

SATOL's Kitchen Cleaning Solutions

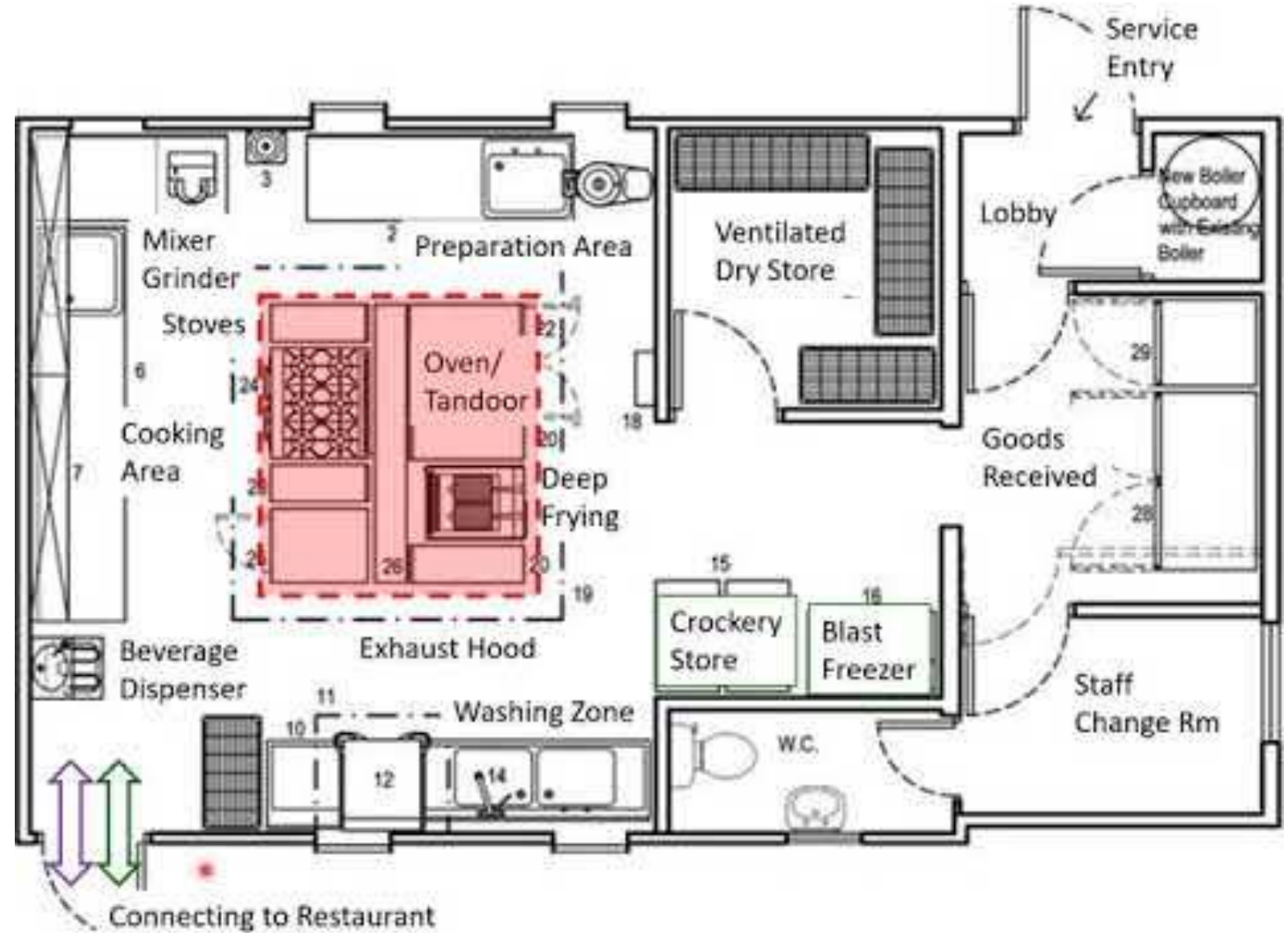




Why It is important to clean a Commercial Kitchen

- commercial kitchens are in use for long periods of time, it is important to keep everything clean and well-maintained. A lack of proper care and cleaning can quickly shorten many kitchen appliance's lifespans and effectiveness.
- A buildup of oil and grease residue on stove grates can impair the stove's ability to evenly heat something and can pose a fire hazard. Failing to properly clean a sink can easily result in a buildup of lime and other minerals or even rust in the faucet head.
- Neglecting any area of a kitchen when cleaning invites opportunities for cross-contamination, bacteria growth, and fire hazards, and with the busy schedule that most restaurants maintain, minor details can often go unnoticed.

