**Estimates of Equipment Costs**

**Espresso/Smoothie Business**

We had an existing kitchen with storage, refrigerator, freezer, and ice machine. All the sinks were in place, just not conveniently located for a coffee business. The shell existed to create the business, it made sense for our school. We started with $10,000.00 and built from there.

Espresso Machine $10,000.00

Water filtration system $700.00

Blender $400.00

Ice Machine $2,100.00

Grinder $1,000.00

Small wares, trash cans, etc. $1,000.00

Supplies $1,000.00

Cash Register $300.00

More features like brewers, sinks, washing stations, dishware, depending on the budget and type of specialty shop could rise as high as $50,000.00.

What to consider:

* Where will you do dishes?
* How do you clean?
* Do you have enough storage?
* Do you have refrigeration/freezers?
* How to create a menu that complies with health regulations?
* What is your brand? What is your logo?
* Do we want data from a POS system?

**Estimates of Equipment Costs**

**Print Business**

We started with one printer and built up to three. The embroidery was just added this year. Each machine has a large learning curve and will require some time and training. We budgeted for things like supplies and ink that have deceptive costs. Planning the budget included wasted materials in learning the equipment and processes.

UV Printer $20,000.00

Vinyl Printer/Cutter $20,000.00

(Would recommend 54” or larger)

Sublimation Printer $800.00

Cold Laminator $1,500.00

Heat Press $1,500.00

Mug Press $800.00

Embroidery Machine $22,000.00

Computer $2,000.00

Work Table $700.00

Cutting supplies $1,000.00

Ink $1,000.00

Print Supplies $3,000.00

What to consider:

* Who are your customers?
* Are businesses in the community doing this already and what impact will you have on them?
* What do you want to be good at?
* How can you integrate with other programs or community partners?
* Can you partner with others to get started?