

# How can I afford a new ice cream machine?

**These machines  
DO NOT COST YOU MONEY!  
THEY MAKE YOU MONEY!**

## **Here's the truth:**

**CONSTRUCTION:** Ice cream and yogurt machines are always running, some 24hrs a day for 365 days a year. Like your refrigerator, they are always plugged in and running.

Taylor machines are made to last 20 to 30 years (There are some machines in restaurants that are over 40 years old and still running strong!) . They are very durable, reliable and powerful. They are 100% made here in the United States, from steel and materials found here, and by American workers. Some of the competition machines are imports, or may have been assembled here, but the parts were made overseas and shipped here. Don't let cost be your only deciding factor. How many Taylors do you see in the restaurants you visit compared to the competition's machines? There is a reason the chains use Taylor.

**PROFITS:** Ice cream mix only costs you \$5.00 - \$6.00 per gallon. That gallon will yield 36 small servings. If you sell that serving for \$1.25 (cheap) each, you will have made \$36.00 dollars from that one gallon of mix. That's **80% profit.**

On average, a location will sell 50 to 300 servings per day (taking into account you can also make shakes – floats – sundaes - ice cream sandwiches - and more.) The average return on investment for a machine is one year. Or, based on a 5yr lease to own program, with a \$1 buyout- OAC, it actually costs you only \$10 - \$15 dollars per day to own a machine.. We are talking **\$18,000.00** to **\$108,000.00** dollars in profit per year! Or, **\$270,000.00** to **\$3,240,000.00** dollars (yes that is **3 MILLION** dollars) in profit for the life of your machine.

Don't think soft serve will sell? Let me put it this way, how many people can you think of that don't like ice cream or yogurt? Both products have strong consumer acceptance for all ages. That is why every major chain restaurant offers some sort of soft serve, ice cream, or yogurt product!

Call today and let us size a machine, provide a quotation and profit story for your business. We can also help with the layout and design. With over 55 years of experience, we are the partners that can answer your questions and help you with this important decision.

**So the truth is,  
how can you afford not to have an ice cream machine?**

Contact: Brad Fish – Evans Equipment – 208-345-5755 / or visit [www.profits4restaurants.com](http://www.profits4restaurants.com)  
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