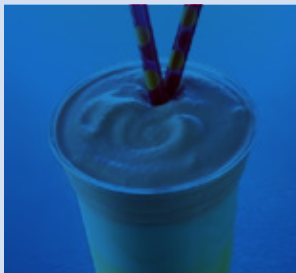




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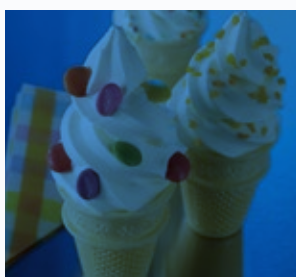
# SOFT SERVE ICE CREAM



One of the world's longest established and best known manufacturers of frozen product machines, earning a reputation for being at the forefront of technological developments in the food service industry.

## Benefits of selling soft ice cream

- **A genuine impulse purchase** - customers cannot recreate soft serve at home
- **Profitable** - generate profit margins in excess of 80%!
- **Flexibility** - soft serve ice cream can be the base for cones, tubs, sundaes, shakes, soda floats and much more!
- **Fast return on investment** - get a return on your investment in a matter of months not years



## Soft serve mix options

**UHT mixes** – Ultra Heat Treated mix is supplied in one or five litre tetra packs, can be stored in ambient conditions and has a shelf life of up to 12 months.

**Powdered mix** – This mix is the dried version of UHT mix that you rehydrate yourself by mixing it with milk or water, it can be stored in ambient conditions and has a shelf life of up to 24 months.

**'Fresh' mixes** – Fresh mix is supplied in one litre or gallon containers and is stored in a frozen form, to use simply thaw in your refrigerator and pour it in your new Taylor machine. It typically has a shelf life of 12 months.

**Make your own** - There's nothing to stop you making your own bespoke soft serve recipe using one of our Frigomat pasteurisers, contact us for more information.



## Soft serve options

### Single or twin?

If you want to serve more than one flavour or product at a time the twin machine is for you, whether offering vanilla and strawberry ice cream or ice cream and frozen yogurt from your machine this option allows you to 'twist' the two products together from the middle spout.

### Gravity or pump?

A gravity machine is simpler to use and will produce a thicker creamier finished ice cream whereas a pump fed machine will give you more air in your finished product and will dispense much quicker.

### 3 or 14 day clean?

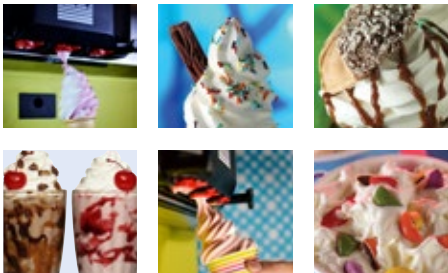
A standard ice cream machine needs cleaning every 3 days alternatively you could chose the heat treat version of our freezers which only require stripping and cleaning every 14 days.

### Counter top or floor stood units?

We have a machine for every location so whether you want it positioned on your back counter or stood in its own area there's a machine to fit your business.

### Soft ice cream uses include:

- Cones & wafer shells
- Sundaes & desserts
- Blended shakes
- Soda floats
- Razzle cups



### Profit example:

#### 2.5oz Soft Ice Cream Cone

|                         |             |
|-------------------------|-------------|
| Selling price:          | £1.50       |
| Less VAT (20%):         | £0.25       |
| Sub total:              | £1.25       |
| Less product costs:     | £0.15       |
| Profit per portion:     | £1.10       |
| Average daily servings: | 50          |
| Nett daily profit:      | £55.00      |
| Selling days per year:  | 240         |
| Nett annual profit:     | £13,200.00* |

\*Profit projection based on 2.5oz soft ice cream cone using average cost example, your profit potential may vary. Example doesn't take into account labour or electrical costs.



# FROZEN YOGURT



## Benefits of selling frozen yogurt

- **A genuine impulse purchase** - customers cannot re-create soft serve frozen yogurt at home
- **A healthier option** – typically lower in calories than regular soft ice cream
- **Profitable** – demands higher RRP's than soft serve
- **Ideal 'add on'** – expand your existing operation
- **Added value** – adding fruits, candies or sauces enhances your profit potential



## Frozen yogurt mix options

**Taylor UK's Frozen Yopiu powder** - a great example of a powdered frozen yogurt product. It has a 24 month ambient shelf life from manufacture and can be made using a combination of liquid ingredients; water, milk and yogurt to produce a unique product for your specific customer needs. Flavours can easily be incorporated to give you a truly unique product.

**UHT mixes** - Ultra Heat Treated mix is a liquid that has been sterilized and packed in sterile bags or cartons. It has a typical ambient shelf life of nine months.

