

The Products



FOOD SERVICE DEGREASER — 2258

A super concentrated cleaner/degreaser that quickly dissolves heavy grease, oil, fat and grime from any hard surface. The thick foam clings to floors, walls, cutting areas and food-processing equipment. 1:170. USDA-A1, NSF-A1.



QUICK SUDS — 358

A heavy-duty cleaner and degreaser that emulsifies oily films, grease, heavy oils and soap scum from any hard surface. Apply using foam generators, steam cleaners, pump sprayers, soak tanks or manual brush method. 1:32. USDA-A1, NSF-A1.



LIQUID DETERGENT — 6139

Generates long-lasting suds that cut through heavy food grease and grime. Gets glasses, dishes, utensils, pots, pans and equipment parts sparkling clean. Special ingredients leave skin soft – not dry and irritated. 1:256. USDA-C1.



LIQUID DISH WASH — 308

Perfect for pots and pans and all hard surfaces. Soaks soils away instantly and rinses freely. Contains special skin emollients that leave skin soft. Deodorizes as it washes. 1:64. USDA-C1.



QUAT RINSE — 2331

This special no-rinse formula sanitizes all hard surfaces including floors, walls and food-processing equipment. Color and odor-free to comply with USDA regulations. Use in conjunction with a heavy-duty degreaser for unmatched health and safety. 1:512. USDA-D2, NSF-D2.



MICRO-DIGESTANT — 365

Drain and grease trap treatment that aids in the digestion and breakdown of grease, protein, starches and organic waste. Contains no harsh chemicals — it uses special strains of enzyme-producing bacteria that digest waste while eliminating odor. USDA-C1.



D-LIMER — 294

This non-fuming, fast-acting organic acid dissolves and breaks up calcium, magnesium, rust and other hard water deposits which form in pipes, drains, submerged water heaters, dishwashing machines and steam tables. 1:1 to 1:32 dilution. USDA-A3, NSF-A3.



PURE CLEAN LIQUID HAND SOAP — 9013

This pH-balanced liquid hand soap combines mild cleaning agents, emollients and lotionizers and is gentle on hands. USDA-E4.



OVEN & GRILL CLEANER — 2806

High actives, high caustic cleaner designed for the removal of encrusted grease and carbon from ovens, grills, griddles, fryers, smokehouses and other food-preparation surfaces where heavy residue is a problem. USDA-A8, NSF-A8.



BLOCK WHITENER — 357

Block Whitener is specially formulated to remove tough stains from food-processing and cutting surfaces. It uses a powerful mixture of bleach, caustic soda and detergents to remove blood stains, grease, fat and protein deposits. USDA-A1, NSF-A1.



AUTOMATIC DISH DETERGENT — 6123

A super concentrated liquid detergent designed for use in all institutional dishwashers, pan washers and utensil washers. Special detergents and builders cut through dried on food deposits and grease. 1:256. USDA-A1.

Food Service Sanitation

Detergents, degreasers, sanitizers and everything in between to clean food service areas found in supermarkets, restaurants, cafeterias and commissaries



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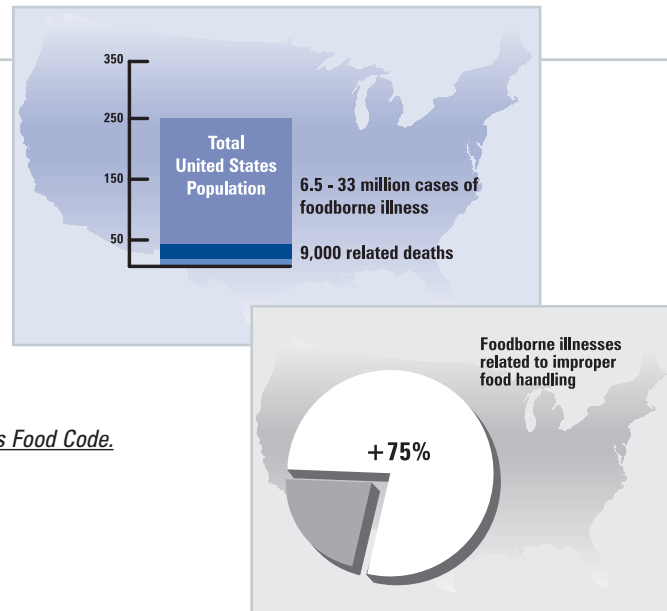
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The Facts

- ◆ In the United States, 6.5 to 33 million cases of foodborne illnesses occur every year.
- ◆ Improper food handling causes 9,000 deaths each year.
- ◆ The food service industry loses between 10 and 83 billion dollars each year due to foodborne illnesses and spoilage.
- ◆ Over 75% of illnesses can be traced to improper food handling.

