

AutoMist™

An automated hood, flue, and fan cleaning system that prevents the hazardous build up of grease, eliminating the need to have third party service providers clean the exhaust system on a quarterly basis.



**RESTAURANT
TECHNOLOGIES**
SAFER, SMARTER KITCHENS

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FOOD QUALITY



EFFICIENCY



SAFETY



SUSTAINABILITY

Importance of Hood Cleaning

As part of normal kitchen operations, grease builds up in the vent hood, flue, and fan above your fryers and grills. In order to reduce the risk of fire hazard, local and national fire codes require that each McDonald's restaurant have the grease build up removed on a quarterly basis by a 3rd party hood cleaning company.

Traditional hood cleaners typically shut down the restaurant to scrape and power wash the hoods, flues and fans on the roof. They often leave a mess in the kitchen to clean up, and sometimes cause damage to restaurant equipment and the roof.

AutoMist Solution

AutoMist is new, one of a kind, patented technology from Restaurant Technologies that prevents grease from building up in your hoods, flues and fans. Keeping your System clean on a daily basis, eliminates the need for manual cleaning on a quarterly basis.



How It Works

Restaurant Technologies installs a Spray System(1) in your existing hoods, flues and up to the fans. The AutoMist Control Box(2) is pre-programed to automatically spray a mixture of water and food grade detergent a few times a day to prevent the build-up of grease. The spray solution drains into the discharge collection containers(3) which are emptied by the restaurant crew once a day.

Restaurant Technologies performs quarterly inspections and provides a sticker for the side of the hoods to confirm the exhaust system is clean as required by the fire code and local municipalities.

Program Benefits

- Entire exhaust system is clean every day, not just once every 3 months reducing the risk a fire will spread
- Eliminates the need and cost for 3rd party hood cleaners
- No need to close the restaurant for cleanings or inspections
- No up-front capital investment to purchase equipment or installation
- Future reduction in casualty insurance premiums
- McDonald's approved supplier with vested interest in protecting the McDonald's Brand

Contact your local Restaurant Technologies McDonald's Account Manager to learn more.

"It's a way to get your restaurant clean without having various crews come in and leave the back door open while they clean your stacks and make a mess in your kitchen."

– Kevin Cook, Owner/Operator

"I love it, we don't have to close down for cleaning anymore. For that reason alone, I love the system, and won't want to go back to the old way."

– Lisa Thurmes, McOpCo Supervisor

