



Spread the joy...
not the dirt!

Revolutionizing
Foodservice/QSR
cleaning around
the world



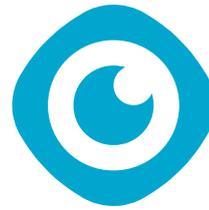
i-team[®]

inquire • innovate • inspire

 **i-mopXL**[®]
revolutionary cleaning

 **i-mopXXL**[®]
revolutionary cleaning

Traditional cleaning methods can actually make stores more dirty and dangerous, from spreading cross contamination to creating slip and fall hazards



Cleaning your store is more complicated than ever.

Exacting sanitation standards for food safety. A greasy environment that harbors pathogens and creates slippery floors. Around the clock traffic with harsh weather, and spills that pose additional slip and fall hazards. High usage public restrooms. Ever rising customer expectations.

You need to manage the risks of foodborne illness, personal injury, regulatory non-compliance, customer dissatisfaction, cost overruns, and more. Your image, your reputation, and your profitability are on the line every day!

Despite this complexity, expectations are higher. Proper cleaning and sanitation are key to the health and safety of your customers and employees. After all, because your business is *food*, clean surfaces are a necessity to prevent contamination.

Yesterday's technology doesn't cut it anymore

- Mops can get around obstacles and into corners. But mopping is labor intensive, creates slip and fall hazards from wet floors, and worst of all just spreads soil around rather than removing it.
- Auto scrubbers clean quickly and thoroughly but are too big and unwieldy to store and use in kitchens, restrooms and other confined spaces

Simply put, it's time to rethink how cleaning is done in today's foodservice operation.



Meet the i-mop.

The power of an auto scrubber...
the agility of a flat mop!



i-mop has combined the best of both worlds in a revolutionary upright design that offers extraordinary maneuverability and breakthrough operational benefits

Safer

Floors that dry almost instantly reduce slip and fall hazards
proven by standardized slip test readings of 120 or less.

Cleaner

Powerful twin counter-rotating 350 RPM brushes for soil removal
proven by ATP test data reflecting up to 90% cleaner surfaces.

Faster

Cleans 10 times faster than conventional wet mopping
proven by cleaning rates of up to 1.300 m² (14,000 sq ft) per hour.

Greener

Makes every ounce of chemical and every drop of water count
proven to reduce environmental impact by over 75%.

...and better for everyone!

Changes the experience of cleaning, bringing energy, pride and morale to the facility...not to mention a cleaner, healthier environment.



Designed for 24/7 cordless operation in small and obstructed areas where cleaning is critical.



Safer.

Protecting your customers, your employees, and your bottom line by preventing accidents and injuries

The Foodservice Industry's leading cause of employee injury is slipping and falling.

70% of these accidents occur on flat/level surfaces.

The average restaurant has 3-9 slip and fall accidents each year.

Approximately 25,000 people a day are victims to slip and fall accidents.

The average cost to defend a slip and fall lawsuit is US \$50,000.

People continuously track in rain, snow, mud, sand and other soil onto your floors, not to mention the prevalence of cooking grease that forms a coating on floor surfaces, or the frequent spills that occur throughout the day. Given the frequency of this recontamination, chances are that at any given time your floors can be a risky proposition.

It's impractical to deploy an auto scrubber in the close quarters of most foodservice operations or around customers during open hours. And it can take up to 15 minutes for conventionally mopped floors to dry, resulting in slip and fall hazards and traffic disruption.

i-mop quickly cleans and recaptures solution, typically leaving floors clean, dry (as measured by standardized slip testing), and safe within seconds! i-mop cleans anywhere, at anytime — even around people.



