



# PROFESSIONAL CLEANING PRODUCTS

HoReCa sector





KUCHNIE ŚWIATA S.A. is one of the first companies in Poland that over twenty years ago started to import raw materials, intermediates and food products from around the world. Our company has successfully gained the market and trust of customers from across Poland and European Union, operating in the HoReCa sector, initially under the name SaneChem®. Products are imported directly from manufacturers or renowned food distributors, which ensures that the company remains an unwavering leader in the import and distribution of seafood, fish and food products to meet the need of even the most exotic cuisines.

Along with the import of food products we have launched the production of professional sanitary products for food industry and HoReCa sector. We cooperate with the leading suppliers of highly specialized chemicals and reputable laboratories.

The fundamental element of our strategy is the high standard of everything we do, starting from the product through technology, training, audits and services. We implement hygiene assurance systems following the relevant quality and safety requirements. Today, the SaneChem® brand, which has been present on the Polish and European market for more than 20 years, includes more than 100 high-quality products. We always operate in accordance with the needs and expectations of our customers. We offer you more than 30 HoReCa products grouped into 8 categories depending on the intended use. In addition to cleaning agents and disinfectants we provide product-tailored dispensing systems.

Choosing the SaneChem® brand is the right step to ensure excellent sanitary standard in your company.

President of the Management Board

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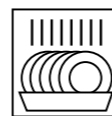
## MACHINE DISHWASHING

Washing dishes, cutlery, glasses, cups has become simple and fast with modern dishwashers and most importantly, does not require substantial involvement of people. Chemicals used play an important role in dish washing. Operators do not need to constantly monitor or intervene in the washing process and only check the final result, thus the quality of detergents is so crucial. SaneChem® offers a range of specialized products for dishwashers to ensure that the dishes are clean and shiny after each wash. Depending on the type of dishes, dirt, water hardness, our advisor will select the product that meets the customer's needs. We supply dispensing systems that provide optimal dosage of the preparation.



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### BLIXAN GA



#### Application

Concentrated alkaline preparation for washing dishes, cutlery, pots, pans in all types of professional dishwashers for catering industry. With carefully selected surfactants, the product effectively removes stubborn fatty dirt, dry food residues. Tolerant to very hard water. Intended for automatic dispensing. Does not contain chlorine, no foaming.

#### Dosage

Automatic dispensing, 2 - 7 ml / l, depending on the water hardness and degree of soiling

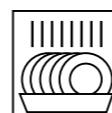
#### Packaging [kg] / Part Number

25 kg / T02GAI  
12 kg / T02GAK

pH 12

2

### BLIXAN GB



#### Application

Concentrated alkaline preparation for washing plates, cups, cutlery, glassware, wine glasses in all types of professional dishwashers for catering industry. Very effective even for stubborn dirt, such as coffee and tea residues. Water softening ingredients make the product suitable for use in hard water. The product does not foam and does not contain chlorine. Intended for automatic dispensing.

#### Dosage

Automatic dispensing, 2 - 7 ml / l, depending on the water hardness

#### Packaging [kg] / Part Number

25 kg / T02GBI  
12 kg / T02GBK

pH 12

**3**      **BLIXAN GC**



**Application**

Concentrated alkaline preparation for washing dishes and kitchen utensils in all types of professional dishwashers for catering industry. Due to the presence of chlorine, the preparation exhibits increased sanitary and bleaching properties. Effectively removes food residue, especially protein. It is characterized by effectiveness in removing coffee and tea residues, lipstick stains. Contains water softening ingredients. The product does not foam. Intended for automatic dispensing.

**Dosage**

Automatic dispensing, 2 - 7 ml / l, depending on the water hardness

**Packaging [kg] / Part Number**

25 kg /T02GCI

12 kg/T02GCK

**pH** 12

**4**      **BLIXAN HD**



**Application**

Concentrated alkaline preparation for washing dishes, cutlery and kitchen utensils in all types of professional dishwashers for catering industry. Balanced formula facilitates easy removal of each type of food residue. Recommended for typical grease, protein, sugar residue. Highly tolerant to hard water. The product does not foam and does not contain chlorine. Intended for automatic dispensing.

**Dosage**

Automatic dispensing, 1 - 4 ml / l, depending on the water hardness

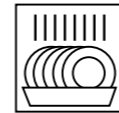
**Packaging [kg] / Part Number**

25 kg /T02HDI

12 kg/T02HDK

**pH** 12

**5**      **BLIXAN HE**



**Application**

Concentrated preparation for washing dishes, cutlery and kitchen utensils in all types of professional dishwashers for catering industry. Carefully selected corrosion inhibitors allow safe use of the product for dishes and cutlery made of non-ferrous metals, including aluminium. The product effectively removes all typical dirt of food origin. Recommended for use in soft and medium-hard water. Does not contain chlorine, intended for automatic dispensing.

**Dosage**

Automatic dispensing, 1 - 4 ml / l, depending on the water hardness

**Packaging [kg] / Part Number**

25 kg /T02HEI

12 kg/T02HEK

**pH** 12

**6**      **BLIXAN TC**



**Application**

Concentrated, highly efficient, acidic preparation for rinsing dishes in automatic dishwashers for catering industry. Intended to be used in medium-hard and hard water. Perfectly dampens the rinsed surfaces leaving them shiny and free of spots and stains.

