



INTRODUCING

## Model C300FAB

The newest addition to the Taylor frozen beverage product line - creating frozen craft beers and cocktails in our Frozen Adult Beverage Freezer called the Zamboozy™

# Model C300FAB

The Model C300FAB has two barrels to feature your frozen craft beer slushies. Easily connect your customers' favorite keg of robustly flavored beers and freeze ~ creating a fluffy, effervescent and refreshing adult beverage. Get creative and create specialty cocktails to wow and excite your patrons' taste buds.

This small footprint freezer with high volume throughput utilizes a remote fill system to serve consistent beverages one after the other.

Set your destination apart from the rest by creating buzzworthy beverages out of the Zamboozy™ freezer.

For Social Media:

#getzamboozied #zamboozy @TheTaylorCo



Shown with Zamboozy™  
Merchandising Materials  
and on optional C202 Cart

# FROZEN CRAFT BEERS

Create profitable beer slushies using flavor-rich, existing beer SKUs.

Are your draft or craft beer sales lower than you'd like in the summertime? Create unique experiences while quenching their thirst for something new.

Connect a CO2 tank, your chosen beer keg, then prime the unit, freeze and SERVE.

Delight your customers with refreshments that will keep them coming back for more!



# FROZEN COCKTAIL SENSATIONS

Get your creative juices flowing! The Zamboozy freezer makes it easy to put a new spin on your favorite traditional or trendy cocktails.

If your cocktail takes an effervescent splash, the Zamboozy's sealed system will maintain its sparkle – even in its new frozen form.

Save time and increase speed of service! Assemble your cocktail ingredients to batch up to 5 gallons of cocktail mixture. Freeze and serve drinks faster – as compared to creating and serving one handcrafted drink at a time.



# EQUIPMENT SPECIFICATIONS

**Freezing Cylinder:** Two, 7 quart / 6.6 liter  
**Beater Motor:** One, 1/4 HP  
**Remote Fill:** Beer keg or ball lock beverage tank

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles/Wires	BOM
208-230v/60/1Ph A/C	30A	19A	2P/3W	C30027CWPZ
380-415/50/3Ph A/C	20A	15A	4P/5W	C30058CWPZ

One dedicated electrical connection is required. Manufactured to be permanently connected. For exact electrical information, always refer to the data label of the unit.

CO2 is required as a propellant. (CO2 is not infused into finished product)

# C300\$\$CWPZ is a BEER BOM

Standard BOM with optional Zamboozy duratrans

Single CO2 Regulator



D-style Keg Coupler



Hose to connect gas to coupler



CO2 provided by customer



Beer Keg (refrigerated preferred) provided by customer

Hoses to connect keg to freezer



Shown on optional C202 Cart

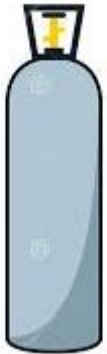
Single CO2 Regulator



D-style Keg Coupler



Hoses to connect gas to coupler



CO2 provided by customer



Beer Keg (refrigerated preferred) provided by customer

Hoses to connect keg to freezer



# C300FAB ACCESSORIES

## Cocktail Kit



(1) 5 gallon / 18.93L  
beverage tank, gas &  
product lines,  
connections and  
(1) cocktail door

Zamboozy™  
Merchandising Materials  
are under development

Barrel Top Façade

Draw Handles compatible with  
Beer Tap Handles

Zamboozy™ Duratrans



Shown on optional  
C202 Cart

# TIPS, TRICKS & HINTS

## General

- Start with liquid products that have robust flavor profiles – before being frozen

## Beer

- Recommended CO2 pressure for beer is 8-10psi
- Recommended hedlunds 1000 on, 2000 off
- Keg should be refrigerated before and during use
- Taste profiles can change during freezing process
- Average freeze down time is 7 minutes
- When dispensing product, put the elongated amber spout as deep into the cup as possible and lower cup as product fills to maintain optimal appearance
- Please note: The BOM comes with D style keg couplers. Beer list with coupler size is available on ATLAS under New Product Releases

## Cocktails

- Recommended CO2 pressure for cocktails is 8-12psi
- Recommended hedlunds 1000 on, 2000 off
- Cocktails with low to medium alcohol volume work best
- Average freeze down time is 7-8-1/2 minutes
- If you can see liquid pooling in circle of clear plastic freezer door, defrost is recommended
- Periodic defrost will be needed to maintain desired product spec



# COCKTAIL RECIPES

## **Orange Fire**

495 oz / 14.64L Orange Soda

143 oz / 4.23 L Cinnamon Whiskey

Makes 5 gallons / 18.93L

## **Skipping Missy**

384 oz / 11.36 L Cranberry/Blackberry Juice Blend (Cranberry/Pomegranate is equally good)

144 oz / 4.26L Lemon-Lime Soda

118 oz / 3.49L Vodka

Makes 5.05 gallons / 19.12L

## **Slushie Russian**

513 oz / 15.17L Ginger Beer

105 oz / 3.1L Vodka

21 oz / .62L Lime Concentrate

Make 5 gallons / 18.93L



# DIFFERENTIATION

This is not FCB.

The Zamboozy™ freezer does not make convenience store-style frozen carbonated beverages. Far from it.

The C300FAB freezer is designed to create frozen adult beverages (that's where the FAB comes from) in a new way. Remote fill reduces staff prep time during peak times – allowing them to serve customers with greater speed of service. The sealed system reduces the cleaning frequency and allows the effervescence of the original products to be maintained – even in its new frozen state. This is something that no gravity freezer can lay claim to.

And the end product – **“IT’S DIFFERENT!”**

This was the overwhelming feedback from the Nightclub & Bar Show patrons ~ as they took another sip and asked to sample another flavor profile.

Differentiation sets this freezer apart in the Taylor frozen beverage product line.



**Whether you're looking to start a new business or add additional foodservice equipment within your existing business, let a Taylor trained professional take you through the simple steps to determine how you can turn any small space into a big profit center.**

### **Superior Equipment**

Our engineers develop top-of-the-line equipment designed to solve real world problems and keep busy operations running smoothly. Taylor machines are known for being as innovative as they are reliable.

### **Exceptional Service**

We combine dedicated customer support centers with a network of factory-trained technicians who know Taylor equipment like the back of their hands. We even offer business-building expertise to help operators stay ahead of the trends and on-point with their target market.

### **An Unparalleled Distributor Network**

We've set up a vast distributor network that reaches around the globe. It means wherever your operation is, there is a place to turn for the industry's best equipment and prompt, local service.