

▣ **Company:**

Panago Pizza

▣ **Industry:**

Quick Service Restaurant

▣ **Challenge:**

- To provide an effective cleaning and maintenance program that is easy to use and is effective
- Problem Areas: Ovens and floors

▣ **Solution:**

- Avmor's Quick Stuff Sanitation Program: Blue Stuff, Orange stuff, Yellow Stuff, Sani Stuff, Sani Stuff RTU, Hot Stuff Gel, Clear Stuff

▣ **Results:**

- Management and staff were pleased with how effectively and easily the products work.
- Previously, they did not have a product that properly cleaned the ovens: Hot Stuff now does the job
- Floors are now kept clean with Orange Stuff



An Avmor Success Story

Panago Pizza chooses Avmor's Quick Stuff Cleaning System



Picture (Above): Front Windows, Panago Pizza



Picture (Above): Sink Area, Panago Pizza



Picture (Above): Glass Counter, Panago Pizza

"Orange Stuff made the difference. Where the floors were dirty before, they are now clean."

Joe Lamb, Director of Operations, Panago Pizza, Ontario



With its slogan "a Fresh Approach to Pizza", Panago Pizza not only brings freshness to its customers, but cleanliness as well. In the quick service restaurant business where turnover is high, the simplicity of a cleaning program is key. Panago tested Avmor's customized Quick Stuff Sanitation Program for one year in Ontario before making the decision to implement it as its cleaning program of choice across Canada. Panago Pizza restaurants are now sparkling clean with the help of Avmor's products.

Management has noticed a dramatic difference in the Panago establishments. A problem area was the front of the restaurants where the floor tiles are very light in colour, therefore easily showing dirt. It has always been a challenge to keep the floors clean. "Orange Stuff made the difference. Where the floors were dirty before, they are now clean," remarked Joe Lamb, Director of Operations at Panago Pizza. The staff is also delighted with the Avmor products. Previously, they had no chemical available to clean the restaurants' ovens. Now, Avmor's Hot Stuff Gel keeps the ovens clean.

Prior to making the switch, Panago Pizza was using a cleaning solution similar to Avmor's Quick Stuff products. However, the management team felt that the products did not provide the value-added support to meet the restaurants' needs. Panago's staff found Avmor's simple and complete training to be extremely useful. They were particularly impressed with the customized Quick Stuff colour-coded sanitation program, wall charts and CD. The training helped the restaurants optimize the use of their cleaning products. Overall, Avmor's cleaning program helped Panago to reduce its costs by 1/3, thus enabling the chain to re-invest and improve other areas of its business.

Panago Pizza knows that fresh ingredients and a fresh approach to food will ensure customer loyalty. The company further understands that the same high standards apply to the cleanliness of its many establishments. With 160 locations across Canada, Panago's success is attributable to its fantastically fresh pizzas, salads, breadsticks and wings to go, as well as to its fantastically clean environment!

Avmor* - an industry leader in the development and manufacture of professional cleaning products for 55 years

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