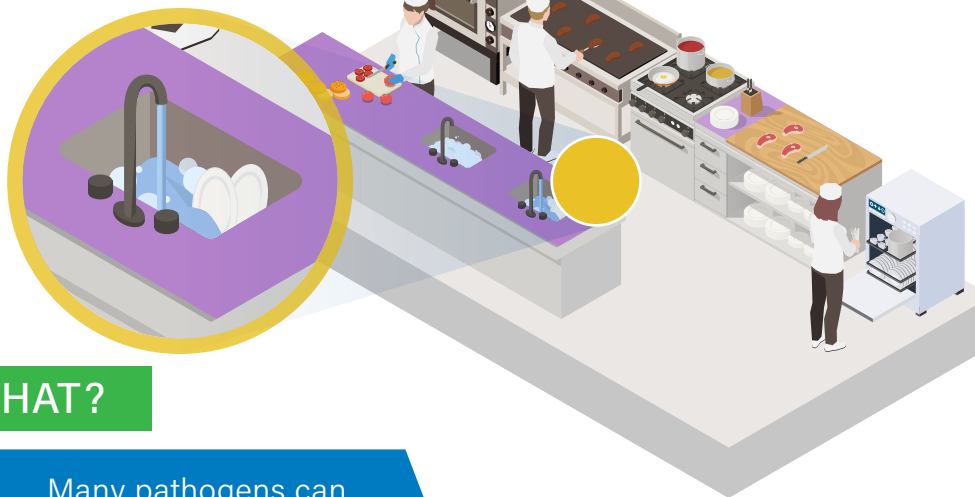


KITCHENPRO OXY

Easy one-step cleaner and disinfectant for a wide range of surfaces

ECOLAB[®]
PROTECTING WHAT'S VITAL™

KITCHEN HEROES AT WORK



1 DID YOU KNOW THAT?

Labour shortages still significantly affect the food service industry, the sector is employing

7%

fewer people*.

Many pathogens can survive on inanimate surfaces, like metals, for **several months** if no preventative disinfection is performed!

*foodserviceequipmentjournal.com
*compared to 2019

2 THE SURFACE DISINFECTION HERO: KITCHENPRO OXY

BUSINESS OUTCOMES



Provides outstanding cleaning performance and fast acting disinfecting with a broad spectrum of efficacy in 1 step, maximising employee efficiency.



Just 1 case of Kitchen Pro Oxy can save 6 hours of labour-time.*



Suitable for use on non-food & food contact surfaces.



OPERATIONAL DRIVERS



Utilises New H2O2 Technology - effective against a wide range of bacteria, viruses, yeasts and spores and leaves no active residues.



Reduces risk associated with potential soap & protein errors that can make disinfectants ineffective.



Foaming, alcohol-free formulation to enhance application and safety.



Helps prevent cross-contamination.



Short contact times & No requirement for PPE.



ENVIRONMENTAL IMPACT



Can save up to 30 litres of water per case.*



100% solvent and chlorine free formula.



Active ingredient decomposes into water and oxygen.

****For KitchenPro Oxy Wipes S 6 x 100'



TOTAL VALUE DELIVERED