**Dosage**

Automatic dispensing, 0.2 - 0.8 ml/l depending on the water hardness.

**Packaging [kg] / Part Number**

10 kg / T02TCL

5 kg / T02TCM

**pH** 3

## MANUAL WASHING OF DISHES AND EQUIPMENT

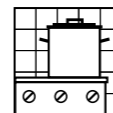
Despite the widespread use of automatic dishwashers in catering establishments, elimination of manual dishwashing is impossible. Also small appliances used in the kitchen must be often washed by hand due to their complex design. When washing, the cleanliness of surfaces is constantly monitored to make sure the intended cleaning effect is achieved.

SANECHEM® products designed for hand washing perfectly fulfil their functions while being gentle for the hands. The products do not contain strong acids and bases. Their pH is close to neutral. Perfectly dampen washed surfaces facilitating the removal of dirt.



7

LUMEX EL



### Application

Concentrated preparation based on an active biocidal amine for cleaning and disinfecting auxiliary appliances and hand utensils. Recommended for surfaces in contact with food and in places where an increased hygiene standards are required. Demonstrates an active biocidal effect against bacteria and fungi. Does not affect the surfaces, non-corrosive. No odour at working concentrations.

### Dosage

200 - 500ml/10 l of water

### Packaging [kg] / Part Number

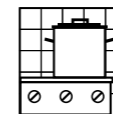
5 kg /T05ELM

1 kg /T05ELP

pH 6

8

LUMEX ES



### Application

Cleaning cream for cleaning and scrubbing various types of enamel, ceramic, glass, chrome, stainless steel and plastic surfaces. Removes grease, dry food residues and other stubborn dirt. Intended mainly for cleaning sinks, washbasins, cookers, bathtubs. Leaves surfaces clean and shiny. Lemon scent.

### Dosage

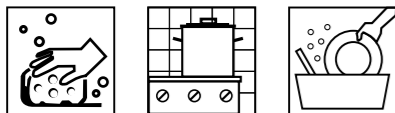
ready to use

### Packaging [kg] / Part Number

0.75 kg / T05EST

pH 10

9

**LUMEX RC****Application**

Highly concentrated all-purpose cleaner for hand washing dishes, cutlery, glasses, wine glasses and pots, pans and auxiliary equipment. The unique gel formula of the preparation ensures low consumption and cost effective use. Very effective in removing even dry food and beverage residues and heavy grease dirt. Rinses off easily and quickly leaving no smudges and stains. Apple scent.

**Dosage**

5 to 10 g/10 l of water

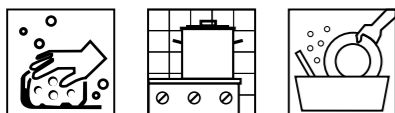
**Packaging [kg] / Part Number**

5 kg /T05RCM

1 kg/T05RCP

pH 7

10

**LUMEX SN****Application**

Very effective product for manual washing dishes, cutlery, glasses, wine glasses, as well as pots, auxiliary and hand utensils. Selected components of the formulation make it perfect for removing grease and any other food residues. Rinses off easily and quickly leaving no smudges and stains. It contains hand skin protecting substances. Fruity, delicate fragrance.

**Dosage**

50 - 150 ml/10 l of water

**Packaging [kg] / Part Number**

20 kg / T05SNJ      5kg/T05SNM

10 kg /T05SNL      1kg/T05SNP

pH 8





## STANDARD WASHING

Chemical sensitivity of certain materials, which the appliances are made of, makes it inadvisable to use strong chemicals. On the one hand there is a need to remove dirt, on the other hand, the structure of the material cannot be compromised. In this product category SaneChem® offers products for routine cleaning and disinfection, which are perfect for maintaining the hygiene. Achieving the desired results requires regularity in maintaining specified standards.

11

## BARION DR



### Application

Slightly alkaline preparation for manual and foam cleaning of walls, floors and machines, as well as professional catering utensils. Cleaning and disinfecting preparation based on the quaternary ammonium compounds. Bactericidal and fungicidal. Especially recommended for surfaces in contact with food. Perfectly suitable for maintaining hygiene in refrigerators, freezers and other refrigeration appliances. At working concentrations, it has no odour, does not damage even sensitive surfaces (metal, varnished). Excellent foaming.

### Dosage

300 to 400 ml/10 l of water

### Packaging [kg] / Part Number

5 kg /T02DRM

1 kg /T02DRP

pH 10.9

12

## BARION XP



### Application

Acidic preparation for daily cleaning of catering equipment. Removes mineral deposits accumulated during use and reduces their subsequent deposition. Provides optimum efficiency of the equipment heating systems. Perfectly suited for descaling coffee and tea machines, kettles and electric heaters. High effectiveness of corrosion inhibitors ensures safe contact with non-ferrous metals (copper, aluminium, etc.). The product does not foam. The product does not require dilution, thus it is convenient to use.

