



MAINTENO

Annual Maintenance Plan: Your Shield Against Costly Disasters and Compliance Violations

Don't let unexpected breakdowns or compliance issues derail your business. Our comprehensive Annual Maintenance Plan is your best defence against hidden threats that can shut down your restaurant without warning while ensuring full compliance with Ontario regulations.

STAY COMPLIANT, STAY OPEN

Get the Mainteno Annual Maintenance Plan

PLAN INCLUDES:

- Fire Safety Inspections
- Kitchen Exhaust Cleaning
- Grease Trap Cleaning
- HVAC Maintenance

Avoid Fines, Lost Revenue and Hidden Costs

 **Fire Hazards Lurking:** Did you know that 57% of restaurant fires start in the kitchen? Our rigorous inspections ensure you meet all fire safety regulations, protecting you from potential fines of up to \$100,000.

 **Health Code Violations:** One failed inspection can cost you thousands in fines and lost business. Our kitchen exhaust and grease trap cleaning services ensure you're always ready for surprise health inspections.

 **Equipment Failure:** A single day of downtime due to HVAC or other kitchen equipment failure can cost you up to \$5,000 in lost revenue. Our proactive maintenance keeps your systems running smoothly year-round.

 **Rising Energy Costs:** Poorly maintained equipment can increase your energy bills by up to 30%. Regular maintenance helps avoid hidden costs and ensure your systems are energy efficient.

Technicians You Can Trust

Only the most qualified technicians work in your restaurant. Mainteno thoroughly vets all our service providers to ensure unparalleled expertise and reliability for all your maintenance needs.



100% Satisfaction Promise

If you're not happy, we'll make it right.

With Mainteno, you gain a committed partner in your restaurant's success. Rest easy knowing your expenses are protected.

CALL US: (416) 964-5444

[GetMainteno.com](https://www.GetMainteno.com)