

BOOST YOUR COFFEE SHOP'S PROFITS!

Discover Strategies to Supercharge Revenue and Cut Costs with Cropster Cafe

Running coffee shops is not only about serving great coffee- it is about making your business **thrive financially**, too! Here's how Cropster Cafe can help you **increase revenue and cut costs** with a few **smart strategies**.

You will learn how to...

- **Save money** through smart maintenance strategies.
- **Increase sales** by monitoring brews per hour.
- **Trim costs** by reducing waste and boosting sustainability.



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Step One: Save Money Through Smart Maintenance

Keeping your equipment in top shape is key to avoiding unexpected costs. With **Cropster Cafe**, you can:

- **SCHEDULE REGULAR MAINTENANCE**

Setting up routines for cleaning and upkeep can result in significant savings by preventing machine breakdowns, which could **cost thousands** in **repairs** and **lost sales**.

Learn how to master Predictive Maintenance with Cropster Cafe [HERE](#).

- **MONITOR EQUIPMENT USAGE**

Track **equipment use** with Cropster Cafe to **prevent overuse** and uneven wear on group heads, ultimately **saving** on repair and **replacement expenses**.



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Step Two: Improve Efficiency by Tracking Brews Per Hour

Speed and efficiency play an essential role in **boosting your revenue** during busy times. It is important to create the **right environment** for your baristas and invest in **regular training** and **open communication**. This way, you can increase **brews per hour** and ultimately enhance your earnings.

Just imagine:

Five extra drinks per hour at **\$4 each** could add up to an **extra \$160 in a day** in one location. Over the course of a month (30 days), that would total an impressive **\$4,800 in additional revenue** for one location. If you have 20 locations, this would multiply to a staggering **\$96,000 in additional revenue each month!**

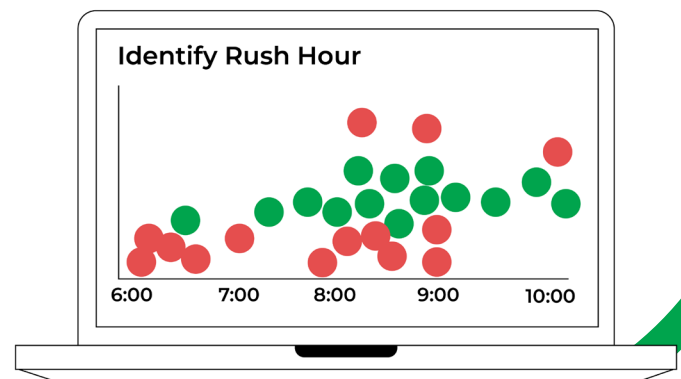
- **OPTIMIZE YOUR WORKFLOWS**

Every coffee shop aims to offer a **seamless experience** for customers—from placing their order to enjoying their drink. Each shop's **unique setup** can present challenges, so it's important to understand your space and organize it logically for smooth, efficient workflows. Set **clear processes** for your baristas to follow and adjust them based on **efficiency metrics** like **brews per hour**.

- **IMPROVE STAFFING EFFICIENCY**

Track the **average number** of brews per hour during both slow and busy times. By tracking and analyzing this data, you can **identify peak hours** and schedule **different baristas effectively**, ensuring that more experienced staff are on hand during rush hours for **better service** and a **smoother workflow**.

Identifying **rush hour (8:00-9:00)** in **Cropster Cafe**:



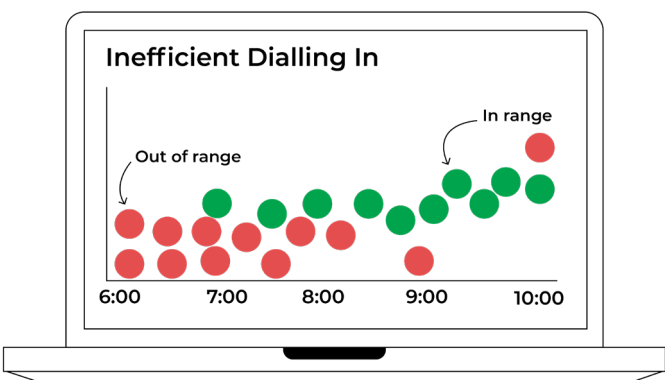
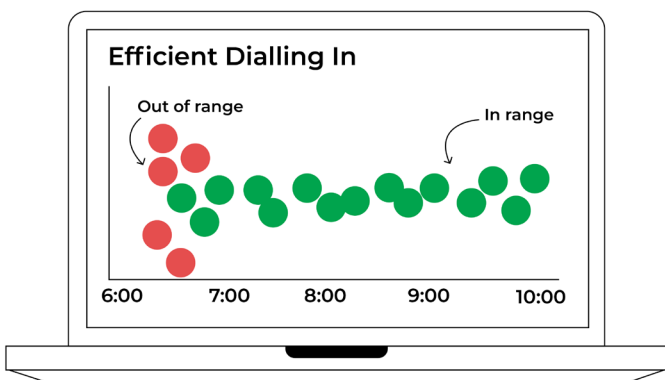
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Step Three: Save Big by Reducing Waste

Cutting down waste is a **win** for your wallet and the planet:

- **PERFECT BREWS**

Train your baristas to **fine-tune the grinder** regularly to achieve the right brew every time. This ensures **quality in every cup** and reduces waste. Cutting coffee waste by **just 10%** could **save you \$200 each month per location**.



- **DIALING IN YOUR MACHINE**

Make sure your baristas are well-trained to **dial in the machine efficiently**, ideally making adjustments within just **2 to 3 shots** instead of taking 8 to 10. This streamlined process not only ensures consistent quality but also **significantly reduces waste**.

- **MANAGE INVENTORY EFFECTIVELY**

Make sure to **regularly check stock levels** to avoid ordering too much and to **prevent product spoilage**. Try using a **reliable inventory management** system like **Cropster CAFE** to keep things running smoothly and waste at a minimum. This will help you **avoid financial losses** and extra costs.

- **TRACK WASTE MANAGEMENT**

Waste management is vital for **boosting efficiency, cutting financial losses, and promoting sustainability**.

By monitoring waste, you can identify areas of improvement and reduce costs.

Be on the lookout for an update from Cropster Cafe this fall that will provide new tools to help track and manage waste effectively.



You're All Set!

By prioritizing **maintenance**, **efficiency**, and **waste reduction**, you can significantly improve your coffee shop's financial health.

Not only will this help your operations **run more smoothly** and **increase revenue**, but it will also ensure that your customers consistently enjoy high-quality drinks every time they visit.

Cropster Cafe gives you the tools to make it happen with ease and confidence.

Ready to unlock these benefits?



Sign up for an in-person demo [HERE](#) to see how **Cropster Cafe can elevate your coffee shop's operations and profits in no time!**



 **cropster** CAFE