### Dosage

ready to use

### Packaging [kg] / Part Number

5 kg/T02XPM

1 kg/T02XPP

pH 1.5

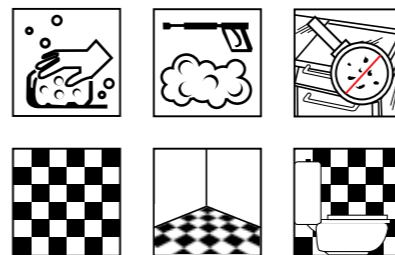


## WASHING HEAVILY SOILED SURFACES

In the kitchen, we face burnt residues, solidified fat and dirty floor every day. These are just a few examples of stubborn dirt requiring specialized cleaning agents. Thorough cleaning process must be carried out with care, as the preparations often used in these processes are corrosive or irritant. SaneChem® offer includes alkaline preparations designed to remove fat, protein and acidic ones for cleaning equipment and open surfaces off water scale, lime and rust deposits.

13

LIKSAN



### Application

Alkaline cleaner to maintain hygiene of walls, floors and production areas in food and catering industry. Washing preparation of active chlorine provides effective microbiological protection. Extremely effectively washes off grease and stubborn dirt. Carefully selected corrosion inhibitors protect the cleaned surfaces. Perfect for cleaning walls, floors and equipment made of stainless steel. Foams easily.

### Dosage

300 to 400 ml/10 l of water

### Packaging [kg] / Part Number

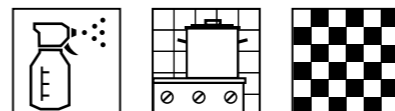
25 kg/CLO1I

5 kg/CLO1M

pH 12.1

14

ELOXAN GL



### Application

Alkaline cleaner for removing greasy and oily residues from the kitchen utensils. Custom gel formula of the preparation ensures thorough removal of even the most stubborn dirt from kitchen hoods, worktops, tables, walls, joints and floors. Perfect for cleaning deep fat fryers and cooking ranges. It has a unique capability to remove stains from stainless steel, ceramic surfaces and plastics. Effective in removing yellow stains from plastic window frames. During usage, an atomizer produces an active gelling foam. Ready to use.

### Dosage

ready to use

### Packaging [kg] / Part Number

5 kg / T04GLM

1 kg / T04GLS

pH 14

15

**ELOXAN KM****Application**

Acidic preparation for removing mineral deposits from the equipment. The product contains organic acids of considerable cleaning strength and working concentration which does not affect any kinds of materials found in the kitchen utensils. A form of a crystalline powder facilitates low consumption and increases the cost effectiveness of use. It is perfectly suited for descaling professional dishwashers, kettles, heaters, electric heaters, coffee and tea makers. Approved for contact with chrome, nickel, steel and copper surfaces. A working solution of the product may be slightly foaming.

**Dosage**

20 - 50 g / 1 L of water

**Packaging [kg] / Part Number**

5 kg /T04KMM

1 kg /T04KMP

pH 1.2



16

**ELOXAN AL****Application**

Acidic liquid preparation for descaling. The product contains inorganic acids quickly removing the accumulated mineral deposits and rust, leaving the surfaces clean and shiny. Recommended for descaling professional dishwashers, boilers, heaters, electric heaters and other equipment resistant to acids. The product ensures proper hygiene of equipment and restores its heating efficiency. Suitable for stainless steel surfaces. The product may be slightly foaming.

**Dosage**

routine washing: 5 - 10 ml/10 l of water

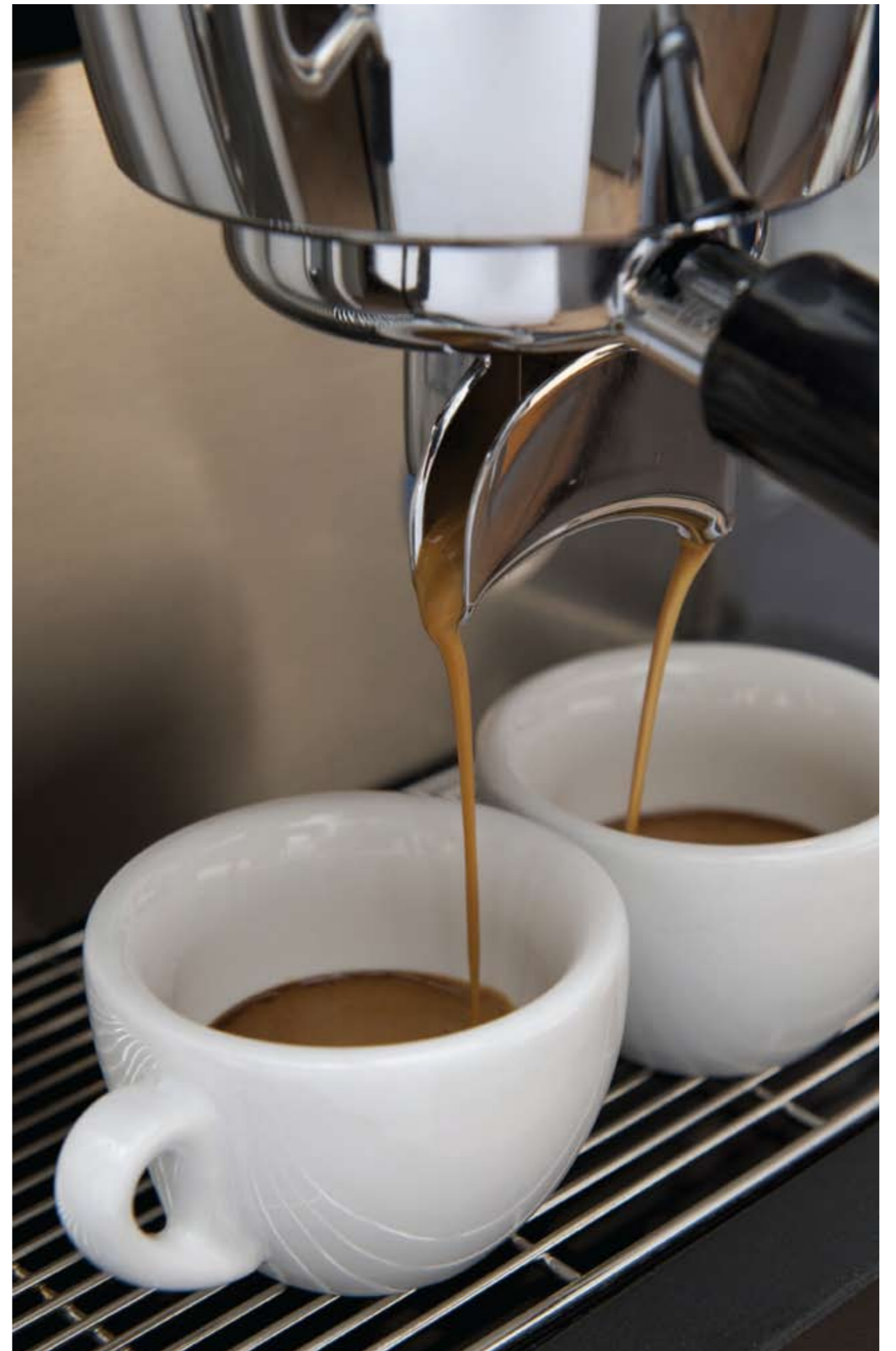
strong descaling: 20 - 50 ml/10 l of water