Keeps entrances clean and dry throughout the day



Instant pickup of spills to prevent slips and falls

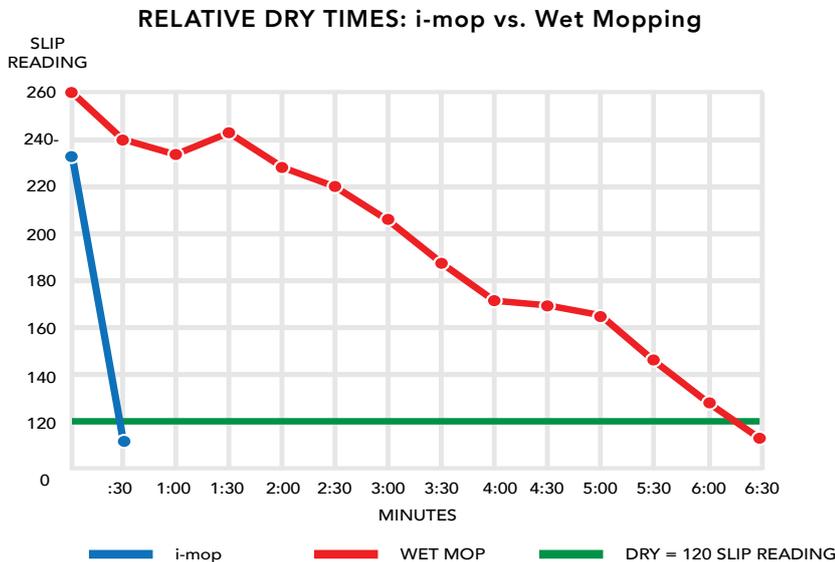
i-mop leaves floors dry in seconds!



90% Risk Reduction

Wet mops do not recapture the water or cleaning solution they apply. This job is left to evaporation, which depending on particular conditions can take anywhere from 5 to 15 minutes (with the accepted average of 6 minutes).

Daily wet floor exposure



i-mop leaves floors dry in 30 seconds.
A wet mop takes over 6 minutes!

Measuring floor safety

The **i-know SlipAlert System** measures the coefficient of friction to determine the slip and fall risk posed by a floor surface.



In addition to preventing slip and fall accidents, i-mop prevents ergonomic injuries

Compared to the weight, awkwardness and repetitive motion associated with conventional wet mopping, the easy mechanical operation of i-mop reduces strains and ergonomic injuries.

If the front of the house is scheduled to be mopped 6 times a day, and spills occur another 6 times per day, the floor must be mopped 12 times per day:

- With a standard mop requiring e.g., 5 minutes of dry time per cleaning episode, part of a heavily trafficked floor is "wet" (i.e., has a hazardous coefficient of friction) for a total of 60 minutes per day
- With an i-mop, requiring only 30 seconds of dry time, that same floor is "wet" (12 x 30 seconds) = only 6 minutes per day



Cleaner.

The difference is easy to see



Thoroughly cleans food prep areas to prevent contamination

i-mop uses clean water on every surface, vacuums up the dirty solution, removes 4 times as much soil as a mop and applies powerful mechanical action that even cleans grease buildup and grout lines.

ATP testing confirms that i-mop's twin counter-rotating brushes deep scrub for 90% cleaner surfaces compared to conventional mopping.

i-mop scrubs grout, goes under and around obstacles, into tight spaces, and all the way to edges for the most thorough cleaning your store has ever seen.

Modular HACCP color coded accessories help you prevent cross contamination in food prep and hygiene-critical areas.



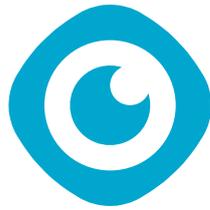
Deep scrubs grout and gets under fixtures in restrooms

This image shows a floor that has already been 'cleaned' with a wet mop, and then cleaned again with i-mop.

Conventional mops push around dirty water and leave ingrained soil behind.

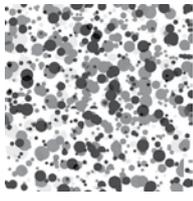
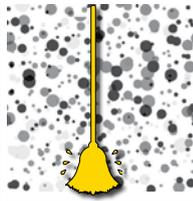
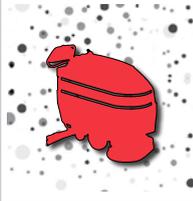
i-mop thoroughly scrubs surfaces with clean water.





The science behind clean

Comparative ATP Scores

Before Cleaning	Wet Mop	Auto Scrubber	
			
800	400	80	40

Measuring remaining soil loads on surfaces after cleaning



ATP monitoring

ATP (Adenosine Tri-Phosphate) is the name of an energy molecule, that is an indicator of biological contamination invisible to the naked eye. Detection of ATP is recognized as the most reliable quantitative monitoring and inspection method to measure the effectiveness of cleaning procedures.

