

# The Dustbane Way

## Cleaning a Commercial Kitchen



**DUSTBANE**  
Give Meaning To Your Cleaning

Cleaning a commercial kitchen starts with a simple program. Ask us about a custom program that will meet your individual needs. Here is our baseline recommendation.



### Cleaner/Degreaser: Emerald

Helps to remove stains and other sticky substances that render a dirty look to a kitchen. Emerald's powerful formula effectively cuts through grease, oil and heavily soiled surfaces. UL ECOLOGO® Certified.

- Dilute in cold water at a rate of 1:128.
- Available in 750 ml (RTU), 4 L & 20 L.



### Fryer and Hot Plate Cleaner: Fryer & Griddle

Ensure your fryers and hot plate are performing at their best. Fryer & Griddle quickly penetrates and emulsifies baked on grease, oil and carbon on metal surfaces.

- Dilute according to application.
- Available in 4 L.



### Floor Cleaner: Bio-Bac II

Cleans off that tough grease while removing any food smell. Breaks through grease quickly to provide a safe surface. No more slipping on greasy floors. UL ECOLOGO® Certified.

- Dilute in cold water at a rate of 1:20.
- Available in 4 L.



### Dish Soap: Vayselle

Vayselle's formula is tough on grease and fat and leaves dishes sparkling clean while being mild on hands. UL ECOLOGO® Certified.

- Available in 1L, 4 L & 20 L (RTU).



### Disinfectant/No Rinse Sanitizer: Quatromycide V

Quatromycide V has been formulated to aid in the reduction of cross-contamination on treated surfaces and can also be used as a sanitizer on food contact surfaces

- Dilute in cold water at a rate of 1:160 for disinfection.
- Dilute in cold water at a rate of 1:500 for sanitizing.



### Glass and Chrome Cleaner: Azure

Keep your windows, mirrors, glass, chrome and stainless steel sparkling clean and streak free. APE, VOC and ammonia free. UL ECOLOGO® Certified.

- Dilute in cold water at a rate of 1:16.
- Available in 750 ml (RTU) & 4 L.