

RESTAURANTS



iQ PRODUCTS

POWERED BY
 **Bell**
SENSING TECHNOLOGIES®

BAD PRESS  = **BUSINESS SHUTDOWN** 

PROTECTING YOUR BUSINESS

In an age of social media culture, it takes only one sign of a rat or mouse to destroy years of a restaurant's reputation. The use of iQ® products as part of any IPM plan will provide much needed information necessary to protect your business from unwanted rodents. Taking this data and turning it into an actionable plan will ensure the reputation and longevity of your business.

Placing Express® iQ® trays in bait stations along exterior walls will provide all of the rodent data about when and where rats and mice are getting into your building. Place 24/7® iQ® traps underneath kitchen equipment and food storage areas, capturing mice before they cause irretrievable damage to your business.



EXPRESS iQ

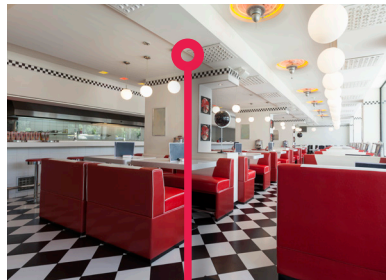


24/7 iQ

CUSTOMER RETENTION

One of the key items all health inspectors look for is signs of rodent activity due to the food-borne diseases that these pests can spread. Keep customers happy and maintain proper health codes by putting traps and bait stations where rodents are prone to travel.

Place T-Rex® iQ® traps in hard to reach locations, such as in dropped ceilings. Traps only need to be serviced if a rat is captured in the trap, cutting down on service time and business disruptions. The use of Express® iQ® can provide early evidence that rodents are active in the vicinity of your business. Place iQ® trays close to garbage receptacles where food waste can attract rodents from nearby properties.



T-Rex iQ



EXPRESS iQ

Instead of wasting time checking rodent devices with no activity, pest control experts can spend their time solving problems.

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WORK SMARTER, NOT HARDER.

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