

Anton Hazelle

F As we cook to order, and now that we own a TurboChef oven we rarely have to ask our customers to wait. We find the oven easy to use, and it allows all of our staff to produce consistent top quality food at the touch of a button. Apart from the quick 'cook to order' items we use our TurboChef to 'cook off' chicken in just over 2 minutes compared with 50 minutes in our previous oven, and the oven even toasts bread quicker than our toaster!

Anton & Hazelle Boon – Owners

Name: Anton Hazelle
Area: Buckinghamshire
Type: Cafe/Chocolatier
Equipment: TurboChef SOTA Oven
Menu: Cottage Pies, Filled Croissants Jacket Spuds, Hot Sandwiches Panini's and All Day Breakfasts
Oven Install Date: September 2010



Example Cheddar Cheese Jacket Potatoes

(Annual Projection)

Selling Price	£4.05
Less VAT	£0.60**
Sub Total	£3.45
Less Product Cost	£1.25
Profit per Portion	£2.20
Average Daily Servings	8
Nett Daily Profit	£17.60
Selling Days	306

Projected Nett Annual Profit **£5,385***
One item

Projected Nett Annual Profit **£17,330**

On all hot foods sold through the TurboChef oven

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

Taylor UK
 Commercial Cooking Equipment