

NIECO SALUTES

BURGER KING® FRANCHISES FEATURING THE MPB94 BROILER.

LEADING TORONTO AREA BK SAVES OVER 50 CREW HOURS PER WEEK.

Here's what John Mills has to say about his new MPB94:

- Our target in total labour savings was 60 hours per week. We're already up to 50 and counting.
- We're looking at two components to labour saving. The first is the auto feeder and auto pan loading features that save a broiler person up to \$350 half hours. Above that we combine the broiler with the buns making that a full time job. The second is the amount of time we have cut from cleaning. The broiler and hood only take about 30 minutes a day to clean, making the total savings of the two about 50 hours.
- Also, we expect to eliminate our contract cleaners, a big savings. And we think we can cut the stack and fan cleaning to 3 times a year, from 6, a further \$1,500 savings. Plus we don't have the burner replacements, which will probably add another \$800-1,000 per year saving.
- We took an hour a day to clean the hood. With the catalyst, there is literally no smoke and after a 3 day test with no hood cleaning, it took only 10 minutes to do the hood.
- The chicken and the Angus are far superior when cooked from a frozen state.
- Eliminating all the thaw routine for steak and chicken simplifies things a lot.

"It ain't cheap, but we see payback in about 6 months."

Find out more about the amazing new MPB94. Call your Nieco Distributor or Nieco direct today at 1-800-643-2656.



Franchisee John Mills, left, with Ted Reeser, Nieco distributor.



Restaurant Manager Lynette Houlden with the new MPB94.



KEEPER OF THE FLAME FOR BURGER KING®