

Take Your Apple Production to the Next Level!



#4211-00-100 High Output Twin Caramel Apple Dip Warmer with Drains

Same great features as the 4211C, plus built-in drains that eliminate the hassle of dumping hot water at the end of the day.

#4211C High Output Twin Caramel Apple Dip Warmer (without Drains)

Melt ready-to-use caramel in 1.5 to 2 hours. Melt on one side and dip on the other for highest efficiency.



Why Caramel Apples?

When crisp apples combine with rich caramel, it creates an indulgent experience that customers can't resist. Gourmet apples are eye-catching and encourage impulse sales. This sweet and crunchy delight is not only a nostalgic childhood treat but also a profitable business venture.

Ideal for fairs, festivals, concession stands, retail shops, grocery stores and more!

Caramel Apple	Case Cost	Servings Per Case	Cost Per Serving
Apple			\$0.50
Midways Finest - 4224	\$180.95	210	0.86
Setter Stix - 4005	\$165.95	5,000	0.03
Various toppings			0.25
Apple bubble - 4149	\$119.95	1,000	0.12
Total cost			\$1.76
Retail \$			\$4.00
Profit per sold			\$2.24
Profit margin			56%

PROFIT
POTENTIAL



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*Costs and profit projections are estimates and for informational purposes only. These projections are not a guaranteed return on your investment. Cost does not include freight, shipping costs, or other miscellaneous costs or supplies.