Understanding Commercial Kitchen Layout



Types of Commercial Kitchens

Outdoor Caterers

Dhaba & Small Restaurants

Fine Dine Restaurants

Star Hotel Kitchen

QSR & FSR Kitchen

Flight Kitchen

Industrial Mess & Kitchens

Cloud Kitchens

POW Kitchens



RESTAURANT KITCHEN EQUIPMENT

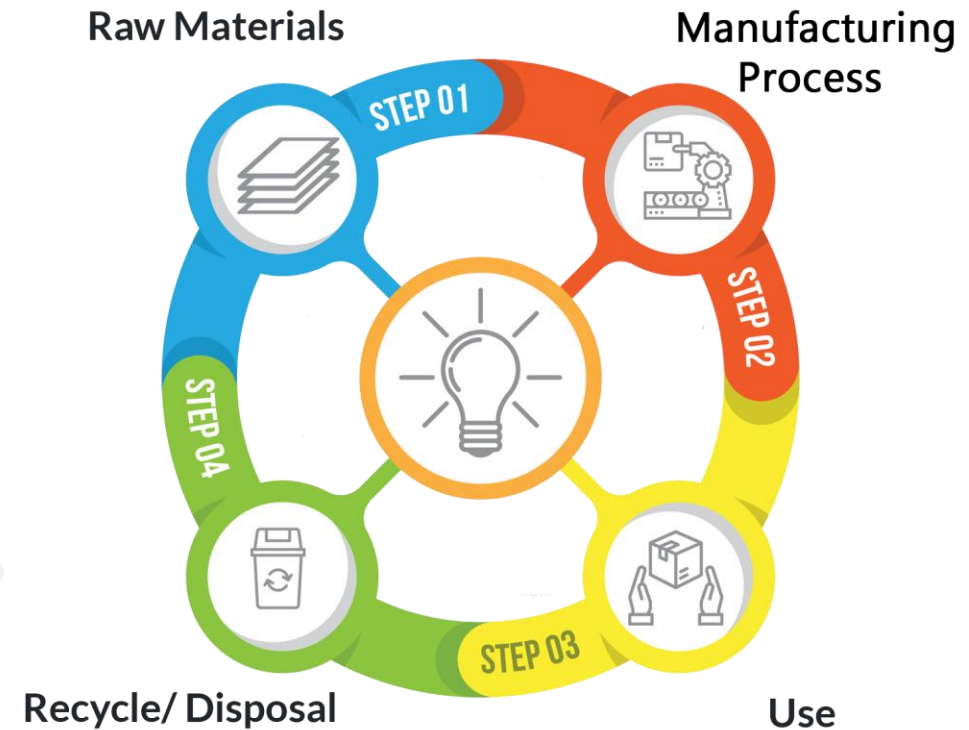


Equipment and Areas to take care of in a Kitchen



Floors
Chimneys
Hard Surfaces
Hot Plate / Microwaves
Pots and Pans
Crockery & Cutlery
Hand Wash
Fryers
Raw Vegetables
Deep Freezers (Walk In Type)

We at Satol takes utmost care for our Kitchen customer starting from Raw Material Procurement, processing it and final use at the customer property and the disposal of the wastewater in the environment.





Kitchen Chemicals

A person wearing a white glove is cleaning a greasy kitchen surface with a yellow sponge. The surface is covered in dark, foamy residue. The background is a blurred kitchen scene with various items on the counter.

List of Kitchen Chemicals

- Satol SD1 & SD 1.2 – Manual Dishwashing Detergent
- Satol SD2 – Multipurpose Kitchen cleaner
- Satol SD 5 – De Scaler concentrate
- Satol SD 9 – Grill / Oven and Chimney Cleaner
- SATOL SD 7 – Stainless Steel Polish
- Satol Spiral Super – Oily Floor cleaner (Kitchen and Industry)
- Satol HD Degreaser – Degreaser for Deep Fryers and Oily Industrial Floors
- SAT TAB – Vegetable and Hard Surface Sanitizing Tablets
- SATOL DIP – De Stainer for crockery
- SATOL Drain – Drain cleaner
- SATOL Carbon – Hard Carbon Remover From Pots and Pans
- SATOL Freeze – Deep Freezer cleaner

SATOL SD1 & SD 1.2 - Manual Dishwash Cleaner

MANUAL DISHWASH CLEANER is effective for cleaning of kitchen utensils, glassware, appliances, floors and oily surfaces in kitchen area.

