

FACT OR

FRICITIONLESS

FACT

30 MILLION guests served monthly at top US casual food chains

Just a pin-sized amount of Norovirus can infect **1,000 PEOPLE**

FRICITIONLESS

More than **500,000 TABLETS/DIGITAL DEVICES** on restaurant table tops

On average **TABLES ARE TURNING 30% FASTER** resulting in an increased number of germs



Increased Sales

+



Increased Usage

=



Increased Germs

Do you know **what's living on your table?**

PASSING THE
SUGAR
CAN TRANSMIT...

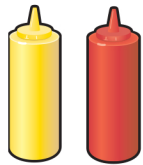
more than
2,300 GERMS



SPRINKLING SOME
SALT
CAN LEAVE **3,750 BACTERIA**



ON HANDS



MUSTARD = **4,780**
BACTERIA COUNT
almost **1/2**
ITS COUNTERPART
KETCHUP = **8,880**



JUST A DASH OF
PEPPER
CAN SPREAD **11,600 BACTERIA**



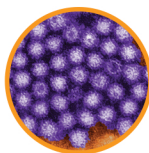
185,000
BACTERIA FOUND ON MENUS

100X 
GREATER THAN THE AMOUNT ON AN AVERAGE TOILET SEAT

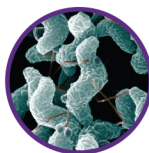
Now, imagine what's on those **digital devices:**



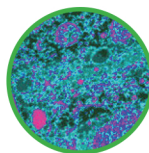
Salmonella



Norovirus



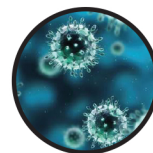
Campylobacter



Toxoplasma



E.coli



Influenza



Experience food. Safely.™