**Packaging [kg] / Part Number**

5 kg/T04ALM

1 kg /T04ALP

pH 1.8





## FLOOR CLEANING

In addition to maintaining the hygiene of kitchen utensils, one cannot neglect the cleanliness of the floor in the food service establishment. Its immaculate appearance, freshness significantly contributes to maintaining proper sanitary condition, as well as increases the attractiveness of the premises for the customers. SaneChem® offers products that can be used in both manual and machine cleaning techniques. These are perfect for cleaning not only food service establishments, but also supermarkets and public utilities. Due to their high degree of concentration, they are very cost efficient.

## 17 PURE FLOOR



### Application

Concentrated preparation for cleaning and care of water resistant floors. Especially recommended for terracotta, terrazzo, stone tile, PVC floors. Effectively removes greasy and oily dirt. Perfect for indoor dining and shopping facilities. Ideally suited for removing stubborn dirt. Forms a thin film on the surface to facilitate ongoing care and the surfaces stay clean for longer. Suitable for manual cleaning with a mop or automatic scrubbers. The product does not foam.

### Dosage

machine cleaning: 20-100 ml / 10 l of water  
manual cleaning: 50 - 100ml/10 l of water

### Packaging [kg] / Part Number

10 kg /T07PFL  
5 kg /T07PFM

pH 11.7

## 18 MEGA FLASH



### Application

Low-foaming preparation for daily cleaning of all types of hard floors. Especially recommended for terracotta, tiles, terrazzo, PVC, linoleum, etc. Effectively removes dirt, leaving the cleaned surfaces shiny, leaves a pleasant, long lasting fragrance. The product is also perfect for cleaning other water resistant surfaces above the floor, such as wall panels, doors, cabinets, worktops, tables. Due to its modern formula, it is extremely cost efficient. It has very good cleaning properties at low working concentrations. Intended for manual cleaning and automatic scrubbers.

### Dosage

machine cleaning: 20-50 ml / 10 l of water  
manual cleaning: 40 - 100ml/10 l of water

### Packaging [kg] / Part Number

10 kg /T07MFL  
5 kg /T07MFM

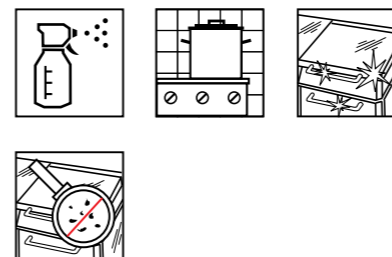
pH 10.0



## DISINFECTING PREPARATIONS

Disinfection is a very important issue related to kitchen hygiene. Leaving food residues and inaccurate washing of dishes, utensils, equipment, surfaces of tables promotes the growth of microorganisms. Disinfection process is necessary to prevent the growth and elimination of bacteria and fungi present on the surfaces. The quality of washing before disinfection determines the effectiveness of disinfection. SaneChem® disinfecting preparations have a high biocidal effect against fungi and bacteria. Their use provides high microbiological protection of surfaces, including those in contact with food. According to the Act on biocidal products, we have relevant marketing authorisations for our products issued by the Office for Registration of Medicinal Products, Medical Devices and Biocidal Products.

## 19 BAKTOSAN



### Application

Ready to use liquid, alcoholic preparation with high bactericidal and fungicidal effect. For use on water resistant surfaces. Does not affect the disinfected surfaces, non-corrosive. The product is designed for rapid disinfection of small kitchen appliances, slicers, knives, worktops, tables, trays. Application takes place by means of an atomizer, in a form of a thin layer on the disinfected surfaces. After use, the product does not require rinsing with water, as it evaporates spontaneously.

