

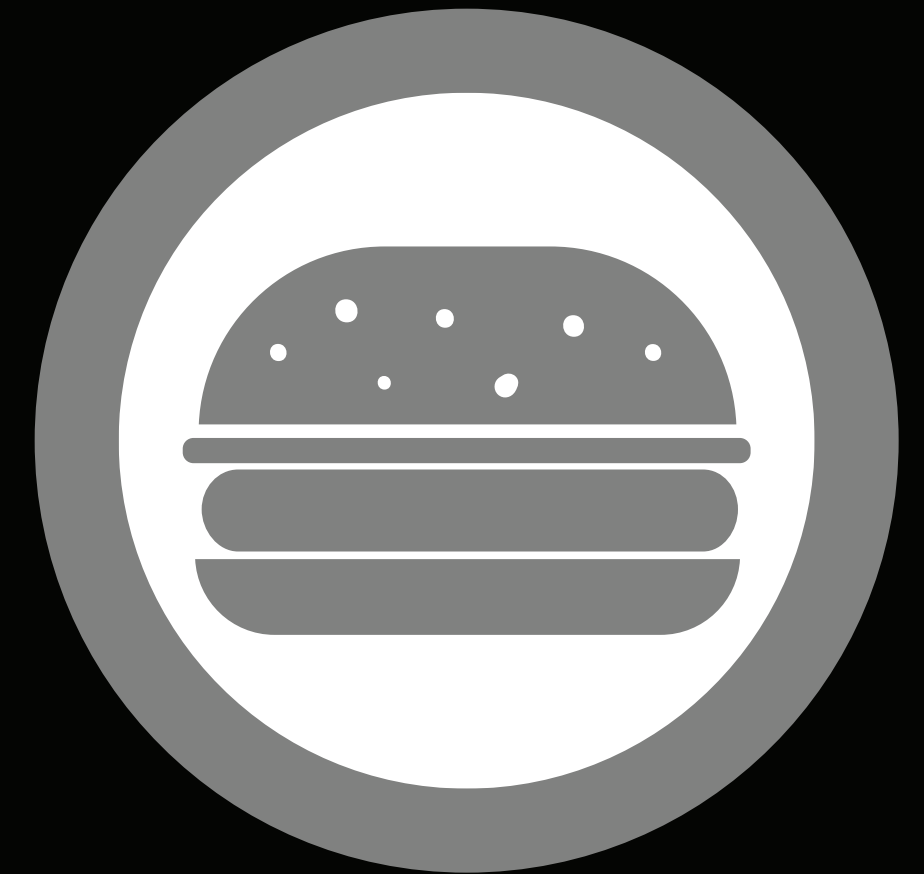


# 5 reasons to maintain your equipment



## protect your staff

Keeping your equipment in good working order helps your kitchen be safer and more comfortable. Regular maintenance keeps it working as it is supposed to.



## protect your food

Protect the quality and integrity of the food you serve with daily cleaning and regular maintenance. Don't let your food be tainted by contaminants.



## protect your warranty

Winston builds great products. To keep the warranty in full effect, regular maintenance must be performed. Take care of them, and we'll take care of you.



## protect your investment

Commercial kitchen equipment isn't cheap. Protect that investment with regular maintenance. Daily cleaning costs pennies, but saves you big bucks in the long run.



## protect your customers

You'd never want your operation to be the source of a foodborne illness. Regular maintenance assures equipment is functioning properly and accurately.