

The Lambert Arms

It has given the Lambert Arms a unique selling point from the other local pubs and restaurants. The machine is very robust, it freezes far quicker than other makes and the draining facility makes it much easier to clean. The machine just feels much stronger than other ice cream machines on the market.

Rob Clayton (Executive Chef)

Name: Lambert Arms
Area: Oxfordshire
Business Type: Restaurant
Equipment: Taylor C125
Menu: Homemade Ice
 Cream and Sorbets

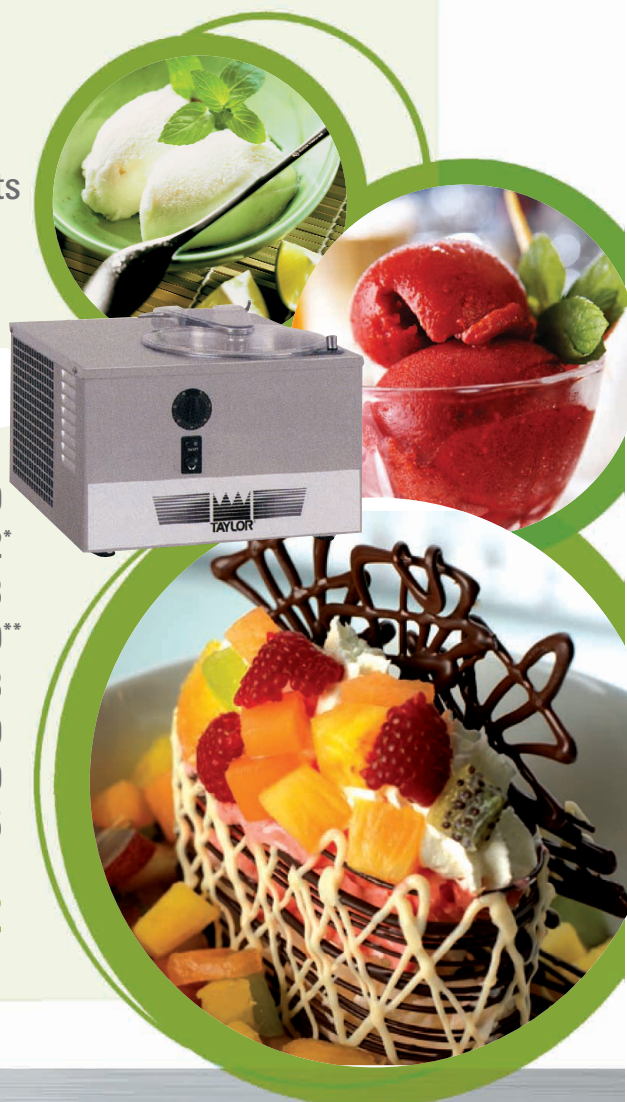
Equipment
Installation Date: Autumn 2008

Ice Cream Retail Packs

Selling Price	£5.50
Less VAT	£0.82*
Sub Total	£4.78
Less Product Cost	£0.50**
Profit per Portion	£4.28
Average Daily Servings	10
Nett Daily Profit	£42.80
Selling Days	365

Nett Annual Profit **£15,622**

*VAT at 15% **Product cost allows for three scoops of vanilla ice cream, fruit and decoration



TaylorUK
 Artisan Ice Cream Equipment