## Small Space，Big Profit Ideas

You can turn any small space into a huge Profit Center．All it takes is a little imagination and planning．Whether you＇re looking to start a new business or add a business within your existing business，let a Taylor trained professional take you through the following five simple steps to determine how you can turn any small space into a big profit center．Taylor will．．．

1．Examine your site and measure space that is available to increase profits．
2．Examine your existing and potential customer profile to match the right products to your marketplace．A unique offering will separate you from your competitors，allow you to bring new customers into your business，and increase sales to existing customers．

5．Create a personal profit projection for your business based on your customer traffic．

4．Identify product concepts and recipes， merchandising opportunities，the proper equipment requirements，and arrange financing options to assure you are 100\％satisfied and extremely successful．

5．Install quality equipment．Taylor equipment is designed with your needs in mind：energy efficiency，space limitations，easy to operate， simple to clean and maintain．Remember，Taylor sets the standard in the foodservice industry by providing factory trained and authorized，local service technicians．They provide quality service on demand to ensure your equipment performs to your expectations．

Read on to fully capture the variety of product concepts available and the very attractive profit potential you can realize today with Taylor．

CALL TOL FREE：1－866－248－0078

## Product Concepts

## Soft Serve Ice Cream／Frozen Yogurt

An ice cream product usually containing 4\％－6\％ butterfat，made and dispensed directly from the freezer．

## Razzle

A thick，creamy frozen snack blended with fruits，can－ dies，nuts or cookies．

## Milk Shakes

Thick，creamy treat often blended with fruits or flavorings．

## Smoothies

Fruit based frozen drinks that may contain protein or other health food additives．Smoothies may also be made with dairy based products．

## Frozen Beverages

Your favorite fruit drink，coffee，or alcoholic beverage frozen into a delicious slush drink．

## Frozen Carbonated Beverages

Similar to frozen beverages but with carbonated air incorporated into the finished drink．

## Premium Ice Cream

Must contain at least 10\％butterfat．Products are made in batches，then transferred to a tempering freezer for hardening and dipped for serving．Fresh， quality ingredients separate products in this category．

## Gelato

Italian ice cream offers intense flavorings in a dense product with a smooth mouthfeel．

## Italian Ice

Fruit based premium products made in batch form and sold like premium ice creams．

## Frozen Custard

A low overrun，super premium ice cream with egg yolk added to produce a very creamy product．Usually made and served fresh as a base flavor or mixed with additional flavors，nuts，or candies．

## Two－sided Cooking

Two－sided cooking assures product safety，while offering a complete cook－to－order menu and reduces cook times by two－thirds．
＂Not Just Soft Serve．＂
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TAYLOR ${ }^{\circ}$
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Gross Profit/year $\mathbf{=} \mathbf{\$ 1 3 , 3 2 0}$


For as little as
Add Frozen Add Frozen Carbonated Uncarbonated

Beverages

50 cups per day
Gross Profit/year $\mathbf{=} \mathbf{\$ 1 5 , 1 2 0}$

## Hot Cooked

 Foods

Gross Profit/year $\boldsymbol{=} \mathbf{\$ 2 2 , 5 0 0}$

Smoothies \& Milk Shakes

For as little as 30 drinks per day Dispenser
Gross Profit/year =\$33,696

