Pavilion Cafe

Our first purchase which was the TurboChef Tornado gave us the option of serving top quality pizzas quickly; in fact we make them to order in just over 2 minutes, as well as toasting 'focaccia' bread in around 30 seconds'

Urban Kitchen

'We recently added a coffee lounge to our other business, and chose the TurboChef model i5 as a natural progression from the Tornado oven, and as we are not relying on a highly trained Chef to produce our food, we and our staff love the way we can easily cook quality food consistently at the touch of a button. We cook full breakfasts, "bagelini's", and "burgels" throughout the day, and 'Beef Wellington' and other fine dining dishes in the evening. Our TurboChef ovens have been a real bonus for our business and we would recommend them to everyone.'

Steve Emerson – Owner

Name:	Pavilion Cafe
Area:	Surrey
Type:	Cafe
Equipment:	TurboChef Ovens
Menu:	Pizza's/Breakfast Bagels
Equipment	TurboChef models Tornado & i5
Installation Date:	Tornado – June 2008

9" Margarita Pizza's

Selling Price	**£3.50**
Less VAT	**£0.52****
Sub Total	**£2.98**
Less Product Cost	**£0.74**
Profit per Portion	**£2.24**
Average Daily Servings	**50**
Nett Daily Profit	**£112.00**
Selling Days	**360**

Nett Annual Profit £40,320*

*Projected sales based on one single product **VAT at 17.5%

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