

KEYSTONE™



# Keystone™ Ultimate

An Ultimate Clean for an Optimized Operation





# Keystone™ Ultimate Program

Featuring proprietary chemistry and easy-to-use solutions, Keystone™ Ultimate is a complete warewashing system designed to optimize your operations, protect your reputation and delight your guests, helping you drive financial success.



## INNOVATIVE CHEMISTRY

**Highly effective formulas** designed to eliminate the toughest food soils



## ENHANCED SAFETY

Provides safety measures for **food preparation** that includes shape and color coordination to **reduce risk of cross contamination** and promote **safer product handling** with **no PPE** required when diluted according to product use directions



## DELIGHT YOUR GUESTS:

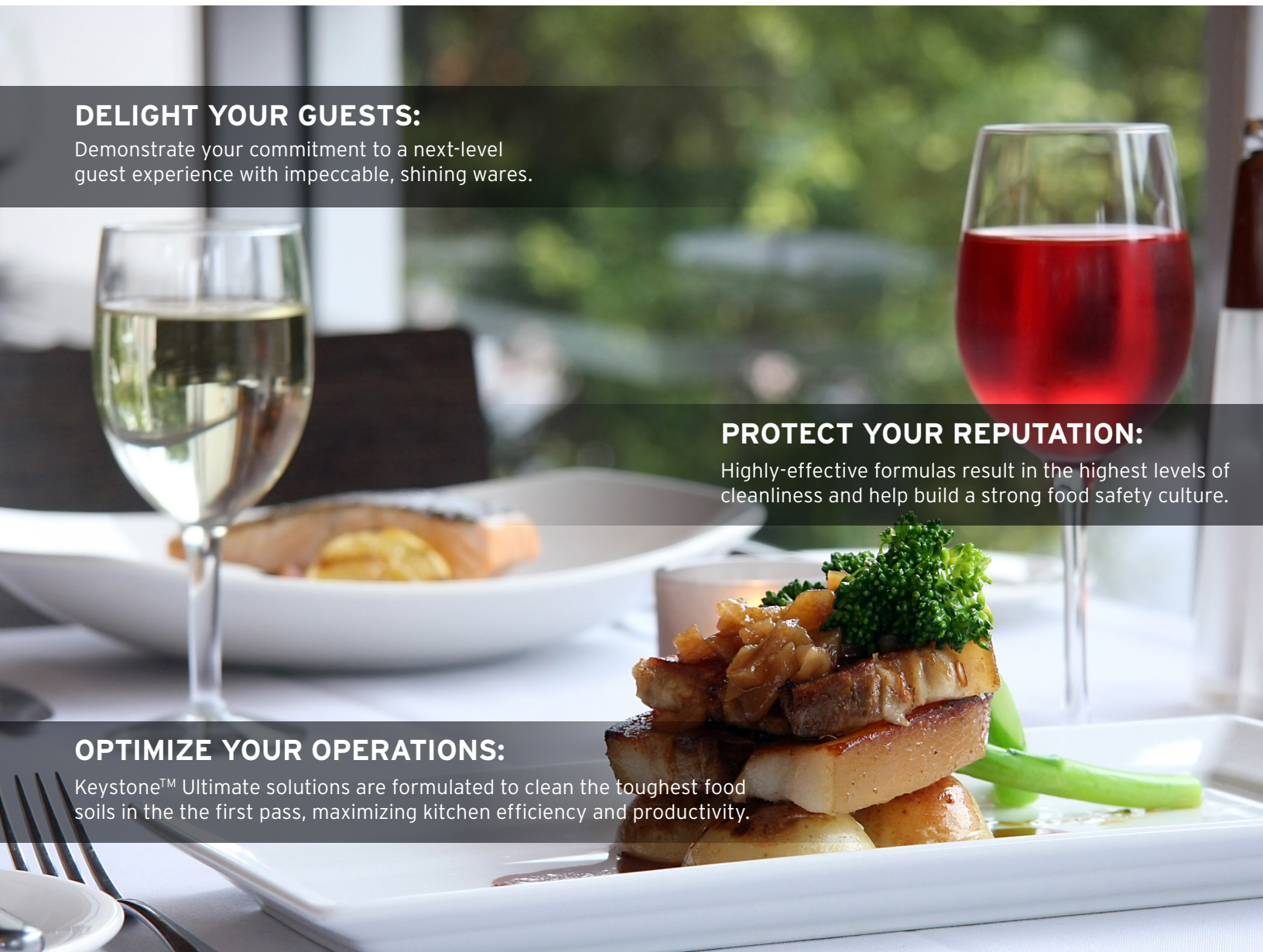
Demonstrate your commitment to a next-level guest experience with impeccable, shining wares.

