

AutoMist™

Revolutionary innovation that
reduces the risk of hood and flue
fires to make your kitchen safer.



**RESTAURANT
TECHNOLOGIES**
SAFER, SMARTER KITCHENS

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FOOD QUALITY



EFFICIENCY



SAFETY



SUSTAINABILITY

Safer, Smarter Cleaning

With your kitchen operating at full throttle, grease will build up in your hoods, flues, and fans. We know this poses a great fire risk to your business. Keeping your kitchen consistently clean is crucial to a safe and efficient operation.

To mitigate the risk of a catastrophic fire, Restaurant Technologies has designed the AutoMist system to automatically clean your hood, flue and fan daily through a spray mixture of detergent and water. AutoMist is designed to eliminate the hazardous buildup of grease in your food service kitchen.

With AutoMist you can:

- Mitigate fire risk
- Prevent oil and grease build up
- Eliminate the need for quarterly hood cleaning
- Increase kitchen efficiencies
- Maintain a clean and safe kitchen environment
- Be eligible for discounted insurance programs
- Use a sustainable solution with minimal impact on the environment

"AutoMist elevates fire prevention to a level not seen in the fire service ... The design of this system is able to provide a level of assurance for inspection services that reach beyond a routine code enforcement inspection."

— Deputy Chief David DeWall
Minneapolis Fire Department

"I love it, we don't have to close down for cleaning anymore. For that reason alone, I love the system, and won't want to go back to the old way."

— Lisa Thurmes, McOpCo Supervisor



Only Restaurant Technologies Has Automatic Hood, Flue & Fan Cleaning

Traditional hood and flue cleaners send in a cleaning crew on a quarterly or semi-annual basis. They shut down your kitchen to scrape or power wash grease buildup with harsh chemicals, often leaving more mess and damage to equipment. Our AutoMist system eliminates the need for these costly, messy cleanups by automating the cleaning process.

Daily Grease Busting

AutoMist cleans your hoods, flues, and fans on a regular basis. By installing sprayers along the hood and up the flue to the exhaust fan, every nook and cranny gets cleaned. The delivery system that contains the detergent controls when cleaning is initiated, meaning you don't have to think about it. The best part? You don't have to shut your restaurant down when it's time to clean.

AutoMist Reduces the Risk of Fire

The AutoMist system minimizes fire risk in your restaurant every day by keeping the hood, flue, and fan area clean. With daily automatic cleanings, grease is no longer gradually building up between cleanings. This keeps your restaurant and everyone in it safe.

Contact Restaurant Technologies today to learn more.

