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## MAKING YOUR OWN ICE CREAM & WATER ICE VS. BUYING WHOLESALE

Average cost of 1 tub of high quality hard ice cream:	\$28.00
Ingredient cost to make 1 tub:	\$12.00
	Difference: \$16.00
Tubs sold per day (7):	x 7
	<b>Savings: \$112.00 per day</b>
Days in the season based on 6 months:	x 180

**Savings per season: \$20,160.00**

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Average cost of 1 tub of Italian Water Ice:	\$17.00
Ingredient cost to make 1 tub:	\$7.00
	Difference: \$10.00
Tubs sold per day (7):	x 7
	<b>Savings: \$70.00 per day</b>
Days in the season based on 6 months:	x 180

**Savings per season: \$12,600.00**

**Total savings per season = \$32,760.00**

Additional labor cost	
4 hours per day @ 8.00 per hour	= \$32.00per day x 180 days
	<b>\$5,760.00</b>

**\$32,760.00 - \$5,760.00 = \$27,000.00 per year in additional profit!!**

This is based only on the sales of 7 tubs of ice cream & 7 tubs of water ice per day for a 6 month season.

### WHEN MAKING YOUR OWN PRODUCT YOU:

- CREATE A BRAND UNIQUE TO YOUR STORE ONLY
- CAN EXPERIMENT WITH FLAVORS AND RECIPES TO STIMULATE SALES
- SERVE A HIGHER QUALITY & MORE CONSISTENT PRODUCT THAN YOUR COMPETITION
- SAVE DOLLARS ON EVERY SCOOP OF ICE CREAM OR CUP OF ITALIAN ICE YOU SERVE

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**Electro Freeze®**