

August 8, 2008

Larry,

I want to let you know what a tremendous product you manufacture!

I installed a 12' Sanifloor grate & drain system in my new restaurant last year. Even though over all equipment start up costs can be overwhelming, I determined that your system would be a wise investment and pay for itself in many ways. I have not been disappointed!

The 2 worst kitchen jobs are cleaning dirty greasy rubber floor mats at the end of the night and washing out fryers. Our Sanifloor grates make both of these chores a breeze. First, these floor mats aren't needed as the grates replace them and give great traction and "give" a little when walked on which seems to put less wear and tear on my cooks legs and backs. There is at least a half hour a night in saved clean up labor from not washing mats and by draining the fryer spray out water directly into the Sanifloor drain grates instead of buckets. Cooks can also pour small amounts of liquids at their feet during service instead of a trip to the sink.

We hose everything into the drain at the end of the night and then all we need to do is empty the grates. Good kitchen moral is easier to maintain because no one is stuck with the lonely dirty job of hauling the mats out back. The back dock also stays cleaner since the mats aren't hauled there. I can have one person close instead of two.

Everyone who can, owes it to their staff to install this system. It saves money every single day. We owe it to them to make their jobs easier if we can. They will be more loyal and appreciative. And maybe staff members will think twice before accepting work elsewhere where the "old style" of clean up is still in place.

Have prospective customers call me anytime if they have any questions. I am as passionate about your product as I sound.

Dave Witker  
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