**'Fresh' frozen mixes** - supplied in 5 or 10 litre containers this style of frozen yogurt mix comes frozen and requires 24 hours defrost time in a refrigerator prior to use.



# Frozen yogurt machine options

## Single or twin?

If you want to serve more than one flavour or product at a time the twin machine is for you, as it allows you to ‘twist’ the two products together from the middle spout.

## Gravity or pump?

A gravity machine is simpler to use and will produce a thicker creamier finished frozen yogurt whereas a pump fed machine will give you more air in your finished product and will dispense much quicker.

## Counter top or floor stood units?

We have machine for every location so whether you want it located on your back counter or stood in its own area there’s a machine to fit your business.

## Frozen yogurt uses include:

- Plain tart yogurt with fresh fruit
- Sprinkled with sweets
- Blended yogurt smoothies
- Healthier sundaes
- Guilt free dessert options



## Profit example:

### 5oz Frozen Yogurt Tub

|                         |             |
|-------------------------|-------------|
| Selling price:          | £2.95       |
| Less VAT (20%):         | £0.49       |
| Sub total:              | £2.46       |
| Less product costs:     | £0.65       |
| Profit per portion:     | £1.81       |
| Average daily servings: | 50          |
| Nett daily profit:      | £90.50      |
| Selling days per year:  | 300         |
| Nett annual profit:     | £27,150.00* |

\*Profit projection is based on a typical example based on 5oz portion of Yopiu frozen yogurt powder, your profit potential may vary. Example doesn’t take into account labour or electrical costs.

# MILKSHAKES



## Benefits of selling milkshakes

- **Highly profitable** – margins in excess of 75% and no VAT on take away products
- **Speed of service** – with genuine thick shake available on tap and options for integrated syrup injection systems you can avoid bottle necks in service
- **Stay ahead of the competition** – 'American style' thick shakes allow you to offer your customers a great product they can only get from you
- **Choice of flavours** – whether blending or using a Flavor Burst system you can offer a wide range of flavours, even changing them with the seasons





PH61



430 Spinner



428

# Shake machine options

## Single flavour

Create the perfect base blend of shake from a standard machine, just decide on how much you need to have on tap.

## Add a spinner

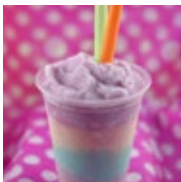
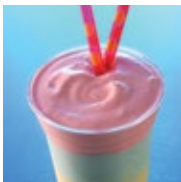
Fit a Taylor shake blender to the side of your machine so that your team can blend through flavours and offer your customers real choice.

## Add a Flavor Burst

This exclusive syrup injection system allows you to produce vanilla plus eight additional flavours at the press of a button (see pages 10 & 11).

## Do you want to go large?

The PH61 machine is the choice for major high street retailers with integrated syrups, heat treat function, a pump to increase yield and speed of service and the Magic Eye portion control system.



## Profit example:

### 12oz 'American Style' Thick Shake

|                         |             |
|-------------------------|-------------|
| Selling price:          | £1.95       |
| Less VAT (20%):         | £0.00       |
| Sub total:              | £1.95       |
| Less product costs:     | £0.45       |
| Profit per portion:     | £1.50       |
| Average daily servings: | 50          |
| Nett daily profit:      | £75.00      |
| Selling days per year:  | 360         |
| Nett annual profit:     | £27,000.00* |

\*Profit example allows for 12oz vanilla shake mix, inc. cup and straw, your profit potential may vary. Example doesn't take into account labour or electrical costs. VAT not applicable on 'take away' shakes.

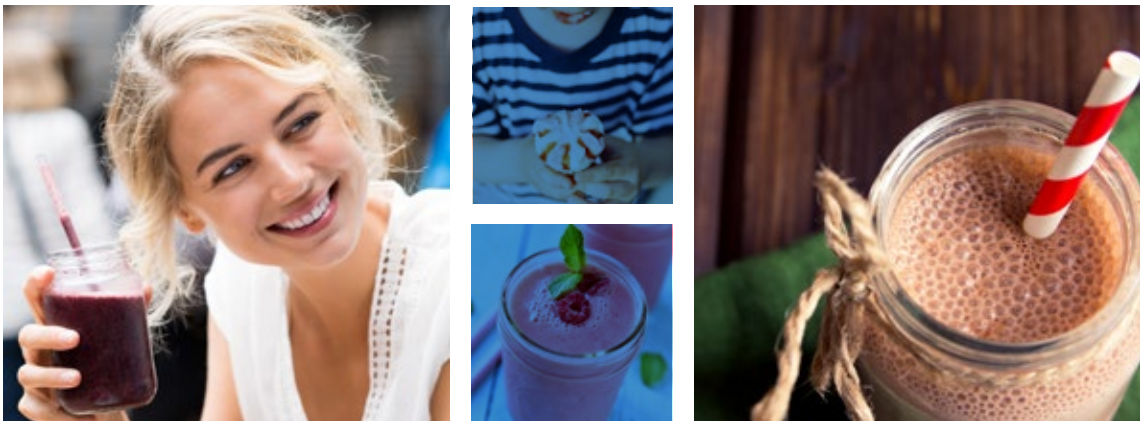


# Greater profits from greater choice...

The exclusive Flavor Burst range is an add on that can attach to a Taylor machine and allows the user to automatically add flavours to whatever product you're serving, whether stripes on your ice cream, flavours to your shakes or fully blending through your ice cream you can add one at a time or mix it up in each portion.