Make the invisible visible

with i-know the testing system for cleaning quality



You can scientifically prove the safety and effectiveness of your cleaning procedures. The i-know kit provides you with data and insights for continuous improvements.

Now you can measure:

Floor Safety

Slip Resistance with i-know SlipAlert

Cleanliness

Surface contamination with i-know ATP testing kit

Floor Conditions

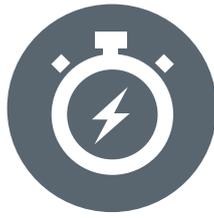
Reflective shine with i-know Gloss Meter

Water Quality

i-know is available as i-consult routine monitoring and support or DIY with your own portable kit.

Proving cleanliness.

Now you know



Faster.

Higher productivity = lower labor costs

i-mop's productivity is 8-10 times faster than conventional mopping. i-mop cleans anywhere in your store from entrances to dining areas, kitchens to restrooms, and everywhere in between.

i-mop cleans up to 1.800 m² (20,000 sq ft) per hour!



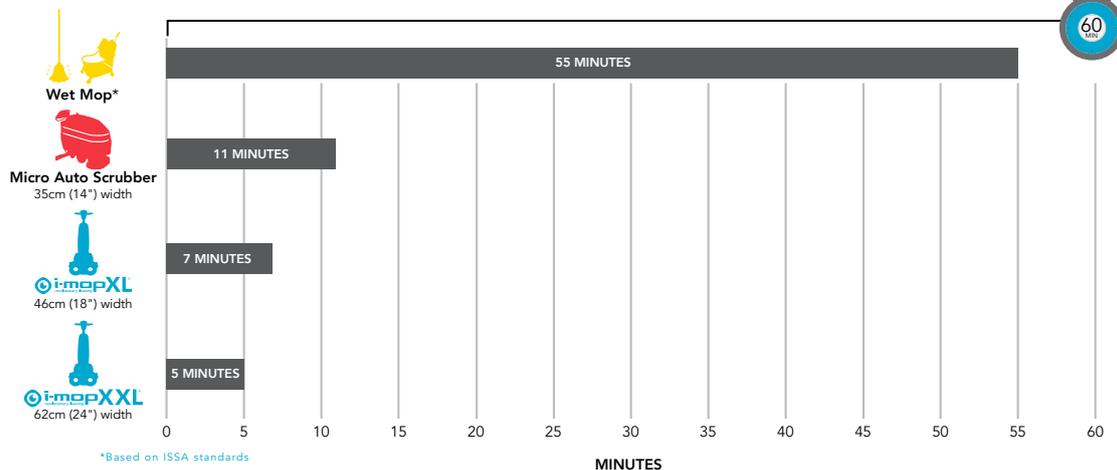
Gets in tight spaces



Cleans around obstacles

Comparative productivity of i-mop

Time to clean 100 m² (≈ 1,100 sq ft)*

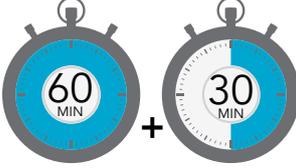
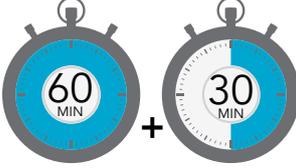
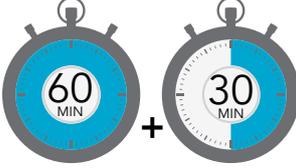


i-mop does not COST — it PAYS!



What does this mean?

A real-life example of comparative productivity rates during a 12-month period in a representative QSR location in the U.K.

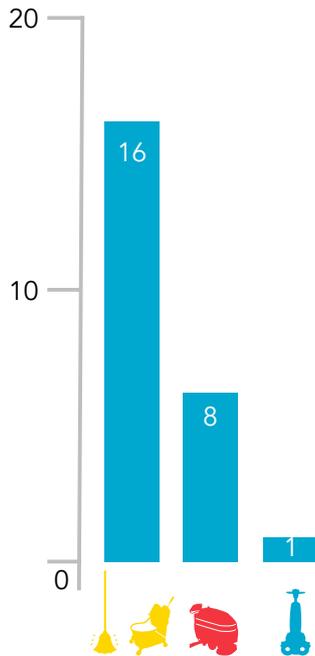
<p>Cleans kitchens in a fraction of the time</p>  <p>It will take a conventional mop up to 15 minutes to clean a 30 m² (325 sq ft) kitchen</p> <p>It will take i-mop only 5 minutes</p>	<p>Time to clean 30 m² kitchen</p> <table border="1"><thead><tr><th>Wet Mop</th><th>i-mop[®] revolutionary cleaning</th></tr></thead><tbody><tr><td></td><td></td></tr></tbody></table>	Wet Mop	i-mop [®] revolutionary cleaning		
Wet Mop	i-mop [®] revolutionary cleaning				
					
