

# TESTIMONIALS

"The management team and crew love the AutoMist system and would never want to return to the quarterly cleanings that were being performed prior. The system is safer, cleaner, and extremely more consistent. It also eliminates a major hassle for the management teams at the restaurants. Additionally, the restaurants no longer need to close for the quarterly cleanings, since all of our locations are 24 Hours. We would highly recommend the AutoMist system for your restaurants."

**Wayne Adamczyk, Director - The Travis Group, Chicago Market**

"I have AutoMist in all of my restaurants. There are two things that I really enjoy about the system, the cleanliness of the filters, and the cleanliness of the tops of the clamshell grills. My employees really love the system, and are enjoying not having that big clean up job after having the stacks cleaned."

**Michael Anton, Owner Operator, Philadelphia Market**

"I highly recommend the AutoMist system. The savings I have experienced come from not having to clean up after stack cleaners and not having to shut down early to accommodate them. My employees are very much impressed with the system and the way it cleans the hoods. The system is as easy to use as the shortening system. It's self contained and you only have to monitor the detergent level and daily empty the AutoMist drain pans. It's very simple, but the results are amazing."

**Michael Bodman, Owner Operator - Jenell Corporation, Detroit Market**

"The AutoMist system has performed better than expected and has shown to be a much better process than manual stack cleaning. The ease of Operations has been a big plus for my staff vs. not having to deal with scheduling stack cleaning and the messes that are left to clean up. Also the inspection reports have been very impressive showing with pictures just how well the AutoMist process has cleaned the stacks and flues in our restaurants."

**Dick Bold, Owner Operator, St. Louis Market**

"It's a way to get your restaurant clean without having various crews come in and leave the back door open while they clean your stacks and make a mess in your kitchen."

**Kevin Cook, Owner Operator, Minneapolis Market**

"AutoMist has exceeded my expectations! I knew that it would be better than what we were doing for manual hood cleaning, but I am blown away by how effective AutoMist is. Every time I get a 90 day inspection report I am reminded of what a great decision this was for my restaurants."

**Tyrone Davis, Senior Director of Operations - George Michell Organization, Hartford/New York/New Jersey Markets**

"It's really working! It's doing what I was told it would do... It keeps the exhaust system clean, and my roof is not greasy anymore."

**Roy Draper, Owner Operator, Pittsburgh Market**

"I am very pleased with the AutoMist system and the ease of operations. My Managers and staff no longer have to schedule closing down and staying overnight for manual stack cleanings. Also not having to clean up the big messes or any damages left after a stack clean has been a huge plus. I have had a vat fire that went up the stack. I personally feel that the AutoMist system is an excellent program that will keep my staff and guests safe!"

**Joan Elhoffer, Owner Operator, St. Louis Market**

"The AutoMist product has been doing an incredible job of cleaning our entire exhaust system. It has eliminated both grease build up and our 3rd party hood cleaning company. AutoMist also supply's me with a quarterly inspection report that completely details, with pictures, the amazing results! I have great peace of mind knowing I have AutoMist. "

**Brian Frisbie, Owner Operator, Los Angeles Market**

"I have AutoMist. I have had them for almost a year. I like them because they do a better job than the hood cleaners do. I have 24 hour restaurants,

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so I don't have to close and I don't have to clean up after the stack cleaners. Last time the hood cleaners were at my restaurants they set off the suppression system. You're correct, the system isn't cheaper, but it's a lot less hassle once you get it going. Restaurant Technologies is easy to work with. We had issues with the installation of AutoMist, but they stood by the work and made it right."

**Sara Gallardo, Owner Operator, Dallas Market**

"We have installed AutoMist in all our locations and are extremely satisfied. It is amazingly easy and safe to maintain and reliable. No more closing the store overnight for the messy stack cleaning. Every 3 months RTI visits the store to make sure the system is working properly, and all the hoods, flues and fans are clean. Our Managers and crew love it. No restaurant should be without it."

**Matt Godek, Director of Operations - Marsam Management, Houston Market**

"Restaurant Technologies installed their AutoMist system in my restaurants about a year ago. This system is much superior to how we were pressure washing the stacks on a 90 day basis. The AutoMist system cleans the stacks daily and this has been safer and less work for our staff. Restaurant Technologies also comes to each restaurant on a quarterly schedule to visually inspect and tag our stacks. I would be glad to answer questions that you might have about our AutoMist system. The economics of the system is about the same cost as we were paying to pressure wash every 90 days and is much safer and cleaner stacks every day."

