

The Dustbane Way

Cleaning a Food Court



Cleaning a food court 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 kills germs on surfaces and objects offering the performance of a neutral quat that eliminates malodours 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 the food court. 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

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: Eliminate

If you've eaten in a food court, you know how quickly tables can get dirty. Eliminate wipes disinfect surfaces in only 4 minutes and make it easy to clean tables regularly to prevent a dirty appearance, therefore maintaining sanitary standards. DIN: 02459507.

- Ready-to-use.
- 6" x 7" wipes (180 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 path.
- Height-adjustable handle.