

Boom Shakes

“Before we had a TurboChef Oven, we would struggle with the demand for food orders. Since the introduction of the C3 to our business, we can offer a wider range of food, as well as cope with the demand. This is attributed to the speed of cooking by the oven. The introduction of the TurboChef has allowed us to offer products that we would never have thought of doing before. **”**

Kay Bhudia (Owner)

Name: Boom Shakes
Area: Middlesex
Business Type: Milkshake Bar
Equipment: C3
Menu: Hot Snacks
Equipment
Installation Date: November 2008

Hot snacks (Toasties Example)

aSelling Price	£3.00
Less VAT	£0.39*
Sub Total	£2.61
Less Product Cost	£0.70**
Profit per Portion	£1.91
Average Daily Servings	50
Nett Daily Profit	£95.50
Selling Days	360

Nett Profit **£34,380**

*Vat at 15% **Production cost allows for an 'eat in' chicken or tuna melt toastie.



TaylorUK
Commercial Cooking Equipment