


# CONVENIENCE STORE

## PROFITS FROM FOODSERVICE



**AutoFry and MultiChef  
make foodservice easy and  
profitable for any convenience**



High Return  
on Investment



Consistent  
Quality



Safe and Simple  
Operation



Completely  
Ventless

# Offering More than Convenience

## EAT WELL

### CONVENIENCE STORE SAMPLE MENU

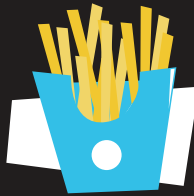
#### FULL MEALS

Cheeseburger and Fries.....	\$7.95
(\$1.28 cost / \$6.67 profit)	
Chicken Combo.....	\$7.95
(\$2.40 cost / \$5.45 profit)	
Fish n Chips.....	\$7.99
(\$2.05 cost / \$5.94 profit)	
16" Pizza.....	\$12.99
(\$5.68 cost / \$7.31 profit)	



#### SANCK'S

Fried Mozzarella Sticks.....	\$5.49
(\$1.50 cost / \$3.99 profit)	
Buffalo Wings.....	\$7.25
(\$2.80 cost / \$4.45 profit)	
French Fries.....	\$2.69
(\$1.12 cost / \$2.57 profit)	
Onion Rings.....	\$3.25
(\$0.70 cost / \$2.55 profit)	



For years, c-stores have relied on gas and tobacco sales to keep their business profitable. But with cigarette smoking at an all-time low and gas prices maintaining a high cost per gallon, operators are now looking at other options for increasing revenue. Internal store sales are helpful, but products often have low profit margins, resulting in minimal profitability.

Instead, c-store owners and operators are turning to a low cost, lucrative method for increased revenue: food service. Food service is the perfect fit for convenience stores of any size. From large chain units to mom and pop shops, most can benefit from adding some hot and ready food items to their menu.

### Why do Attractions choose AutoFry & MultiChef for optimizing their food concepts?



**Completely Ventless** - The easiest, most cost-effective way to start a profitable food program is with ventless equipment. No need to spend money on costly renovations to add hoods or venting, simply plug our machines in and start making profits!



**High Return on Investment** - From french fries and burgers to full pizzas, you'll be serving up high-profit items that your customers love! Plus with the addition of hot prepared foods you'll set yourself apart from competitors.



**High Capacity** - Both AutoFry and MultiChef come in a variety of sizes, from floor to countertop models, built to fit any attraction's needs. No matter the size of your operation, we've got the right machine for you!



**Simple and Safe Operation** - AutoFry comes with its own built-in ANSUL fire suppression system. Plus as a fully-enclosed fryer, your employees will never come into contact with hot oil, making it the ultimate in fryer safety.

"Have you fried and gone to heaven? We have! For the past five years, we have averaged over \$400 a day in revenue from our AutoFry! **Our customers love the versatility of our menu & we love the added profits.**"

— Mike & Corinne Abboud, Tedeschi Food Shop

"It's easy to get into the foodservice business in an existing location because you do not have to add a hood if you fry with an AutoFry. Just as important is the fact that it is **very user friendly and requires very little training**. It also allows us to cook in smaller quantities so our customers get fresh food in addition we do not have a lot of waste. It is **a win-win for the customer and us as well.**" — Michael Harrell, Jernigan Oil Co.



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