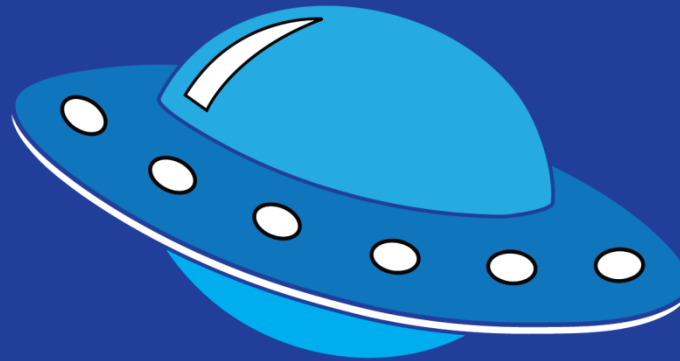


BLUE B

SKETCH MODEL REVIEW

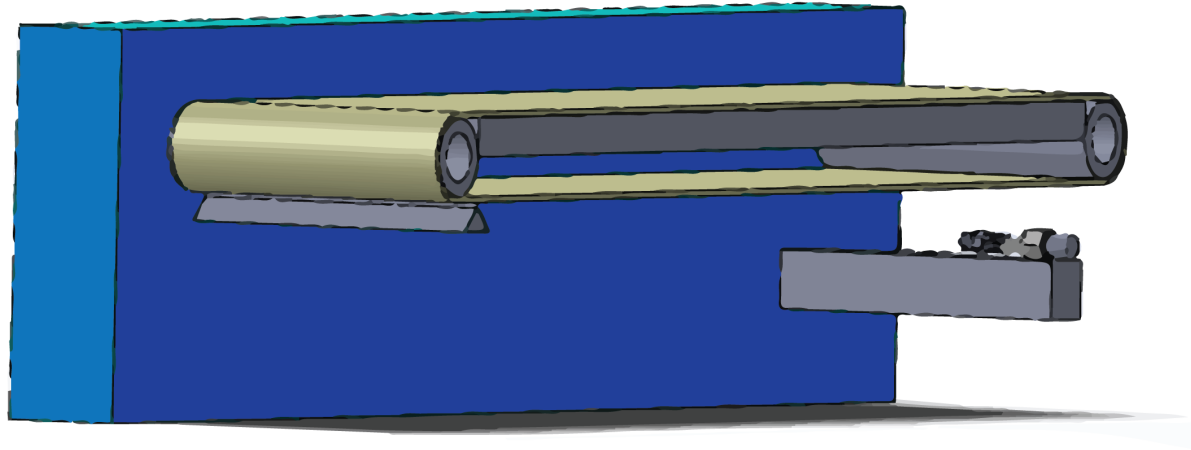


2.009
FALL 2013



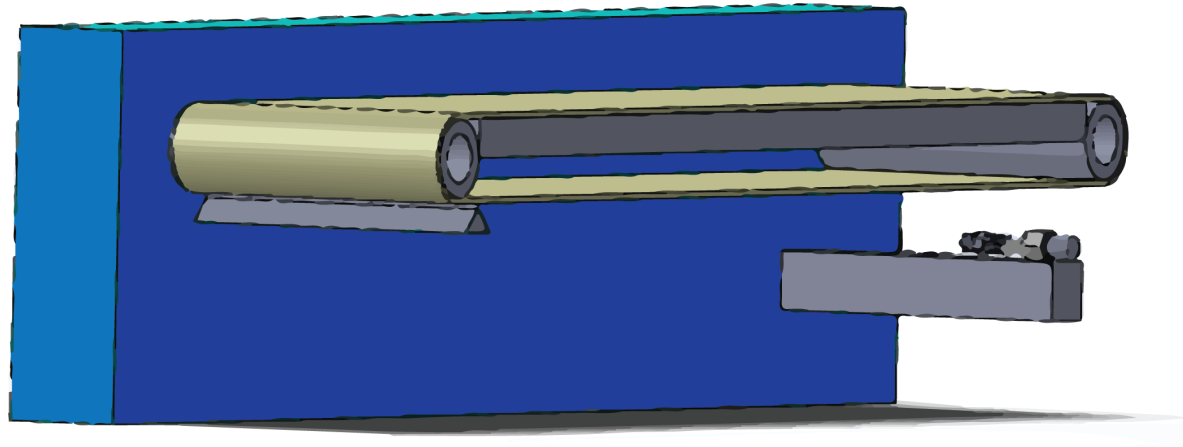
SANISURF

The surface that keeps up with *you*





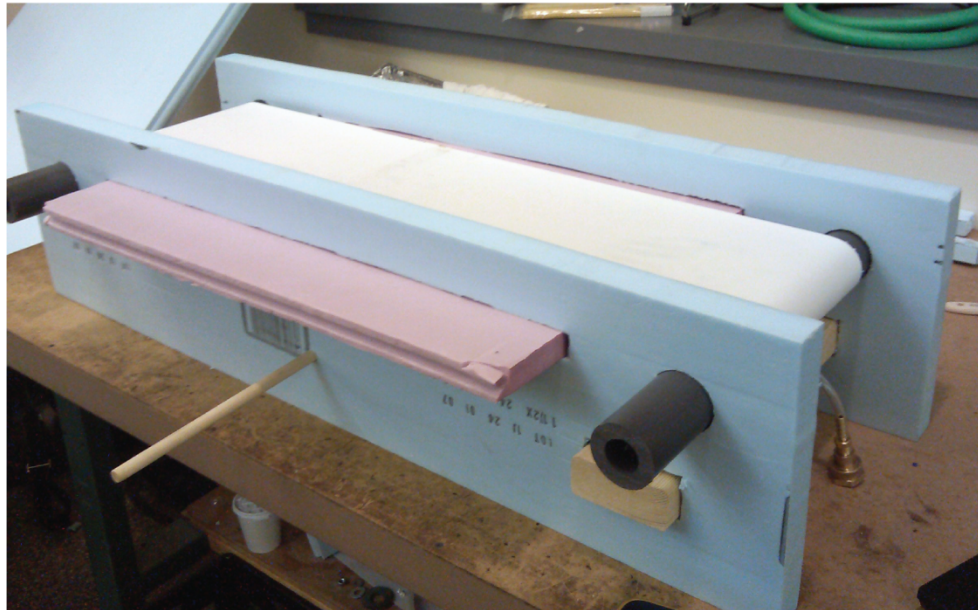
SaniSurf is an automated, self-sanitizing
food preparation surface



