



THE LGM FRANCHISING

- No stock, no waste, no specialised staff, a good turnover and a pleasant job!
- Take a product already known and make a great show out of it.
- Gain instantly the confidence and fidelity of the customers against the competition already there.
- Create a new market by increasing the ice cream consumption only by your presence.
- Assure the concept of home- and hand made ice cream by using only the best ingredients and by taking advantage of a fresh daily produce.
- Improve your sales figures by comparing them to those of other LGM franchises and by surveying more efficiently your own profit.
- Become the attraction of your town by adopting our "keys in hand" ice cream parlour concept. We will stand by your side to support you before, during and after the opening; giving you great advice on manufacturing (exclusive recipes, training) and marketing. No matter your qualifications you will end up one of the best in your area.



WHAT WILL HAPPEN IN CASE OF AN AGREEMENT?

The investments in machines (less than 100,000 €) can be redeemed very quickly. The decoration of your premises is not very costly but at the same time very attractive.

The premises should be well situated and must be at least 15 feet (4.5 meter) wide and the whole area (sales + manufacturing) about 450 square feet (45 square meters).

There are already 20 LGMs in the world; mainly in Africa and the Middle East.

BEFORE THE OPENING

Wise advice on the location of your ice cream shop: our background has provided us with great experience about how to determine the right location for your business.

A precise list of every large and small machine that an ice cream maker needs, each one sized to fit the production and the sales planned.

The documents and designs that the masons, plumbers and electricians need in order to build the workshop and install the machines in the most functional way, something that we maybe do better than even the most clever architect.

Another precise list of all the essential small appliances and items once the business is up and running.

The inside and outside electric signs to display the typical LGM logo.

A free training with the team of the nearest LGM, to learn how to manage your ice cream parlour in a real working environment.

Opposite to what many people might think, home made ice cream is not merely the manufacturing process and recipes; it is also knowing what must be done at opening and closing times. You will swiftly pick up all the business tips to make more profit. As you know, there is nothing more devastating for your business than to let your inexperience show in front of your customers.

Us being by your side during your starting week in order for you to handle your business correctly.

A "bible" with the very detailed recipes and work duties, reminding you of what you have learned during your training.

A customized ice cream shop Uniforms, cups, napkins will all be stamped with the brand we give you in the 5 years contract.



AFTER THE OPENING

A methodical issue of improved or new recipes.

Our assistance with all the problems you might encounter on a daily basis.

A special discounted price on all the products or items bought from **Nikaia Ice Cream**; supplier of all the LGM shops.

ALL WE ASK FROM YOU;

No entrance fee.

The machines at the same prices that you can find at another supplier.

4% royalties on your turnover.

