

Better hygiene for better workflow

Why it's vital to reduce service interruptions



77%

of restaurant employees
agree service
interruptions affect
guest experiences

75%

of restaurant staff
agree hygiene
products produce too
much waste¹

77%

of kitchen staff would
be happier if their
workplace were more
organized

A lot on their plate

Foodservice is a fast-paced world. Daily pressures can make it hard for restaurant operators to focus time and resources on how to make their business better. They know the more seamless the service, the more satisfied the guest, the more successful the business. It sounds simple, but it's easier said than served.

Introducing Tork Workflow for Restaurants

A new way to improve workflow for a better staff and guest experience

Tork Workflow™ is an expert service designed to improve experience for both guests and staff, maximize operational efficiency, and ensure a hygienic and sustainable environment throughout your restaurant.



Workflow tips

Front of house

Save time and reduce waste with controlled dispensing.

Tork Xpressnap® Dispensers reduce consumption by at least 25%.²



6232100

Back of house

Save time with products that have multiple cleaning functions.

Tork® 2 in 1 Scouring and Cleaning Foodservice Towel is absorbent and abrasive to take on tough messes.



192815

Washrooms

Avoid interruptions with dispensers that are easy to refill.

Tork Matic® Hand Towel Roll Dispensers with LED refill indicators that help avoid run outs.



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Discover how to improve your workflow today at

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