

Berties Diner

I have been an existing Taylor soft ice cream machine customer for some time, and because of Taylors UK's standing in the market place I agreed to see a demonstration on a TurboChef oven, and readily admit to being pleasantly surprised with the speed of cooking and finished food quality, both of which convinced me to purchase a TurboChef oven.

I would highly recommend this oven, particularly as it has allowed me to add additional items to my menu, and what's more the profit from the new menu items has already paid for the oven

Jackie Deaves - Owner

Name: Berties Diner
Area: West Yorkshire
Type: Restaurant
Equipment: TurboChef C3
Menu: Melts & Jacket
 Potatoes
Installation Date: March 2010

Jacket Potato with butter

Selling Price	£3.95
Less VAT	£0.66**
Sub Total	£3.29
Less Product Cost	£0.18
Profit per Portion	£3.11
Average Daily Servings	12
Nett Daily Profit	£37.32
Selling Days	360

Projected Nett Annual Profit £13,435*

*Projected sales based on one single product **VAT at 20%



TaylorUK
 Commercial Cooking Equipment