- Effective in Kitchen cleaning, Glassware cleaning, Home appliances and oily surface cleaning.
- Adequate foaming for better results.
- Safe to hands and ecological purpose.
- Available in attractive see through packaging.

USAGE INSTRUCTION

Recommended dilution is:

Normal Usage: 10ml in 1 Litre of water.

Heavy Usage: 20 – 40 ml in 1 Litre of water.

Store in a cool, dry place away from direct sunlight.

FORMULATION

Non Ionic Surfactants	5%
EDTA	5%
Anionic Surfactants	15-30%

BENEFITS:

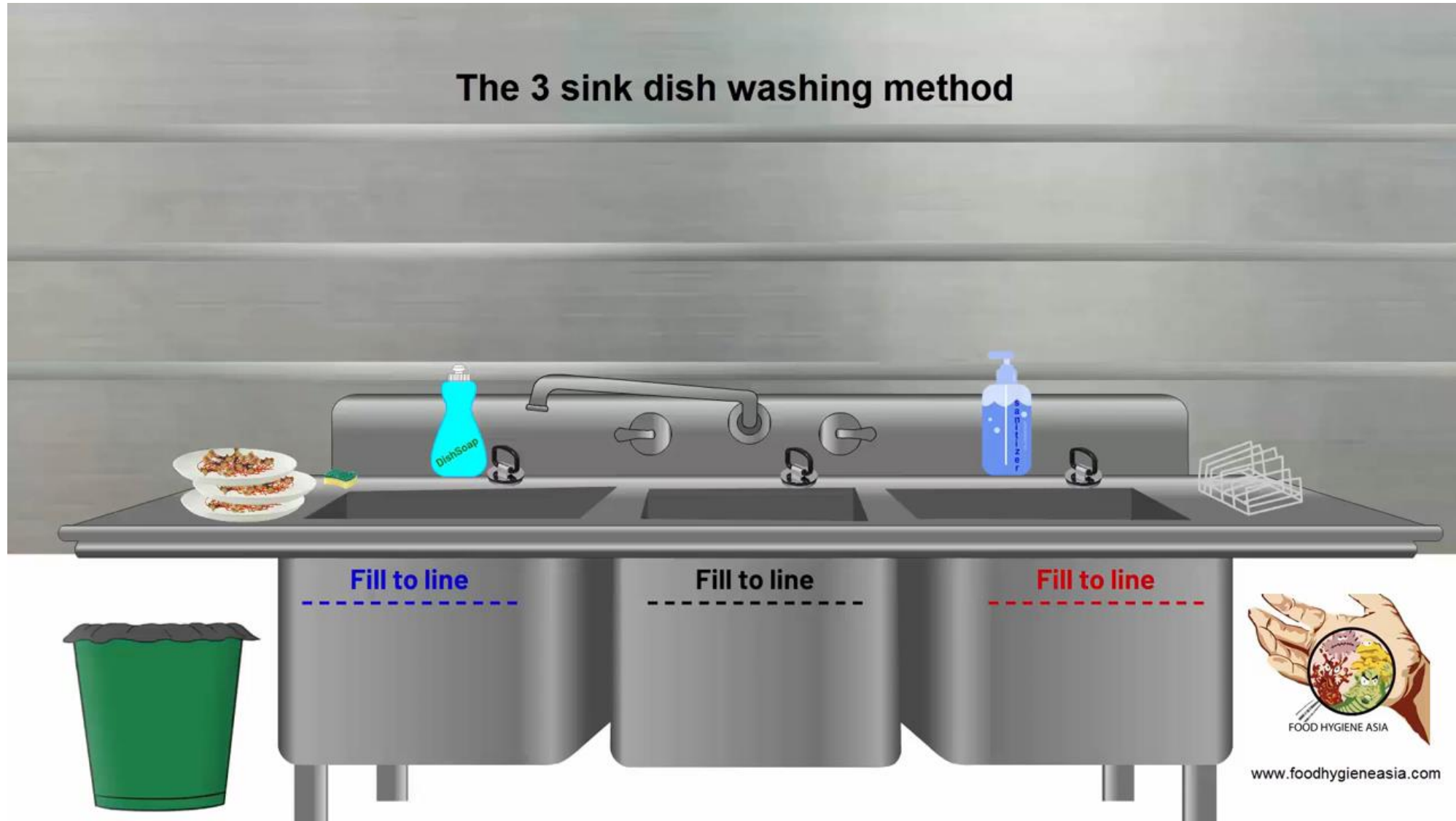
- Cleans hidden parts.
- Neutralise odours.
- Clears grease.
- Removes limescale.
- Helps maintain machine.

