

# 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 FLOOR	Low foaming formula for all types of floor cleaning processes mopping, scrubbing, spray cleaning	2 x 2L	9081870
	KITCHENPRO DES SPECIAL	Cleaner and disinfectant	2 x 2L	9079720

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



**KitchenPro**  
Cleaner • Safer • Healthier



Ecolab Territory Managers **work closely with your teams** helping you concentrate on your core business, rather than continuously checking cleaning teams are following correct procedures.

- IDENTIFY NEEDS
- PROGRAMME SELECTION
- IMPLEMENTATION
- TRAINING
- ONGOING SERVICE - AUDITING
- REPORTING

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

## Key challenges:

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

Trips and slips caused by **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.

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



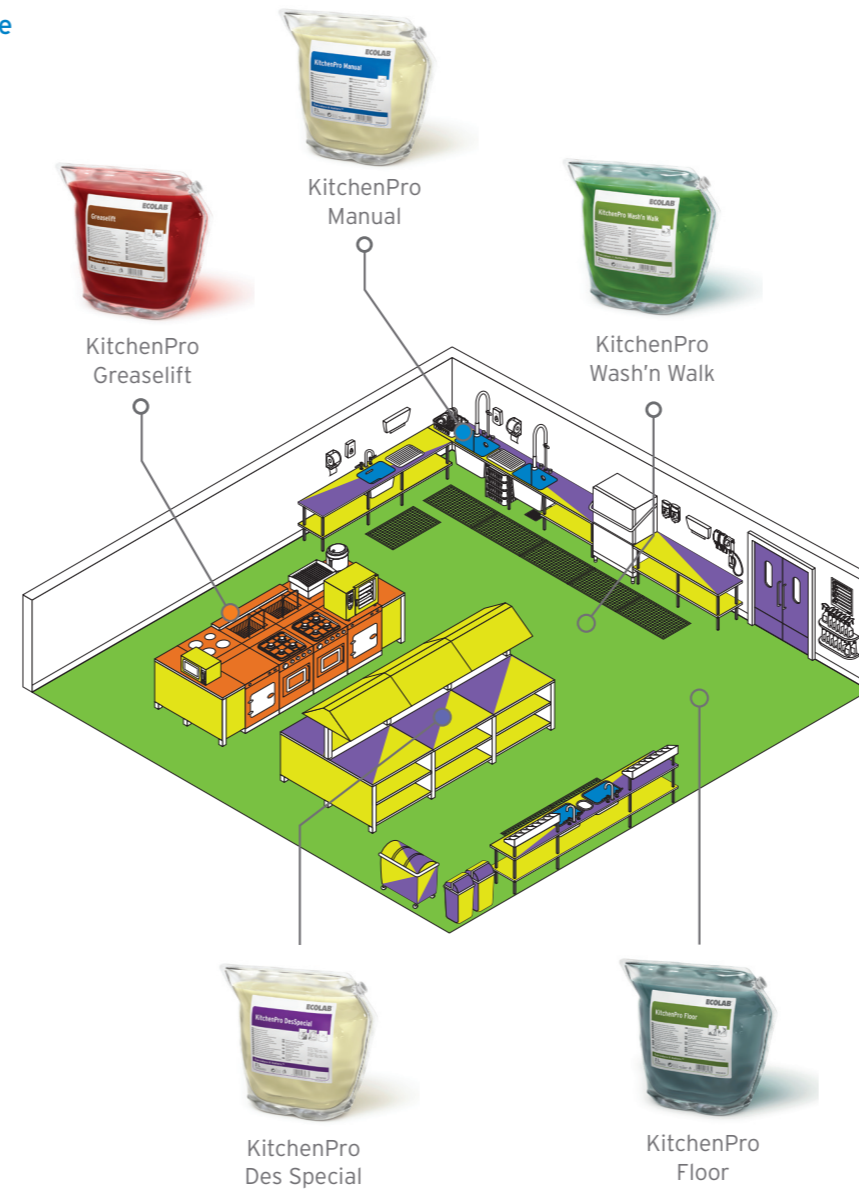
\* Good practice: accident prevention in HORECA European Agency for Safety and Health at Work E-Stat 23

**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”\*\*



\*\* Food Standards Agency, UK, www.food.gov.uk

**KITCHENPRO DES SPECIAL 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 oven 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



**17%**

of above **requests** were linked to respiratory issues\*



\* Berufsgenossenschaft für Nahrungsmittel und Gastgewerbe, 2013