 1227 (w) x 1059 (d) mm  
32amp three phase

# BAKERS PRIDE DECK OVENS



**P22S**  
724 (h) x 432 (w) x 711 (d) mm  
32amp single phase



**P44S**  
724 (h) x 660 (w) x 711 (d) mm  
32amp single phase

# LYNX400 PIZZA DECK OVEN



**LYNX400 PIZZA DECK OVEN**  
330 (h) x 530 (w) x 558 (d) mm  
13amp single phase

Lynx400 ovens are available to buy online, go to:  
[WWW.HTGEXTRAS.CO.UK](http://WWW.HTGEXTRAS.CO.UK)

# JOSPER CHARCOAL EQUIPMENT

## Cooking with FIRE!



### Combining tradition & technology

Our path is an acknowledgment of our experience, but we have never lost our innovative spirit. We strive to combine the most innovative technology and traditional production methods.

We are proud to be steel craftsmen and we never forget to respect tradition. Loyalty and strength are at the heart of what we do.



## Charcoal cooking options

### Charcoal ovens/broilers

A unique closed barbecue design, different levels of grilling, both flexible and robust, easy to use, with a front opening door, vent system for temperature control and double rack to gain productivity.

### Basque grills

Open charcoal grilling for the modern chef... The Basque grill is the ultimate open charcoal grill. The grill height is hydraulically adjustable with easy ventilation adjustments to ensure the perfect fire is maintained throughout the cooking process.

### Rotisseries

Charcoal grilling from medieval times... The Rotisserie technique is an ancient, medieval technique to roast using a skewer or spit rod, which is ideal for large pieces of meat or poultry.

### Robotagrill

Charcoal grilling from the Far East... Small portions of food are grilled on skewers over hot charcoal. Ideal for cooking all types of meat and fish in a unique way.

### Mangal

Charcoal grilling from the Middle East... The Josper Mangal is a multi-functional open grill. There are three key factors: an extra-large grilling area, four braising levels and a set of accessories that allow all kind of gastronomic applications.



## CHARCOAL OVENS



### JOSPER HJX CHARCOAL OVENS

Four different grill size options  
Counter top or floor standing

### JOSPER HJA CHARCOAL OVENS

Four different grill size options  
Counter top or floor standing

## BASQUE GRILLS



### PVJ-076-1

Single grill with adjustable height  
Grill Area: 500 x 510 mm

### PVJ-076-2

Twin grill with adjustable height  
Grill Area: 500 x 510 mm (x2)

### PVJ-076-3

Triple grill with adjustable heights  
Grill Area: 500 x 510 mm (x3)

## ROTISSERIES



### ASJ-063

Slimline charcoal rotisserie  
Up to 24 chickens

### ASJ-130

Large charcoal rotisserie  
Up to 48 chickens

## ROBATAGRILL



### RGJ-050

Japanese grill for skewers  
Grill Area: 478 x 166 mm

### RGJ-100

Japanese grill for skewers  
Grill Area: 978 x 166 mm

### RGJ-140

Japanese grill for skewers  
Grill Area: 1378 x 166 mm

## JOSPER MANGAL



### MGJ-132

Middle Eastern grill for kebabs  
Grill Area: 1235 x 490 mm

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# CLAMSHELL GRILLS & GRIDDLES

## Grill smarter, not harder!



The Taylor grill line focuses on efficiency, safety and productivity. The press of a button cooks healthy seafood, beef, veggie or chicken burgers, grilled sandwiches and much more. Revolutionary two-sided grilling can cook a frozen patty two-thirds faster than traditional grills. Programmable cook times and pre-set temperatures allow you to cook a varied menu each day.

### Clamshell cooking variables

**Time** - the amount of time required to cook the product to safe temperatures.

**Temperature** - independent temperature settings of the lower plate and upper platen.

**Gap (thickness)** - the amount of compression the upper platen exerts on the product.



### Features of clamshell grills include

#### Easier

- Totally automatic, takes the guess work out of cooking and reduces labour requirements
- External USB port allows for easy menu uploading
- Easy-to-access external side grease traps allows for easy removal and cleaning

#### Faster

- Cooks both sides of the product simultaneously
- Cooks products up to 66% faster than traditional flat grills
- Increased cooking speeds eliminate holding products and reduce product waste