## Benefits of adding Flavor Burst™

- **Unique selling point** – stand out from the crowd by adding a Flavor Burst unit to your Taylor machine
- **Increase spend** – increase your RRP by offering your customers amazing choice
- **Speed of service** – offer eight additional flavours from your machine... at the press of a button!
- **Keep 'em coming** – once the nippers have tried one flavour they'll be back to try the other seven, trust us!



## THICK SHAKES

### Profit example:

12oz Flavor Burst Shake

|                         |             |
|-------------------------|-------------|
| Selling price:          | £2.25       |
| Less VAT (20%):         | £0.00       |
| Sub total:              | £2.25       |
| Less product costs:     | £0.45       |
| Profit per portion:     | £1.80       |
| Average daily servings: | 45          |
| Nett daily profit:      | £81.00      |
| Selling days per year:  | 360         |
| Nett annual profit:     | £29,160.00* |

\*Profit example based on 12oz vanilla shake plus average Flavor Burst syrup, your profit potential will vary. Example doesn't take into account labour or electrical costs. VAT not applicable on 'take away' products.

Serve eight amazing flavours from one machine



# SOFT ICE CREAM



Create limitless combinations

## Profit example:

2.5 oz Flavor Burst Cone

|                         |             |
|-------------------------|-------------|
| Selling price:          | £1.75       |
| Less VAT (20%):         | £0.29       |
| Sub total:              | £1.46       |
| Less product costs:     | £0.25       |
| Profit per portion:     | £1.21       |
| Average daily servings: | 50          |
| Nett daily profit:      | £60.50      |
| Selling days per year:  | 300         |
| Nett annual profit:     | £18,150.00* |

\*Profit example based on 2.5oz soft ice cream plus average Flavor Burst syrup, your profit potential will vary. Example doesn't take into account, labour or electrical costs.



# FLAVOR BLEND CONES

## Profit example:

2.5oz Flavor Blend Cone

|                         |             |
|-------------------------|-------------|
| Selling price:          | £1.95       |
| Less VAT (20%):         | £0.33       |
| Sub total:              | £1.62       |
| Less product costs:     | £0.30       |
| Profit per portion:     | £1.32       |
| Average daily servings: | 65          |
| Nett daily profit:      | £85.80      |
| Selling days per year:  | 300         |
| Nett annual profit:     | £25,740.00* |

\*Profit example based on 2.5oz soft ice cream plus average Flavor Burst syrup, your profit potential will vary. Example doesn't take into account labour or electrical costs.

Stand out from the crowd by blending in

# FROZEN DRINKS



## Benefits of frozen drinks

- **On demand** – have your product available on tap during busy service periods... no more labour intensive preparation!
- **Consistent** – uphold your brand standards regardless of which operator serves the drink
- **Unique selling point** – create eye catching, visually impressive drinks to tempt your customers
- **Increased spend** – serve low cost, high perceived value drinks to your customers and attract those high spenders!





## Frozen drink options

### Slushes

That classic kid's favourite iced drink, the brighter the colour the better!

### Cocktails

From margaritas to daiquiris you can serve slushie cocktails on tap day and night.

### Mocktails

Let the little ones (or your designated driver) join in the fun with non-alcoholic cocktails.

### Smoothies

Produce healthy, nutritious smoothies for your more health conscious clientele.

### Iced teas and coffees

From frappes to iced teas, capitalise on the success of the UK's ever expanding coffee culture.

### Frozen drink options include:

- Fruit slush and granita
- Frozen cocktails & mocktails
- Frozen smoothies
- Iced coffees
- Milkshakes



### Profit example:

#### 8oz Frozen Margarita

|                         |             |
|-------------------------|-------------|
| Selling price:          | £4.95       |
| Less VAT (20%):         | £0.83       |
| Sub total:              | £4.12       |
| Less product costs:     | £2.00       |
| Profit per portion:     | £2.12       |
| Average daily servings: | 35          |
| Nett daily profit:      | £74.20      |
| Selling days per year:  | 200         |
| Nett annual profit:     | £14,840.00* |

\*Profit projection based on 8oz margarita mix and tequila, your profit potential may vary. Example doesn't take into account labour or electrical costs.



