# The Dustbane Way Cleaning a Commercial Kitchen



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





#### **Cleaner/Degreaser: Emerald**

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

- Dilute in cold water at a rate of 1:128.
- Available in 750 ml (RTU), 4 L & 20 L.



#### **Dish Soap: Vayselle**

Vayselle's formula is tough on grease and fat and leaves dishes sparkling clean while being mild on hands. UL ECOLOGO® Certified.

• Available in 1L, 4 L & 20 L (RTU).



#### **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

- Dilute according to application.
- Available in 4 L.



### **Disinfectant/No Rinse Sanitizer: Quatromyicide V**

Quatromyicide V 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

- Dilute in cold water at a rate of 1:160 for disinfection.
- Dilute in cold water at a rate of 1:500 for sanitizina.



#### **Glass and Chrome Cleaner: Azure**

Keep your windows, mirrors, glass, 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.

## Floor Cleaner: Bio-Bac II

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. UL ECOLOGO® Certified.

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