<p>Cleans dining areas faster</p>  <p>It will take a conventional mop up to 90 minutes to completely clean a typical dining area of 150 m² (1,600 sq ft).</p> <p>It will take i-mop only 20 minutes.</p>	<p>Time to clean 150 m² (1,600 sq ft) dining area</p> <table border="1"><thead><tr><th>Wet Mop</th><th>i-mop[®] revolutionary cleaning</th></tr></thead><tbody><tr><td></td><td></td></tr></tbody></table>	Wet Mop	i-mop [®] revolutionary cleaning		
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<p>Picks up spills almost instantly!</p>  <p>It will take a conventional mop up to 10 minutes to pick up a spill, including drying time and removal of wet floor signs.</p> <p>It will take i-mop one minute.</p>	<p>Time to clean up spill</p> <table border="1"><thead><tr><th>Wet Mop</th><th>i-mop[®] revolutionary cleaning</th></tr></thead><tbody><tr><td></td><td></td></tr></tbody></table>	Wet Mop	i-mop [®] revolutionary cleaning		
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Labor productivity soars with **i-mop**



Greener.

Doing your part for our environment



While a wet mop can use over 16 litres of water to clean 100 m² (4 gal to clean 1,000 sq ft)

...and a conventional auto scrubber or micro scrubber can use 8 litres (2 gal) of water

...**i-mop** does the job with just 1 litre (.25 gal).

i-mop's Enhanced Fluid Control System makes every ounce of chemical, and every drop of water count, reducing environmental impact by over 75%.

Best of all, despite using less water and chemical, i-mop actually gets floors cleaner thanks to its superior mechanical scrubbing action.

i-mop is even more environmentally efficient than conventional auto scrubbers or micro scrubbers.

- The modular 4 and 5 litre tanks for i-mop means you only use the water you take. Compare this to the wastage of filling and dumping larger tanks of conventional auto scrubbers or micro scrubbers for every job, not to mention the energy required to move those large tanks of water around.
- Speaking of energy, while a conventional 56cm (22") auto scrubber consumes about 1.64W/m² (10.8 sq ft), the 64cm (24") i-mop XXL only consumes .35W/m² – a savings of over 75%!

A combination of powerful mechanical action and advanced solution recovery now make it possible to clean more thoroughly with a fraction of the water and chemical used by traditional cleaning methods.





i-mop vs. wet mops

Environmental impact per 100 m² (Metric)

	Wet Mop	Auto Scrubber	 i-mop <small>revolutionary cleaning</small>
Standard ATP score after cleaning (before cleaning 800)	400	80	40
Water use	16L	8L	1L
Chemical use @15.6 mL/L	250mL	125mL	15.6mL
@ €3/L	€75	€375	€047
x 365 days	€273,75 yr	€136,88	€17,16
2.500 m ²	€6.843,75 yr	€3.421,88	€428,88

Environmental impact per 1,000 sq ft (Imperial)

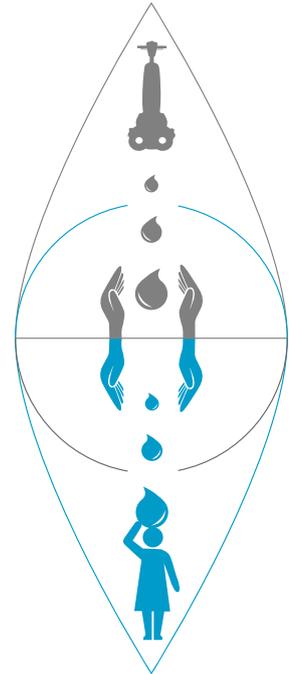
	Wet Mop	Auto Scrubber	 i-mop <small>revolutionary cleaning</small>
Standard ATP score after cleaning (before cleaning 800)	400	80	40
Water use	4 gal	2 gal	.25 gal
Chemical use @ 2 oz/gal	8 oz	4 oz	.5 oz
@ \$15 gal / 12¢ oz	\$.96	\$.48	\$.06
x 365 days	\$350.40 yr	\$175.20 yr	\$21.90 yr
30,000 ft	\$10,512 yr	\$5,256 yr	\$657 yr

i-mop saves water and chemical despite cleaning more thoroughly than wet mops and conventional auto scrubbers.



