

# Flossie's Ice Cream Parlour

Having looked at several suppliers and their equipment ranges, and after carrying out an in depth comparison between them all it soon became very apparent that Taylor's was the very best choice in terms of their professional approach, equipment knowledge and competitive pricing on quality equipment. The addition of homemade traditional ice cream it has allowed our business to flourish

Sue Rowley – Owner

**Name:** ..... Flossie's  
**Area:** ..... Kent  
**Business Type:** ..... Ice Cream  
 Parlour/Delicatessen  
**Equipment:** ..... Taylor C119 & CH03  
 Batch Freezer  
 /Pasteuriser  
**Menu:** ..... Gelato Ice Cream  
**Equipment**  
**Installation Date:** ..... March 2010

## Cones

Selling Price	£1.80
Less VAT	£0.27*
Sub Total	£1.53
Less Product Cost	£0.15**
Profit per Portion	£1.38
Average Daily Servings	50
Nett Daily Profit	£69.00
Selling Days	300

**Projected Nett Annual Profit £20,700**

\*VAT at 17.5% \*\*Product cost allows for 113 grams of ice cream, cone



**Taylor**UK  
 Artisan Ice Cream Equipment