## PROTECT YOUR REPUTATION:

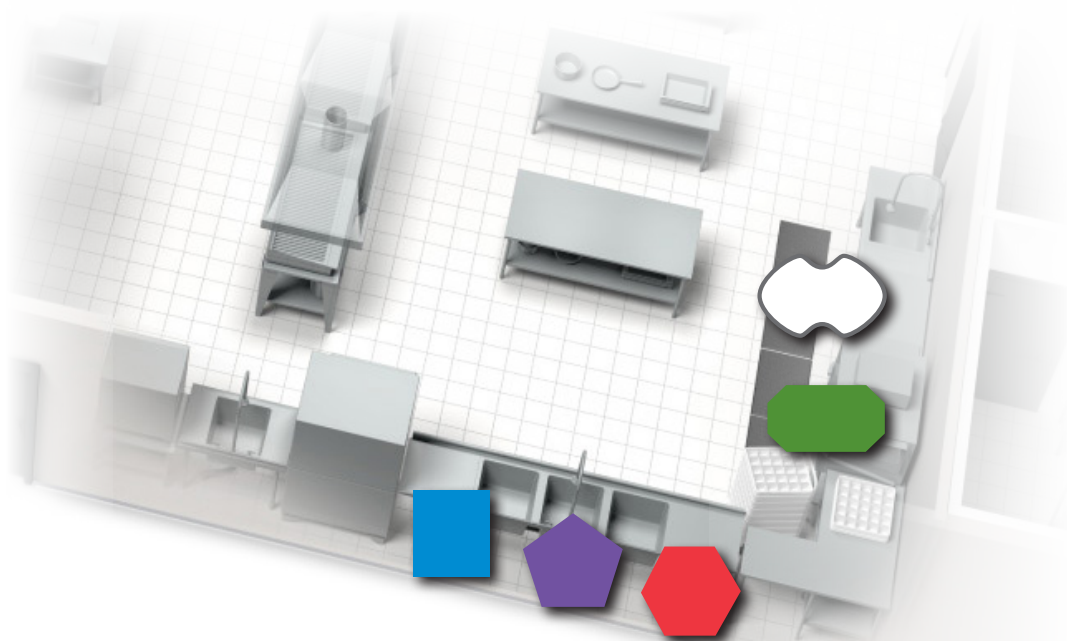
Highly-effective formulas result in the highest levels of cleanliness and help build a strong food safety culture.

## OPTIMIZE YOUR OPERATIONS:

Keystone™ Ultimate solutions are formulated to clean the toughest food soils in the the first pass, maximizing kitchen efficiency and productivity.



# The Transformative Power of Clean



**Keystone™ Ultimate Machine Detergent**

High-performing detergents for all types of food soils, ensuring clean dishes and wares



**Keystone™ Ultimate Rinse Additive**

Improves performance for sparkling clean and spot-free dishes, even in hard water conditions



**Keystone™ Ultimate Presoak**

Reduces the need for rewash with a dual-enzyme formula to help break down food soils



**Keystone™ Ultimate Manual Detergent**

Mild detergent removes the toughest food soils and grease with minimal scrubbing



**Solid Quat Broad RangeSanitizer**

EPA-registered broad-range sanitizer helps maintain a clean kitchen environment and reduces food safety risk



**Solid Sanitizer**

Food contact surface sanitizer for use in low-temp dishmachines for sparkling and sanitized dishes

Simple and sustainable for the best results at the lowest total cost.



