

## KitchenPro

Cleaner • Safer • Healthier



## The first challenge is to establish a clean and safe kitchen

#### Key challenges:

- Maintain food safety
- ▲ Ensure employee safety
- ▲ Increase productivity

wet or slippery floors
and incorrect use of dangerous
substances, such as corrosive
ready to use cleaning products,
are among the most common
incidents that occur in
foodservice environments.

CAUTION

FLOOR

ECOLAB

"Not running a food operation according to HACCP principles can lead to heavy penalties up to business closure, not to mention endangering consumers"\*

\* Good practice: accident prevention in HORECA
European Agency for Safety and Health at Work E-Stat 23

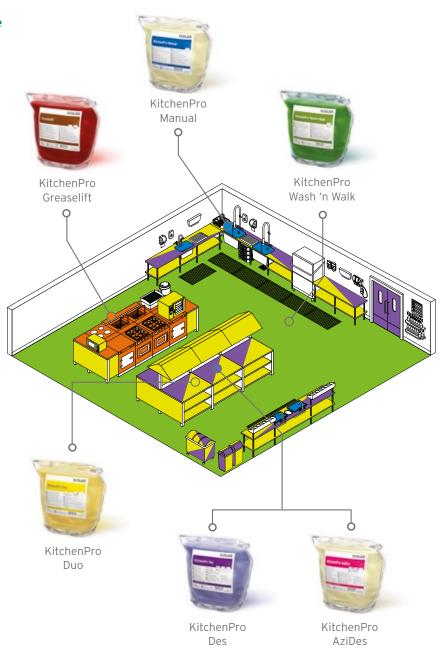
EVEN WITH GOOD
RISK ASSESSMENT
AND PREVENTION
MEASURES,
INCIDENTS CAN
STILL OCCUR.

### KitchenPro helps to maintain hygiene standards

#### KitchenPro the Kitchen Hygiene Programme

- ▲ Innovative products and systems
- ▲ Safely achieve hygienically clean results
- Save time and control cost
- Regular onsite training and support
- Solutions that offer a tangible impact to sustainability

"Cross contamination is one of the most common causes of food poisoning. It happens when harmful germs are spread onto food from other food, surfaces, hands or equipment"





KITCHENPRO DES IS

BACTERICIDAL AND

FUNGICIDAL ACCORDING

TO EN1276, EN1650, EN13697

AND EFFECTIVE AGAINST

NOROVIRUS

## Caustic oven cleaners used incorrectly can cause burns, eye irritations and respiratory damage

### Greaselift™

Is the only non-caustic oven and grill cleaner to achieve outstanding results and without the need for PPE.

#### Performance matters...

- As effective as caustic over cleaners
- ▲ Penetrates grease quickly
- Daily and deep cleaning of ovens, grills, hoods and vents
- ▲ Aluminium safe
- ▲ Easy to use

#### Safety matters...

- Positively promotes a safer working environment
- ▲ No PPE required (Personal Protective Equipment)
- Eliminates risks normally associated with aggressive oven cleaners
- ▲ No noxious odours, safe for others working close by

#### Sustainability matters...

- Making a positive environmental impact
- ▲ Biodegradable concentrate
- Dispensed into reusable spray bottles, helping to significantly reduce packaging waste

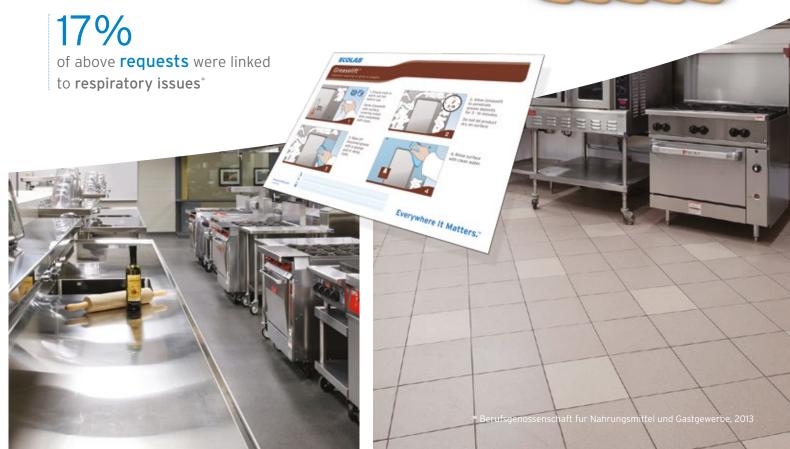
60%

#### of requests for compensation

from operational injuries during 2010 and 2011 were linked to **skin irritations** 







# Greasy floors present serious slip and trip hazards, especially near grills and fryers



Attacks the **greasy build up** on slippery kitchen floors, helping **reduce slips and falls**.

Breakthrough technology. Patented formula uses enzymes for superior cleaning.

- No rinse. Leave the cleaner on the surface to work its magic
- ▲ Eats grease. Special enzymes break down all types of kitchen grease
- Continual action. Enzymes work during and after application
- ▲ Concentrated cleaning. Get extra cleaning exactly where you need it
- Sustainable. No rinse floor cleaner saves water and works with cold water





#### KitchenPro: Product Overview

KITCHENPRO WASH'N WALK	No rinse kitchen floor cleaner	2 x 2L	9081930
KITCHENPRO GREASELIFT	Highly concentrated grill cleaner and degreaser	2 x 2L	9079400
KITCHENPRO MANUAL	Manual warewashing detergent	2 x 2L	9081910
KITCHENPRO DUO	Kitchen all-purpose and floor cleaner	2 x 2L	9081970
KITCHENPRO DES	Cleaner and disinfectant	2 x 2L	9081990
KITCHENPRO AZIDES	Acidic cleaner and disinfectant	2 x 2L	9082010

**All** KitchenPro products are non-hazardous in their ready to use solution and don't require personal protection equipment

#### KitchenPro: Dispensers

- ▲ No spills
- ✓ No contact with concentrates
- ▲ In-use solutions
- ▲ Non-classified and safe to use
- Packaging waste is significantly reduced







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