

The Dustbane Way

CLEANING A COMMERCIAL KITCHEN

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



1



Cleaner/Degreaser: Degreaser

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

- Dilute in cold water at a rate of 1:256.
- Available in 1 L RTU.

4



Dish Soap: Dish Detergent

Dish Detergent's formula is tough on grease and fat and leaves dishes sparkling clean while being mild on hands.

- Available in 1L RTU.

2



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.

- Available in 4 L.

5



Glass & Chrome Cleaner: Glass Cleaner

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

- Available in 1L RTU.

3



Floor Cleaner: Degreaser

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.

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

6



Disinfectant/No Rinse Sanitizer: San-Kleen

San-Kleen 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

- Available in 1L RTU.