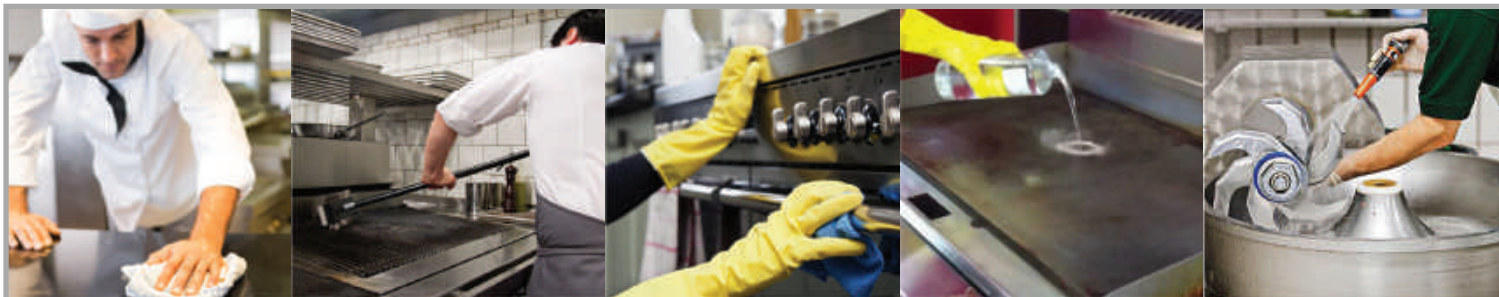


# BIO CATERING CLEANER™

BIO-ENZYME FOOD PROCESSING CLEANER



Potent bio-enzyme food processing cleaner which removes tough embedded greases on equipment & surfaces while controlling odours & maintaining drain lines & fat traps.

## GREEN CLEANING TECHNOLOGY

Billions of years ago Mother Nature had already solved the problem of how to keep the Earth clean, naturally. By using the beneficial bacteria virtually any grease build up, stain, odour, septic system, or FOG's (fats, oils, greases) can be safely cleaned, bio-degraded & removed quicker & more cost effectively than traditional harmful chemicals.

## CURRENT CHALLENGES

**Appearance:** Restaurants, food processing plants, butcheries, kitchens, catering operations, & abattoirs are natural accumulation points for fats, oils & greases. They naturally repel water & are difficult to clean with conventional chemicals. Equipment, tables, walls & floors take on a dirty, dull & glazed over look. In these environments a spotless appearance is of paramount importance.

**Odours:** The nature of food processing means that often foul odours are inevitable as effluent builds up. Odours can become overpowering & negative client perceptions follow. Conventional chemicals have no long-term control over undesirable foul odours.

**Drain Lines:** After equipment, walls & floors have been cleaned, greasy effluent is pushed into floor drains. In time these greases build up, clogging & blocking drain lines. This becomes a festering pit for disease causing pathogens, the last thing needed in any food processing environment. Drain lines are also time consuming & costly to clean.

**Fat Traps:** The effluent from drain lines ends up in the establishment's fat trap. Grease traps are a very costly & time consuming challenge in their own right. See Grease Away™ for more information.

**Disinfectants:** While disinfectants are essential for food preparation surfaces they are often not bio-degradable, & effectively kill off the good enzymes & bacteria needed to break down effluent in fat, grease traps, municipal sewerage works and septic tanks. See Germ Buster™ for more information.

**Health & Safety:** Greases are extremely slippery & when floors & food processing equipment are not effectively degreased this creates a significant occupational, health and safety hazard.

## THE SOLUTION

Bio Catering Cleaner™ is food industry safe while conforming to the HACCP safety system. It's highly advanced enzyme & microbial properties penetrates porous surfaces to rapidly degrade & eliminate fats, oils & greases.

It's tested & approved to be non-corrosive & is safe for all equipment & surfaces. Bio Catering Cleaner™ has immediate cleaning properties, instantly cutting through accumulated fats & oils, giving a visually spotless environment with no greasy residue. Its special bio-enzyme properties mean immediate & continued long term odour control while actively eliminating drain line build-ups, keeping plumbing systems flowing freely. These bio-enzymes then end up in fat & grease traps which actually help to treat & maintain these systems. Health & safety risks from slippery floors & equipment are massively reduced.

## RECOMMENDED APPLICATIONS

- Restaurants, Kitchen & Catering
- Food Processing Plants
- Butcheries & Abattoirs
- FOGs (fats, vegetable oils, greases)

## PRODUCT FEATURES

HACCP Standards Compliant  
Improves visual cleanliness  
Massively reduces odours  
Keeps drain lines flowing freely  
Helps to maintain grease traps  
Safe for cleaners & environment  
Occupational Health & Safety

## PACKAGING/ SHELL LIFE/ STORAGE

Stable for 12 months at ambient temperature, out of direct sunlight.  
Available in 500ml sprayer, 1L, 5L, 20L.



Cater Gobbler™

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