April 2019

Ilegrini NEWS

The best news about cleaning in catering

DID YOU KNOW THAT ... YOU CAN SAVE MONEY WITH ONE CUSTOMIZED SOLUTION FOR YOUR RESTAURANT?



Christmas with yours, Easter with whomever you want. With anyone you will decide to spend the Sunday of Easter, lunches and dinners are already booked in many restaurants and agritourisms, waiting for this festivity as an opportunity to make more covers.

Long laid tables will give free rein to convivial moments until late hours. However, who thinks of all those piles of dishes? If the washing of dishes does not arouse too many concerns for small restaurants, those that reach over 100 covers have to deal with a **high number of washes**. In this continuous replacement of plates, cutlery and glasses to cope with appetizer-first-second-course-dessert-and-fruit, the first thought that comes to mind to the average restaurateur is: "*How much costs washing of crockery in my restaurant*?". There is someone who, predictably, runs for cover buying products at a low price, justifying the poor quality: stains and halos remain on the dishes, along with that unpleasant smell that just doesn't want to leave. Someone else tried Allegrini: its products, of course, but above all its method. A new approach aimed to saving that starts with these assumptions:

Rule No. 1: detergents must be of quality, better if super concentrated

Rule No. 2: consumption and costs go hand in hand, no unnecessary accumulation in the warehouse **Rule No. 3**: check that everything works correctly is fundamental, **no waste** of product

A proven system from Allegrini team of experts, which ensures effective results tailored made to the restaurant.

April 2019

ILEGINI NEWS

The best news about cleaning in catering

DID YOU KNOW THAT ... YOU CAN SAVE MONEY WITH ONE CUSTOMIZED SOLUTION FOR YOUR RESTAURANT?

FM3 Risto is a three-pump dosing system that allows you to maintain a constant concentration of products throughout the washing period. Thanks to an induction probe, in fact, it is possible to dose three super concentrated Allegrini products: **Stovmatic 1**, **Stovmatic 2** and **Brillmatic 3**.

Three products with three different functions, respectively: detergent, sequestering and rinse aid. How does it work?

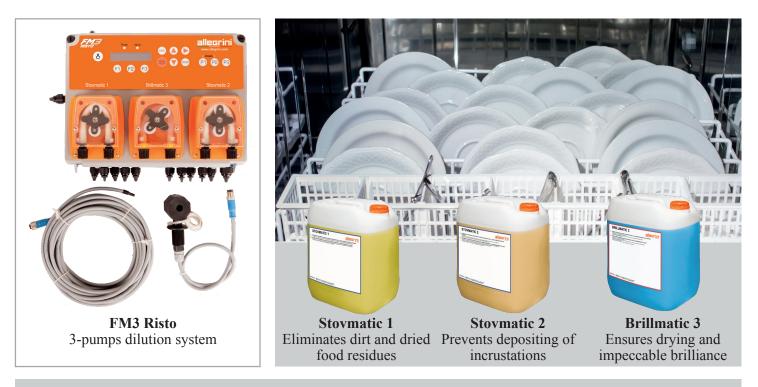
Trying this out is easier than saying. It is possible to create a real ad hoc recipe for the dishwasher of the restaurant or, one might say, ad hoc for the restaurateur: if the main requirement is degreasing, then a larger part of cleaning solution (Stovmatic 1) will be expected, if it is the one to dissolve salts and thus prevent limescale, then a suitable dose (Stovmatic 2) will be calculated in relation to water hardness. Any the condition of water hardness, the washing is completed by a perfect drying with no stains and naturally brilliant (Brillmatic 3).

To do all this, and so to make a customized recipe that takes into account each individual necessity, we must behave just as a chef does in his kitchen: choose the right ingredients, mix them in the proper ways and times and voila...! Perfect crockery ... Cleaning, hygiene and shine!

But a chef without a sous-chef, or a restaurateur without his trusted partner cannot ensure alone the high standards of cleaning required for his activity.

Allegrini, together with his professional staff, is able to provide advice, supporting the restaurateur in choosing the most suitable products for his need and, therefore, to its consumption, to install the dosing systems and calibrate them properly, also controlling water hardness.

The care to detail that is shown in the attention to correct functioning of the products for the professional dishwashers and periodic inspections of maintenance of the dosing systems makes **the method by Allegrini an effective solution to the problems** linked to multiple aspects of savings: time, costs and consumptions.



Discover the recipe that meets the three rules of Allegrini method and request an immediate consultation.