Sponsors Made Blue

**Giving back
a litre for a litre
through
Made Blue**

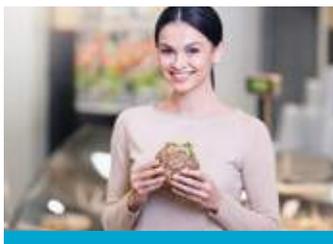


i-team Global is a proud partner of Made Blue.

In addition to creating a more sustainable cleaning process resulting in dramatic water savings, i-team replaces every drop of water that we use in our cleaning operations by supporting the construction of new wells that produce an equivalent volume of fresh water.



Better for everyone.



i-mop means customer satisfaction

Enhance your customers' dining experience by ensuring an exceptionally clean and healthy environment.



i-mop means staff morale

i-mop changes the experience of cleaning, bringing energy, pride and morale to your store.



i-mop means brand protection

Keep your reputation shining with the system that ensures superior food safety through state-of-the-art hygiene technology.



i-mop means profitability

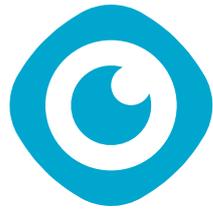
The higher productivity and more effective risk management resulting from i-mop help your bottom line.



i-mop means sustainability

Through the radical reduction of water and chemical usage, and i-team's *litre for a litre* replacement of every drop of water used, i-mop makes a positive contribution to our environment.

A highly ergonomic and maneuverable, fun-to-operate unit that anyone can use, allowing total flexibility in cleaning assignments.



The i-mop user experience.



It's Cool

i-mop changes the whole experience of cleaning. You're not a janitor bending over a mop or running some clunky industrial equipment. It's actually fun to operate and even fun to watch. Effortless one-hand turns can make working with an i-mop look like a dance.

It's Easy

i-mop is intuitive and easy to use. It's smaller and much lighter than a walk-behind auto scrubber, but the brushes rotate faster and deliver more cleaning power, allowing you to do a better cleaning job with much less effort. You can clean 10 times faster than with a mop and bucket and leave the floor cleaner, with no more effort than walking.

It's Better

i-mop turns 360° on the spot. Superior maneuverability means you can easily clean underneath counters, restroom fixtures, in tight spaces, around obstacles and right to the edges of baseboards and store fixtures.

It's Safer

i-mop is safer to operate because the mechanized operation reduces strains and ergonomic injuries. And because i-mop leaves the floor drier, slip and fall hazards are greatly reduced.



CASE STUDY

i-mop is being adopted by foodservice operations around the world. Here is just one example of a U.K. location in a global QSR chain.



Study Design:

- A QSR location replaced its conventional wet mop with i-mop in front of house operations for one year
- Measurements were taken for
 - Soil removal using i-know ATP test monitors
 - Slip resistance using i-know SlipAlert test monitors
 - Labor productivity by measuring time required to clean test areas

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Results:

There were radical improvements in cleanliness, safety, and productivity



	Average ATP Hygiene Score	Average Slip Resistance @ 3 minutes	Time Required to Clean
Wet Mop	910	200	12.3 hrs
 i-mop revolutionary cleaning	84	120	2.2 hrs
% Improvement	91%	60%	82%



i-mop labor savings

1 YEAR DAILY TEST AVERAGES							
			Wet Mop		i-mop [®] <small>revolutionary cleaning</small>		Savings
	Size	Frequency/Day	Minutes/Cleaning	Minutes/Day	Minutes/Cleaning	Minutes/Day	
Full Mop Dining Area	150 m ²	6	90	540	20	120	77%
Spills	Various	10	10	100	2	20	80%
Total Minutes /Day				640		140	
Total Hours /Day				10.7		2.2	
PROJECTED ANNUAL SAVINGS							
Hours x 364 Days/Year				3,882.7		800.8	
Rate				£7.50		£7.50	
Annual Cost				£29,120		£6,006	
i-mop Savings						£23,114	

i-mop can save over £23,000 per year in labor costs

Feedback from Operators

- Much more hygienic than mops – i-mop does a better job
- Much more efficient than mops – i-mop cleans faster
- Easy to use
- Gets under fixtures, into corners, and right to edges of walls
- Actually makes cleaning enjoyable