# ICE CREAM & GELATO PRODUCTION



Based in the centre of the Italian manufacturing heartland near Milan, Frigomat have designed and manufactured artisan ice cream pasteurisers, batch freezers, combination machines and ageing vats for over forty five years.

The range encompasses everything you need to manufacture ice creams, gelatos and sorbets from scratch. If you are unsure of your requirements, take part in a Frigomat GPS (Gelato Professional School) course at Taylor UK's development kitchen in Berkshire.

## Make your own

Gelato, ice cream, sorbet, frozen yogurt, fruit ice granita, vegan desserts and much more.

*Imagination is your only limitation!*



## It's as simple as 1... 2... 3...

**Step 1: Make your base mix:** Pour the milk and cream into a Frigomat pasteuriser and heat it to 40°C, combine the sugar and stabilisers together in a dry container, slowly add this to the warm milk when it has reached 40°C. Allow the pasteuriser to complete its pasteurisation cycle – heating to 85°C and then cooling the mix back to 4°C. The whole process takes around 2 hours and is a completely automated system.

**Step 2. Freeze your flavours:** Pour the flavoured mix into a sanitised Frigomat batch freezer. Select the automatic freezing function and watch your base mix become frozen ice cream right in front of your eyes. The freezing process takes around eight minutes. When the buzzer sounds, extract the frozen product into a napoli container and pop it in the freezer to set hard.

**Step 3. Serve:** Serve your home made ice cream in any way you choose!

# Equipment options

## Counter top batch freezers

Make up to 2.5kg of fresh ice cream per batch. The timer controls the continual or cyclic freezing process with preservation function at the end of the cycle.

## Pasteurisers

Available in 30, 60 or 130 litre configurations, these automatic pasteurisers heat, hold and chill your mixes ensuring quality, consistent, safe results every time.

## Automatic horizontal batch freezers

Freeze anything between 2 and 15 kg of ice cream per batch, quickly, consistently and automatically using the Frigomat electronic freezing control system.

## Vertical batch freezers

Create traditional artisan ice creams and gelato in batches of 4 to 11kg per cycle. The timer controlled freezing process is perfect for 'hands on' operators.

## Combination heater/batch freezers

Go from raw ingredients to finished gelato in as little as twenty minutes! A truly artisan machine perfect for seasoned professionals and amateurs alike.

## GX batch freezer/displays

Available in 2, 4 and 8 flavour configurations; freeze, display and serve perfectly frozen ice cream and gelato straight from the machine.

## Blast chillers

Safely, rapidly chill or freeze your products.



C138



GX2



ZERO T5

# REFRIGERATED DISPLAY CABINETS



When Francesco Rossi founded ISA in 1963, he could never have imagined that it would become one of the world's leaders in the manufacture of professional refrigerated displays and storage solutions. From the beginning, the company has been synonymous with quality, unique design, aesthetics, ecological awareness, energy saving technology and innovation, all of which have gained it many 'firsts' in its sectors, namely:

- The first refrigeration company to bring cutting edge design to the world of gelato displays
- The first to design an angled display case that maintained quality of workmanship and materials
- The first to build a fully automatic showcase with a unique 360° transparent display
- The first refrigeration company to gain the ISO14001 standard for environmental management

The factory, based in Bastia Umbra, Italy is made up of five production plants covering a total of 122,000 square metres; 5,000 of these are given over to research and development. Here 43 technicians are constantly involved in enhancing the existing range and creating new technology and cabinetry for future needs. Four climate chambers allow all 'project designs' to be fully tested before going into production.

With this level of commitment and investment it's no wonder that over 10,000 pieces of equipment are manufactured for use in Italy, as well as in 83 different countries every year.



ISA's extensive range of refrigerated, frozen and ambient display cabinets makes them the ideal refrigeration partner for all businesses in the food service and retail sectors.

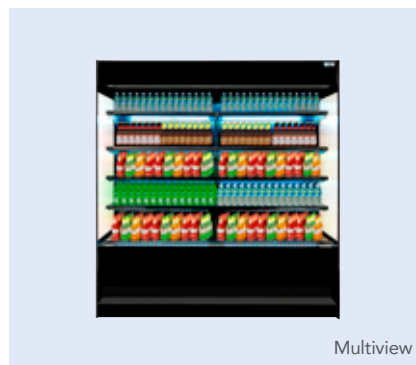
The extensive range of 'Plug-in' cabinets provides a simple out of the box solution for most applications, but custom built options are possible and can be designed by the ISA Projects Team.



Millennium



Metro



Multiview

## Cabinet options

### Promotional ice cream displays

Catch the eye of passing trade with ISA's range of plug in ice cream displays.

