

The Dustbane Way

Cleaning a Food Truck: The Interior



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



1



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.

4



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.

2



Glass and Chrome Cleaner: Azure

A clean truck makes a good impression. Keep your windows, mirrors, 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.

5



Disinfectant Cleaner: Quat Plus

Kills germs on surfaces and objects, offering the performance of a neutral quat that eliminates malodours by destroying a wide range of bacteria, fungicide and viruses without the harsh smell of chemicals. DIN: 02298694.

- Dilute in cold water at a rate of 1:80.
- Allow 10 minutes contact time for disinfection.
- Available in 1 L, 4 L & 20 L (RTU).

3



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 1:80.
- Available in 4 L.

6



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.