Pavilion Cafe

Our first purchase which was the TurboChef Tornado gave us the option of serving top quality pizzas quickly; in fact we make them to order in just over 2 minutes, as well as toasting 'focaccia' bread in around 30 seconds'

Urban Kitchen

'We recently added a coffee lounge to our other business, and chose the TurboChef model i5 as a natural progression from the Tornado oven, and as we are not relying on a highly trained Chef to produce our food, we and our staff love the way we can easily cook quality food consistently at the touch of a button. We cook full breakfasts, "bagelini's", and "burgels" throughout the day, and 'Beef Wellington' and other fine dining dishes in the evening. Our TurboChef ovens have been a real bonus for our business and we would recommend them to everyone.

Name: Pavilion Cafe

Area: Surrey

Type: Cafe

Equipment: TurboChef Ovens **Menu:** Pizza's/Breakfast

Bagels

Equipment TurboChef models

Tornado & i5

Installation Date: Tornado – June 2008

9" Margarita Pizza's

Selling Price	£3.50
Less VAT	£0.52**
Sub Total	£2.98
Less Product Cost	£0.74
Profit per Portion	£2.24
Average Daily Servings	50
Nett Daily Profit	£112.00
Selling Days	360

Nett Annual Profit £40,320*
*Projected sales based on one single product **VAT at 17.5%

Steve Emerson – Owner



