



HOW T&S IS BUILT FOR YOU



Every kitchen runs on water, and no restaurant should have to waste time and money with costly leaks, service calls or frequent product replacements. That's why it's critical to choose a manufacturer like T&S with a history of providing high-quality equipment that's built to last — and built to save. By choosing the same supplier for all stores, operators can ensure they're achieving the same worry-free performance, code compliance and cost savings.

1 Built for heavy use



Five inspection points in our manufacturing process



All products air- and water-tested

Meets or exceeds national lifecycle testing standards for all products

Interlocking cartridge spindles prevent "walking"



Thicker nozzle walls result in greater strength than the competition

2 Sustainable yet cost-efficient

\$3,400

Restaurants that go low-flow with T&S save \$3,400 annually per store, on average *(per internal water audit results)*



For the best balance of water reduction and performance, use low-flow spray valves and aerators



By saving water, operators are also saving on energy and sewage costs

3 Easy to install & maintain



EasyInstall™ faucets and pre-rinse units significantly reduce installation time

1,000s

From faucets to spray valves to hose reels, all the products you need for foodservice applications are available within T&S' 1,000s of SKUs



Interchangeable parts make maintenance easier than ever

4 Easily available



Customer-specific model number set-up available for easy ordering



Sold through hundreds of foodservice dealers globally



We have established partnerships with the most popular KESs

89% of all orders ship the same day

Worldwide distribution from multiple warehouses

5 A company you can count on



A great solution for code compliance

70+

Trusted for more than 70 years



A reputation for world-class customer service



RELIABILITY BUILT IN™