



CLEANING EQUIPMENT

Industry: **Food / Beverage**
Spur and Panarottis, Randfontein



Overview

Tommie Cowan has run the Spur restaurant for 27 years. Over 16 years ago, he opened an additional restaurant adjacent to the Spur, called Panarottis, which shares the same back-of-house facilities. Both restaurants span 800 sqm and are open for breakfast until late.



“
The T2 has reduced our cost to clean and certainly improved productivity ”

~ **Tommie Cowan**
Spur & Panarottis Owner

Challenges

According to Tommie, both restaurants were recently revamped and the flooring comprises a large area of off-white tiles. After the renovation of the Spur was completed in May this year, the tiles were dirty and off-colour.

Previously, Tommie used 3 cleaners with mops, soap and buckets to clean the 800 sqm of floor area twice daily. **“This manual method of cleaning was not effective or hygienic as you are continually moving the dirt around rather than completely removing it. This is particularly important in the food industry, as we require a pristine environment. In addition, the manual method is very time-consuming and expensive,”** he added.

Solution

Tommie was looking for an alternative, cost effective solution that could meet the stringent requirements of the food industry. He selected the **Tennant T2 Battery Walk Behind Scrubber** after Goscor Cleaning Equipment organised a demonstration of the product in the restaurant.



The revolutionary **T2 walk behind scrubber** is changing cleaning standards.

Solution overview

Tennant's T2 compact scrubber cleans quietly, and is according to Tommie, is very affordable. The scrubber is cable-free and battery operated, so after cleaning the restaurants twice a day, it can be recharged. The squeegee design helps to ensure that excess water and dirt is removed from the floor for minimum risk of accidents. The operator can also replace the blades quickly and easily, when necessary or every 250 hours.

Tommie says the scrubber size is ideal as it fits the 600m aisles and cleans in one pass due to the easy-to-manoeuvre design. The machine is very easy to use and requires one operator. The 23kg of down pressure plus 230 rpm brush speed delivered through a 0.75 kW brush motor provides powerful cleaning.



Benefits

Tommie uses the machine to clean both restaurants and says that the cleanliness, safety and hygiene levels of the floors have substantially improved, which is critical in the food and beverage environments. "Instead of spreading the dirt, this solution removes it completely by scrubbing, cleaning, extracting and drying the surface area in one go."

Most importantly, Tommie only needs one operator to do the job, which means that the salary of the second operator pays for machine. "We can reallocate the other staff members to more productive tasks," he says.

Tommie summarises that the T2 scrubber has reduced the cost to clean and increased productivity, as the machine uses less water, resulting in less cycles to refill, significant and labour cost savings, and simplified operation and maintenance.

He opted to lease the machine over a 3-year period with a maintenance contract in place, which ensures hassle-free operation, as the servicing and parts are totally covered. The only consumable that he purchases is the soap. After 3 years, he has the option to continue the lease and receive a the latest model in the range.



Proud owner of the T2
Tommie Cowan with
Goscor Retail Specialist
Jonathan Kirsch

