SEA HAWK SYSTEMS

NEVER CLEAN A BAR GUN MANUALLY AGAIN

An automatic cleaning system that prevents cross contamination from manual cleaning

The Bottom Line

The acceleration of state minimum wages in 2019 and compliance expenses now deny reasonable profitability to the small business restaurant community that had 15% profit margins in the 60's to less than 5% today.

As these hikes target employers of entry level workers, a group of restaurant operators and facilities professionals accepted the challenge of improving food safety through technology while eliminating labor costs.

Richard M. Ritota, formerly administrator of the New Jersey Department of Health's Food Safety Program, reminds us that local food safety inspectors often cite unclean bar guns as regulatory violations.

Fruit flies have developed a maddening resistance to modern pesticides, while America's health inspectors focus on contaminated soda gun nozzles. Manual cleaning cannot prevent insects from landing and releasing fecal matter onto the equipment.

The Sea Gun Holster System

This innovative system attaches to the underside of each bar with a flange into which a Sea~Gun™ holster is assembled. Compression valves inserted into the chlorinated, potable water lines of each bar provide water through antimicrobial water lines to the Sea Gun circulator in each bar.

The food contact areas inside the bar gun caps and every crevice of the bar gun nozzles are scrubbed nightly within the antimicrobial Sea~Gun™ holsters by designated spray nozzles affixed to these water lines. The system automatically injects pressurized water by the programmable timer in the circulator to clean the bar gun caps and bar gun nozzles in every Sea~Gun™ holster in each bar.

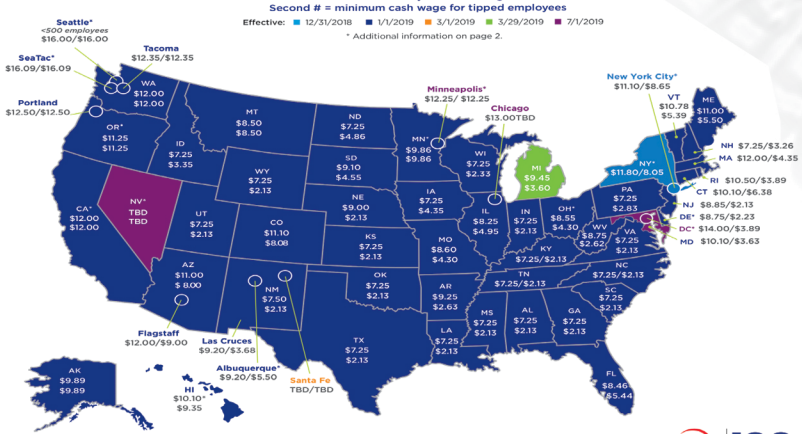
The system is constructed with smooth and durable surfaces to enhance the cleaning process. The cross contamination dangers of manual cleaning procedures for bar guns have been eliminated, as well as the buildup of residues and sugars that promotes mold growth and that compromises soda calibration.

"We are not just talking about a food safety issue here, but also the spread of infectious diseases, such as the flu or common cold whenever a bar cloth, used to wipe down the bar counter, is then used to clean a soda gun. Another issue is when major allergens such as peanuts or tree nuts contact the bar counter. A cleaning towel can now introduce those allergens to the bar gun." — Richard M. Ritota

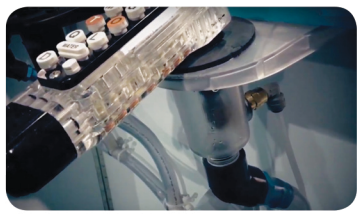
As of January 15, 2019

State and Local 2019 Minimum Wage Rates

First # = state's hourly minimum wage rate
Second # = minimum cash wage for tipped employees
Effective: 12/31/2018 1/1/2019 3/1/2019 3/29/2019 7/1/2019
* Additional information on page 2.



National Restaurant Association 100 Centennial
Restaurant.org/Advocacy



Bar gun seated in the Sea~Gun™ holster

The Sea~Gun™ System saves a minimum of 45 minutes labor and wages at the end of every day

Patent-pending Sea~Gun™ System Circulator, delivers automatic "ready for inspection" cleaning.

The bane of every Health Inspector

FOOD SAFETY SUMMIT

The Sea~Gun™ was inspected by all the Food Safety Directors of America at the Food Safety Summit

System Capabilities

- Automatic, programmable cleaning system
- Cleans to a level impossible to achieve with manual cleaning
- Maintenance Free
- Cleans all bar gun sizes from 3 to 12 buttons
- Cleans up to 4 bar guns simultaneously in system holsters
- Antimicrobial Santoprene® Collars make the bar gun cleaner impervious to insects
- Antimicrobial polished ABS Holsters prevent water retention and mold
- Antimicrobial water lines ensure consistent cleaning sanitation
- Antimicrobial drain lines finished with drain screens preventing penetration of drain flies from sewer system
- One system programmable Circulator per each bar (12VDC~1.A)
- Manufactured in the USA by DEMA Engineering using antimicrobial polymer and stainless steel parts

Endorsed by the Clinical Labs of Quantum Analytics