#### Smarter

- Intuitive, programmable controls take guess work out of cooking
- Up to 72 menu items per cooking zone
- Self diagnostics to easily identify faults reducing down time
- Precise automatic gapping for consistent, great results

#### Safer

- Evenly cooks by providing consistent temperatures across the entire cook surface
- Automatically applies the exact pressure to the product for consistent cooking
- Platens will automatically open at loss of power or if an obstruction is detected

### Typical cooking times:

- Crispy bacon rashers - 60 seconds
- 6oz fresh chicken supreme - 4 minutes
- 1/4 lb fresh burger patties - 60 seconds
- 8oz sirloin steak (rare) - 2 minutes
- 8oz salmon fillets - 3 minutes
- Buttermilk pancakes - 90 seconds



### Profit example: 1/4lb Cheese Burger

Selling price:	£2.95
Less VAT (20%):	£0.49
Sub total:	£2.46
Less product costs:	£1.00
Profit per portion:	£1.46
Average daily servings:	50
Nett daily profit:	£73.00
Selling days per year:	360
<b>Nett annual profit:</b>	<b>£26,280.00**</b>



### Chrome griddles

Chrome griddles not only add efficiencies in labour and operations but they also add energy savings as much as 30%.

For over 75 years this brand has not only stood the test of time but continues to measure up as one of the most recognizable food equipment brands.

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, tryout our profit calculator or request a FREE consultation with your local Taylor UK sales manager

\*Profit example based on one product, the grills can cook many items in higher volumes. Your profit potential will vary. Example doesn't take into account labour or electrical costs.

# TAYLOR CLAMSHELL GRILLS



**L828**  
1524 (h) x 381 (w) x 986 (d) mm  
32amp three phase

**L820 & L822**  
1524 (h) x 716 (w) x 986 (d) mm  
32amp three phase

**L810 & L812**  
1524 (h) x 1024 (w) x 986 (d) mm  
2x 32amp three phase

# MAGIKITCH'N CHROME GRIDDLES



**MKE-24**  
641 (h) x 600 (w) x 800 (d) mm  
32amp three phase



**MKE-36**  
641 (h) x 900 (w) x 800 (d) mm  
32amp three phase  
(cart is optional)



**MKE-48**  
641 (h) x 1200 (w) x 800 (d) mm  
32amp three phase  
(cart is optional)

# LYNX400 GRIDDLES



Lynx400 griddles are available to buy online, go to:  
[WWW.HTGEXTRAS.CO.UK](http://WWW.HTGEXTRAS.CO.UK)



**LGR**  
163 (h) x 315 (w) x 400 (d) mm  
13amp single phase



**LGR2**  
163 (h) x 615 (w) x 400 (d) mm  
13amp single phase

# COMMERCIAL DEEP FRYING

## Equipment & accessories



### Ventless deep frying technology

Since 1986, Perfect Fry is the leading supplier to the foodservice industry for counter top deep frying solutions. The easy to use multi-functional units are ventless and odourless fryers that can bring high quality food out from under the hood space in kitchens. Perfect Fry currently helps industries like convenience stores, bars and nightclubs, movie theatres, bowling alleys, concession stands, and more bring a better variety of superior dining options without installing overhead ventilation.



### Small footprint

Perfect Fry fryers install on your counter top. The machines take up a counter area 50 cm wide by 60 cm deep. The high-volume output means that foodservice businesses with limited space can now offer a complete fried menu even if they have limited space for equipment.

### Odourless operation

Perfect Fry fryers are designed with its own air filtration system to remove grease particulates from the exhausted air to a degree that is unmatched by competitors. Which means your customers will smell your food and NOT your fryer.

### Pre-set cooking

Perfect Fryers are as easy to use as a microwave! Customise up to 9 pre-sets. Put an entire menu into your fryer's program. The PFA automated fryer will eliminate overcooked food. When the pre-set cooking cycle is completed, the food will unload automatically.

## Perfect portion control



The RAM frozen food dispenser stores frozen fries and dispenses them directly into the fryer basket. As a result, the fries are always cooked from frozen, which results in improved product quality, consistency and yield.



### Profit example: Crispy Halloumi Sticks

Selling price:	£3.95
Less VAT (20%):	£0.66
Sub total:	£3.29
Less product costs:	£1.25
Profit per portion:	£2.04
Average daily servings:	30
Nett daily profit:	£61.20
Selling days per year:	300
<b>Nett annual profit:</b>	<b>£18,360.00**</b>

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, tryout our profit calculator or request a FREE consultation with your local Taylor UK sales manager

\*Profit example based on one product, the Perfect Fry can cook many items in higher volumes. Your profit potential will vary. Example doesn't take into account labour or electrical costs.

