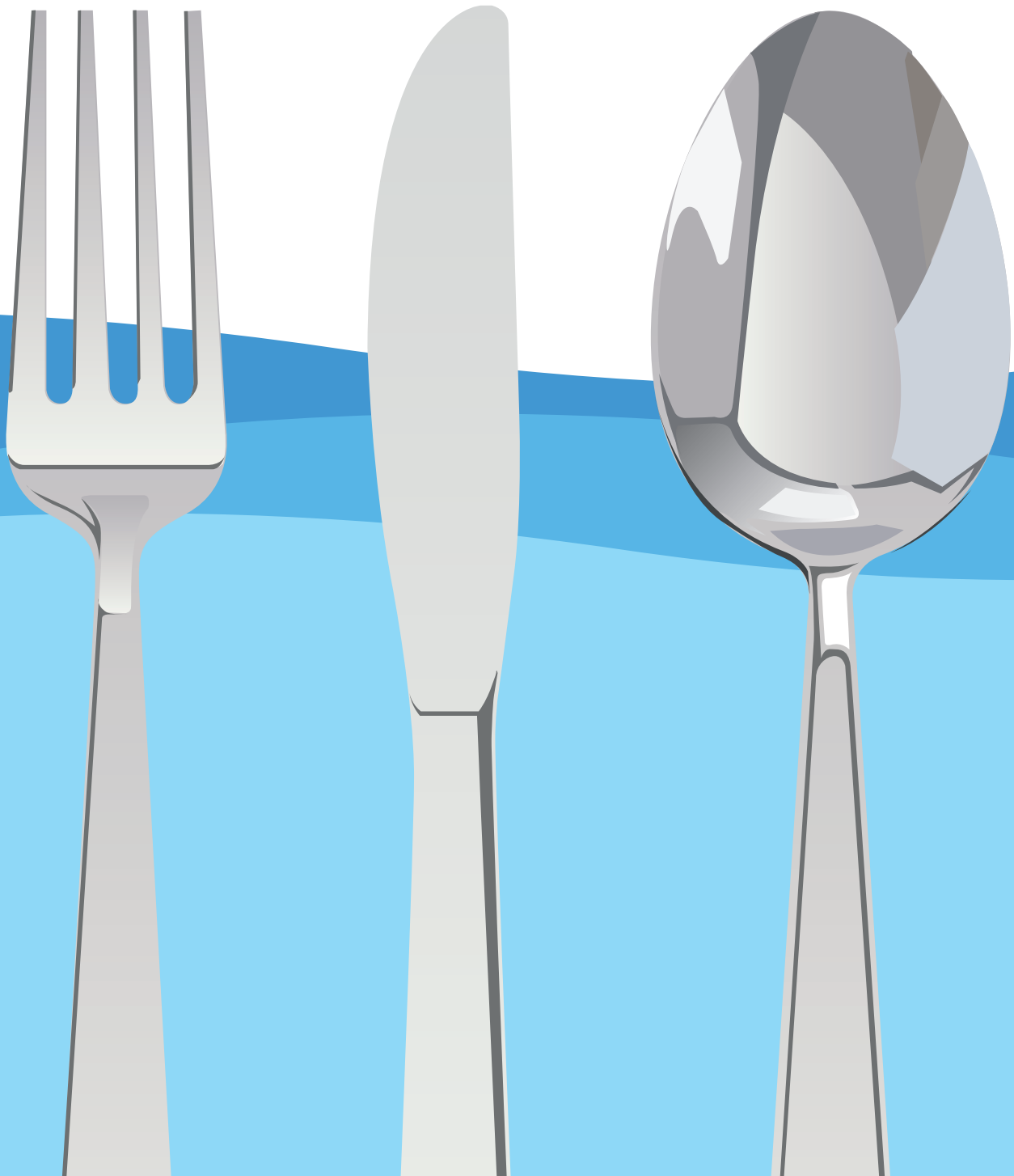


Silver Soak[™]

by **Power Soak** 

A Silverware Pre-Washing System That Delivers
Significant Water Savings and Sparkling Silverware



Save on Water, Energy, Chemical and

What is the Cost of Dirty Silverware?

When guests arrive at your restaurant, one of their first interactions is with the silverware. Clean silverware sets a good mood for the rest of the experience. Conversely, dirty silverware can potentially ruin a customer for life. A recent report showed that only a third of guests reported dirty silverware to managers and that a stunning 70% of the time people simply did not return to the restaurant or did not return as often.

The State of Current Silverware Washing

Silverware has traditionally been washed in one way: pre-soak silverware in a bus tub of presoak solution, followed by two, three, **up to five passes** through a dish machine. Not only is this method ineffective, it is wasteful. Each day, this method wastes hundreds of gallons of water, not to mention electricity and labor. "Multiple pass" washing is expensive and, more often than not, dirty silverware still ends up in front of guests.

There is a Better Solution

Silver Soak eliminates the labor intensive "multiple pass" process by making silverware virtually free of soils **before** it enters the dish machine. By properly pre-washing silverware, it only takes one-pass to attain clean, sparkling silverware. Not only will silverware be cleaner, you'll save on employee labor, chemicals, electricity, water, and most importantly, you'll see more satisfied customers!



Why Choose a Silver Soak?

Many operations toss dirty silverware in a bus tub of cold water, splash in some pre-wash detergent and . . . wait. The result is less than optimal. Soils seldom come free in a tub of cold water, so the solution is to run the silverware through a dish machine up to five times, which is very expensive.

The outcomes of sticking with this old method of washing silverware can be disastrous. When guests are greeted with dirty silverware, the effect is instantaneous. Their entire dining experience is tainted by this interaction. Some leave right away and never return. Some complain, while many others significantly reduce their return visits.

