

# THIS IS FIRST FOOD PROCESSING MACHINE

(US Patent 7,984,672. B1) in the United States that produces smoke chicken

## INVESTOR/BUSINESS PARTNER WANTED

### AUTOMATIC SMOKING SYSTEM



Produces  
**3 TONS**  
per day

#### COMPOSITION OF THE MACHINES

- Chamber
- Smoke generator
- Trolley
- Circulation fan
- Ventilation duct
- Heat exchange
- Automatic controller

Based on the two smoke chicken chamber. Main target markets are 7/11, local markets, restaurants and liquor stores. And it is also possible to make smoked Turkey. The smoke chicken's calorie is only 105cal (General fried chicken like KFC etc., has 330 Cal). With this machine with endless potential, we'd like to create multiple businesses with you so please contact us if you're interested in being a partner with us.

<https://www.alibaba.com/product-detail/smoke-chicken-house-chamber>

**Youtube keyword:** smoke chicken house chamber: <https://www.youtube.com/watch?v=2D3I0LT1C8Y&t=2s>

SUPPORT AND CONSULTANCY  
CONSUMABLES FOOD  
PROCESSING MACHINES

# 323-251-7705

Email: [smokechickenus@gmail.com](mailto:smokechickenus@gmail.com)  
or [satonari@yahoo.com](mailto:satonari@yahoo.com)

# Slow Ventures

3700 Wilshire Blvd. Suite 490  
Los Angeles, CA 90010

My name is Yong Sung Yun living in Los Angeles. While working at a supermarket, I think that the smoked chicken business could be a blue ocean in America and it could start this business in Los Angeles. I send you this business information while hoping to review it and expecting your investment for this business.

My contact information:

Email: [smokechickenus@gmail.com](mailto:smokechickenus@gmail.com)

Tel: 323-251-7705

213-387-1166

Website:

[smokechickenus.com](http://smokechickenus.com)

# Smoked Chicken

**\*Blue Ocean:** To create a new market with the new products

**\*Red Ocean:** To kill the competitors by the serious competition with the existing items

## Why Smoked Chicken?

1) There are two kinds of chicken foods in USA.

A. Fried Chicken

B. Grilled Barbecue Chicken

- The fried chicken is a frozen type of fried chicken like KFC.
- Grilled Barbecue chicken is a grilled type of barbecue chicken like El Pollo Loco.

However, the finished products of chicken are 5 kinds like TGI Friday, Buffalo Wings, Fried Chicken of Banquet Company etc.

2) Merit of Smoked Chicken

The 4 pieces of one whole chicken like legs, wings, breasts can be smoked for one and half hours for the 1600 pieces of 400 whole chickens. We do not use any fried oils and accordingly they are low fat foods of only 105 calories which are much less calories than the fried chicken, banquet chicken of 330 calories. Therefore, this will be appealing to the consumers.

### 3) Sales Promotion

- The best option is supplying these goods to the convenient stores. For the eating, it will be treated in a microwave for 1 minute. Half-chicken or one whole chicken is treated as a smoked style and accordingly the sales would be in definite for the general markets, traditional restaurants and franchise restaurants etc.
- There are usually the refrigerator corners and the microwave corners in the American liquor stores.
- The residents living at the remote areas from chicken restaurants can purchase the packed frozen smoked chickens at the liquor stores located around their houses.

### 4) The most important merit

- The good wood-smell is contained in the meat because of the wood smoked type baked during one and half hours. Therefore, the fat content and the specific bad smell of chicken are removed during the baking time; it tastes good just like the well-baked sausage.
- The present and future trend is low-fat food.
- The American fat people dislike the traditional chickens since long time ago. The direction of the future food industry is toward low-fat and low-calory foods.

### 5) Why isn't the smoked chicken successful in Korea?

- The main reason is that the price is high.

- The price is \$3.99 per a smoked chicken or \$3.99 per 1 leg of the chicken; it means that the actual feeling price is \$5 per 1 piece considering the GDP.
- If we start with production facilities in America and sale the products here in the USA, it is expected that we could have enough business profit even at the sale price, \$1.99 per piece.

6) Smoked Turkey is possible.

- As anybody living in America knows well, turkey food is his or her soul food in the Thanksgiving season.
- The whole or 4 pieces turkey will make the American to appease their nostalgia and could enjoy the seasonal atmosphere even though they cannot visit their hometown.
- The house chamber of the smoked chicken has obtained an US patent on 07/26/2011:

**Patent # is US7984.672B1.**



While the smoked chicken is available since the past 20 years ago in South Korea, there are no smoked chickens in America. If it starts to sale here, it creates a new market in America.

A can of coke, a piece of sandwich and a smoked chicken of 105 calories will make a good lunch for Americans. The smoked chicken business will make you a billionaire.

**Please refer to [SmokeChickenUS.com](http://SmokeChickenUS.com) and contact us at any time.**

Daily product quantities and yield of smoked chicken machinery

- 1,600 pcs per one and half hours  
20 minutes for cleaning  
10 minutes for setting up  
We can operate 4 times a day.

Marginal profit rate per smoked chicken machinery

- In the case of 1,600 pcs per one and half hours, the total marginal profit is \$513.00 a day.
- In the case of four times per day by two machineries, the total marginal profit is expected up to \$4,104.00.



## Introduction of Future Clients

- Kim's Wholesale  
Representative: Mr. Ed Kim  
Tel: 213-484-6399
- Among the total 30 sales-targets, there are Korean Big Grocery Markets like Galleria, Zion Market, H-mart to be supplied.
- American Market: US Foods, Shamrock Food, Seven Eleven



January 29, 2004

Leonard Chol, *Interpreter*  
Representative  
Hyupjin Food Processing Machinery  
721 S. Crenshaw Blvd.  
Los Angeles, CA 90005

Dear Mr. Chol:

Thank you for the information introducing Hyupjin Food Processing Machinery. At 7-Eleven®, we take pride in promoting supplier participation that reflects a diverse business community and encourages economic development. We are constantly looking for innovative ways to better meet our customer's needs and other business necessities.

We have forwarded the information about your company and product or service to the appropriate 7-Eleven Category Manager for their review and response. Please allow at least 8 weeks for your information to be reviewed for consideration. If there is an interest regarding your product or service, the Category Manager will be in contact with you by telephone or written correspondence. **Because we receive numerous business inquiries daily, you will only be contacted if the reviewing manager determines your product or service fits into our current merchandising or business plans.** Your information will stay on file for a period of six (6) months. If we have a need to pursue your product or service for introduction we will contact you for further information.

Please understand that you and 7-Eleven further agree that unless and until a definitive agreement has been executed and delivered, which may or may not occur, neither party will be under any obligation of any kind whatsoever with respect to the business opportunity you have presented or any transaction by virtue of this letter, the New Vendor/Supplier Certification Form, or any other written or oral expression with respect to such a transaction made by any of 7-Eleven's respective directors, officers, employees, agents or any other representatives. You also agree that you will not in any manner disclose to anyone any sort of relationship or dealings with 7-Eleven without 7-Eleven's prior written approval.

Thank you for your interest in 7-Eleven, Inc. We wish you much success in your endeavors and welcome any future submissions.

Sincerely,

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