# PERFECT FRY VENTLESS FRYER



**PERFECT FRY PFA**  
762 (h) x 434 (w) x 677 (d) mm  
32amp single phase

# RAM DISPENSERS



**RAM 160**  
1730 (h) x 420 (w) x 710 (d) mm  
13amp single phase



**RAM 200**  
1950 (h) x 570 (w) x 790 (d) mm  
13amp single phase



**RAM 280**  
1900 (h) x 730 (w) x 810 (d) mm  
13amp single phase

# LYNX400 COUNTER TOP



Lynx400 fryers are available to buy online, go to:  
[WWW.HTGEXTRAS.CO.UK](http://WWW.HTGEXTRAS.CO.UK)



**LSF**  
315 (h) x 184 (w) x 417 (d) mm  
13amp single phase



**LFF**  
315 (h) x 360 (w) x 417 (d) mm  
13amp single phase



**LDF2**  
315 (h) x 540 (w) x 417 (d) mm  
2x 13amp single phase

# HOT HOLDING CABINETS

Reduce wastage, increase profits!



Stay hotter and crisper for longer...

The Carter Hoffmann Crisp 'N Hold is designed to keep fried foods crisper and hotter for longer. As a result, customers are served a superior product without adding complication to the kitchen.



## Exclusive heater design

Heater components, isolated in the rear of cabinet, are protected from oil migration. This provides a constant stream of warm air to maintain the ideal serving temperature and extend the holding time of crispy fried foods.

## Preserve quality

Warm air is forced through the bottom food grate and drawn through filter at the rear. This maintains constant air circulation and provides a warm blanket over and throughout the food. This controls moisture accumulation and maintains food crispness. As a result, the Carter Hoffmann Crisp 'N Hold can extend the life of fried food by as much as 4 times when compared to heat lamps.

## Hot & ready to serve



The Deli Hold system keeps menu items at their perfect serving temperature maintaining maximum levels of food hygiene without compromising the quality of the product.



## Features of Deli Hold

The Deli Hold allows operators to safely hot hold multiple products, at their ideal individual temperatures, speeding up serving times and turning orders around quicker.

- **Individual timers** - each draw can be programmed with its own individual timer ensuring maximum quality and food safety regulations are maintained.
- **Precise temperature control** - ensures each menu product is maintained at the highest quality.
- **No heat transfer to the external panels** - allows the Deli Hold to be placed close to other pieces of equipment or even stacked.



## Retail Grab 'n Go displays

Ideal for all sorts of pre-cooked hot foods, including pizzas, pies, pasties and sausage rolls

### Features of HAD displays include:

- Maintains the ideal food holding temperature of 60°C-80°C
- Compact 500 mm wide design for where counter space is at a premium
- Food is displayed on four 'easy to remove' tilted shelves within the two compartments
- Hot air curtain at the front minimises heat loss
- Electronic temperature control to within +/-1°C
- Secondary safety limit thermostat
- Stainless steel point of sale holders
- Lighting providing a bright interior with user replaceable light bulb

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, tryout our profit calculator or request a FREE consultation with your local Taylor UK sales manager

# DELI HOLD HOLDING CABINET



**DHC-23S**  
300 (h) 730 (w) x 400 (d) mm  
6 Draws  
13amp single phase



**DHC-42S**  
558 (h) 546 (w) x 400 (d) mm  
8 Draws  
13amp single phase

# CARTER HOFFMAN CRISP 'N HOLD



**CNH14**  
451 (h) x 362 (w) x 737 (d) mm  
13amp single phase



**CNH18**  
451 (h) x 446 (w) x 737 (d) mm  
13amp single phase



**CNH28**  
527 (h) x 714 (w) x 737 (d) mm  
16amp single phase

# RETAIL HOT HOLDER



HAD Hot Holders are available to buy online, go to: [WWW.HTGEXTRAS.CO.UK](http://WWW.HTGEXTRAS.CO.UK)



**HAD40**  
845 (h) x 400 (w) x 585 (d) mm  
13amp single phase



**HAD50**  
845 (h) x 500 (w) x 585 (d) mm  
13amp single phase

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, or request a FREE consultation with your local Taylor UK sales manager

# COFFEE EQUIPMENT

## Perfection in every cup!

**LA CIMBALI**

Coffee is a serious matter. Because it is both a science and an art. Coffee is also a complex affair; it must be studied and understood and, when treated with the care it deserves, it bestows a simple pleasure to be savoured from a cup.