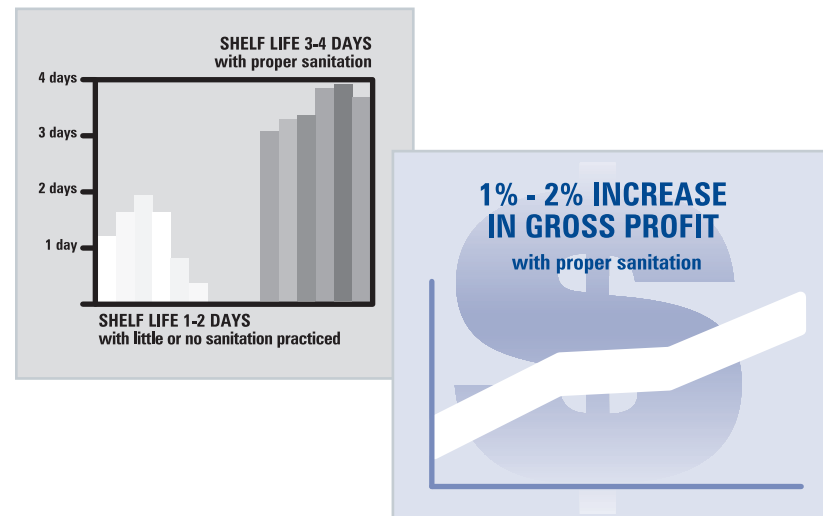
Figures provided by the U.S. Department of Health and Human Services Food Code.



The Consequences

- ◆ Reduced shelf life
- ◆ Excess shrink from spoilage
- ◆ Negative media coverage
- ◆ Increased insurance rates and liability
- ◆ Damaged reputation

Graphs and data based on industry averages and may vary by region and store chain.



The Solution

- ◆ **WALL CHARTS / POSTERS**
For hand washing, meatroom cleaning, triple-sink procedures, spray system cleaning and sink proportioner operation.
- ◆ **FOOD SERVICE SANITATION MANUAL**
Covers food safety and the cleaning and sanitizing of Meat, Deli, Bakery and Produce Departments. Includes inspection reports and proficiency tests.
- ◆ **TRAINING AND FOOD SAFETY DVD**
Training DVD covers cleaning and sanitizing of Meat, Deli, Bakery and Produce Departments. Safety video covers personal hygiene, storage, handling, temperature control and sanitation.
- ◆ **LABELS**
Indicate contents and fill levels in sinks for dispensing equipment and for secondary spray bottles.



The Equipment

WALL-MOUNT SPRAY SYSTEM

This system is designed to dilute and dispense degreaser and sanitizer with the simple flip of a lever. Once mounted on the wall, this system delivers superior results through:

- ◆ **ACCURACY.**
No more guesswork. Proper dilution rates give maximum performance, assures regulatory compliance and saves you money.
- ◆ **REDUCED CHEMICAL CONTACT.**
Since all diluting is done by the proportioner, user contact with the concentrate is eliminated. This saves time and minimizes workplace hazards.

Consists of wall unit, quick-disconnect spray/foam gun, metering tips, 6' inlet hose and mounting hardware.
Code: EQFSWMSS



HOSE-END SPRAY SYSTEM

This system conveniently dispenses degreaser and sanitizer through reservoirs and an ordinary garden hose. This system delivers superior results through:

- ◆ **SIMPLE INSTALLATION.**
No mounting or special water requirements are needed. Quick disconnects supplied with each gun makes hose connection a snap.
- ◆ **CODE COMPLIANCE.**
Chemical reservoirs can be disconnected from water source to meet plumbing regulations.

Consists of a foam head with a 64-ounce degreaser reservoir, sanitizer head with a 32-ounce reservoir and spray nozzle with quick disconnect.
Code: EQFSHED&SS



PORTABLE CART SPRAY SYSTEM

This system makes remote cleaning fast and easy with degreaser and sanitizer available at the flip of a lever. This system delivers superior results through:

- ◆ **VERSATILITY.**
Use for display case and "coffin" case cleaning. Also ideal for restroom, shower and other remote cleaning chores.
- ◆ **ACCURACY.**
No more guesswork. Proper dilution rates give maximum performance, assures regulatory compliance and saves you money.

Consists of one cart, 2 x 2.5 gallon chemical rack, hose rack, 25' of high temperature hose, attachment basket, spray system and spray/foam gun.
Code: EQFSPCSS



TWO-BUTTON SINK PROPORTIONER

It automatically dilutes and dispenses detergent and sanitizer into multiple-compartment sinks. Benefits include:

- ◆ **ACCURACY.**
No more guesswork. Proper dilution rates give maximum performance, assures regulatory compliance and saves you money.
- ◆ **REDUCED CHEMICAL CONTACT.**
Since all diluting and dispensing is done automatically by the proportioner, user contact with the concentrate is eliminated. This saves time and reduces workplace hazards.

Consists of two-button unit with two inlet and outlet hoses, metering tips and wall-mounting hardware.
Code: EQFSTBWP



WALL PUMP SINK DISPENSER

It automatically dilutes and dispenses detergent and sanitizer into multiple-compartment sinks. Benefits include:

- ◆ **SIMPLE INSTALLATION.**
No water hook-up needed. The pump mounts with just three screws.
- ◆ **CODE COMPLIANCE.**
Chemicals are not hooked up to water source – meets all plumbing regulations.

Consists of one pump, 8' of supply tubing and mounting hardware.
Code: EQFSWPSD

