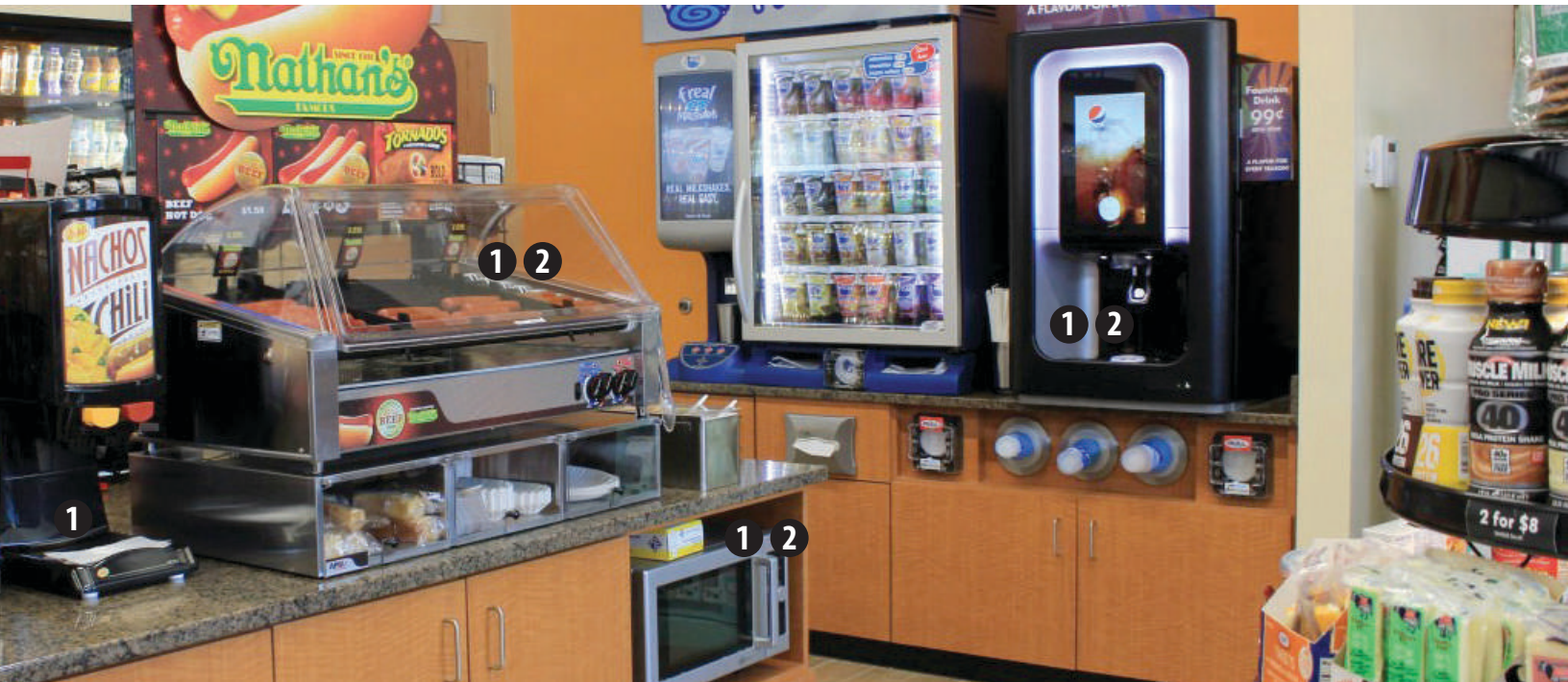


The Dustbane Way

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.

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

2



Sanitizer: Quatromycide II

Sanitizing surfaces is of the utmost importance in the food service industry in order to prevent foodborne illnesses. Always remember to pre-clean all surfaces prior to sanitizing. Quatromycide II is a no rinse sanitizer ideal for that type of application. DIN: 02321963.

- Ready-to-use.
- Available in 750 mL & 5 L.