



Get serious about your cleaning practises.

Maximise your cleaning results
with Whiteley Industrial's
comprehensive range of dedicated
food service cleaning products.

Insist on **Whiteley Industrial** when ordering your food service cleaning needs

Commercial and institutional kitchens, food areas, canteens, catering and food processing plants are unique environments for cleaning and sanitising. To ensure high standards of food safety, these areas require a comprehensive range of products which are designed to remove various food-proteins, fats, oils and greases quickly with particular attention to ensuring maximum hygiene standards.

Whiteley Industrial has developed a comprehensive range of innovative products that offer a complete and effective cleaning system to ensure high standards are met.



For more information about Whiteley Industrial products
visit www.whiteley.com.au or call the Product Support Hotline on **1800 833 566**

Whiteley
Industrial 

Quickly remove stubborn food soils with Whiteley Industrial's range of heavy duty dishwashing products.



APPLEBRIGHT

A manual dish washing detergent. Excellent for use in hard and soft water. It combines the rapid cleaning of all common food soils with stable suds and tremendous fat emulsification properties. Concentrated formula that leaves dishes ultra shiny.



DISHBRITE

Detergent for automatically dispensed dishwashing machines. In built scale inhibitor. Works in hard or soft water.



DISHRINSE

Liquid rinse additive for automatically dispensed dishwashing machines. Speeds drying time of dishes and utensils.

Commercial kitchens and food service areas are prone to build-ups of heavy soil deposits. Whiteley Industrial's range of heavy duty surface cleaning products are specially designed for a variety of food service applications.



ACCELERATOR

Concentrated oven and grill cleaner designed to remove heavily carbonised food and oil residues.



RESOLVE

Multipurpose alkaline detergent/sanitiser for use as a total kitchen cleaner. Suitable for use on benches, stove and counter tops, floors and walls.



TREBLE

Heavy Duty 3-in-1 Multipurpose Cleaner. General purpose spray and wipe cleaner, degreaser and sanitiser in one. Cuts through grease and soil leaving surfaces, including glass, sanitised and sparkling clean. Lime scented for freshness. Safe to use on most surfaces.



MR STEEL

Stainless steel polish. Water-based lotion for the cleaning and protection of all stainless steel surfaces. Restores stainless steel to as-new lustre.

Whiteley Industrial have spent many years in research and development to create a unique range of cleaning and disinfecting products for food manufacturing. Our products have many applications in manufacturing and on farms (including mushroom, poultry, pork and red meat production).



BACTEX® CF

Concentrated liquid cationic sanitiser designed for use in food manufacturing and food processing establishments. Effective against gram positive and gram negative bacteria.



ELIMINATOR

Heavy duty chlorinated foaming cleaner. Designed for use as a multipurpose sanitiser for use on most types of materials and surfaces encountered in food processing establishments. Effective against gram positive and gram negative bacteria.

Regular hand washing is an important hygiene practice because clean hands limit the transfer of potentially harmful organisms and reduce food contamination.



PRIMROSE HAND SOAP

Pink hand soap with a pleasant floral perfume. Ideal for use in refillable cartridge dispensers.

• Why use alkaline detergents?

> Most detergents used in commercial kitchens and food service areas are alkaline (caustic) type formulations. Alkaline detergents promote the removal of oils, grease, films, fats and protein materials from a surface. The active ingredient is generally sodium hydroxide or potassium hydroxide and appropriate safety protection apparel should always be worn when handling corrosive based detergents.

• Checking pH Levels?

> The pH of your machine detergent solution should be checked on a monthly basis to ensure the detergent is being dosed at the correct level. The pH should be in the range 10 to 11. If the pH is greater than 11, reduce the amount of detergent being dispensed into the water. If the pH is less than 10 increase the amount of detergent being dispensed into the water.

• Is Hand Hygiene Important?

> The most important measure to prevent food contamination is good hand hygiene – clean hands limit the transfer of potentially harmful organisms. Hands should be washed immediately prior to commencement of work and after completion of shift duties, after using the toilet and when visibly soiled. Rinsing with water alone is NOT effective – use Primrose Hand Soap and water for 15 seconds and then dry hands completely.