



After tons of research, they came up with the perfect plan. Customers often ask why their frozen yogurt looks and tastes so much better. The honest answer is...it's Brrrberry's premium yogurt mix and brand new Taylor machines. Come taste for yourself what makes Brrrberry so unique, we promise you will fall in love!"

Sandy & Chris

After completing 4 locations (Jacksonville NC, Greenville NC, Wilmington NC and Morehead City NC) we are still thrilled with our Taylor machines, even though they cost more money. When we were doing all of our research before we opened, I tried frozen yogurt from many machines at various yogurt shops. Several of them were using competitive equipment to Taylor. I noticed with each one the texture of the frozen yogurt was different. I prefer our yogurt to be creamy, not icy! I have even tried the same brand of yogurt that we carry (Yocream) from a Stoelting machine and an Electro Freeze unit and it tasted totally different out of each machine. It's really strange to me how every machine produces the product completely different but I believe the units we have chosen provide a far superior product than any of the others in the marketplace. I actually had a customer come to one of my shops and tell me how good our frozen yogurt is. She had also visited one of our competitors shops and told me that their yogurt tasted like a popsicle where ours was consistently creamy, tasting more like ice cream. As of right now we will continue to use Taylor equipment solely based on the quality of the equipment, the superior finished product and their professional service network. We have diligently done our research like the McDonalds, Burger Kings and Pink Berry's of the world and for us at BrrrBerry our investment is about more than just price. Thank you Taylor!!

Visit our web site to read our story and see what differentiates us from the competition. Look forward to seeing you soon.

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