



HELPS YOU SAVE EVERYTHING

A vacuum sealer  
**can save you  
up to US\$12,000**  
per year.



## Challenges in the food service industry

- ✓ Increasing food costs
- ✓ Food waste
- ✓ Labor costs
- ✓ Inventory management
- ✓ Customers demand more quality

With **Sipromac's** vacuum sealers, you can easily overcome all these challenges.

And get even more

- ▶ **Extend the shelf life of your food** by 2 to 5 times
- ▶ **Ensure food safety** by blocking contaminants
- ▶ **Eliminate food waste** by pre-portioning food
- ▶ **Save space** in your fridge by reducing the size of your packages
- ▶ **Save time** by optimizing inventory management
- ▶ **Reduce food costs** – No more waste!



**Client:**  
Westshore Pizza

**Founder:**  
Bob Vasaturo

**Location:**  
Florida, USA

**Number of employees:**  
57

“Before, we used to pack in standard packages, there was always air left inside. The meat didn’t stay as fresh and we had to throw it away and rotate it frequently”



In 2021, Bob decided to add a vacuum sealer to improve the freshness of his food and avoid throwing food away. After more than a year of use, he says it is a must-have in the restaurant industry.

**5 to 8 %  
savings in food cost  
each year**

It sounds high, but with the elimination of food waste and the price of food, it makes a big difference at the end of the year.

**US\$12,000  
saved each year**

“It’s difficult to put an exact number on it, but I can say that I certainly save close to \$12,000 in food a year with my sealing machine. That’s a big deal!”, says Bob.

**It pays itself within  
5 to 9 months**

A Sipromac commercial vacuum sealer costs around US\$4,500 and it will last you more than 25 years. With the savings on food costs, the machine can pay for itself in less than 9 months.

### Labor savings

“We used to cut a quarter stick of salami and turkey at a time. Now we can cut it all at once, it saves us a lot of time. I can cut at least one employee on food prep.”

### Food quality

“The vacuum sealer has eliminated our freezer burn problem and our product lasts 3 to 4 times longer. It’s so fresh when you open it, it’s like you just sliced it.”



## Types of savings with a vacuum equipment

### Pre-consumer food savings :

This category includes food before it reaches the client's plate. Savings can be achieved by re-packing bulk foods, sealing items with a shorter shelf life like meat and fish and optimizing food preparation. Vacuum sealing helps you save food by extending shelf life by 2-5 times.

### Post-consumer food savings :

This category includes food after it reaches the client's plate. Vacuum sealing helps you save money by allowing you to standardize and control portions, to prevent too much food from being put on the plate and ending up uneaten. That's profits directly in your pockets.

**When focusing on providing the highest quality to your customers, the Sipromac vacuum sealer will be your go-to.**

Revenue (USD)	\$500,000	\$1,000,000	\$2,000,000	\$3,000,000
Food Costs (35%)	-175,000	-350,000	-700,000	-1,050,000
"Pre-consumer food savings with vacuum sealing (2% of food costs)**"	3,500	7,000	14,000	21,000
"Post-consumer food savings with vacuum sealing (2% of food costs)**"	3,500	7,000	14,000	21,000
<b>Gross Profit</b>	<b>\$332,000</b>	<b>\$664,000</b>	<b>\$1,328,000</b>	<b>\$1,992,000</b>
Gross Profit Growth	\$7,000	\$14,000	\$28,000	\$42,000
Cost - Sipromac Sealer	\$4,500	\$4,500	\$4,500	\$4,500
Payback Time (# of Months)	9	5	2	2

By pre-portioning  
food and vacuum sealing it,  
you avoid waste and  
you get better inventory  
management.



Let's hear Enzo, Kitchen  
Manager, telling us more  
about what they get with  
the machine. →



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