

HOW HAS YOUR BUSINESS CHANGED?



REDEFINING THE NEW NORMAL FOR THE RESTAURANT INDUSTRY THINK STERILIZATION!

The unprecedented measures during this pandemic have changed how we live and has created a new normal. Tuttnauer is here to help keep your customers safe by offering sterilization solutions for the restaurant, and event hall industries.

Using Tuttnauer's Garment Sterilization Cycle that has been dedicated for garments, offering FAST reprocessing and COMPLETELY dry loads, we can cover all your needs - uniforms, cloth napkis, towel packs, and assorted cotton fabrics, for sterilization in house.



Sterilize utensils - keep your customers safe!



Sterilize garments - keep your customers safe!

Tuttnauer will put your mind at ease, offering:

- STERILIZATION PERFORMED ON THE BUSINESS PREMISES
- SAFE TECHNOLOGY, USING STEAM ONLY
- NO HARSH CHEMICALS ARE USED
- ENVIRONMENTALLY FRIENDLY
- EASY TO INSTALL
- COST EFFECTIVE



Fully Automatic Autoclaves



Learn from our experts.

Visit our blog: tuttnauer.com/blog



To find out more visit www.tuttnauerUSA.com or call 1-800-624-5836



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