SPECIFICATION

Form	: Liquid
Appearance	: Green (SD1) and Yellow (SD1.2)
Odour	: Fresh Lemon
Specific Gravity	: $1.02 \pm 0.05 \text{ g/cm}^3$
Solubility	: 100% Water Soluble
pH	: $6.95 \pm .05$ in 1 % Solution
	: 7.5 ± 0.5 om Concentrate



3 Sink System for Manual Pot washing





SATOL SD 2 – Multi Purpose Kitchen Cleaner

SD 2 KITCHEN CLEANER is a multipurpose concentrated liquid detergent specially developed for kitchen cleaning needs. It is suitable for cleaning of all the hard surfaces like kitchen platforms, walls, floors, sinks, doors etc. It is a perfect blend of Anionic, Non-anionic, surfactants and Foaming agents.

- Recommended for daily and periodic cleaning applications of food processing areas.
- Effective for manual cleaning of all surfaces in kitchen.
- Effective removal of dry food and fat accumulated surface.
- Product is Non-perfumed and hence no smell traces on cleansed surface.

USAGE INSTRUCTION

Recommended dilution is:

Normal Usage : 15 – 20 ml in 1 Litre of water.

Heavy Usage : 20 – 30 ml in 1 Litre of water.

Store in a cool, dry place away from direct sunlight.

FORMULATION

Anionic Surfactants	10-15%
EDTA	5%
Non ionic Surfactants	5%

BENEFITS:

- Keep away pets
- Maintenance of Appliances, Floors, Cabinets, and Countertops
- Better Hygiene
- Easier to Use
- Prevent Foodborne Illnesses.

SPECIFICATION

Form	: Liquid
Appearance	: Light Yellowish
Odour	: Fresh Lemon
Specific Gravity	: 1.01 ± 0.05 g/cm ³
Solubility	: 100% Water Soluble
pH	: $6.90 \pm .05$ in 1 % Solution
	: 7.35 ± 0.5 om Concentrate





SATOL SD 5 – De Scaler Concentrate

SATOL DS is an excellent descaler product which efficiently removes Calcium and Magnesium scales from hard surfaces, metals, glass etc.

- Immediate prevention of new solid scale deposits.
- Dissolves existing deposits in pipelines and heat exchanges.
- Effective reduction of aggressive corrosion attack.

USAGE INSTRUCTION

- SATOL DS is used directly as well as in combination with acid solution in CIP system.
- It can be used on the places where scaling (Ca & Mg deposits) occurs very fast due to low of acid and alkalis.
- An excess of 0.5 to 1.0% of SATOL DS is required to obtain the desired descaling effect, which is also dependent on the contact time and temperature during the CIP.

FORMULATION

Phosphoric Acid	22-35%
Phosphonate	<25%

BENEFITS:

- Protection against heat and pressure loss
- Secures proper function of all supply systems.
- Saves energy, time and service costs.
- Preserves the natural supply quality.
- Reduction of water surface tension by reducing water hardness.
- Requires less or eliminates dosage of soap and chemicals.
- Saves energy consumption and supports the correct function of the sanitary installations.
- Environmentally safe

SPECIFICATION

Form	: Liquid
Appearance	: Light Yellowish
Odour	: Odourless
Specific Gravity	: 1.60 ± 0.05 g/cm ³
Solubility	: 100% Water Soluble
pH	: $1.5 \pm .05$ in 1 % Solution
	: 1.2 ± 0.5 om Concentrate



SATOL SD7

Polish for Stainless Steel

SS Polish is an excellent ready to use product for polish and maintenance of Stainless-Steel surfaces. It takes care of surface contaminants like dirt, residue, fingerprints, water spots and other markings that you notice on stainless steel and provides smooth lustre to surface.

- Makes stainless steel maintenance amazingly simple.
- Prolongs "like new" brilliant shine.
- Prevents discoloration, dirt accretion, streaks, water marks and fingerprints.
- Contains no acids, alkali or abrasives.

BENEFITS:

- Takes care of surface contaminants
- Removes markings on stainless steel
- Provides smooth luster to surface
- Gives the surface a new look
- Removes fingerprints and water spots

USAGE INSTRUCTION

- Apply this ready to use solution to the surface using a trigger sprayer or clean cloth. Clean or wipe entire area and polish to desire.
- Store in a cool, dry place away from direct sunlight.