That was the old way. Now, there is an alternative to high energy and labor costs, not to mention disappointed guests.

The Silver Soak Silverware Pre-Wash System will change the way you think about cleaning silverware. This easy-to-use machine is small – its footprint is smaller than a standard bus tub – and incredibly effective. Using a patented process, employees simply drop dirty silverware in the Silver Soak and walk away. The Silver Soak does all the tough work. With heat, chemicals, and agitated water soils quickly come clean from silverware. In just five short minutes, most silverware is clean and ready for a **single pass** through a dish machine.



Call today to learn how Silver Soak can save your operation time, money

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Labor While Getting Cleaner Silverware

What are the Benefits of Silver Soak?

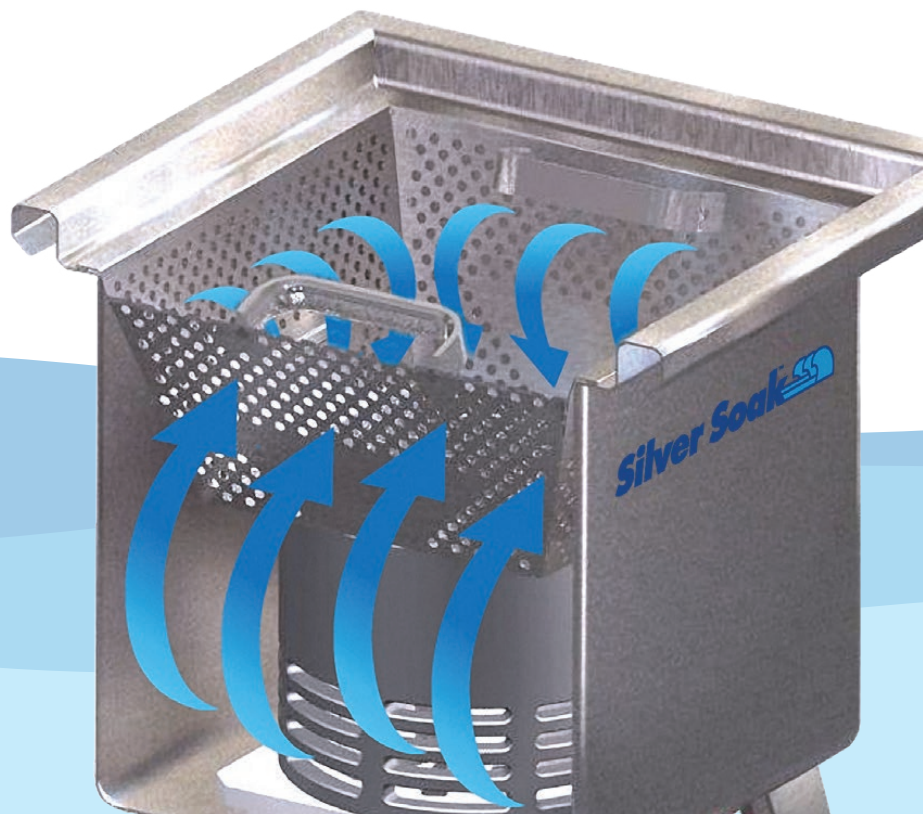
Cleaner Silverware – Have the confidence that the silverware your guests see will always be clean.

Chemical savings – Just one application every meal period instead of multiple applications in bus tubs.

Water Savings – Silver Soak recirculates its water and only needs to be changed every meal period. When you compare to the hot water and detergent used in multiple pass washing, your savings will be significant.

Labor Savings – The Silver Soak's 1-Pass cleaning will not only save energy, but also the number of times employees have to attend to silverware.

Energy Savings – Thanks to its unique design, the Silver Soak will maintain heat without the cost or maintenance of an electric heating element. Add the savings of avoiding multiple-pass washing and you'll be getting excellent results and satisfied customers. It's a win-win for your operation.



The old method wasted hundreds of gallons of water and chemicals every day.

Silver Soak uses just one fill of water and one chemical application every meal period.

The old method required persistent employee attention.

Silver Soak takes far less time and frees up employees to work on other tasks.

The old method still puts dirty silverware in front of guests.

Silver Soak virtually eliminates the chance of guests seeing dirty silverware again.

, and - more importantly - puts clean silverware in front of your guests.

silversoak.com | silversoak.com

Just look what Owner/Operators are saying about the Silver Soak Pre-Washing System:

"We have been using the Silver Soak Pre-Washing System for our Silverware over the past two years and love it. The Silver Soak provides us excellent results with one pass washing of our silverware through the dishmachine while saving labor, hot water and detergent. As a high end restaurant like ours or any restaurant, clean silverware is a must and the Silver Soak system does just that."

Jasper Mirabile, Owner
Jasper's Marco Polo Restaurant
(One of Top 25 Italian Restaurants in the Nation, Zagat's)
Kansas City, MO

No matter what your setup is, we have a model for you.

With a footprint smaller than a bus tub, easy installation, and an immediate impact, **Silver Soak** has four great ways to integrate easily into your operation.



Mobile
(Roll-Under Counter)



Stationary
(For fixed locations)



Drop-In
(For existing tabling)



Weld-In
(For new construction)



The Silver Soak was recognized with the Kitchen Innovations award in 2009 for its excellent energy efficiency, innovative design, and lasting impact on operational sanitation. This prestigious award, given by the National Restaurant Association to a handful of products each year, recognizes significant products that make a substantial impact in the efficiency and success of restaurant kitchens.



Worldwide Leader in Continuous Motion Washing

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