

# Conserve Capital

Most small business start with a small amount of capital. Finding ways to preserve that capital is essential to getting your restaurant off the ground. Kitchen equipment is expensive and can seriously set you back if you're building a kitchen from the ground up. Instead of buying your ovens, fryers, and dishwashers outright, take a look at our alternative financing plans, which allow you to conserve your start-up capital and better manage your money! Our reasonable, monthly payment plans will allow you to balance your budget and give you a leg up when it comes to financial responsibility.