



FOODSERVICE

CLEANING EQUIPMENT DESIGNED FOR A RESTAURANT

ProTeam
Cleaning for Health® Since 1987



**STOP
SWEEPING.
START
CLEANING.**



RELIABLE CLEANING

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, your cleaning inconsistency and inefficiency issues may already be apparent.

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.

ProVac backpack and canister vacuums are different. They use direct suction to clean all the debris—from the microscopic particles to the French fries—with no beater bar to clog or belts to break. Get better, more reliable cleaning of carpets, hard floors, windowsills, blinds and other hard-to-reach areas.

ADVANTAGES:

- Improve cleanliness of your facility.
- Greatly reduce time spent cleaning.
- Cleans hard surfaces and carpet.
- Lightweight and maneuverable wands reach under tables and around chairs.
- Easily clean high areas such as vents and fans.
- Cleans faster and more effectively than a broom or upright.
- Remove debris instead of pushing it into corners.

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!

PROOF POSITIVE

Dharmesh Patel, Area Rep for Marco's Pizza - Atlanta GA; MD; DC & VA

"We were looking for a tool to make our lives easier. We wanted a tool that could keep our restaurants clean in a more hygienic, more detailed way.

The ProVac is easier to use, gets more done, and saves us a lot of time. If I clean the restaurant using a broom, it would take 20 minutes longer, but the result would not be as good as with the backpack vacuum. So, not only the labor savings, but the quality and cleanliness is much better.

We like the ProVac. It is very user-friendly with no bells and whistles that you have to train employees to use. In our business, the employees are 90 percent kids. If their tools are complicated and not user-friendly, they will break those tools. The ProVac is easy to operate and easy to maintain.

Our employees like that it takes less stress and less hard work - less effort you get better results. It has become a necessity now. I can't live without it."

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.

REDUCE COSTS

THE RIGHT TOOL FOR THE JOB



PROVAC® FS 6

- Designed to triumph over foodservice demands
- Easy to maintain

PROGEN®

- Quick & easy access to clogs
- Lightweight handle

PROFORCE® XP

- Cost effective dual motor
- Low profile with HEPA filtration

PROGUARD® WET/DRY

- Handy for emergency spills
- Maneuverable

PROBLITZ® XP AIRMOVER

- 3 fan speeds
- Collapsible handle and wheels

SUPER HALFVAC® PRO

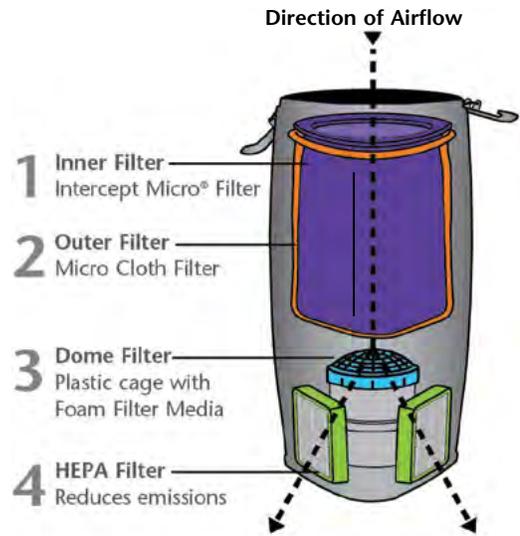
- Compact
- Versatile harness system

PROVAC CN

- Exceptional cleaning strength

Cleaning for Health® ProTeam's Unique Suction Cleaning Method:

- **CLEAN CARPET AND HARD SURFACES** without stirring up dust.
- **AIR STAYS CLEANER**, reducing the need to dust as often.
- **FOUR LEVEL® FILTRATION** systems are at least 99.97% efficient in filtering particles measuring 0.3 micron and larger.
- **VACUUMS DESIGNED TO IMPROVE** indoor air quality.
- **LOW DECIBEL LEVELS REDUCE** noise pollution.



CLEAN FASTER, SAVE MONEY



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



2,000 SQ. FT. FACILITY

	TIME TO CLEAN	DAYS/WK	WEEKLY COST*
ProTeam ProVac Backpack	16 Mins.	7	\$15
14" Upright Vacuum	42 Mins.	7	\$39
12" Broom	48 Mins.	7	\$45
WEEKLY SAVINGS UP TO			\$30

Source – ISSA 540 Cleaning Times (www.issa.com) Used with permission.
* Based on 8.00 per hour average wage

Average 2000 sq. ft restaurant saves \$30/week in labor. That's \$1,560 in annual savings!



IMPROVED CLEANLINESS



PROOF POSITIVE

Jeff Ryals, Manager of Ted's Montana Grill

Jeff Ryals was watching an employee clean a large bison with a duster at Ted's Montana Grill. As he cleaned, Ryals saw the dust falling through a shaft of light onto furniture and flooring. That's when he realized that the tools and techniques his cleaners used needed to change.

He began searching for an alternative to dusters and the dirty brooms and dust mops that took 40 minutes to sweep the 2,500 square foot restaurant. That was when ProTeam introduced him to the ProVac® FS 6. This backpack vacuum designed specifically for foodservice reduced cleaning time from 40 minutes sweeping to just 20 minutes vacuuming.

All locations of Ted's Montana Grill feature luxurious architectural details: rich mahogany, polished brass, mosaic bathroom floors, and a bison that keeps diners company while they eat. These surfaces are more labor intensive to maintain and draw attention to any soil and dust that is left behind after cleaning.

When the restaurant employees vacuum with the backpack, high dust is captured instead of settling onto flooring. Soil goes into the filter bag rather than being swept up into the air or into the cracks in the mosaic flooring.

"At the end of the day, they got the right tool for the job, which led them to do a better job," said Ryals, Manager of Culinary Operations for all 45 locations of Ted's Montana Grill. "It shows my employees that I am looking out for them."

Like many professional cleaning jobs, the positions at Ted's restaurants have been difficult to keep staffed. Training new employees eats up time and resources, so Ryals needed tools that are ergonomic and intuitive to reduce training time without sacrificing quality.

"With 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."

Still using a mop for wet spills?

For faster clean-up, use ProGuard® Wet/Dry Vacuums.

- Accidental spills
- Kitchen messes
- Restroom maintenance
- Entrance weather hazards



Choose ProGuard LI 3 Cordless instead!



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