### Professional gelato cabinets

Display and serve your own homemade gelato in the best way possible.

### Chilled pastry displays

Available chilled, ambient or for chocolates - really show off your products.

### Self or assisted service refrigeration

Grab 'n' go refrigeration perfect for displaying drinks, sandwiches and much more.

### Multi-deck refrigerated units

Showcase pre-packaged items in the most attractive way possible.

### Deli serve overs

Refrigerated serving displays ideal for cheese, deli items and butchers.

### Retail 'impulse' cabinets

Island displays, perfect for capturing extra sales on the way to the check out.



Il Carretino Classic



# REFRIGERATED CUSTOM PROJECTS



ISA is a global partner with established international food and beverage brands, they supply shop-fitting solutions to major dessert parlour operators in the UK. With over 45 years of experience, Taylor UK is perfectly positioned to help you make your business a success!

## A complete service

- **Free initial consultation** - our ISA Projects Manager will meet you at your premises and talk you through all of the options available to you.
- **Free initial design drawings** - we provide basic line drawings of the different options available.
- **Free basic 3D renders** - of what your new ISA counters and displays will look like, to help you visualise your new shop options before you decide on a final design.
- **Free training** - demonstrations, training and production advice on all aspects of our equipment for your store so you get the best out of your investment.
- **Architect's drawing** - we can provide full and complete plans for your new store, or if you prefer we can work alongside your nominated contractors to provide a project management solution.
- **Parts & labour warranties** - ISA refrigerated cabinets are covered by our service 364 days a year.



## A complete solution

- **Front display counters** - chilled, ambient, frozen or humidity controlled for chocolate display units. Multiple units can be multiplexed together to give continuous, seamless runs of displays.
- **Built-in serving areas** - designed to match your display cabinets, these in-fill units can be used for the till, coffee machine, crepe maker or to simply serve your customers.
- **Back counters** - can have built in storage cupboards, storage refrigeration or glass fronted refrigeration for additional product display. Special areas can be built in for coffee machines with integral 'knock out' drawers and rubbish bins.
- **Rear 'upper structures'** - make your new shop match completely. ISA can build rear wall mounted displays and shelving units which will match the complete design and colour scheme of your shop, creating a truly professional finish.
- **False floors** - are installed on the server's side; this allows operators to easily serve customers but ensures all of the necessary utilities are well out of the way from day to day traffic.

# ISA Project options

Taylor UK likes to listen to our customers and turn their own ideas into a reality. One of our ISA design experts will visit you at your premises to discuss your requirements and ideas, offering suggestions and practical advice on the best way to bring your imagination into the reality. Our experts will share their experience with you to ensure that you get the best possible shop fitting solution which fits within your premises, design ideas, finish expectations and ultimately ensuring that you have something which makes the most of your budget!



## Standard options

- **Off-the-shelf** - we offer a range of modular set sized units to fit most applications.
- **Flexible refrigeration** - available ventilated or static, refrigerated or frozen, there's a unit to suit all product types.
- **Customisable** - ISA can match almost any RAL colour.
- **Decorative finishes** - high gloss lacquer, back painted glass, Corian, granite, stainless steel and many more...
- **Basic layout drawing** - a line drawing will be provided to ensure all of your equipment fits.
- **Delivery options** - we can manage your order from design through to delivery and have them professionally fitted by our own experts. Alternatively we can just supply the units and you can fit them yourself.

We can supply a wide range of standard modular units offering ambient, ventilated or static displays that can be ordered as supply only, this is suitable for those experienced operators who already have their own consultant, designer and fitting team.

## Customised options

- **Initial consultation** - meet with one of our ISA experts to evaluate what options are available and more importantly to offer an experienced view of what is required to make your vision come to life.
- **Fully measured drawings** - are undertaken and any obstacles are discussed early in the process to avoid any potentially costly changes at the end. Your ISA expert will walk you through your final executive drawings ensuring you're happy and that everything will fit as discussed when it's delivered.
- **Visual renders** - ISA can supply an artist's impression of what your new customised counters will look like.
- **Complete design** - incorporate front and rear counters to ensure you have sufficient working space, include (if required) bespoke rear upper structures for shelving, brand design and practical display solutions.
- **Account management** - your personal ISA expert will manage the design, ordering, delivery and, if necessary, installation of your custom cabinet project providing you with regular updates at every stage.
- **Installation** - your ISA expert will be on site to ensure a safe delivery of your custom equipment. If you wish, we can install your counters for you and if necessary can arrange qualified tradesmen to undertake any plumbing or electrical work that is required for the correct installation of the cabinets.
- **Aftercare** - warranty and maintenance packages are available from Taylor UK's customer service and support centre.