**Paul Godwin, Owner Operator, San Antonio**

"I've been on several of our roofs recently, and looking down into the exhaust system...They are staying very clean! We appreciate the great training, communication, and follow up that has been given to everyone in the restaurants. I'm very pleased with AutoMist!"

**Andy Grandinetti, Director of Operations - Sweeney Organization, Pittsburgh Market**

"There are several things that we enjoy about the AutoMist system. We can see the difference in our filters whenever we visit the restaurant. The flues and hoods appear cleaner than the day after having them pressure washed. Our restaurant teams no longer have to clean up the mess that the cleaners leave behind. I would recommend AutoMist for all of your restaurants."

**Tanya & Wayne Holiday, Owner Operators, Philadelphia Market**

"RTI made installing AutoMist simple for my organization. Just sign the contract and they do the rest. Our 24hr restaurants no longer need to shut down, and lose sales. And our non-24hr restaurants no longer use labor watching our duct cleaning company do their job. AutoMist takes the hassle out of hood cleaning and keeps my hoods and flues spotless. I am glad I made the switch and can't imagine ever going back to manual cleaning!"

**Roy Iraci, Owner Operator, New York Market**

"I love the overall cleanliness of the hoods! The ease of operations for the restaurants, no more scheduling, closing, or cleaning up after the hood cleaners. And the certification process with pictures allows you to see that flues, fans and hoods are truly clean."

**Joe Johnson, Owner Operator, Denver Market**

"I became an instant fan of RTI's Automist system when I first saw it a few years ago at the WWC. I had just had my third issue with the stack cleaners where they got water in the plugs and blew out my electronics in my grills. Not only were these expensive repairs but it cost me sales as well. The final straw came when my new stack cleaners missed their regular appointment and showed up unexpectedly the night before an FOR. I reluctantly let them do the job and regretted it the next morning when the crew did not properly protect the floors and the dirty grease water got everywhere ruining all the hard work my crew had spent cleaning and preparing for the visit. It was the same day that I kept pushing to get the Automist in our market. The installs went

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very smoothly and I have had no issues with the product or system. I get regular reports with photos showing how clean my stacks and hoods are. The look brand new. While it might be a little more than what the stack cleaners charge, the peace of mind I get more than makes up for the difference in cost."

**Matt Kades, Owner Operator, Houston Market**

"The AutoMist system has helped our restaurants in several ways. Very convenient with not having to schedule Stack Cleaners anymore and also dealing with the mess they can leave behind to clean up. That also means 1 less outside crew having to come into our restaurants during our current Covid Crisis for our employees safety. We love the Inspection Reports and the pictures we can share with our Managers and staff showing the cleanliness of the hoods and stacks."

**Janeth & David Kirkhuff, Owner Operators, St. Louis Market**

"The AutoMist System is very simple to use. We empty the troughs and change the cleanser... And that's it! After the install, the training and follow up was great. This system really works!"

**Mel Korbini, Owner Operator, Pittsburgh Market**

"Overall, I am pleased with the AutoMist system. The entire exhaust system is cleaned everyday not just once a quarter. This mitigates the risk of a fire and there is also no need to close our restaurants anymore for manual cleaning."

**Bob Luther, Owner Operator, Denver Market**

"I immediately knew the AutoMist program would work for my organization, especially since there is no upfront cost to install. Thanks to RTI's excellent communication and follow-up, scheduling the RTI AutoMist installs has been simple and painless. Once AutoMist was installed and our teams were trained, the system seamlessly integrated into our restaurant operations - it is amazing how it safely and silently cleans my stacks! The RTI AutoMist System has been a smart investment for my restaurants."

**Alana Marinello, Owner Operator, New York Market**

"They take care of it ALL. RTI AutoMist program is a real full-service program. They complete all preinstall inspections with detailed reports of what is needed to ensure the successful install of system. They have great follow-up and customer touch points and the actual install is timely and scheduled in advance. The ease of operations with the system is great and they are always prompt and detailed with ongoing inspection and maintenance of system. They have been great to work with and I am excited to complete install on all my restaurants."

