

The Dustbane Way

Cleaning a Dining Room



Cleaning a dining room 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

Sanitation is of the utmost importance in a restaurant in order to prevent the spread of germs and foodborne illnesses. Quat Plus kills germs and bacteria on surfaces, 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.

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.

3



Disinfecting Wipes: Eliminate

Eliminate wipes make it easy to disinfect tables on the go. With a quick contact time of 4 minutes, you can easily maintain sanitary standards. DIN: 02459507.

- Ready-to-use.
- 6" x 7" wipes (180 wipes per container).

4



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.

5



Hurricane Maxi

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

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

6



Integra Dual Speed Polisher

Designed for optimum performance and increased productivity, while reducing cleaning costs.

- Height adjustable handle.
- Easy to use, two finger operation.