

# Diner Range

## Professional Kitchen Hygiene Chemicals



The Industroclean Diner Range features quality kitchen hygiene chemicals, specially formulated for use in food preparation areas in restaurants, commercial kitchens, hospitality and retail environments.

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# KITCHEN HYGIENE PRODUCTS

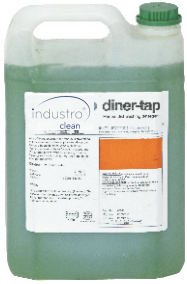
## Product

## Description and uses

## Available Quantities

## Notes

### Diner-tap



Universal, very efficient detergent for manual dish-washing. Gives the dishes a beautiful gloss. Heavily foaming. Very kind to skin and materials.

For the manual cleaning of dishes and kitchen appliances. Also suitable as all-purpose cleaner for all washable surfaces in kitchens and restaurants.

5 l container- P02905  
20 l container- P02900  
25 ml (100) - P02909

**SANS 1828**



Not suitable for use in automatic scrubber-driers or machine cleaning.

### Diner-gen



Powerful alkaline cleaner. Easily removes thick, fatty soiling from all alkali-resistant surfaces. Also suitable for manual floor cleaning. Moderately foaming.

For the manual cleaning of surfaces and appliances e.g. cookers, extractor hoods, grids, fryers, etc. Also suitable for manual floor cleaning.

5 l container- P02935  
20 l container- P02920  
100 ml (10) - P02938

**SANS 1828**



Not suitable for use in automatic scrubber-driers. Unsuitable for alkali sensitive surfaces.

### Diner-bac



Disinfectant cleaner based on quaternary ammonium compounds. Very kind to skin and materials, with a weak odour.

For cleaning and disinfection of all water-resistant surfaces and appliances in hospitals, homes, food industry, large scale kitchens, indoor swimming pools, showers, saunas, etc. Not recommended for use on treated floors.

5 l container- P02725  
100 ml (10) - P02728

**SANS 1853**



Do not mix with detergents.

### Diner-pearl



High quality hand decontaminant.

For the removal of soiling from the hands in office, kitchen, washroom environments etc. Can be applied using wall mounted soap dispensers, bottles or dispenser pumps. Allow a minimum contact time of 30 seconds

5 l container- P02735



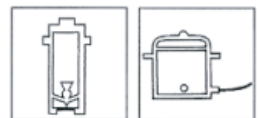
### Diner-scale



Acidic cleaner for the decalcification of acid resistant surfaces.

For the removal of limescale residues found in kettles, urns, bain maries used in the food processing sector, kitchens, etc.

5 l container- P02715



For use only in acid resistant appliances.

# KITCHEN HYGIENE PRODUCTS

## Product

## Description and uses

## Available Quantities

## Notes

### Diner-wash



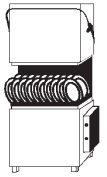
Efficient high strength detergent for use in industrial dishwashing machines in restaurants, hotels, institutions, industrial kitchens etc.

Alkaline detergent that will remove food soiling leaving crockery and cutlery sparkling clean.

Effective in hard and soft water areas. Unperfumed, leaving no taint or smell on washed items.

20 l container- P02950

**SANS1828**



Should only be used in conjunction with Diner-rinse.

### Diner-rinse

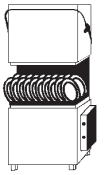


Highly effective rinse aid for use in industrial dishwashing machines in restaurants, hotels, institutions, industrial kitchens etc.

Neutralises detergents that may have been left on cutlery after washing. Gives a sparkling finish to crockery and cutlery. Effective in hard and soft water conditions. Contains defoamers to minimize foaming and prevent streaking.

10 l container- P02960

**SANS 1828**



Should only be used in conjunction with Diner-wash.

### Diner-grill



Highly effective, strong alkaline cleaner. It easily dissolves encrustations, soiling and sediments of all kinds. Viscous and moderately foaming.

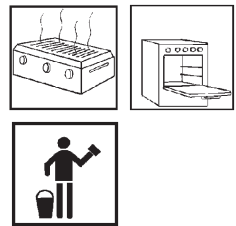
For the manual cleaning of grids, ovens, fryers, etc.

500 ml dispenser- P02940

5 l container- P02948

20 l container - P02945

**SANS1828**



CAUTION: Always wear gloves / safety glasses. Not suitable for aluminium and other alkali sensitive surfaces. In case of doubt, test for compatibility in a concealed area prior to the application.

### Diner-drain



Utilises the natural ability of unique bacterial strains to degrade the solid waste that accumulates in grease traps and drain lines.

For use in restaurants and food service establishments where odour-causing grease traps are present. In addition, Diner-Drain effectively degrades solid waste that accumulates in lift stations, septic tanks, porta-toilets and drain pipes.

5 l container- P02385

**SANS1828**