

Subject Line #1: **Burnt toast reducing your profits? We can help.**

Subject Line #2: **Boost efficiency without sacrificing quality? We have a toaster for that...**

Hi Amanda,

It's Heidi from Advantage Kitchenware.

As an independent restaurant owner known for its bustling brunch service, you might struggle to balance efficiency in the kitchen with the fast, quality service that keeps your customers coming back for more.

For example, fulfilling specific toast requests can slow your kitchen and cut into your profits.

Did you know that our toaster can help? It ensures you toast each slice to match your customer's preference without impacting the next order. And it's helped restaurant owners like you recover up to \$1,500 annually in lost revenue.

Interested in learning if you can improve both service and your bottom line? Reply to this email, and we'll schedule a private online demo where you can ask questions and see the toaster in action.

Heidi

Note: Advantage Kitchenware is a fictional company, and this sample was created as part of my certification.