### Dosage

ready to use

### Packaging [kg] / Part Number

5l/CB01M

1l / CB01S

pH 6.0-8.



## 20 SANDES



### Application

Disinfectant based on quaternary ammonium salts demonstrating an active biocidal effect against bacteria and fungi. Suitable for use on any type of surfaces, even those very delicate, water-resistant. Does not affect the disinfected materials, does not damage glass, acrylic or varnished surfaces. Modern formulation of the product allows to obtain a proper biocidal effect at very low concentrations. Recommended for use on surfaces in contact with food in restaurants, food serving points, canteens. The product not only disinfects the surfaces, but at the same time also washes off mild dirt.

### Dosage

2-5 ml / l of water

### Packaging [kg] / Part Number

5 kg / CS23M

1 kg / CS23P

pH 9.4



## TOILET HYGIENE

The appropriate level of cleanliness in the sanitary facilities, bathrooms and toilets is a very important issue in regard to ensuring hygiene in the whole plant. SaneChem® products to maintain hygiene in this area effectively clean the surfaces off sediments, remove limescale, soap residues. An important part of this product category are hand hygiene agents. While there is growing awareness of the need to maintain high standard of personal hygiene, hands still remain a considerable source of infection. By washing hands we get rid of physical contamination and microorganisms. When washing hands, it is important to do it in a correct manner, in accordance with the accepted instructions.



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## HANDSAN



### Application

Alcoholic hand disinfectant. Demonstrates active biocidal effect. To obtain the best possible result of disinfection, a synergistic effect of various forms of propyl alcohol has been used. The product contains a skin moisturizer preventing it from drying. The product leaves no harmful residue on hands. After the application the product evaporates spontaneously and there is no need to rinse it off. Do not dilute.

### Dosage

ready to use

### Packaging [kg] / Part Number

5 l/CH01M

1 l/CH01P

pH 4.0

22

## SANSILK SOAP



### Application

Liquid soap for professional use in the areas where it is desirable to maintain hygiene standards compliant with HACCP system. The product of creamy consistency, white pearl colour. It leaves the hands feeling smooth, also giving them a pleasant, delicate fragrance. The soap does not dry the hand skin even when used very frequently. The product has been dermatologically tested.

### Dosage

ready to use

### Packaging [kg] / Part Number

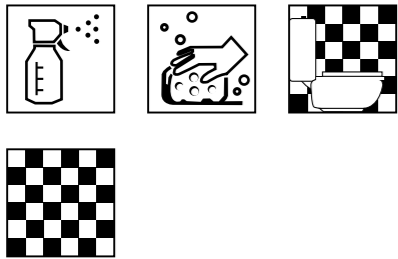
5 kg / T08SSM

0,5 kg / T08SSR

pH 6.0

23

SANITER



**Application**  
Gentle, acidic cleaning product for daily care of facilities and sanitary equipment. Dissolves inorganic sediments of limescale, water stains, rust and soap residues. Intended for surfaces resistant to acids, such as terracotta, tiles, stainless steel, glass, plastic, chrome. Perfectly cleans ceramic tiles, shower cubicles, washbasins and bathtubs including taps. During usage, an atomizer produces an active foam. Do not dilute.

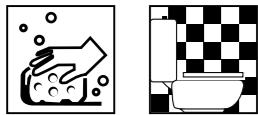
**Dosage**  
ready to use

**Packaging [kg] / Part Number**  
5 kg / CS17M  
1 kg / CS17S

**pH** 1.0

24

WC ACIDO



**Application**  
Acidic preparation to maintain hygiene of sanitary equipment on an ongoing basis. Gel formula of the preparation makes it long-lasting on vertical surfaces, which is why it is ideal for cleaning the inner surfaces of toilet bowls, urinals and bidets. Effectively removes stubborn calcium-magnesium deposits, urinary scale, rust, soap residues. Intended for cleaning acid resistant materials. Appropriately curved bottle neck facilitates application of the product in hard to reach spaces. Do not dilute.

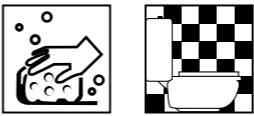
**Dosage**  
ready to use

**Packaging [kg] / Part Number**  
0.75 kg / CW04T

**pH** 2.5

25

WC SAN



**Application**  
Alkaline preparation for daily cleaning of sanitary facilities. Contains active chlorine. With a thick, gel consistency, it is perfectly suited for the inner surfaces of sanitary equipment, such as toilet bowls, urinals and bidets. Effectively removes contamination, bleaches and disinfects surfaces, eliminates odour, leaving them fresh and clean. Appropriately curved bottle neck facilitates application of the product in hard to reach spaces. Do not dilute.

**Dosage**  
ready to use

**Packaging [kg] / Part Number**  
5 kg/CW01M  
0.75 kg/CW01T

**pH** 11.6



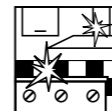


## OTHER PREPARATIONS

In this product category, Sanechem® offers preparations that complement and complete the comprehensive offer for catering establishments. In addition to liquids for cleaning glass surfaces, such as windows and mirrors, for cleaning barbecues and ovens or polishing and maintenance of stainless steel, there are also air fresheners and a liquid for washing hard, waterproof surfaces.

