Keeping Your Restaurant Clean

Cleaning equipment designed to stand up to messes and routine cleaning in restaurants.
Does Your Current Cleaning Routine Really Work?

If you use an upright vacuum for carpets, a broom for hard floors, and separate tools for dusting, cleaning efforts can be inconsistent and inefficient.

An upright vacuum is difficult to navigate in a restaurant environment. The beater bar and other moving parts quickly clog with food scraps, paper waste and other common dining room debris - and employees usually end up just using a floor sweeper or broom. The cleanliness of the restaurant then suffers.

ProTeam backpack and canister vacuums are different. They use direct suction to clean debris with no beater bar to clog or belts to break. Improve efficiency and provide more reliable cleaning of carpets, hard floors, windowsills, blinds and other hard-to-reach areas.

Cleaning for Health® & ProLevel Filtration®

The unique ProTeam method of suction-vacuuming cleans carpets, hard floors, and other surfaces without stirring up dust – so the air stays less dusty and operators can work in cleaner air environments.

- **CLEAN CARPET & HARD SURFACES** without stirring up dust.
- **AIR STAYS CLEANER**, reducing the need to dust as often.
- **VACUUMS DESIGNED TO IMPROVE** indoor air quality.
- **LOW DECIBEL LEVELS REDUCE** noise pollution.

Backpack Vacuum Cleaning Efficiency VS. Sweeping

In soil removal tests conducted at Turi Surface Solutions Laboratory: A ProTeam backpack vacuum removed more than 98% of the soil!

Source—Toxics Use Reduction Institute (TURI), University of Massachusetts Lowell, November 2012. Tested with the original ProVac BP the predecessor of the ProVac FS 6.

ADVANTAGES:

- Improve cleanliness of your facility.
- Greatly reduce time spent cleaning due to vacuum efficiency.
- Cleans hard surfaces & carpet.
- Lightweight & maneuverable wands reach under tables & around chairs.
- Easily clean high areas such as vents & fans.
- Cleans faster & more effectively than a broom or upright.
- Remove debris instead of pushing it into corners.
Backpack Vacuums Cut Cleaning Time in Half at Ted’s Montana Grill

Jeff Ryals was watching an employee dusting and realized that the tools and techniques his cleaners used needed to change. “They were just moving the dust from one part of the restaurant to another,” said Ryals, Manager of Culinary Operations for all 45 locations of Ted’s Montana Grill.

He was introduced to the ProTeam ProVac® FS 6. “This backpack vacuum designed specifically for food service reduced cleaning time in our facility, from 40 minutes sweeping to just 20 minutes vacuuming.”

All locations of Ted’s Montana Grill feature luxurious architectural details: rich mahogany, mosaic bathroom floors, and a bison that keeps diners company while they eat. The ProVac FS captures soil and dust in its advanced ProLevel® Filtration system, so when restaurant employees vacuum with the backpack, soil goes into the filter bag rather than being swept up into the air or into the cracks in the mosaic flooring.

“It’s the ProVac FS, you just put it on and go,” said Ryals. “On a scale of one to 10, it’s a fifteen. The ProTeam backpack improved our ability to clean.”

CLEAN FASTER, SAVE MONEY

Backpacks clean 3x faster than a broom & 2x faster than an upright!

<table>
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<tr>
<th>VACUUM TYPE</th>
<th>10,000 SF</th>
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<tbody>
<tr>
<td>12&quot; Broom</td>
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<tr>
<td>Single Motor Upright</td>
<td>3.5 Hrs</td>
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<td>ProTeam Dual Motor Upright</td>
<td>3.1 Hrs</td>
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<td>2.7 Hrs</td>
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<td>ProTeam Cordless Backpack</td>
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TIME TO CLEAN | WEEKLY COST

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<tr>
<th>VACUUM TYPE</th>
<th>TIME TO CLEAN</th>
<th>WEEKLY COST</th>
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<tr>
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WEEKLY SAVINGS UP TO $49

Average 2000 sq. ft restaurant saves $30/week in labor. That’s $1,560 in annual savings!
PIZZERIA SOLVES CLEANING CHALLENGES WITH PROVAC FS 6

“Running a pizzeria is a pretty messy business,” said Andy Miller, who has been with A. Papano’s Pizzeria for over 20 years. “Everyone seems to leave crust behind or big pieces of food debris.”

Miller needed a quick and effective cleaning method that would be easy for his mostly college-aged staff to use. He tried upright vacuums with poor results.

“I was blowing through upright vacuums,” said Miller. “They had to be replaced every year and a half to two years. And they didn’t pick up the big debris, so my employees would have to get on their hands and knees to pick up pieces under the booths.”

Searching for a better floor care method, Miller learned about the ProTeam ProVac backpack vacuum. It has fewer moving parts than an upright, which means fewer parts to break down or wear out. It also captures large debris seamlessly during routine vacuuming.

“With the backpack vacuum, the staff is not lugging a vacuum on the ground and hitting things with it, damaging tables and chairs,” said Miller. “The wand reaches under everything so much easier. It empowers everyone to do a really good job.”

Miller’s first ProTeam backpack vacuum lasted many years until a power surge damaged it beyond repair. When he replaced it, Miller liked that the ProTeam had upgraded the model to a triangular shape and more comfortable harness that could be adjusted for a comfortable fit on workers of very different heights and sizes, which is a huge benefit for his diverse and changing staff.

Perhaps most importantly, Miller believes the investment in a ProTeam backpack vacuum has improved the longevity of the restaurant’s carpeting.

“The carpet in the dining room has lasted for 15 years. I get it properly cleaned twice a year, but, before we had the ProTeam vacuum, I replaced it after 5 years,” said Miller. “I have talked to friends who own other A. Papano’s stores, and the ones that don’t use the ProVac have had to replace their carpets more frequently,” said Miller.