WATERLESS CLEANING AND SANITIZING

The food and beverage industry has long struggled with cleaning and sanitizing in dry processing environments. Typical solutions are labor intensive and often not very effective. This can compromise various areas of your business, including:

- Food safety
- Product quality and brand reputation
- Productivity goals
- Worker safety

DrySan™ Duo has been designed specifically to address these challenges. It’s a U.S. EPA registered, ready-to-use, two step product that cleans and sanitizes with no rinsing required.

THIS REVOLUTIONARY PRODUCT:

**Enhances** food safety & product quality with improved cleaning performance
- No rinsing required between cleaning & sanitizing, helping to reduce microbial contamination risk
- Replacing ineffective cleaning procedures such as scraping or vacuuming only

**Improves** employee safety
- Low alcohol – non-flammable formula
- No worker PPE required

**Increases** worker productivity and easy to use
- Ready-to-use, no dilution necessary
- Reduces cleaning & sanitizing time & labor
DrySan Duo: A revolution in waterless cleaning & sanitizing

**DRYSAN™ DUO IN ACTION**

**Leading Consumer Packaged Foods Company:**
Successful field trial – cookie dough soils

- **50%** time savings in cleaning
- **Eliminated** 100% of process water during cleaning step
- **Worker safety improvement**
  - efficiency in worker movement
  - elimination of hot caustic manual wash

**DRYSAN DUO REVOLUTIONARY PROCESS:**

- Remove gross food soils
- Spray DrySan Duo without dilution to the surface
- Let penetrate soil for **1-3 min**
- Wipe clean and allow to dry
- Spray without dilution to sanitize and allow surface to dry. **Do not rinse.**

Say goodbye to ineffective, labor-intensive processes

...try DrySan Duo today and **cut your cleaning time UP TO 50%**

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<th>APPLICATION AREA</th>
<th>APPLICATIONS</th>
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<tr>
<td>Non-Food Contact Surfaces</td>
<td>Conveyors, Floors, Walls, Tables, Chairs, Benches, Troughs, Forklifts, Tires, Pallet Jacks &amp; Pallets</td>
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<tr>
<td>Food Contact Surfaces</td>
<td>Extruders, Driers, Hoppers, Ovens, Mixers, Conveyors, Equipment, Pipelines, Tanks, Vats, Fillers, Evaporators &amp; Pasteurizers</td>
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<tr>
<td>Continuous Treatment of Food Conveyors</td>
<td>Food Conveyors</td>
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<tr>
<td>Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Impermeable Packages Containing Food or Non-Food Products</td>
<td>Cans, Pouches, Containers, Wraps, Films, Non-Porous Impermeable Meat Casings Removed Prior to Final Packaging &amp; Shrink Wraps</td>
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<tr>
<td>Non-Porous Gloves &amp; Waterproof Gloves</td>
<td>Plastic Gloves, Rubber Gloves, Nitrile Gloves, Latex Gloves, Vinyl Gloves &amp; Polypropylene Gloves</td>
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<tr>
<td>Footwear Sanitizer</td>
<td>Waterproof Footwear such as Boots &amp; Work Boots</td>
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<tr>
<td>Non-Food Contact Packaging Equipment</td>
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