

Shibuya Soho

Small foot print, but a big impact on our business!

We needed a very capable oven that could deliver a consistent product time and time again irrespective of which kitchen member was on duty. Now we can employ more staff without them necessarily needing to be fully qualified chefs.

The oven is located in our basement, so extraction was a major problem. The TurboChef i3 has allowed us to offer a full menu without having to install an expensive ventilation system.

Jay Choi - Owner

Name: Shibuya Soho
 Area: Soho, London
 Type: Japanese Restaurant
 Equipment: TurboChef i3

Menu: Steaks & fish
 Equipment
 Installation Date: March 2015

Baked Fish Fillets Profit Example

Selling Price	£16.50
Less VAT	£2.75*
Sub Total	£13.75
Less Product Cost	£4.00**
Profit per Portion	£9.75
Average Daily Servings	65
Nett Daily Profit	£633.75
Selling Days	360

Nett Annual Profit £228,150

* VAT at 20% **Product costs and example supplied by customer.



Taylor UK
Commercial Cooking Equipment