**Save \$301 Each Year**  
by reducing energy usage by **301 therms**



**Save \$256 Each Year**  
by conserving up to **18,250 gallons of water**<sup>1</sup>



**Reduce Up to 249 Pounds of Plastic**  
waste disposal every year<sup>2</sup>



**Save Up to 18,250 Racks Run**  
every year<sup>3</sup>



**Reduce Labor Costs by \$3,042**  
eliminating **304** hours annually

## DISHMACHINE RENTAL PROGRAM

Renting your dishmachine from Ecolab allows you to focus on your business with the security of knowing your warewashing operation is properly managed.

<sup>1</sup> Based on running 500 racks per day and reducing racks by 10%.

<sup>2</sup> Versus five-gallon plastic pails, based on running 500 racks per day.

<sup>3</sup> Based on running 500 racks per day and reducing racks by 10%. Testing proved 61% reduction in rewash, resulting in 10% reduction in overall racks washed daily. Results may vary based on your specific set of circumstances.





# Keystone™ Ultimate Products

## MACHINE DETERGENTS



### Keystone™ Ultimate Dishmachine Detergent

High-performing detergent for use in soft to moderate water conditions, and effective on all types of food soils. Enhanced detergent performance helps ensure clean dishes and wares, helping control total cost by reducing rewash.

4-6.75 lb / PIC 6102318 / SUPC 7159563



### Keystone™ Ultimate Dishmachine Detergent Specialty

Safer Choice Certified detergent for use in soft to moderate water conditions, and effective on all types of food soils. High-performing detergent ensures clean dishes in first wash helping optimize your operations.

4-6.75 lb / PIC 6101344 / SUPC 4278820

## MACHINE RINSE ADDITIVE



### Keystone™ Ultimate Rinse Additive

Innovative chemistry provides improved performance in hard water conditions resulting in less scale build up on wares and in the dishmachine. Leaves dishes sparkling clean and spot free.

1-2.5 lb / PIC 6101345 / SUPC 4278760

## MACHINE SANITIZERS



### Solid Sanitizer

Food contact surface sanitizer for use in low-temperature dishwasher machines. Solid tablets make it easy to dispense and handle with reduced risk of spilling, leaving dishes, flatware and glassware both sparkling and sanitized. EPA Reg No. 1677-201

2-1000 tablet / PIC 6100099 / SUPC 7637497

## MANUAL DETERGENTS



### Keystone™ Ultimate Manual Detergent

Advanced, mild detergent formula removes the toughest food soils in the 3-comp sink and cuts through the thickest grease to get pots & pans clean with minimal scrubbing.

3-2 lb / PIC 6102074 / SUPC 7116646

## FLATWARE PRESOAK



### Keystone™ Ultimate Presoak

Solid, dual-enzyme formula helps break down food soil films from starch and protein. Reduces the need for multiple rewashes.

3-4 lb / PIC 6102129 / SUPC 7112540

## 3-COMPARTMENT SINK SANITIZER



### Solid Quat Broad Range Sanitizer

Food contact surface sanitizer for use in 3-compartment sinks and on non-porous hard surfaces. Formulated to help ensure compliance and mitigate the risk of cross-contamination. Compact packaging reduces waste and storage space, and is spill-proof for easy handling and to help reduce risk of exposure. EPA Reg. No. 5389-20

2-2 lb / PIC 6101367 / SUPC 4461400

# Partners in Knowledge and Expertise

Sysco and Ecolab – providing sanitary solutions, together.

Optimize your cleaning and food safety procedures and minimize energy and water costs with the help of our ServSafe® certified sales and service team. We provide regularly-scheduled service and support, on-site inspections for spot-free results and ongoing, on-site employee training.