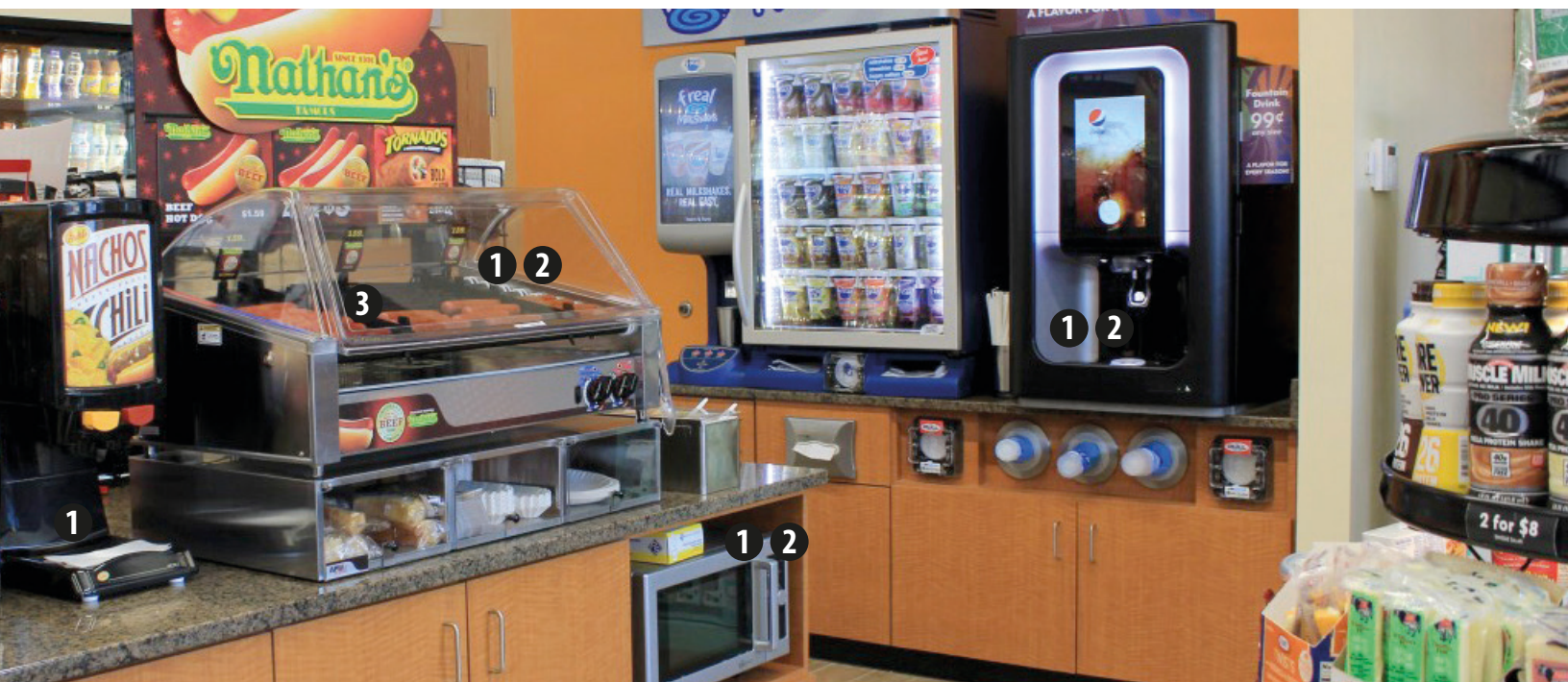


The Dustbane Way

Cleaning a Food Area



Cleaning a food area starts with a simple program. Ask us about a custom program that will meet your individual needs. Here's our baseline recommendation.



1



Degreasing & Disinfecting Wipes: Triple Action Multi

Clean, degrease and disinfect on the go, with a single wipe. Wipes offer many advantages over traditional cleaning methods; one being that wipes are wetter than cloths, allowing for a longer dwell time of active ingredients, offering superior cleaning performance. Having cleaning wipes readily available will allow your team to attend the spills quickly. DIN: 02452723.

- Ready-to-use.
- 7" x 8" (120 wipes per container).

2



Disinfectant/No Rinse Sanitizer: Quatromycide V RTU

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. No rinsing required.

3



Grill & Oven Cleaner

Powerful grill and oven cleaner that clings to surfaces and allows optimal contact time to cut through baked-on food, grease, fat, oil, and carbonized residue from metal cooking surfaces.

Available in 1 L.