26

## CARESAN



### Application

Preparation for polishing and maintenance of stainless steel. This product is a unique mixture of mineral oils forming a uniform protective film on the metal surface. The protective film also polishes the steel surface and protects it against fast re-soiling. The product is applied on the washed, dry surfaces. It is recommended for use on equipment such as refrigerating cabinets and frigos, shelves, counters, metal doors. The product provides long-lasting maintenance, leaves an impressive gloss enhancing the impression of cleanliness. Surfaces treated with the preparation can then be easily cleaned. The product highly efficient in use. Do not dilute the preparation.

### Dosage

ready to use

### Packaging [kg] / Part Number

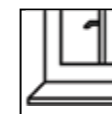
5 l/CC01M

1 l/CC01S

0.5 l/CC01R

27

## SANGLAS



### Application

Liquid for cleaning glass surfaces and plastics. Quickly and effectively cleans windows, mirrors, tiles, laminates, TV screens, computer monitors. Effectively cleans and polishes, and due to its alcohol formula, quickly evaporates leaving no smudges and stains. Removes dirt, dust and grease. To obtain a clean effect, simply wipe thoroughly the soiled surfaces sprayed with the product with a clean, dry cloth that does not shed fibres. Do not dilute.

### Dosage

ready to use

### Packaging [kg] / Part Number

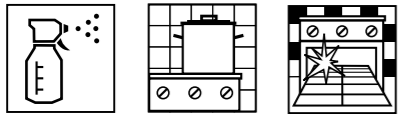
5 l/CS25M

1 l/CS25R

pH 9.9

28

SANTARGEL



**Application**  
Professional, very aggressive preparation to remove burnt residues from various types of surfaces resistant to alkali. Perfectly dissolves and removes even the most burnt and charred food residues. Effectively cleans barbecues, ovens, grids and pans. Works in the active foam technology. It is recommended to apply the product on warm surfaces. Do not dilute.

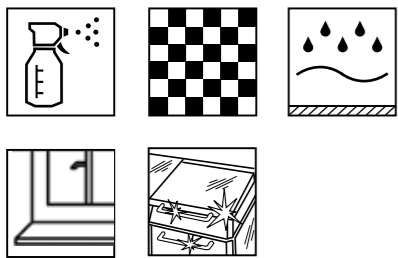
**Dosage**  
ready to use

**Packaging [kg] / Part Number**  
5 kg / CS12M  
1 kg/CS12S

**pH** 12.0

29

MULTINOX



**Application**  
The product quickly and efficiently cleans all smooth surfaces such as glass, steel, plastics, laminates, ceramics. Soft foam adheres well to vertical surfaces ensuring accurate cleaning. All-purpose product for cleaning windows, cabinets, desks, tables, doors, computer monitors, TV screens. Due to modern formulation and the content of a substance modifying the surface, the cleaned surfaces stay clean and shiny for longer, as dirt particles less easily adhere to them. Do not dilute.

**Dosage**  
ready to use

**Packaging [kg] / Part Number**  
5 kg / CM06M  
1 kg / CM06S

**pH** 4.0-5.0

30

SAN AIR EXTRA



**Application**  
Ready to use fragranced air freshener. Efficiently and quickly absorbs odours. Due to the specially formulated blend of active substances, the molecules responsible for the unpleasant odour are neutralised for long time. Its use leaves a long-lasting feeling of freshness. The product is designed to eliminate unpleasant odours in toilets, bathrooms, locker rooms, smoking areas, rooms, corridors, garbage facilities.

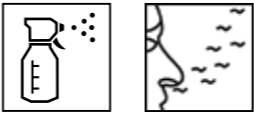
**Dosage**  
ready to use

**Packaging [kg] / Part Number**  
0.5 kg / CS31R

**pH** 5.0-5.5

31

SAN AIR



**Application**  
Ready to use fragrance free air freshener. Efficiently and quickly absorbs odours. Due to the specially formulated blend of active substances, the molecules responsible for the unpleasant odour are neutralised for long time. Its use leaves a long-lasting feeling of freshness. The product is designed to eliminate unpleasant odours in toilets, bathrooms, locker rooms, smoking areas, rooms, corridors, garbage facilities.

**Dosage**  
ready to use

**Packaging [kg] / Part Number**  
0.5 kg / CS32R

**pH** 5.0-5.5

## DISPENSING SYSTEMS

Our offer includes a range of dispensers that properly selected and installed at the workstations ensure:

- cost effective usage of cleaning preparations (reduction of the cleaning costs)
- quality of cleaning (selection and maintenance of the concentration of the preparation providing the best cleaning result),
- comfort and safety of preparation usage

The presented systems are designed to feed the product and mix the cleaning concentrates with water in appropriate, specific ratios, in a safe and convenient way for the workers responsible for cleaning.

Qualified advisers are at your disposal who will help to select the system according to your needs, perform installation, as well as advise you with respect to the optimum and proper operation.

## WASHING PREPARATIONS DISPENSERS FOR AUTOMATIC DISHWASHERS (BLIXAN LINE)

Automated dispensing systems for single-vessel and tunnel dishwashers are designed especially for applications where there is a high operating load (in which the dispensing system works more than 50 hours per week). They are designed to work with any type of dishwashers, reducing manual operation. Installation and maintenance of all equipment is very easy and fast.



Dispenser type CR-7, CR-9, CR-10



Dispenser type PR

**HAND AND STANDARD WASHING PREPARATION DISPENSERS**

The PRO DOSE manual dispenser is installed on the wall above the sink.