FORMULATION

Isoparanic Hydrocarbon
Solvent 30-40%

SPECIFICATION

Form	: Liquid
Appearance	: Whitish
Odour	: Odourless
Specific Gravity	: 0.89 ± 0.05 g/cm ³
Solubility	: 100% Water Soluble
pH	: $6.25 \pm .05$ in 1 % Solution
	: 7.3 ± 0.5 om Concentrate



SATOL SD9 Grill Cleaner

GRILL CLEANER is a heavy-duty alkaline liquid cleaner developed for removal of accumulated baked-on carbon deposits, fats, oils, greases from the grill surface. This specialized grill cleaner can be used without cooling the grill. It can be used at 5% dilution or as Ready to Use depending upon

- Heavy duty grill cleaner recommended for daily cleaning applications in food service areas.
- Cost effective cleaning operation.
- Effective removal of accumulated baked-on carbon and grease.
- Fully compatible with commonly found material stainless steel in kitchen.

USAGE INSTRUCTION

- Scrape the grill surface to remove the soiling, after turning it off.
- Turn the grill on and adjust the temperature to 65-80C.
- Spread the GRILL CLEANER liquid on the grill surface (5% dilution or Ready to Use concentration) and let it there for few minutes.
- Then gently scrub / wipe the entire surface with pad until all grill surface is clean.
- Rinse the surface thoroughly with water and wipe it to have dry surface.

BENEFITS:

- Reduce Risky Grease Fires
- Remove Harmful Carcinogens
- Your Food Will Taste Better
- Keeping your grill cleaner prevents future corrosion, extending the life of your grill
- A clean grill keeps away pests and their droppings.
- No longer has that smoky, rancid grease smell

SPECIFICATION

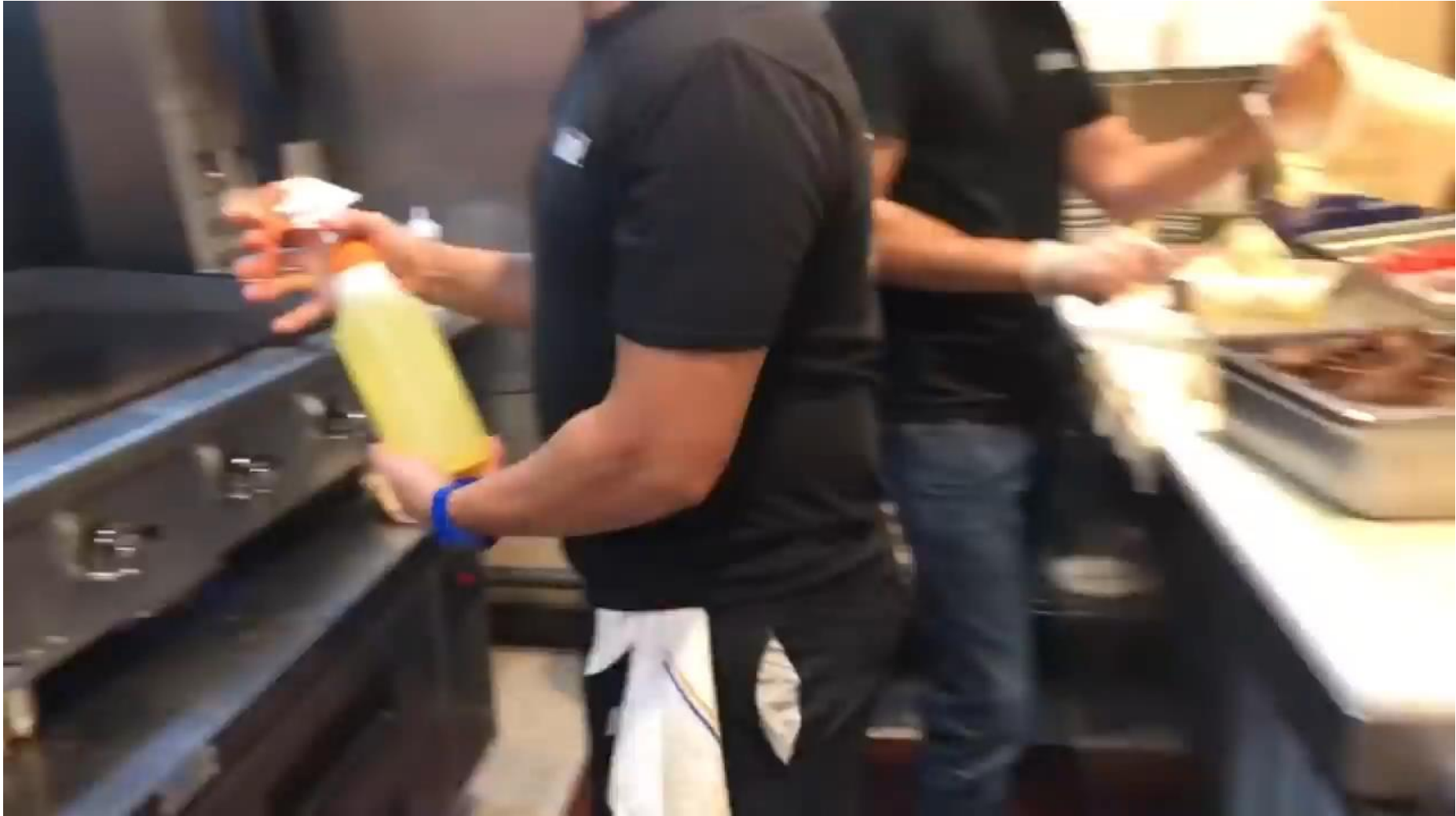
Form	: Liquid
Appearance	: Colour less
Specific Gravity	: 1.25 ± 0.05 g/cm ³
Solubility	: 100% Water Soluble
pH	: $12.5 \pm .05$ in 1 % Solution
	: 13.5 ± 0.5 om Concentrate