# CLAMSHELL GRILLS



The Taylor grill line focuses on efficiency, safety and productivity. The press of a button cooks healthy seafood, beef, veggie or chicken burgers, grilled sandwiches and much more. Revolutionary two-sided grilling can cook a frozen patty two-thirds faster than traditional grills. Programmable cook times and pre-set temperatures allow you to cook a varied menu each day.

## Cooking variables

**Time** - the amount of time required to cook the product to safe temperatures.

**Temperature** - independent temperature settings of the lower plate and upper platen.

**Gap (thickness)** - the amount of compression the upper platen exerts on the product.



## Features include

### Easier

- Totally automatic, takes the guess work out of cooking and reduces labour requirements
- External USB port allows for easy menu uploading
- Easy-to-access external side grease traps allows for easy removal and cleaning

### Faster

- Cooks both sides of the product simultaneously
- Cooks products up to 66% faster than traditional flat grills
- Increased cooking speeds eliminate holding products and reduce product waste

### Smarter

- Intuitive, programmable controls take guess work out of cooking
- Up to 72 menu items per cooking zone
- Self diagnostics to easily identify faults reducing down time
- Precise automatic gapping for consistent, great results

### Safer

- Evenly cooks by providing consistent temperatures across the entire cook surface
- Automatically applies the exact pressure to the product to assure consistent cooking
- Platens will automatically open at loss of power or if an obstruction is detected



L810



L828



L820

# Grill options

## Single zone grill

The L828 single zone, single platen electric grill. Cook up to 8 quarter pound patties in as little as 90 seconds.

## Dual zone grills

The L820 dual zone, twin platen grill or the L822 dual zone, single platen grill is the perfect way of increasing cooking capacity with great flexibility.

## Triple zone grills

The L810 triple zone, three platen grill provides the greatest throughput where the L812 triple zone, dual platen grill gives great flexibility.

## Typical cooking times:

- Crispy bacon rashers - 60 seconds
- 6oz fresh chicken supreme - 4 minutes
- 1/4 lb fresh burger patties - 60 seconds
- 8oz sirloin steak (rare) - 3 minutes
- 8oz salmon fillets - 3 minutes
- Buttermilk pancakes - 90 seconds



## Profit example:

### 1/4 lb Cheese Burger

|                         |             |
|-------------------------|-------------|
| Selling price:          | £2.95       |
| Less VAT (20%):         | £0.49       |
| Sub total:              | £2.46       |
| Less product costs:     | £1.00       |
| Profit per portion:     | £1.46       |
| Average daily servings: | 50          |
| Nett daily profit:      | £73.00      |
| Selling days per year:  | 360         |
| Nett annual profit:     | £26,280.00* |

\*Profit example based on one product, the grills can cook many items in higher volumes. Your profit potential will vary. Example doesn't take into account labour or electrical costs.



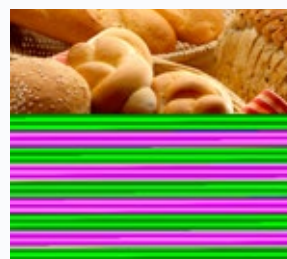
# COMBINATION COOKING



Prática was founded in 1991 and quickly became world renowned for flexible commercial ovens with a huge focus on quality. Every aspect of these ovens has been thought through to deliver the best end-user and customer experiences possible.

## How the ovens work

The Prática Gourmet Line ovens combine fan assisted hot air and boiler generated steam injection to give the operator great flexibility in a cooking platform that can cook almost anything. The self reversing fan system ensures even heat distribution throughout the cook chamber whilst the 4-point temperature probe cooks menu items perfectly.



## Features include

- **Full size 1/1 gastronorm compatible** - the ovens can accommodate any full size 1/1 GN trays, grills or grids, no specialist trays or racks required.
- **Stainless steel construction** - ensures durability and reliability.
- **Double glazed & tempered door** - reduces unnecessary heat loss whilst still allowing the operator visual access to the oven.
- **Boiler generated steam system** - creating reliable, consistent steam throughout the cooking process. The boiler drains at the end of operation to prevent any stagnant water accumulating in the system.
- **Multi-point probe** - accurate control of the internal temperature of the food item whilst cooking in 'probe controlled' cooking modes.

## Cooking functions

- **Hot air** - bake or roast any temperature from 30 to 250°C.
- **Combined heat/steam** - precisely control the temperature and percentage of steam.
- **Cooking steam** - cook at 98°C with 100% steam.
- **Plain steam** - adjust the temperature between 30 to 100°C.
- **Re-generation** - temperature adjustment between 90 to 130°C with steam control.
- **Cleaning** - semi-automatic cleaning cycle with external rinse hose.
- **Programmable** - store up to 16 unique cooking profiles, each with 8 steps.
- **Grill** - crisp and brown dishes with the internal element. (EC3 & EC3.2 only)
- **Rapid cool down** - quickly drops the temperature of the cooking chamber to allow the oven to switch between cooking modes. (EC6 only)

# Combination oven options

## EC3 - Three grid combination oven

A small foot print allows for versatile placement of the EC3, adding cooking capacity to any food service operation.

