

FACT: Bar tools need to be rinsed constantly throughout a shift. Every other way of doing it wastes time, chemicals, energy, or yields inconsistent results.

BEER GLASS RINSERS



- Manual
- Inconsistent
- Rinses Just 1 Item
- Rinses Inside Only

3 COMP. SINKS



- Manual
- Inconsistent
- Time-Consuming
- Harsh On Hands

GLASS WASHERS



- Time-Consuming
- Lost Capacity
- Wastes Chemicals & Energy

SODA GUNS



- Manual
- Inconsistent
- Time-Consuming

FAUCETS



- Manual
- Inconsistent
- Time-Consuming
- Contamination Risk

Auto-Rinse™ rinses bar tools automatically, so your staff can do more important things, like:

- ✓ -Quick
- ✓ -Consistent
- ✓ -Thorough
- ✓ -Automatic



- Engage with guests
- Suggestively sell
- Offer dessert/coffee
- Sell loyalty cards
- Turn tables faster
- Run food & much more.

Auto-Rinse™ Increases Revenue Potential

In the Service Industry, *Every Second Counts.*



Rinsing shakers, strainers, & jiggers costs bartenders valuable time. Auto-Rinse™ ensures that rinsing runs at maximum speed, making the entire Front of House more efficient.

When bartenders work faster, servers also work faster. That means more guest engagement, sales, & happy customers. The bottom line: more profits.

The Daily Cost Breakdown...

Over a 5-year period, Auto-Rinse™ costs \$0.96/day

(\$1750 SRP ÷ 1,825 days = \$0.96 per day)

Just 1 Extra Drink Sale per Day @ \$8.00 = \$7.04

(\$8.00 - \$0.96 = \$7.04)

✓ **That's a 7x + Daily Return!**

See Our ROI Calculators at www.OmniRinse.com/ROI

Capture every possible sale by giving your staff more time to engage with guests. A few extra seconds is all it takes to increase a check average.

OMNI-RINSE® WORK FAST. WORK CLEAN.

Capture More Sales
AUTO-RINSE™



- Automatically rinses bar tools inside & out with warm water
- Hands-free design helps bartenders work faster
- Faster beverage service means the entire FOH works faster
- Prevents unsanitary use of hand wash & dump sinks for rinsing
- Saves water & uses no electricity or chemicals

Increase speed of service while improving sanitation

www.OmniRinse.com

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AUTO-RINSE™



Efficiency.

Stop Paying Bartenders to Rinse

Let bartenders focus on making drinks, engaging with guests, & selling.

Help Your Bartenders Work Faster

Automatic rinsing saves valuable seconds, decreasing ticket times & increasing output.

Help Your FOH Work Faster

Faster beverage service increases speed of service for the entire Front of House.

Sanitation.

Comply With Health Code

Helps keep tools out of unsanitary hand wash & dump sinks.

Help Your Bartenders Work Cleaner

Bartenders can avoid procrastination & unsanitary shortcuts now that rinsing is so easy.

Add Process for Consistency

Ensure that all surfaces of tins, jiggers, & other tools are always rinsed clean.

Sustainability.

Stop Wasting Water

Stop faucets from continuously running to rinse bar tools.

Use Water Economically

The same water that rinses tools also melts discarded shaker ice.

Reduce Chemical & Energy Usage

Save money on chemicals & energy by decreasing glass washer usage.

Easy Installations & Retrofits



Install next to an ice bin to complete a bar station



Core Unit (Wall-Mountable)



Underbar Bracket Bundle



Table Top Bundle



Cube Stand Bundle



Utility Station Bundle

Visit www.OmniRinse.com for more information on installation options, product videos, & more.