

ULTRAVAPOR: SUPERMARKET APPLICATIONS

- Meat counter/delicatessen
 - Clean and sanitize slicers, grinders, band saws, cutting tables, meat hooks, conveyors and other meat process and contact surfaces.
 - Clean exteriors of display cases removing fingerprints, dirt and other soils.
 - Clean and sanitize the interior of meat display cases.
 - Remove biofilms from food contact surfaces.
 - Clean, sanitize and remove odours from seafood displays.

- Bakery
 - Clean, remove allergens and sanitize mixers, work surfaces, hoppers, trays etc
 - Easily remove dried fruits, oils etc from floors and other surfaces.
 - Clean baking racks and trays to like new appearance removing all grease, baked on residue and carbon.

- Produce Cases
 - Clean and remove mold from misters.
 - Clean and sanitize food contact surfaces.
 - Sanitize drains removing bacteria and mold.

- Dairy Cases
 - Clean spilt milk and other fluids from roller racks without having to remove them.
 - Easily clean off dried egg, sour cream, etc from roller racks and shelves.

- Bathrooms
 - Clean, sanitize and deodorize fixtures, floors and walls without offensive chemicals.
 - Clean grout lines, removing dirt and odour causing bacteria without damage or using chemicals.

- General Cleaning Applications
 - Easily clean spilt oils and greases from floors.
 - Remove chewing gum from floors and concrete.
 - Clean and sanitize check out conveyors.
 - Clean and sanitize shopping carts – particularly handles and baby seats.