After pressing the blue button, the product is dispensed directly on the sponge or into the sink filled with water.



PRO DOSE manual dispenser



The PRO WASH washing station

The PRO WASH dual function flow dispenser (washing station) with a gun, is designed to dilute the cleaning concentrates and facilitates application of the cleaning solution on the cleaned surfaces (walls, floors). It is possible to dispense two preparations or one preparation at two different concentrations. The concentration of the preparation is adjusted by means of special nozzles.

The PROMIX module dispensers (mixers) are installed on the wall.

They are used for diluting and proportional dispensing of the washing preparation solutions. Nozzles are used to adjust dispensing of the preparation. They may be used to fill both atomizer bottles and larger containers.

Dispensers are designed for a single concentrate for various applications. It is possible to connect the dispensers (one next to another) without having to supply additional water connection. Flow rate: 4, 16 or 30 l / min.

Dispensers are activated with a trigger button (version with a hose — to large canisters, or a release lever — a version for small bottles). The dispenser version with a button (16 or 30 l / min) is fitted with a hose with a holder for filling larger containers.

The dispenser version with a release lever has a specially designed tap (spigot) for filling small bottles to prevent foaming (for models with a capacity of 4 l / min.)



The PROMIX mixer (version for filling bottles and large canisters)



SaneChem® mixer for filling buckets and containers

SaneChem® proportional dispenser (mixer) is mounted on the wall adjacent to the water connection. The dispenser is used to dilute the cleaning concentrates and feed ready-to-use cleaning solutions to a bucket, container or tank of the cleaning machine. After opening the water valve pouring the ready-to-use solution takes place using a 1.5 m hose. The concentration of the preparation is adjusted by means of a dispensing valve.

Foaming station is a device for foam cleaning and disinfecting larger surfaces, such as walls and floors. It facilitates work without having to prepare a working solution. This station features a built-in mixing system and a pneumatic pump, which draws water and detergent from separate containers, preparing a working solution. Foam washing or disinfection is preceded by an appropriate configuration of the appliance. An appropriate function is selected with a switch located on the housing.

Modern and functional housing and an ergonomic trolley allow full utilisation of the station in any conditions.



