

Pane e Caffé

I took over Pane e Caffé in 2009 and the business already had a TurboChef Tornado to cook Panini's and toasties. It has proved so successful, we have extended our offer and bought two new ovens since then.

The TurboChef is great for cooking our Panini's, wraps and toasties really quickly and is so easy to use anyone can use it. As our business continues to grow, we hope to add more ovens to our operation as it is now integral to our offer.

James Anderson- Owner

Name: Pane e Caffé
 Area: Solihull, Birmingham
 Type: Café/Sandwich Bar
 Equipment: TurboChef Ovens
 2x Tornado2
 Menu: Panini's & Ciabattas
 Equipment
 Installation Date: March 2014

Panini's

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|------------------------|---------|
| Selling Price | £3.85 |
| Less VAT | £0.65* |
| Sub Total | £3.20 |
| Less Product Cost | £0.85** |
| Profit per Portion | £2.35 |
| Average Daily Servings | 60 |
| Nett Daily Profit | £141.00 |
| Selling Days | 242 |

Nett Annual Profit £34,122

* VAT at 20% **Product cost is for a typical ham and cheese Panini



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