

The Crown Chronicle

Taylor Grills

Offer your customers a complete **cook-to-order menu** concept with the **QS series grills**. Our two-sided cooking process delivers products at pre-set, safe temperatures, cuts cooking time up to two-thirds, seals in juices, reduces customer wait time, increases table turnover and customer satisfaction.

Cook-to-order menu items are served FAST! With the optional platen(s) lowered, the top and bottom of the product are cooked simultaneously. *Foods maintain natural juiciness*, and your customers are served food hot off the grill in less than half the time of standard grills.

Even temperatures across the entire cooking surface assures *safe product integrity* and *fast recovery*. Holding cooked food products for busy times is virtually unnecessary, reducing product waste.

The QS24 has 3 individual, independently controlled heaters every 12 inches and infinite gap adjustments that will accommodate various product thickness. Multiple grills may also be installed side-by-side to increase cooking surface and capacities.



Options

- ✓ Grease Tray Drain
- ✓ Hood Stop
- ✓ Upper Platen, Flat
- ✓ Upper Platen, Grooved
- ✓ Cart to make grill free-standing
- ✓ Grooved Lower Cooking Surface



Serving South Florida and the Caribbean Since 1960.

Perfect Fry, the Perfect Solution!

The Hoodless & Ventless Counter-Top Deep Fryer



The Perfect Fry will allow you to expand your main entrée, side order, dessert and appetizer selections without investing in a hood! It is compact in size, 17" wide by 16" deep and 23" tall and only 1 inch clearance space all around. Your options are endless!

Easy to maintain. Easy to Use. Fry up to 60 lbs. of a variety of products per hour. Programmable up to 9 products, using only 2 gallons of oil weekly.

Chicken Tenders & Fries

Serving: 3 Chicken Strips
Cook Time: 3 1/2 minutes
Food Cost: \$ 1.73

Serving: 5 oz. of fries
Cook Time: 2 1/2 minutes
Food Cost: \$0.30

Plate & condiments \$ 0.07
Total Serving cost: \$ 2.10

Menu Price: \$ 4.50

Cost per serving : \$ 2.10

Profit per Serving: \$ 2.40

10 orders/day = \$ 168 profit wkly

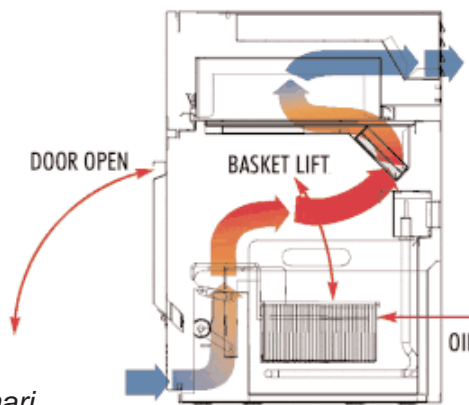
20 orders/day = \$ 336 profit wkly

30 orders/day = \$ 581 profit wkly

Perfection from start to finish...

Chicken Sandwich
Fish Sandwich
Jalapeño Poppers
Onion Rings
Coconut Shrimp
Breaded Mushrooms
Mozzarella Sticks
Chicken Wings
French Toast Sticks

Calamari
Empanadas
Churros
Corn Dogs



Tip of the Month

"For better performance and less service expense, the filter on your Perfect Fry should be replaced every six months. They can be ordered from our Parts Department and mailed to your locations. Part # - PF2FU803." Parts Department 954-217-9100 x 127

August Parts Special - All Belts 15 % off

**Parts Department Specials are valid only for the month of the offer, and when bought and paid for at the parts counter. Check back for future Parts Department Specials.*



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Taylor Ultimate Services would like to *Thank You* for your continued patronage. If you have a success story that you would like to share, and we use it, you will be eligible for a \$50 credit from us towards a future purchase or service call for your business! You can contact us at info@taylorus.com or fax us at 954.217.0994. Visit us at [www..TAYLORUS.COM](http://www.TAYLORUS.COM)