## EC3.2 - Twin, three grid combination oven

The twin cooking chambers of the EC3.2 allows the operator to roast and steam at the same time in a small foot print. Alternatively switch one off at quiet times to help save energy.

## EC6 - Ten grid combination oven

The larger capacity for busier operators, roast, bake, steam and re-gen foods in the simple to use EC6 - probe controlled cooking ensures perfect results every time.

## ES9 - Nine grid hot hold cupboard

Temperature controlled hot cupboard can be used to proof bread before baking or to hold hot menu items.



## Cooking capacities:

(Based on EC3)

- Demi baguettes - 3x 1/1 GN Trays - 9 per tray
- Sausage rolls - 3x 1/1 GN Trays - 13 per tray
- Pastries - 3x 1/1 GN Trays - 10 per tray
- Sausages - 3x 1/1 GN Trays - 38 per tray
- Broccoli - 3x 1/1 GN Trays - 10 per tray
- Lasagne - 2x 1/1 GN Trays - full trays
- Chickens - 1x 1/1 GN Trays - 4-6 per tray



## Profit example:

Hot Sausage Baguette

|                         |             |
|-------------------------|-------------|
| Selling price:          | £2.50       |
| Less VAT (20%):         | £0.42       |
| Sub total:              | £2.08       |
| Less product costs:     | £1.00       |
| Profit per portion:     | £1.08       |
| Average daily servings: | 45          |
| Nett daily profit:      | £48.60      |
| Selling days per year:  | 360         |
| Nett annual profit:     | £17,496.00* |

\*Profit example based on one product, the ovens can cook many items in higher volumes, your profit potential will vary. Example doesn't take into account labour or electrical costs.

# RAPID COOKING



Since its inception in 1991 TurboChef Technologies has been a pioneer of speed cooking, using proprietary technology which combines hot air impingement, infra-red heat transfer and microwave energy. The ovens can cook at up to 12 times faster than conventional methods with no compromise on quality. Through a 'ventless' system, TurboChef ovens allow operators to place the oven almost anywhere without the need for expensive extraction systems.

## How the ovens work

Precisely co-ordinated impinged hot air and radiant heat browns the outside of the food while evenly distributed microwave energy cooks the inside, resulting in rapidly cooked, high quality food. The integral catalytic converter system on most models allows for ventless\* operation by scrubbing the grease, odors and particles from the cooking chamber. This allows the TurboChef ovens to be sited almost anywhere giving operators the greatest flexibility possible in the smallest space.



## Features include

- **Speed** - rapid cooking up to twelve times faster than conventional methods without compromising on quality and finish.
- **Reduced wastage** - increased cooking speed allows more items to be cooked to order, reducing the need to hot hold items.
- **Energy efficient** - TurboChef ovens use less energy when idle, costing less to operate than conventional cooking equipment.
- **Consistent and easy-to-use** - once programmed, the oven cooks consistently regardless of the operator.
- **Customisable** - TurboChef ovens can be programmed with up to 256 individual cooking profiles for maximum flexibility.
- **Ventless\*** - integral catalytic convertor system reduces the need for expensive extraction hoods, allowing versatile placement.
- **Dual temperature operation** - (i-Series) allows the oven to be used conventionally if necessary, giving the operator ultimate flexibility.
- **13amp option** - the Sota model is available in a lower power, 13amp configuration.

\* Contact us for exact details of TurboChef ventless capabilities.

# Rapid cook options

## i-Series & Sota - Innovative cooking

Top and bottom air impingement and microwave provide precise control allowing the i-Series to cook the widest range of menu items possible.

## Fire - Artisan ‘hearth style’ pizza

Bake artisan, hand made fresh dough pizzas in as little as 90 seconds! The 400°C + cooking temperatures give a truly authentic finish to your pizzas.

## Tornado 2 & Bullet - Fast toasting

The hot air, stone base and microwave heats/toasts rapidly, making them ideal for those operators who need sandwiches and breaded products FAST!

## High h Conveyors - Rapid throughput

Cook pizzas, bake cookies, toast sandwiches and more in a continual process maximising productivity.