SaneChem® foaming station

### SOAP AND HAND DISINFECTANT DISPENSERS



Stainless steel elbow dispenser



ABS plastic elbow dispenser



Stainless steel ZZ type paper towel feeder

### ICON INDEX

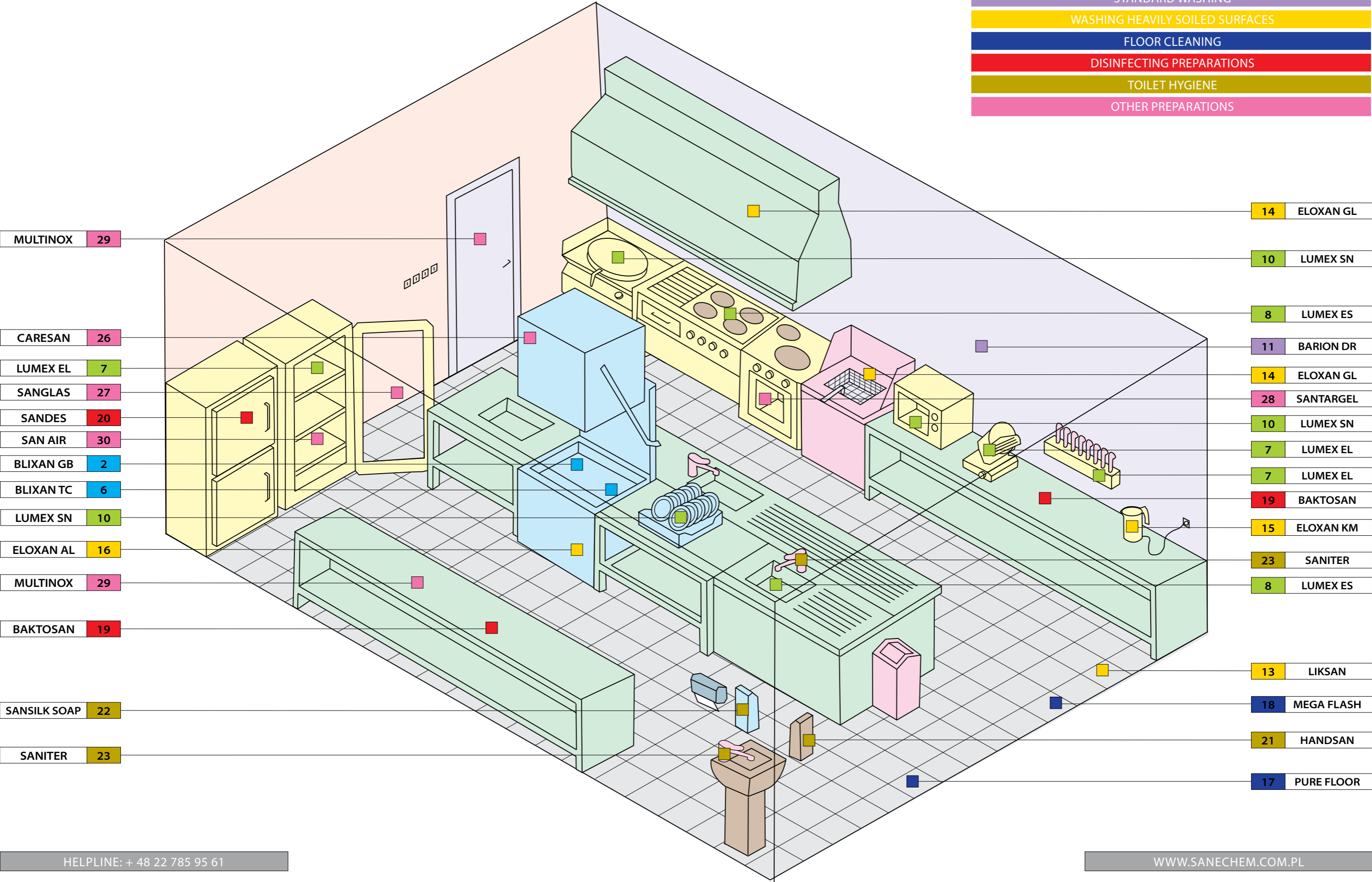
#### APPLICATION METHOD

|  |                               |  |                                |
|--|-------------------------------|--|--------------------------------|
|  | Manual washing of the surface |  | Foam cleaning of surfaces      |
|  | Hand dishwashing              |  | Atomizer (spray)               |
|  | Machine dishwashing           |  | Manual washing of floors (mop) |
|  | Dish polishing                |  | Cleaning floors with scrubbers |

#### INTENDED USE

|  |  |  |   |
|--|--|--|---|
|  | Kitchen utensils                         |  | Waterproof surfaces                               |
|  | Cabinets, worktops                       |  | Hand disinfection                                 |
|  | Burnt residues                           |  | Hand washing                                      |
|  | Descaling                                |  | Maintenance and polishing the inox steel surfaces |
|  | Ceramic surfaces                         |  | Glass (windows)                                   |
|  | Surface disinfection                     |  | Removing undesirable odours                       |
|  | Sanitary facilities (including fixtures) |  | Refreshing  |
|  | Floors                                   |  |   |

KITCHEN HYGIENE PLAN



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MACHINE DISHWASHING AGENT SELECTION GUIDE

| Product name | Type of soil |     |        |     | Materials |          |           | Water hardness     |
|--------------|--------------|-----|--------|-----|-----------|----------|-----------|--------------------|
|              | Protein      | Fat | Coffee | Tea | Glass     | Ceramics | Aluminium |                    |
| Blixan GA    | 3            | 3   | 2      | 2   | 2         | 3        | 0         | hard / soft        |
| Blixan GB    | 2            | 2   | 3      | 3   | 3         | 2        | 0         | hard / soft        |
| Blixan GC    | 2            | 2   | 3      | 3   | 1         | 3        | 0         | hard / medium-hard |
| Blixan HD    | 2            | 3   | 2      | 2   | 3         | 3        | 0         | hard / soft        |
| Blixan HE    | 2            | 2   | 1      | 1   | 2         | 3        | 2         | medium-hard / soft |

3 - very good

2 - good

1 - acceptable

0 - unacceptable

MINI GUIDE: MACHINE DISHWASHING

| PREPARATION  | WASHING  | FINISH   | PRODUCT REPLENISHMENT   |
|--|--|--|---|
| <ul style="list-style-type: none"><li>• Make sure all curtains and sieves are in place</li><li>• Make sure the drains are closed</li><li>• Check the detergent and rinse aid level, refill if necessary</li><li>• Make sure that the dispensing system is on</li><li>• Fill the dishwasher with water</li><li>• Check the temperature:<ul style="list-style-type: none"><li>- prewash 40-50°</li><li>- standard wash 55-65°</li><li>- rinse / scal-ding 82-90°</li></ul></li></ul> | <ul style="list-style-type: none"><li>• Remove waste food from plates and dishes</li><li>• Pour waste tea and coffee into the sink / drain</li><li>• Place all plates properly in the basket, arrange them in ascending order with regard to their size</li><li>• Properly arrange all knives, forks, spoons and place them in the appropriate baskets handles down</li><li>• Insert baskets into the dishwasher</li><li>• Start the wash cycle</li><li>• Leave the washed dishes to dry</li><li><br/></li><li>• Do not machine wash aluminium items, unless you use a product which is safe for this type of dishes</li></ul> | <ul style="list-style-type: none"><li>• Switch off the dishwasher</li><li>• Discharge water from the machine</li><li>• Remove the sieves with the remnants and empty them putting the residue into a suitable waste container</li><li>• Remove the curtains, flat filters and clean them</li><li>• Rinse the machine interior</li><li>• Insert the cleaned curtains, filters and baskets</li><li>• Leave the machine with the door open to dry</li><li><br/></li><li>• Regularly replace the water after the specified number of washing cycles</li><li>• Remember to descale the dishwasher, if necessary</li></ul> | <ul style="list-style-type: none"><li>• Make sure that the appliance is switched off</li><li>• When replacing the canister with the preparation, use the personal protective equipment</li><li>• Carefully remove the tube from an empty canister. Do not touch the tip of the tube</li><li>• Put an empty canister in an appropriate place</li><li>• Place a new, correct one and remove the cap</li><li>• Gently insert the dispensing tube into it</li><li>• Restart the machine</li></ul> |





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