

Get your payback in Ice Cream!

There are 6 different ice cream machines from Robot Coupe to suite all types and size of establishment.

Unlike any other piece of kitchen equipment, an ice cream and sorbet machine will pay for itself very quickly.

That is because, not only does freshly made ice cream or sorbet have the potential for becoming a signature dish and a mark of your establishment's quality, but it is also a highly profitable product.

We have provided a sample recipe to illustrate the return on investment that can be made. See how quickly you can recoup your investment.

4 Litres of Vanilla Ice Cream

INGREDIENTS	WEIGHT	PRICE
Milk	1.5 litre	86p
Cream	1.5 litre	£ 4.43
Egg Yolks	20	£ 1.45
Vanilla Pods	2	£ 2.00
Sugar	250g	35p
TOTAL COST		£ 9.09



Get Payback



Piccolo



Stella



G3500

An average serving of ice cream selling for £5.00 contains 3 x 50g balls of ice cream costing 33p to produce.

Depending on your own recipes the costs and profit margins will vary. For example, sorbets can be much cheaper to produce and also make use of fruit that would normally be wasted.

Machine	List Price	Litres per hour	Portions per hour	Profit per hour	Payback in hours	Payback in portions
Piccolo	£915	2	13	£63.00	14.5	192
Stella	£1,424	4.5	30	£143.00	10	299
G3500	£1,352	5	33	£159.00	8.5	285
Club	£4,007	7.5	50	£238.50	17	840
G5000	£2,496	8	53	£254.00	10	524
Consol	£5,084	12	80	£381.00	13.5	1066



Club



G5000



Consol

Call your **Area Sales Manager** to arrange a free, no-obligation demonstration of the **Robot Coupe** range in your own kitchen.

Robot Coupe (UK) Ltd, 2 Fleming Way, Isleworth TW7 6EU
 T: +44(0) 20 8232 1800 E: sales@robotcoupe.co.uk
 W: www.robotcoupe.co.uk