

# RESTAURANT PROTECTION SYSTEMS

## ▼ VANGUARD KNOWS THE RESTAURANT BUSINESS

You'll find Vanguard Restaurant fire suppression systems in diners, fast-food chains, food courts, sports complexes, cafeterias, convenience stores, hotels, gourmet restaurants, and other food service kitchens.

From a new suppression system to adding video cameras to your facility, our staff of professionals is uniquely equipped to design, install, service, and inspect your restaurant systems.

Vanguard services and inspects all makes and models of your current restaurant systems. We recognize your need for prompt and professional service of your equipment.

Hundreds of restaurants choose Vanguard for a variety of compelling reasons that set us apart from ordinary service companies. Our value includes:

- Only Vanguard can provide a single-source solution to your restaurant operations.
- Vanguard pre-schedules visits to your facility.
- We are sensitive to your need to continue operating during servicing, inspections, or cleanings.
- We can help you by working with code and insurance officials to explain compliance issues.
- Our large customer base and bundling of services in your facility—and your area—means cost effective services.
- Dozens of professional technicians, engineers, and Vanguard staff work statewide to keep your facility safe.



## ▼ A HISTORY OF SATISFIED CLIENTS

Vanguard Fire & Security Systems serves the fire safety and security needs of thousands of restaurants of all shapes and sizes.

Vanguard provides fire protection and security consulting, system design, engineering, installation, inspections, servicing, and maintenance to a long list of satisfied customers.



## ▼ VANGUARD RESTAURANT SYSTEMS & SERVICES INCLUDE

Vanguard has worked within the restaurant industry for over 50 years and provides a wide range of services to our customers.

This experience provides us with a firm foundation to partner with our restaurant customers. Our goal is to ensure our customers have current information on the requirements and best practices for fire protection and security systems within the restaurant industry.

- Cooking Suppression
- Fire Extinguishers
- Sprinkler Systems
- Backflow Testing
- Fire Alarm Systems
- Intrusion/Security
- Exit Lighting
- Emergency Lighting
- Camera Systems
- 24/7 Monitoring
- Hold-up Alarms
- Inspections/Service
- Hood/Exhaust Cleaning

