

Crussh Juice Bars

With the addition of the TurboChef oven we can be confident our products are cooked to our high standards

Nick Nathan - Operations Director

Name: Crussh Juice Bars
Area: 7 locations throughout London and Essex
Type: Juice Bars
Equipment: TurboChef SOTA™ ovens
Menu: Toasties, Melts, Wraps and Sandwiches
Installation date: April 2010 to April 2012

Hot Snacks

“Adding a TurboChef rapid cook oven has benefitted us in several ways, namely; we serve the quality of food we want to offer to our customers at the speed of a quick service restaurant and it has enabled us to introduce new menu items which we have traditionally avoided because of cook times and quality issues.

Now with the addition of the TurboChef oven we can be confident that whenever our customers buy our products they are cooked to our high standards regardless of all of the variables which affect some multiple operators”



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Commercial Cooking Equipment