

# Carats Cafe Bar

**“** We looked at a number of oven suppliers before choosing a TurboChef oven from Taylor UK. Why did we choose a TurboChef oven? Well primarily due to its compact size, electricity supply as opposed to gas, fast cooking and the convenience of being able to cook to order and reducing our food wastage in doing so. We have been pleased with our choice particularly with the quality and finish of our food **”**

Chris Kraszewski - Owner

**Name:** ..... Carats Cafe Bar  
**Area:** ..... Hampshire  
**Type:** ..... Cafe Bar  
**Equipment:** ..... TurboChef i3  
**Menu:** ..... Jacket Potatoes,  
 Lasagne, Toasties,  
 Bread & Butter Pudding  
**Installation Date:** ..... March 2011

## Lasagne

### Profit Example

Selling Price	£7.50
Less VAT	£1.50**
Sub Total	£6.00
Less Product Cost	£1.60
Profit per Portion	£4.40
Average Daily Servings	15
Nett Daily Profit	£66.00
Selling Days	360

**Projected Nett Annual Profit £23,760\***

\*Projected sales based on lasagne only \*\*VAT at 20%



**Taylor**UK  
 Commercial Cooking Equipment