



My TechSM Program

THE NEXT BEST THING TO HAVING A HIGHLY TRAINED EXPERIENCED TECHNICIAN ON YOUR STAFF.

It's the dream of many kitchen managers: avoiding costly breakdowns during the lunch or dinner hour. How to make it come true? Get a dedicated kitchen tech who knows the specifications and particular needs of your kitchen equipment and who can repair and maintain it on a regular schedule. Now that can happen for you when you sign up for the My TechSM Program, an exclusive service from Ecolab Equipment Care that assures you of routine maintenance and repairs - as well as predictable costs - for your commercial kitchen equipment.



OUR TECHNICIANS ARE THE BEST IN THE BUSINESS.

Here's how the My Tech program works

- Reserve a block of technician hours for weekly, bi-weekly or monthly visits. You set the length and frequency of tech visits.
- Determine the tech's work priorities – repair, tune-up or maintenance.
- Get the same technician every time. You can trust that the technician knows exactly what your kitchen equipment needs to run at peak efficiency and reliability.

You'll see immediate and lasting benefits from My Tech

- **Less down time**
My Tech is especially valuable for extremely busy kitchens that simply can't afford equipment down time.
- **Predictable consistent cost**
You pre-purchase the amount of time you want service from an Ecolab Equipment Care technician.
- **Total flexibility**
You decide the work priorities for the technician during any visit.

Remember that our techs are the best in the business

- Average 10-plus years of experience.
- Receive ongoing training from equipment manufacturers and our very own Ecolab University.
- Ongoing certifications through the Commercial Food Equipment Service Association (CFESA).

Here's what our most valuable customers like about their Ecolab Equipment Care tech

"Compared to other representatives,[our Ecolab technician] is right on top of things. He's always there with suggestions. If I need something and I call him, he calls me back ASAP and takes care of us. He always has good ideas ..."

*Mark Serano
Sales Manager
Olive Garden
Tyngsboro, MA*

"[Our tech] is a good guy. He explains what causes the problem and that's something you don't get from a lot of technicians. It's just better business."

*MaryMariçela
Manager
McDonalds
Flushing, NY*

"[Our Ecolab technician comes] out really fast when called. If we have a problem, the service is so quick. They always come out and get things done really fast. That's what impresses me, their quick response."

*Mark Hagarty
Coordinator (Food Service Manager)
Starbucks
Portland, OR*



Call Ecolab Equipment Care for more information.

1 800 822 2303

www.equipmentcare.com