

Sales Deck

Many toasters have dials that must be adjusted for each special order, causing slowdowns in production and affecting the doneness of other toast on the conveyer.



Image

But the easy three-button system allows precise preparation of special orders.



Image

The result is no wasted time and no wasted bread



The average restaurant loses up to 100 slices of bread per day due to waste caused by incorrect toasting, reducing profits by up to \$1,500 per year.



Image

The Advantage Kitchenware Toaster prevents waste by changing the toast setting for the exact number of slices needed for an order.



Image

Commercial toasters with dials must be manually adjusted, causing interruptions in production and slowdowns for servers and customers.



Image

Our three-button technology can be used without changing any dials, and without interrupting the regular production flow.



Image

The result is happier staff and happier customers – and a healthier bottom line!



Image

Some restaurants refuse special orders because it is difficult to make every customer happy.



With our precise targeting ability, you can serve your customer light, medium or dark toast with no problem, or substitute a bagel or thicker bread for the customer who wants it.



Image

Your staff works hard to handle your busy breakfast rush – and a finicky toaster makes their job even harder.



Image

Our simple-to-use push-button system makes special orders simple.



Image

This results in a happier staff.



Image