

Complete Clean

FROM KITCHEN TO TABLE

Advanced solutions and technologies designed for commercial environments help you run a clean and safe operation.



CHALLENGE | Cooking Surfaces

Carbonized, greasy grill build-up reduces cook area and impacts food flavor and quality.



CHALLENGE | Floors

Greasy floors lead to slips and falls and increase the risk of cross-contamination.



CHALLENGE | Ovens & Vent Hoods

Grease build-up is a fire hazard. but caustic degreasers can damage equipment and put employees at risk.



CHALLENGE | High-Touch Guest Surfaces

Thorough cleaning and disinfection requires multiple products, leading to cut corners and noncompliance.











SOLUTION Keystone High Temp Grill Cleaner

Strips build-up in 60 seconds while grill is still hot, eliminating downtime.

SOLUTION Keystone Floor Cleaner

Powerful, concentrated formula comes in pre-portioned packets that can be used on quarry, ceramic, epoxy and concrete.



SOLUTION Keystone Greaselift™

Penetrates grease without caustic ingredients. No safety equipment required.



SOLUTION Peroxide Disinfectant and Glass Cleaner RTU (Keystone)

Simplifies cleaning and disinfects surfaces in as little as five minutes.

EPA Reg. No. 1677-251

4-32 oz 30-3.6 oz SUPC 7681477 SUPC 0658011

60-2 oz

SUPC 1983737

4-32 oz

SUPC 1326507

6-32 oz

SUPC 4166379



CHALLENGE | Counters, Tabletops, Walls & Floors

Greasy film and visible soil impacts guest safety and satisfaction.



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CHALLENGE | Pots & Pans

Baked on soil takes too much time to clean.



CHALLENGE | Fresh Fruits & Vegetables

Microbes transferred to prep surfaces and guest plates lead to public health citations and illness.











Keystone Orange Multi-Surface Cleaner

Removes dirt and residue from multiple surfaces. Streak-free formula only leaves behind a pleasant scent.



Keystone Vigoroso Lavender Multi-Surface Cleaner

Nonabrasive formula removes greasy soils, films and smoke from multiple surfaces leaving behind a lavender scent.

4-32 oz 4-1 gal SUPC 4008359 SUPC 1293212



Keystone Pot and Pan Detergent

Thick, long-lasting suds quickly separate grease minimize re-wash, and leave a like-new shine and fresh scent.

9-32 oz 2-1 gal 1-5 gal SUPC 7666272 SUPC 7681341 SUPC 2287785



Antimicrobial Fruit and Vegetable Treatment (Keystone)

Cleans off residues and reduces harmful pathogens on surfaces of fresh cut produce and in wash water.

EPA Reg. No. 1677-234

2-64 oz 2-1 gal SUPC 4024804 SUPC 1993338

THE KEYSTONE DIFFERENCE



Superior results



Convenient ordering and delivery through Sysco



Smaller pack sizes reduce inventory



Personalized support 24/7/365 from your ServSafe® certified sales and service team



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Contact your Sysco or Ecolab representative to add Keystone cleaning and sanitation solutions to your next scheduled food delivery.

FOR MORE INFORMATION, VISIT

CLEANWITHKEYSTONE.COM

