

Milkshakes:

Hand-Dipped vs. Hand-Spun

Why let slow, messy hand-dipped shakes limit your milkshake business? A Taylor milkshake freezer is everything hand-dipping isn't: amazing throughput so your customers never have to wait, almost zero clean-up, and a consistent product every time. Plus with the time you'll save, you can craft on trend mega-shakes and other creative LTOs that keep your customers coming back for more.

Wastes product
Only 90% yield on 3 gallons of ice cream



VS.



No product waste

0% overrun
hard pack ice cream



VS.



40% overrun
soft serve ice cream

Significant freezer storage
space required



VS.



No freezer storage
space required

Consistency of final product
varies across servers and locations



VS.



Final product is consistent across
servers and locations

Labor and time intensive
to prepare



VS.



Prepare in less than
30 seconds

Food safety/sanitation can be
compromised by server



VS.



Server never has to
touch the product

It's time to do away with the labor-intensive time-consuming method of blending hand-dipped ice cream.

Ask me about scheduling a demo to see how quickly going hand-spun can impact your business.



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