After water, coffee is the world's most popular beverage. In some countries it is an age-old tradition, in others almost a ritual. In many countries the coffee culture is a recent phenomenon, and is developing surprisingly fast.

### Italian excellence, beautifully automated...

Ideal for office social spaces, for bakeries, for hotel breakfast and all other self-service environments – the La Cimbali S-Series is an intelligent fully automatic range of bean to cup machines. They offer a flexible menu choice based on milk, coffee and chocolate beverages.

The fully automatic S20 can boast an impressive 96 possible recipes to meet all these needs that can be customised and guaranteed to last up to 200 cups a day.

The S-Series are available in a number of combinations - with or without steam wands for specialty milks, with or without hot chocolate for moccas, you can even choose if you'd like the fridge next to or below the unit.

La Cimbali S-Series machines can be either 'barista serve' or self service, depending on the application.



### Aesthetics with a purpose Where technology meets design

Designed to make the barista's life as easy as possible, the machine is increasingly user-friendly thanks to the service display and the work surface lights. Ergonomic and dynamic, the M26 is equipped with a back-lit electromechanical control panel, angled filter holders and long steam wands.

The M26 is also available in a compact or 1 group version to guarantee excellent performance also in cramped work spaces.

The Full Size versions are equipped with the TurboSteam Milk4 steam wand to heat up or froth milk automatically, also in small quantities. The exclusive Milk4 technology enables users to program 4 different hot milk recipes, choosing the temperature and frothing level for each recipe.



### Profit example: Regular Cappuccino Coffee

Selling price:	£2.95
Less VAT (20%):	£0.49
Sub total:	£2.46
Less product costs:	£0.29
Profit per portion:	£2.17
Average daily servings:	75
Nett daily profit:	£162.75
Selling days per year:	360
<b>Nett annual profit:</b>	<b>£58,590.00*</b>



Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, tryout our profit calculator or request a FREE consultation with your local Taylor UK sales manager

\*Profit example allows for regular cappuccino coffee, your profit potential may vary. Example doesn't take into account labour or electrical costs.

## BEAN TO CUP

**LA CIMBALI**



**S15**  
718 (h) 350 (w) x 600 (d) mm  
Up to 150 cups a day  
13amp single phase



**S20**  
762 (h) 370 (w) x 620 (d) mm  
Up to 200 cups a day  
16 amp single phase



**S30**  
762 (h) 370 (w) x 620 (d) mm  
Up to 300 cups a day  
32 amp single phase

## GRINDERS



**ENEA**  
On Demand Grinder  
510 (h) x 194 (w) x 368 (d) mm  
13amp single phase



**ELECTIVE**  
Precession Grinder  
510 (h) 194 (w) x 368 (d) mm  
13amp single phase



**ELECTIVE 'AUTO TAMP'**  
Auto Tamping Grinder  
510 (h) 194 (w) x 368 (d) mm  
13amp single phase

## TRADITIONAL ESPRESSO



**LA CIMBALI M26 DT1**  
Single group espresso  
548 (h) 450 (w) x 528 (d) mm  
13amp single phase



**M26 DT2 COMPACT**  
Compact Twin group espresso  
548 (h) x 594 (w) x 528 (d) mm  
13amp single phase



**LA CIMBALI M26 DT2**  
Twin group espresso  
548 (h) x 794 (w) x 528 (d) mm  
16amp single phase



**UNDICI DT1**  
Single group espresso  
570 (h) x 432 (w) x 528 (d) mm  
13amp single phase



**UNDICI DT2 COMPACT**  
Compact Twin group espresso  
529 (h) x 550 (w) x 528 (d) mm  
16amp single phase



**UNDICI DT2**  
Twin group espresso  
570 (h) x 712 (w) x 528 (d) mm  
16amp single phase



# VACUUM FOOD PROCESSING

## Technological performance for professionals



Oved have transformed their vacuum sealing machines into innovative sophisticated food processing tools, capable of changing the ways and times of cooking for the better. Orved think that in the future, technology will help us to realise the dream of a kitchen that increasingly focuses on innovative and sustainable food well-being.

