

# The Lambert Arms

*It has given the Lambert Arms a unique selling point from the other local pubs and restaurants. The machine is very robust, it freezes far quicker than other makes and the draining facility makes it much easier to clean. The machine just feels much stronger than other ice cream machines on the market.*

Jack Kam (Director)

**Name:** ..... Lambert Arms  
**Area:** ..... Oxfordshire  
**Business Type:** ..... Restaurant  
**Equipment:** ..... Taylor C125  
**Menu:** ..... Homemade Ice  
   Cream and Sorbets

**Equipment**

**Installation Date:** ..... Autumn 2008

## Desserts

|                        |         |
|------------------------|---------|
| Selling Price          | £5.50   |
| Less VAT               | £0.82*  |
| Sub Total              | £4.78   |
| Less Product Cost      | £0.50** |
| Profit per Portion     | £4.28   |
| Average Daily Servings | 10      |
| Nett Daily Profit      | £42.80  |
| Selling Days           | 365     |

**Nett Annual Profit    £15,622**

\*VAT at 15% \*\*Product cost allows for three scoops of vanilla ice cream, fruit and decoration



**Taylor**UK  
 Artisan Ice Cream Equipment