**Crystal Marks, Owner Operator, New Orleans Market**

"Stack cleaning scheduling and performance had become so bad that when this opportunity became available, we jumped on it! From scheduling the installs to post-install follow up, RTI has made it clear we made the right decision making the switch. The RTI service team is very responsive and easy to work with. My restaurant teams agree with me that making the switch was a great decision."

**Raymond Masker III, Owner Operator, New Orleans Market**

"We recently had our survey done today to locate equipment placement to move forward with AutoMist. The note and picture on the survey that Restaurant Technologies did showed how bad the Horizontal section in our exhaust system was and that it was not being cleaned properly by the hood cleaners that we used prior! Thanks to your team, I know I made the right decision to replace my horizontal stack and install the AutoMist system in my McDonald's. That horizontal was sheet-rocked in without a clean-out so you can see the years of build-up that the various Hood Cleaners couldn't get cleaned out over the years. Who knows what could have happened with more years of continuing on with that stack!"

**Mike Mlinarcik, Jr., Owner Operator, Detroit Market**

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"The AutoMist system is very clean and efficient! We no longer have to spend labor hours cleaning up big messes on the roof or in the kitchen after every hood cleaning. AutoMist keeps our hoods and kitchens cleaner and safer, and I am glad I made the switch!"

**Jessica Quintana, Owner Operator,  
New York Market**

"We are very pleased with the results. The system works great and is very easy to maintain. The hoods are clean every day and we do not have to close the restaurants quarterly to have the hoods cleaned by an outside vendor. I highly recommend AutoMist for your hood cleaning needs."

**Scott Rardin, Owner Operators, Baltimore Market**

"I enjoy not having to schedule hood cleaning. It was a seamless transition when you install, and there really isn't anything new to learn. Seems very clean in the restaurants."

**Stephanie & Christian Rawden, Owner Operators,  
Philadelphia Market**

"Benton Enterprises, Inc. started adopting this program in 2018. The installation process was easy and the stores adjusted to the new system without issue. We like that the hoods are cleaned every day and eliminates the hassle of a third party vendor coming in to clean the exhaust quarterly – and make a mess in the restaurants! It is also easier on the crew and we don't have to shut down. All the crew has to do is empty the discharge containers daily. RTI comes quarterly and inspects the system to ensure everything is clean and then places stickers on the hoods to keep us in compliance with the fire department and the insurance company. There is no up front cost and the fans are clean!"

**Becki Russell Benton, Owner Operator,  
San Antonio Market**

"AutoMist has to be one of the greatest things that happened in our stores. Say goodbye to those long nights waiting for your hood cleaning

company to show up, the mess they left behind, and the fire department notices! Beside those perks, AutoMist also gives us peace of mind that what we value most is protected: our Employees, our Customers and our Brand."

**David Santillanes, Owner Operator, Seattle Market**

"With the Automist system, I never have to close my restaurants again for outside hood cleaners. The system is easy to use and it keeps the flues very clean."

**John Santonastasso, Owner Operator,  
Pittsburgh Market**

"Wow! From the first I heard about AutoMist I was sold on the idea. Now that I have several systems installed in our restaurants I can honestly say I am thrilled, yes, thrilled, not just with the results, but also with the fact that I don't have to shut down restaurants for cleaning any more, don't have to deal with a stack cleaning company that might, or might not show up, and best of all, we have improved cleanliness, and safety."

**Ernie Simas, Vice President of Operations -  
Giannola Organization, Seattle Market**

"There are certain aspects of your business where no news is good news, hood cleaning is one of those. AutoMist makes hood cleaning an absolutely automatic process. No more scheduling staff overnight, last minute cancellations, damage to equipment or poor cleaning performance. To me it is a no brainer to recommend AutoMist as it makes hood cleaning worry free!"

**Scott Soifer, Owner Operator, Des Moines Market**

"I love AutoMist! It has been a great addition to my restaurants. One of the things my maintenance team has commented on is how much cleaner the grease filters are since starting with AutoMist. I highly recommend this product/service."

**Nancy Wilkes, Owner Operator, Rochester Market**