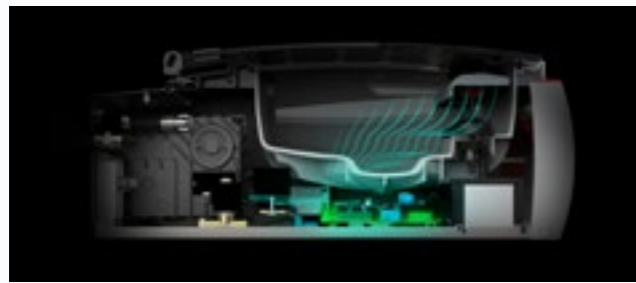
### Super powers for your kitchen!

Imagine how much more time you could devote to your recipes if you could speed up or simplify certain essential operations. Today this is possible, thanks to the smart programs of Orved machines.

### Machines with a brain

The smart vacuum sensor installed in Orved machines guarantees a perfect vacuum level and allows everyone to carry out the most complex processes worry-free regardless of both air pressure and atmospheric conditions. Set the program, Orved will take care of the rest!

The sensor reads whats happening in the chamber and adjusts the pressure level and the duration of the program relative to the food thereby ensuring optimal completion of the cycle.



### Chef cycles...

Smart programs are pre-set automatic procedures designed to simplify a number of manual processes that usually require a lot of time or the supervision of a person.

- **Marinate in bags** – the Idea Hi-Line and Cuisson machines can manipulate the air pressure to maximise marinade absorption whilst using less marinade. The cycle automatically vacuum seals the bag at the end.
- **Marinate in trays** – the Idea Hi-Line and Cuisson can be used to marinate trays of products quickly where vacuum sealing isn't required.
- **Shellfish & mollusc's cleaning** – using different air pressures can 'trick' shellfish like mussels and clams into purging any grit and dirt in minutes saving hours of prep time.
- **Infusing liquids** – the Idea Hi-Line and Cuisson can extract the maximum flavour and aromas from aromatics, infusing them into liquids and oils quickly without the need for heat or additional processing.
- **Vacuum sealing liquids** – special liquid cycles ensure no over spill.
- **Vacuum sealing powders** – special cycles slowly remove all of the air from powdered products preventing over spill whilst ensuring the maximum vacuum possible.
- **Vacuum sealing in jars** – Orved vacuum packers can be used with vacuum sealing jars for maximum flexibility.

Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, or request a FREE consultation with your local Taylor UK sales manager

### GAS vacuum

Thanks to the gas vacuum, even the most delicate and soft products can be easily vacuum packed. The gas will prevent any kind of damage or breakage of the product, ensuring a perfect vacuum at all times. Items like washed salad, cakes, crisps, and more, can be sealed in a vacuum bag which has had all of the air removed and replaced with an inert gas like carbon dioxide or nitrogen (Hi-Line and Cuisson ranges).

This is often known as Modified Atmosphere Packing (MAP).

### Vac pack bags

A wide range of vacuum pack bags for both standard vacuum sealing, sous vide cooking, or channeled for external vac packing are available to buy online, go to [www.htgextras.co.uk](http://www.htgextras.co.uk)