The perfect way to maximize employee
efficiency while impressing your customers



high pressure spray nozzle

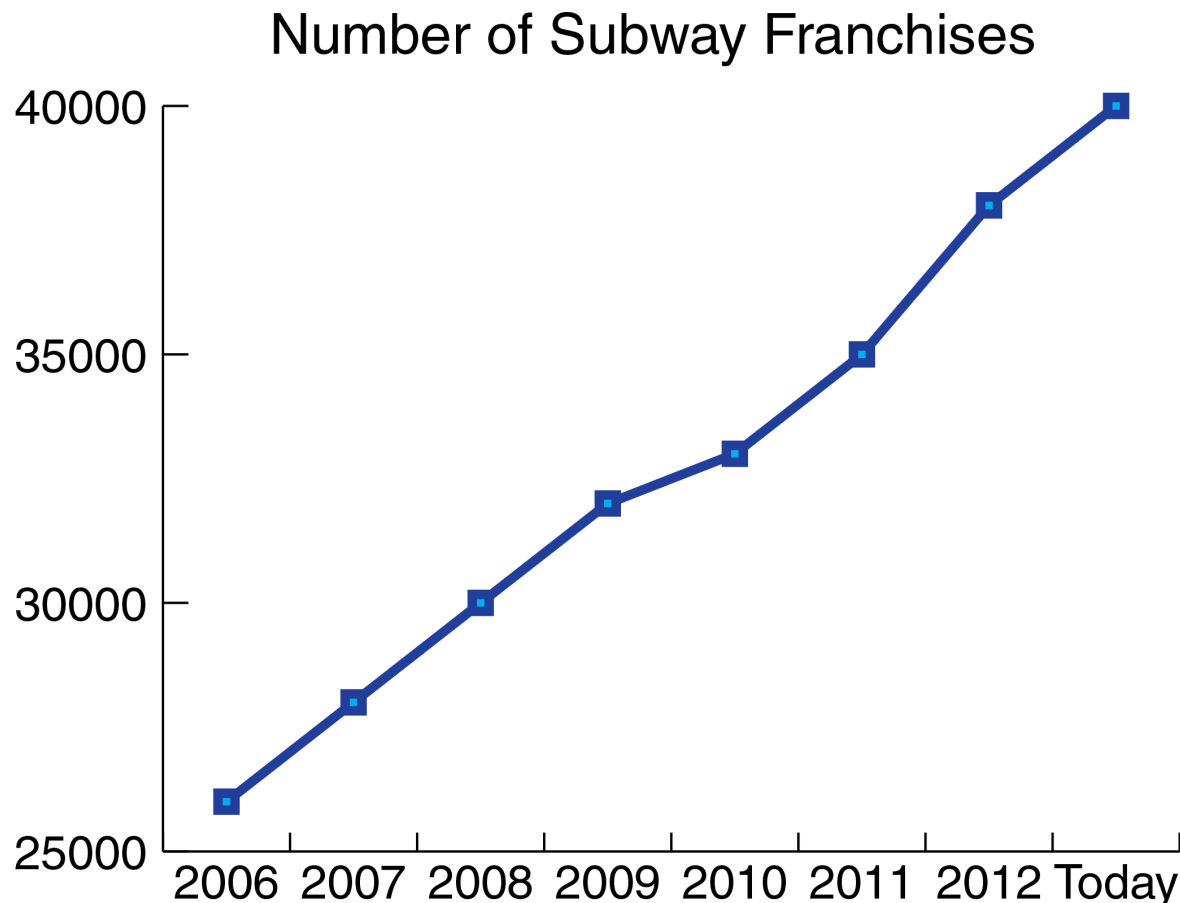








“Made to Order” Fast Food is a growing industry



fast food industry

↑4%

Subway

↑6%

Source: Forbes
Source: Subway.com



Our Consumer

“Made to Order” Fast Food Franchises





Consumer Needs



FDA approved materials and methods



eliminates workers' cleaning time to serve more customers and improve efficiency



compact; hides cleaning operation and cleaning materials



Benchmarking



high pressure steam and vacuum

.....or soap and rag

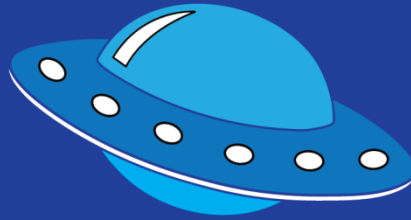




Next Steps

- sanitation method
- automation
- counter material
- squeegee angle
- alternative drying mechanism

THANK YOU



SANISURF + POLISHINE

Presented by Blue B