What you told us

You need to cut \$1,500 in annual bread loss expense to:

- Maximize your restaurant's profits
- Lower food costs
- Improve your kitchen's productivity
- Do it quickly

Image goes here. Suggestion:

 Busy commercial kitchen showing many staff members in various frenzied stages of juggling multiple breakfast and brunch orders

But...

That's hard to do when toast orders come out wrong, and

Especially when staff is working those orders with toaster settings that involve guesswork

- Busy commercial kitchen showing an exasperated staff member discarding burnt bread
- A frustrated staff member attempting to work with a toaster or toaster dial in a busy commercial kitchen

We solve that problem

The Advantage Kitchenware Toaster:

- Allows your staff to toast each slice *exactly* how your customer wants it
- Cares for special orders perfectly without affecting the slices next to them
- Powers through up to 500 slices an hour

- Busy commercial kitchen showing happy staff members busy working multiple orders that seem to be going well
- Busy commercial kitchen focusing on a staff member happily working a toaster

Problem solved for the staff

Now **your staff** can be confident they'll deliver the exact order each customer asked for

And with no confusing toaster dial to figure out!

- Happy server staff member serving a happy customer a beautiful brunch order
- Smiling staff members happily assembling brunch orders in the kitchen with toaster in the background

Problem solved for you

You will notice your breakfast and brunch tables turn over faster every day

And practically no wasted bread in the trash!

- A long countertop bursting at the seams with delicious-looking brunch orders in a busy commercial kitchen
- A restaurant manager smiling and happy, perhaps in a situation that could be construed as "reviewing the accounting books and all looks great!"