



Buying and Selling Restaurant Equipment (Paperback)

By Thomas Chavez

Createspace, United States, 2010. Paperback. Condition: New. Tom Chavez (illustrator). Language: English . Brand New Book ***** Print on Demand *****.BUY AND SELL restaurant equipment for huge profits or equip your own restaurant for a fraction of the cost. HOW TO FIND, EVALUATE, AND SELL USED RESTAURANT EQUIPMENT. Used ranges, ovens, prep equipment, dining room furniture, stainless steel sinks, tables, and shelving are always in demand by start-up or expanding foodservice operations. Quality commercial restaurant equipment, furniture, and kitchen wares maintain their value for decades. Depreciation is minimal. A quality twenty-year-old range, that has been refurbished, for example, may sell for just a few hundred dollars less than a new one. It is not uncommon for a used range, purchased for \$75 to \$100, to sell for \$900 to \$1500, or more--- depending on the make, model, and its added features. The tactics for purchasing NEW equipment at a 40 to 50 discount off of manufacturers list price is a little known skill enjoyed by savvy purchasing agents and experienced restaurateurs. Top salesman and kitchen consultant for a large equipment supply company, walks you through the details of negotiating rock-bottom prices for NEW or USED equipment; and how to restore and...



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