The versatility to clean...

anywhere

bringing the power of an auto scrubber to small or obstructed spaces that up until now could only be manually mopped.



anytime

cleaning around people without leaving the floor wet, giving the operator total visibility and control in occupied spaces.





What makes i-mop better?

With its revolutionary upright design, remarkably light weight, extreme maneuverability, and instant solution recovery, i-mop can clean anywhere in your store...and any time — even around customers!



Heavy duty scrub deck

Powerful twin 350 RPM counter-rotating brushes.



Extreme maneuverability

Clean in tight spaces with 360° of flexibility.



Advanced solution recovery

Keep floors dry to prevent slips and falls...plus reduce chemical and water usage.



Go anywhere mobility

Travels easily within and between buildings.



Ultimate modularity

Replace—refill—recharge on the go.



Continuous power

Switch out i-power 9 or i-power 14 modular rechargeable battery packs to run 24/7.



Available in 2 sizes

Available in 2 sizes 46cm (18") XL for convenience stores and smaller locations; and 62cm (24") XXL for full-sized stores.



i-land®

The i-land, a portable work island, transports the i-mop and reserve battery packs, tanks, brushes, pads, etc. to enable continuous, versatile operations throughout the facility. Various sizes and options are available.



— the full size auto scrubber on a stick —
is available in 2 sizes

Schedule a demonstration today to see how your operation can join the thousands of businesses in over 60 countries around the world that are enjoying the benefits of the revolutionary i-mop system.



i-mopXL
revolutionary cleaning

46cm (18") width cleans up to 1.300 m² (14,000 sq ft) per hr and is ideal for convenience stores and smaller grocery stores 300-2.000 m² (3,000-20,000 sq ft).



i-mopXXL
revolutionary cleaning

62cm (24") width cleans up to 2.300 m² (24,000 sq ft) per hr and is ideal for mid-size to large supermarkets 2.000-6.000+ m² (20,000-60,000+ sq ft).

	Metric	Imperial	Metric	Imperial
BATTERY	i-power 9	i-power 9	i-power 14	i-power 14
1 hour charging time provides	80% charge for up to 60 minutes	80% charge for up to 60 minutes	80% charge for up to 60 minutes	80% charge for up to 60 minutes
i-charge 2 charging time	4 hrs – 100% fully charged	4 hrs – 100% fully charged	6 hrs – 100% fully charged	6 hrs – 100% fully charged
Runtime	70 minutes	70 minutes	70 minutes	70 minutes
i-mop				
Operational width	46cm	18.1"	62cm	24.4"
Theoretical performance	1.800 m ² /hour	19,375 sq ft/hour	2.300 m ² /hour	24,750 sq ft/hour
Practical performance	1.000-1.300 m ² /hour	10,000-14,000 sq ft/hour	1.200-1.800 m ² /hour	13,000-20,000 sq ft/hour
Power rating	700W	700W	700W	700W
Solution tank	4L	1 gallon	5L	1.25 gallons
Recovery tank	6L	1.5 gallons	8L	2 gallons
Brush Pressure	22.5 kg	48.4 lbs	32 kg	70.5 lbs
Weight without batteries + water	18.5 kg	40.7 lbs	21 kg	46.3 lbs
Weight with batteries + water	25.9 kg	57 lbs	35.3 kg	78 lbs
H x W x D i-mop	120cm x 48cm x 35cm	47.2" x 18.9" x 13.8"	127cm x 68cm x 36cm	50" x 26.8" x 14.2"
H x W x D box	122cm x 52.5cm x 36cm	48" x 20.7" x 14.2"	129cm x 70cm x 38cm	50.8" x 27.6" x 15"
Volume box	0.23 m ³	8.1 cu ft	0.34 m ³	9.2 cu ft
20' Container quantity	90-100 pcs	90-100 pcs	60 pcs	60 pcs

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