## Typical cooking times:

- Toasted panini sandwich - 50 seconds
- Fresh dough pizza - 90 seconds
- Spicy potato wedges - 2 minutes
- Roast vegetables - 3 minutes
- Salmon en croute - 2 minutes 30 secs
- Full English breakfast - 2 minutes 20 secs
- Buffalo chicken wings - 3 minutes



## Profit example:

Toasted Ham & Cheese Panini

|                         |             |
|-------------------------|-------------|
| Selling price:          | £2.95       |
| Less VAT (20%):         | £0.49       |
| Sub total:              | £2.46       |
| Less product costs:     | £1.00       |
| Profit per portion:     | £1.46       |
| Average daily servings: | 40          |
| Nett daily profit:      | £58.40      |
| Selling days per year:  | 360         |
| Nett annual profit:     | £21,024.00* |

\* Profit example based on one product, the ovens can cook many items in higher volumes, your profit potential will vary. Example doesn't take into account labour or electrical costs.



# CUSTOMER SERVICE & SUPPORT



Taylor UK are the market leaders in the supply of specialist catering equipment to freeze, whip, steam, grill, cook, blend, serve and display your products to the highest possible standard.

## A complete service

Known not only for our extensive range of high quality, profit-generating machines, but for our service and after-care that really makes us stand out from the crowd.

As soon as you contact us, we treat you as a valued customer, which is why we do everything we can to give you all the help and information you need.

## After you have purchased

- Your equipment will be delivered, installed and commissioned for immediate operation
- Our trainers will provide demonstrations for cleaning regimes, hygiene and operating methods
- We can advise on ingredients and menus to maximise your return on investment

## Once installed

- We provide a UK wide, 7 days a week, 364 days a year service facility, using directly employed

strategically located fully trained Taylor engineers to ensure you are never left without support

- Any service or parts enquiries are dealt with by our technically trained customer service operators ensuring minimal downtime for your equipment
- Each engineer carries a high level of spare parts stock in their vehicle along with specialised equipment and tools to deliver a high level of 'first-time-fix'
- Ongoing technical service is supplied by our field service management team

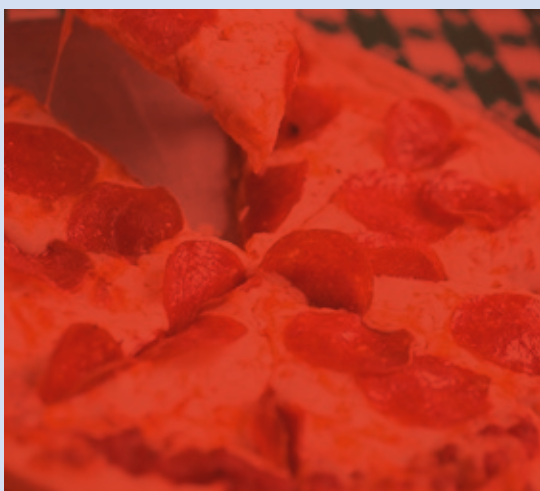
## Optional extras

- Extended parts and labour warranties
- Preventative maintenance plans
- Scheduled quarterly replenishment of consumables
- Refurbishment facility to extend your equipment's working life
- Additional training programmes for both new and existing staff





Although our manufacturing partners are truly global businesses. Taylor UK, part of the Hubbard Taylor Group, are the exclusive distributors of the Taylor, Frigomat and Prática ranges in the UK and preferred suppliers of ISA and TurboChef equipment bringing you over 45 years of experience in sales, product development, distribution, service and aftercare specific to the UK marketplace.



## Meeting your needs

No matter how large or small your equipment requirements, Taylor UK will provide the machines, service, aftercare and ongoing support that's right for you. Currently we have over 10,000 pieces of equipment operating on a daily basis throughout the UK. These are supported by high stock levels of spare parts, held both centrally at our head-office in Suffolk and in the field on our engineer's vans, ensuring that, should you have a problem, we attend your site quickly but most importantly offer the highest level of first-time-fix rates. We provide a UK wide, 7 day a week, 364 days a year service facility using only directly employed, factory trained Taylor engineers and call centre advisors.

## Investing in people

Through continuous investment in our business, we are proud of our position as market leaders. Our strong investment policy also applies to our staff, whether through training or ensuring that we recruit the right people for the right jobs. We are firm believers in people power which is why we manage to exceed our customers expectations time and time again.

## Always at your service

At Taylor UK it's our service and customer care that really makes the difference – we're more than the market leaders for our products alone. As soon as we make contact with a customer, we endeavor to do everything we can to provide the right kind of help and information. This may require a site visit to your business in order to help you clarify your needs, and to explain the finer details.

## Built to last

All of our equipment is built to exacting standards. Stringent testing and continual upgrading ensure they achieve the perfection our customers expect. The expertise of the Taylor UK technical team goes a long way to ensuring your machines will always perform to the highest standards. But it doesn't end there because when your machine reaches your premises our customer training team will be on hand to enable you to get the very best out of your new equipment.