FORMULATION

Sodium Hydroxide >25%
Sodium Gluconate > 5%
Anionic surfactants > 5%
Triethanolamine > 5%

How to clean the Grill / Flat Top Grill etc...



SPIRAL SUPER (EHD) Heavy Duty Liquid Degreaser



SPIRAL SUPER (EHD) is a heavy-duty liquid degreaser concentrate developed for penetrating and dissolving hard oily surfaces and Grease stain. It provides fast penetration through highly soiled surfaces like grease, fats etc.

- Recommended for daily cleaning applications of food processing area and processing equipments in Food and Beverage Industries.
- Compatible for use on stainless steel, plastic, rubber. Long term Application on aluminum surfaces should be avoided and short term use is recommended. Water rinsing of application surface is recommended.



USAGE INSTRUCTION

Normal Soiling: 10 ml in 1liter water

Heavy Soiling: 20 – 30 ml in 1liter water

Very Heavy Soiling: 50 ml in 1 liter water

FORMULATION

Potassium Hydroxide	10-15%
EDTA	5%
Non Ionic Surfactants	10-15%
Cationic Surfactants	5%

BENEFITS:

- Fast penetration through highly soiled surfaces like grease, fats etc.
- Suitable for manual as well as spray foam cleaning applications.
- Heavy duty cleaning and degreasing of equipment, food processing areas such as floors, walls etc.
- Ideal for housekeeping and industrial degreasing applications.

SPECIFICATION

Form	: Liquid
Appearance	: Pink
Odour	: odourless
Specific Gravity	: 1.05 ± 0.05 g/cm ³
Solubility	: 100% Water Soluble
pH	: $11.4 \pm .05$ in 1 % Solution
	: 11.8 ± 0.5 om Concentrate

SS CLEANER - Cleaner for Stainless Steel

SS Cleaner is excellent for cleaning and removal of surface contaminants like dirt, residue, fingerprints, water spots and other markings that you notice on stainless steel. It has been developed from surface chemistry research for metals, to clean and remove surface contaminants, while at the same time imparting a smudge and residue free surface.

- Suitable for use on stainless steel, chrome and other interior metal surfaces.
- Can be used on other hard washable surfaces such as laminated plastics, enamel and ceramic.
- Not intended as a glass cleaner

USAGE INSTRUCTION

- Apply 1% solution of cleaner to the surface using a trigger sprayer or clean cloth.
- Clean entire area and polish to desire.
- For heavy surface contamination, vigorously rub the surface.
- Store in a cool, dry place away from direct sunlight.

FORMULATION

Citric Acid 5 - 7%
SLES 0.5 – 1%
Non Ionic Surfactant 0.5 - 1%
Nitric Acid 20 - 30%

BENEFITS:

- Makes stainless steel maintenance amazingly simple.
- Provides smooth application and clings to vertical surfaces.
- Leaves no greasy build-up on surfaces.
- Leaves a light protective film after cleaning.
- Prolongs "like new" brilliant shine.
- