



Bringing You A Better Kind Of Vacuum



Walla Walla, Washington is at the heart of one of the best wine regions in the country. With 120 wineries in and around this quaint town, Walla Walla is also a great place to find fantastic cuisine — after all, food and wine go together like cake and ice cream.

In the food industry, cleanliness is paramount — a spotless environment sets the stage for ambiance and

enhances a patron's experiences. And while any amount of dirt can reflect negatively on a business, air quality is just as important — because what we taste when we eat, or drink is heavily influenced by odors in the air. This is why the crew at Handmaid Cleaning uses ProTeam.

Kevin and Grace Reynolds started Handmaid Cleaning in 2012. Nine

years later, the award-winning cleaning company is thriving. Kevin and Grace employ ten individuals who help clean 200 homes, a number of office buildings, ten restaurants, and ten of Walla Walla's incredible wineries.



=



200 Homes



Buildings



Wineries



10 Restaurants

10



Nothing to Break

In 2016, Handmaid Cleaning began using the ProTeam Super Coach Pro. "The decision was easy," said Kevin, "it's super comfortable, easy to use, and cleaning is so much faster." This vacuum's reliability and simplicity are several of the things Grace loves about the Super Coach Pro. She said, "It's just the best. There is zero maintenance and nothing really to break."

However, like everyone who takes pride in their work, what the Handmaid crew loves most about using the Super Coach Pro is a job well done.

Air Quality — More Important Than Ever

As an award-winning cleaning service, Handmaid Cleaning has a reputation to uphold. With many winery and restaurant clients employing Handmaid's services, one of Kevin and Grace's top priorities is air quality. Grace stated, "It has always been a priority, but air quality is more important now than ever because of the pandemic. Fortunately, we have been using ProTeam for a while."

"Superior air quality is one of the big reasons we started using the Super Coach Pro," said Kevin. "Many vacuums stir up dust, but not this one. When people are going to a restaurant or winery, you can't afford to have dust kicked up."

Grace added, "We can clean ceiling vents and hard-to-reach places, and this vacuum sucks everything up with ease but doesn't stir particles up in the air."

Odor-Free Cleaning

While the Super Coach Pro's ability to clean without kicking up dust is incredible, the most important attribute for the Reynolds and Handmaid Cleaning is the filtration system. The post-motor HEPA media filters of the Super Coach Pro are so effective that they capture carbon dust and tiny particulates resulting in reduced emissions.

"We love everything about the Super Coach Pro, but the way it leaves no post-vacuum smell behind is a game-changer for us," said Grace. Unwanted odors negatively impact the tasting and dining experience for many restaurant and winery customers. "A smell from a vacuum, even a brief one, can ruin someone's wine tasting because smells can heavily interfere with the taste of good wine, and it's the same for food," said Kevin. "Unwanted odors are not an option for us," he continued. "We have to have a vacuum that can thoroughly clean and not create any smells. This vacuum is the only one that can do that."

The superior odor-free cleaning combined with the unmatched cleaning provided by the Super Coach Pro make it the obvious choice for the Reynolds. Grace said, "When it comes to our non-residential clients, especially restaurants and wineries, there isn't anything else that compares to the Super Coach Pro."