## VACUUM PROCESSING HI-LINE



**IDEA 32 HI-LINE**  
12m<sup>3</sup>/hour  
310mm sealing bar  
12 Chef programmes



**IDEA 42 HI-LINE**  
20m<sup>3</sup>/hour  
410mm sealing bar  
12 Chef programmes

## CHAMBER VACUUM PACKERS



**IDEA 30**  
8m<sup>3</sup>/hour  
310mm sealing bar  
Smooth or channelled bags



**IDEA 31**  
12m<sup>3</sup>/hour  
310mm sealing bar  
Inert gas injection



**IDEA 40**  
16m<sup>3</sup>/hour  
410mm sealing bar  
Smooth or channelled bags



**IDEA 41**  
20m<sup>3</sup>/hour  
410mm sealing bar  
Inert gas injection

## CUISSON LINE



**CUISSON 31**  
8m<sup>3</sup>/hour  
315mm sealing bar  
Vertical vacuum chamber



**CUISSON 41**  
25m<sup>3</sup>/hour  
415mm sealing bar  
Vertical vacuum chamber

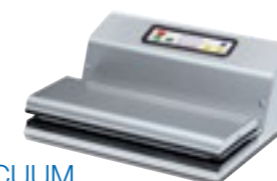


**CUISSON 41h**  
25m<sup>3</sup>/hour  
410mm sealing bar  
Vertical vacuum chamber



**CUISSON 61**  
106m<sup>3</sup>/hour  
2x 630mm sealing bar  
Vertical vacuum chamber

## EXTERNAL VAC PACKER



**FAST VACUUM**  
11 litre/minute  
310mm sealing bar  
Channelled bags



**VACUUM 42**  
30 litre/minute  
420mm sealing bar  
Channelled bags



**VM 98**  
30 litre/minute  
420mm sealing bar  
Smooth or channelled bags



**VM 14/90n**  
3m<sup>3</sup>/hour  
520mm sealing bar  
Smooth or channelled bags

Orved external vacuum packers are available to buy online, go to: [WWW.HTGEXTRAS.CO.UK](http://WWW.HTGEXTRAS.CO.UK)

# PLANETARY MIXERS

## Mixers for professionals... Strong as a bear!



**Varimixer**

### TEDDY

It is the smallest member of the Varimixer family, but is more than a match for its duties. It is timeless Danish design, where form and function are in perfect harmony.

TEDDY is low-noise, with the same kind of sounds of quality we associate with an expensive car, where the motor purrs and the doors hut with conviction. It makes the right sounds when you turn up the speed, and when you press the click-lock to tilt back the mixer head.

It has a powerful, specially designed motor, which unlike most other small mixers is also capable of mixing heavy and difficult ingredients at very low speeds.

The speed can be infinitely adjusted using the machine's Single control knob. The knob passes through the unit, so TEDDY can be operated from both sides, using either hand. This makes it easy to locate the mixer in confined spaces, such as against a wall.

TEDDY is made of die-cast aluminium, with no external screws or openings. All edges and corners are rounded, making it easy to clean the mixer with a cloth.



### KODIAK

A unique, ground-breaking mixer that makes the work very simple. Arguably the most ergonomic, hygienic and advanced 20 and 30-litre mixers on the market.

Very simple to operate, no heavy lifting and recipient of the Kitchen Innovations Award for the most hygienic mixer on the market. KODIAK is the result of a design process in which professional users helped to create the ideal mixer, that meets the daily demands and challenges.

The operator can observe the mixing in the bowl through the patented clear polycarbonate safety guard. The guard is held in place by magnets, which also act as a patented safety cut-off – the machine will not run if the guard has not been attached. The working height has been raised, and the sides of the upper part of the machine slope inwards to increase the field of view of the bowl.



### AR

The Varimixer AR series of rugged 30 to 100-litre mixers meets even the most demanding requirements for ease-of-use in commercial kitchens, bakeries and food industries of all types and sizes – on land and at sea.

The Varimixer AR series meets the requirements for rugged, powerful 30, 40, 60, 80 and 100-litre mixers. With the infinitely variable speed and a unique ergonomic and time-saving mechanism that lowers, raises and locks the bowl in place in an automatic movement, making operation of even the largest machines quite simple. There are many options for customisation to special requirements.



Visit [www.taylor-company.co.uk](http://www.taylor-company.co.uk) for more information, download specification sheets, or request a FREE consultation with your local Taylor UK sales manager

# TEDDY FOOD MIXERS



**Varimixer**



TEDDY Mixers are available to buy online, go to: [WWW.HTGEXTRAS.CO.UK](http://WWW.HTGEXTRAS.CO.UK)

VARIMIXER TEDDY  
Counter Top  
5 litre Bowl



# KODIAK MIXERS



**KODIAK 10**  
Counter Top  
10 litre Bowl  
13amp single phase



**KODIAK 10**  
Floor Standing  
20 litre Bowl  
13amp single phase



**KODIAK 20**  
Counter Top  
20 litre Bowl  
13amp single phase



**KODIAK 20**  
Floor Standing  
20 litre Bowl  
13amp single phase



**KODIAK 30**  
Floor Standing  
30 litre Bowl  
13amp single phase

# AR COMMERCIAL MIXERS



**AR 30**  
Floor Standing  
30 litre Bowl  
16amp three phase



**AR 40**  
Floor standing  
40 litre Bowl  
16amp three phase



**AR 60**  
Floor Standing  
60 litre Bowl  
16amp three phase



**AR 80**  
Floor Standing  
80 litre Bowl  
16amp three phase



**AR 100**  
Floor Standing  
100 litre Bowl  
16amp three phase

# CUSTOMER SERVICE & SUPPORT



Taylor UK are the market leaders in the supply of specialist catering equipment to freeze, whip, steam, grill, cook, blend, serve and display your products to the highest possible standard.

