HOW TO DIVERSIFY YOUR DISHES

MIX UP YOUR MENU'SPECIALS

IF YOU'RE RUNNING A PUB, RESTAURANT OR CAFÉ, DIVERSIFYING YOUR FOOD OFFERING COULD ADD A LARGE HELPING OF PROFIT TO YOUR BOTTOM LINE. EXPANDING YOUR MENU TO OFFER STREET FOOD, LIGHT BITES, PIZZA AND TAKEAWAY CHOICES IS A GREAT WAY TO CATER FOR CHANGING DINER HABITS, AND WILL ALLOW YOU TO TAPAS' INTO THE DEMAND FOR MORE THAN A STANDARD SIT-DOWN MENU.

MAINS SEE



Pizza Ovens

- SERVE 'STREET FOOD' IN OUTDOOR AREAS
- START A TAKEAWAY SERVICE
- SIT ON ANY COUNTERTOP
- **❷** BAKE 4X 12" PIZZAS IN MINUTES
- SELL BY THE SLICE FOR MAXIMUM REVENUE
- **☑** CAN ALSO COOK GARLIC BREADS AND CHICKEN WINGS!





Convection Oven

- **☑** EXPAND YOUR MENU TAPAS & STREET SNACKS
- OCOOK LOTS OF LIGHT BITES QUICKLY
- **OCAN BE PLACED ON ANY COUNTERTOP**
- FASTER COOKING THAN CONVENTIONAL OVENS
- **Ø** EVEN COOKING FOR ALL TYPES OF BAKING AND ROASTING
- O PLENTY OF INTERNAL COOKING SPACE







Countertop Fryers

- **⊘** INTRODUCE QUICK-FRIED FOOD TO YOUR MENU
- TIDEAL FOR SNACKS IN THE BEER GARDEN
- **OPERFECT FOR TAKEAWAY DISHES**





Ice Machines

QUALITY ICE CUBES EVERY TIME — GET CRYSTAL CLEAR, WATER-FILTERED 'THIMBLES' WITH NO QUICK-MELTING. NO NEED TO DRIVE TO THE LOCAL SUPERMARKET OR CASH & CARRY TO PICK UP EXTRA BAGS IN HOT WEATHER.



ADD CHILLED-OUT COCKTAILS AND MOUTH-WATERING MOCKTAILS TO YOUR MENU – IDEAL FOR THOSE SPENDING THEIR SUMMERS HERE IN THE UK WHO STILL WANT SOMETHING TO SIP IN THE SUN.



AT JLA WE HAVE THE MOST DIVERSE RANGE OF KEY CATERING EQUIPMENT YOU'LL FIND FROM A SINGLE PARTNER BROWSE OUR APPLIANCES ONLINE TODAY.

JLA.com/catering-equipment

ON THE SIDE

CONSIDER BOILING TOPS, INDUCTION HOBS, GRIDDLES AND GRILLS WHICH CAN ALL HELP DIVERSIFY YOUR CURRENT MENU, OR INTRODUCE SNACKS AND LIGHT BITES TO YOUR BUSINESS IF YOU'RE NOT SERVING FOOD YET AND YOU'RE LOOKING TO MAXIMISE YOUR INCOME.







Glass Washers

IDEAL FOR ENSURING A CRYSTAL-CLEAR CLEAN WHEN YOU HAVE A HIGH VOLUME OF ITEMS TO BE WASHED



IF YOU ARE LOOKING TO EXPAND INTO TAKEAWAYS AND OUTDOOR STREET FOOD, YOU'LL NEED TO HAVE MORE STAFF ON HAND FOR COOKING AND SERVING. OUR QUICK CYCLE MACHINES MEAN THEY CAN FOCUS ON THE DINER RATHER THAN THE DISHWASHING.

(ASK ABOUT OUR OPTIONS FOR PLASTIC AND POLYPROPYLENE 'GLASS' TOO)

All appliances are:

- SINGLE PHASE
- **EASY TO INSTALL**
- STAINLESS STEEL

AVAILABLE AS PART OF JLA'S UNIQUE ALL-INCLUSIVE



