



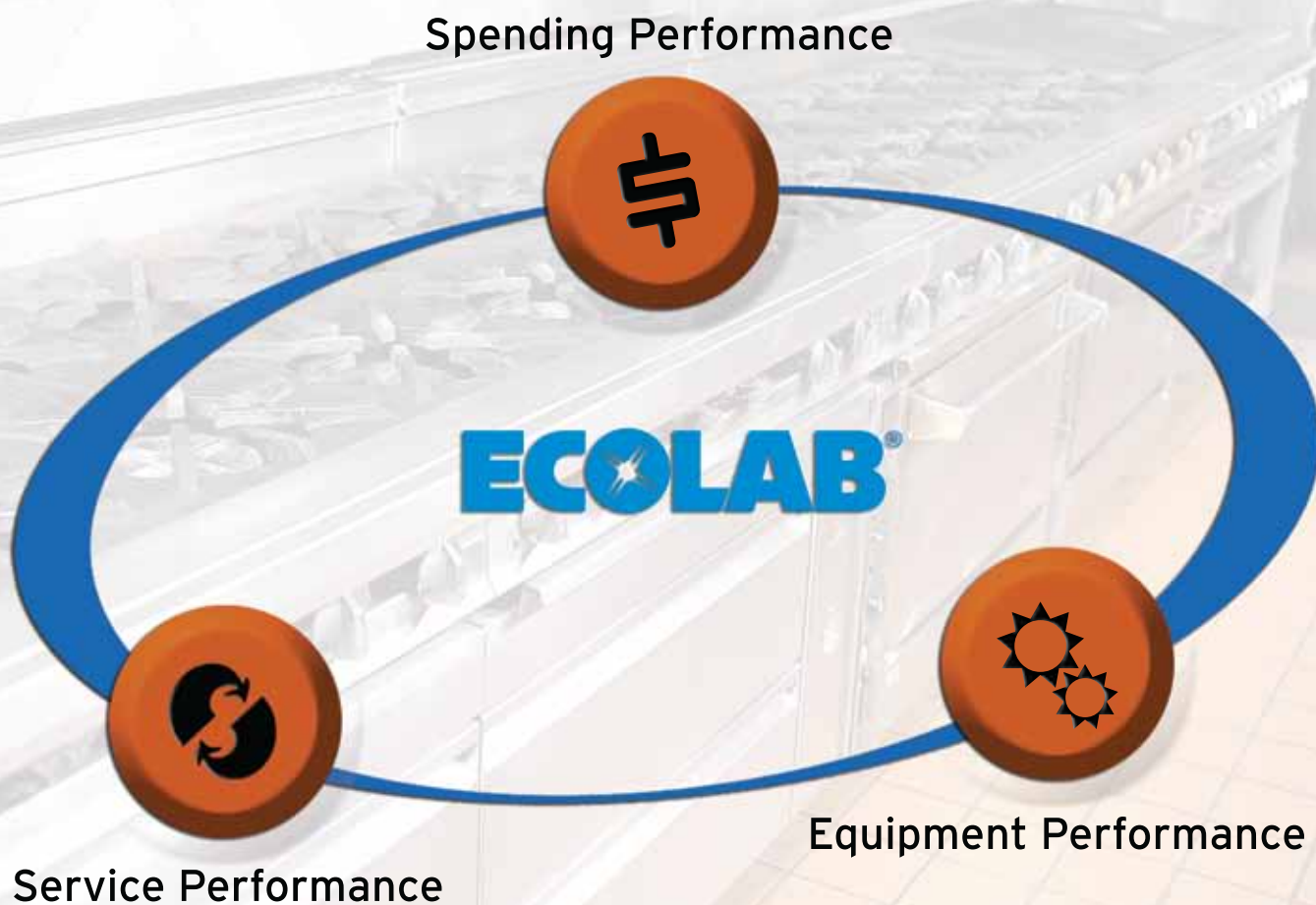
## UNIT-TRAX™

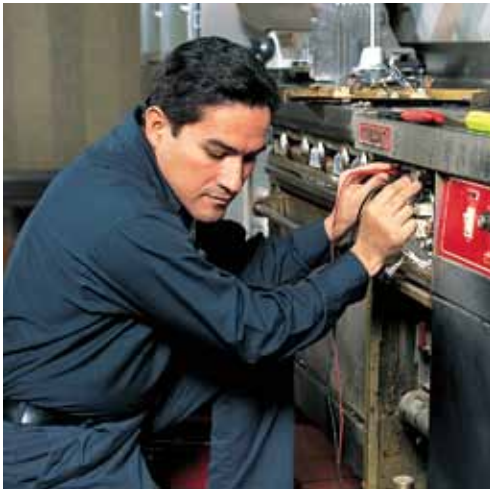
# THE INDUSTRY'S MOST COMPREHENSIVE REPORTING SYSTEM.

UNIT-TRAX REPORTING COMBINES THE EXPERTISE OF ECOLAB EQUIPMENT CARE IN SPENDING, SERVICE AND EQUIPMENT PERFORMANCE.

It's a simple but powerful idea: Introduce a way to generate monthly reports that analyze the condition, cost and performance of the kitchen equipment throughout your corporate system. That's UNIT-TRAX™ from Ecolab Equipment Care.

UNIT-TRAX reports enable you to pinpoint trouble spots, understand what's working right and see a comprehensive view of service history, so you can make them an integral part of your equipment management strategy. As you'll see, the payoff is greater efficiency, longer-lasting equipment and increased profitability throughout the system.





Call Ecolab Equipment Care for more information.

**1 800 822 2303**  
[www.equipmentcare.com](http://www.equipmentcare.com)

**UNIT-TRAX™ HELPS YOU IMPROVE KITCHEN EFFICIENCY AND PROFITABILITY SYSTEM-WIDE.**

**Here's how UNIT-TRAX works**

- Continuously monitors service activity on your equipment
- Generates detailed reports that provide analytic overviews

**UNIT-TRAX monitors three key areas:**

*Spending Performance delivers*

- Standard and custom reports:
  - Unit level maintenance history
  - Preventive service activity
  - Warranty service activity

*Equipment Performance delivers*

- Asset tracking for a direct impact on profitability
- Common equipment parts replaced

*Service Performance delivers*

- Close monitoring of key service measures to ensure that you receive:
  - Elapsed down time
  - Quality assurance scores
  - Service response levels

**You'll see immediate and real benefits from UNIT-TRAX**

- Better decision making that immediately impacts profitability
- Revealing information about which units are taking advantage of preventive maintenance visits to improve performance and efficiency and limit down time in their kitchens
- Information that can turn immediately into concrete steps to:
  - reduce operational disruptions and unprofitable downtime
  - Improve unit performance
  - Increase corporate profitability across an entire restaurant chain

