

Sales Deck Sample Slides for the CT100 Commercial Toaster

Advantage Kitchenware CT100 Benchtop Commercial Toaster

Easy one-touch toasting control and robust construction that

- slashes waste
- boosts productivity
- needs minimal maintenance
- outlasts competing toasters

to deliver industry-leading cost performance and diner satisfaction.

- Image suggestion: Café staff loading toast into the CT100

What you told us

You need a benchtop conveyor toaster that:

- Reliably cooks toast to order (light, medium, dark)
- Is easy for busy staff to set and forget
- Eliminates customer complaints about toast cooked too light or dark

You're currently wasting up to 80 slices a day due to the inaccurate shade control knob

- Image suggestion: Café customer complaining to staff about overcooked toast

But...

Your

- bottom line
- productivity, and
- customer satisfaction

are suffering because your current toaster can't offer precision toasting while meeting the needed productivity rate.

- Image suggestion: Café owner pointing at a generic competing toaster with a disappointed look on his/her face (choose image of café owner that matches gender of the prospective customer)

We solve those problems...

The CT100

- Features backlit, color-coded Light, Medium (default), and Dark buttons for custom orders
 - Toasts up to 500 slices/hr
 - Programmed, precision settings slash waste
- Image suggestion: Image of the CT100, with a magnified part showing the control panel with the backlit, color-coded toasting control buttons

Problem solved (1)

1. Place 2 slices side by side
2. Simply press the button for Light or Dark according to special order

[Medium is default. No need to press for a regular order]

3. Collect toast, confident it's cooked correctly every time

- Image suggestion: Image of staff pressing a button on the toaster

Problem solved (2)

**Up to 500 slices/hr
toasted to precision**

- Image suggestion: Image of staff serving happy customers breakfast in a busy cafe

Problem solved (3)

- **Wasted toast due to incorrect cooking effectively eliminated**
- **Satisfied customers, no returns of wrongly cooked toast**
- **Saves more than \$1,500/yr* in wasted bread**

- Image suggestion: Happy café owner standing next to the toaster, holding a calculator

Your competitive advantages

**Repeat business
due to
consistently
high quality**

**Improved
bottom line**

**Higher
productivity due
to reduced
rework**