HTG Service is the customer service and support division for HTG Trading Ltd.

## A complete service

Known not only for our extensive range of high quality, profit-generating machines, but for our service and after-care that really makes us stand out from the crowd.

As soon as you contact us, we treat you as a valued customer, which is why we do everything we can to give you all the help and information you need.

## After you have purchased

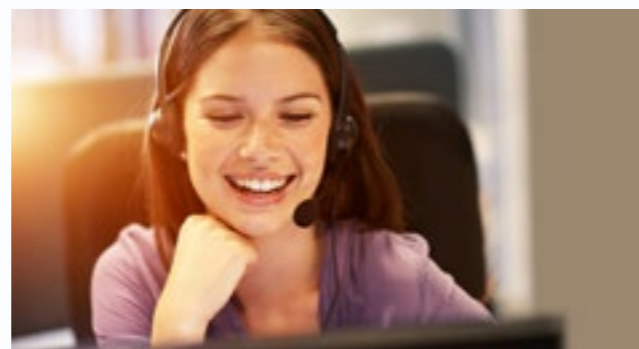
- Your equipment will be delivered, installed and commissioned for immediate operation
- Our trainers will provide demonstrations for cleaning regimes, hygiene and operating methods
- We can advise on ingredients and menus to maximise your return on investment

## Once installed

- We provide a UK wide, 7 days a week, 364 days a year service facility, using directly employed strategically located fully trained Taylor engineers to ensure you are never left without support
- Any service or parts enquiries are dealt with by our technically trained customer service operators ensuring minimal downtime for your equipment
- Each engineer carries a high level of spare parts stock in their vehicle along with specialised equipment and tools to deliver a high level of 'first-time-fix'
- Ongoing technical service is supplied by our field service management team

## Optional extras

- Extended parts and labour warranties
- Preventative maintenance plans
- Scheduled quarterly replenishment of consumables
- Workshop refurbishment facility to extend your equipment's working life
- Additional training programmes for both new and existing staff



Taylor UK is a division of HTG Trading Ltd (Hubbard Taylor Group).

Hubbard Systems is the exclusive UK distributor of Scotsman ice making equipment and Friulinox refrigeration, and a key water filtration partner with 3M.

Taylor UK are the exclusive distributors of the Taylor, Frigomat, Prática, Varimixer, Orved and Eloma ranges in the UK and preferred suppliers of ISA, TurboChef and other selected Middleby Corporation manufactured equipment, bringing you over 45 years of experience in sales, product development, distribution, service and aftercare specific to the UK marketplace.



## Meeting your needs

No matter how large or small your equipment requirements, Taylor UK will provide the machines, and HTG Service will provide the aftercare and ongoing support that's right for you. Currently we have over 10,000 pieces of equipment operating on a daily basis throughout the UK. These are supported by high stock levels of spare parts, held both centrally at our head-office in Suffolk and in the field on our engineer's vans, ensuring that, should you have a problem, we attend your site quickly but most importantly offer the highest level of first-time-fix rates. We provide a UK wide, 7 day a week, 364 days a year service facility using only directly employed, factory trained HTG Service engineers and call centre advisors.

## Investing in people

Through continuous investment in our business, we are proud of our position as market leaders. Our strong investment policy also applies to our staff, whether through training or ensuring that we recruit the right people for the right jobs. We are firm believers in people power which is why we manage to exceed our customers expectations time and time again.

## Always at your service

At HTG Service, it's our service and customer care that really makes the difference – we're more than the market leaders for our products alone. As soon as we make contact with a customer, we endeavor to do everything we can to provide the right kind of help and information. This may require a site visit to your business in order to help you clarify your needs, and to explain the finer details.

## Built to last

All of our equipment is built to exacting standards. Stringent testing and continual upgrading ensure they achieve the perfection our customers expect. The expertise of the HTG Service technical team goes a long way to ensuring your machines will always perform to the highest standards. But it doesn't end there because when your machine reaches your premises our customer training team will be on hand to enable you to get the very best out of your new equipment.



# Taylor<sup>UK</sup>

*Catering Equipment Specialists*

## Taylor UK

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