

The Dustbane Way

CLEANING A CAFETERIA

Cleaning a cafeteria starts with a simple program. Ask us about a custom program that will meet your individual needs.

Here's our baseline recommendation.



1



Disinfectant Cleaner: Quat Plus

Quat Plus offers the cleaning performance of a neutral quat that eliminates foul odours by destroying a wide range of bacteria, fungi and viruses without the harsh smell of chemicals. UL ECOLOGO® Certified. DIN 02298694.

- Dilute in cold water at a rate of 1:80.
- Available in 4 L.

4



Multi-Purpose Cleaner: Excelsior

Reduce the amount of products required to clean your cafeteria. The use of Excelsior as a general purpose hard surface cleaner will minimize your chemical inventory while providing the cleaning results you strive for. UL ECOLOGO® Certified.

- Dilute in cold water at a rate of 1:64.
- Available in 4 L & 20 L.

2



Glass and Chrome Cleaner: Azure

Clean windows make a good first impression and set the tone for the rest of the facility. 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



Floor Care System

Get safe and outstanding looking floors with this trio. Strip with Time-Out Plus, seal using Accolade and complete the process by using Gran-Prix XL as a floor finish.

3



Disinfecting Wipes: Triple Action Multi

If you've eaten in a cafeteria, you know how quickly tables can get dirty. Triple Action wipes make it easy to clean tables regularly and prevent a dirty appearance, therefore maintaining sanitary standards. DIN: 02452723.

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

6



Hurricane Maxi

Walk behind scrubber perfect for sweeping and cleaning cafeteria floors and promoting a healthy environment. Cost-saving alternative to a mop and bucket.

- 18" scrubbing pad.
- Height-adjustable handle.