



CATER CLEAN

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

GREEN CLEANING TECHNOLOGY

Billions of years ago Mother Nature could keep the earth clean naturally, today this is no longer the case. By using the beneficial bacteria in GREENMAN CATER CLEAN various, stains, grease build up, odours, septic system accumulation, or FOG's (fats, oils, greases) can be safely cleaned, bio-degraded and removed quicker and more cost effectively than traditional harmful chemicals.

CURRENT GLOBAL CHALLENGES

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

Odours: With the nature of food processing, foul odours are often inevitable as effluent builds up. These odours can become overpowering and negative client perceptions follow. Conventional chemicals have no long-term control over undesirable foul odours.

Drain Lines: After all equipment, walls and floors have been cleaned, greasy effluent is pushed into floor drains. In time this grease builds up, clogging and 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 and costly to clean.

Fat Traps: The effluent from drain lines ends up in the establishment's fat trap. Grease traps are a very costly and time-consuming challenge for any establishment. See GREENMAN FAT TRAP for more information on this.

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

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

THE SOLUTION

GREENMAN CATER CLEAN is safe to use in the food industry, conforming to the HACCP safety system. Highly advanced enzyme and microbial properties penetrate porous surfaces to rapidly degrade and eliminate fats, oils and greases. Tested and approved to be non-corrosive and safe for all equipment and surfaces. GREENMAN CATER CLEAN has immediate cleaning properties, instantly cutting through accumulated fats and oils, and insures a visually spotless environment with no greasy residue. The products special bio-enzyme properties mean immediate and continued long term odour control. GREENMAN CATER CLEAN actively eliminates drain line build-ups, while keeping plumbing systems flowing freely. These bio-enzymes then end up in fat and grease traps which help to treat and maintain these systems. Health and safety risks from slippery floors and equipment are massively reduced.

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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.

RECOMMENDED APPLICATIONS

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

PACKAGING AND STORAGE

Stable for 12 months at normal temperature. Keep out of direct sunlight. Available in 5l, 25l & 1000l flow bins. Super concentrate available for simple self-manufacturing.

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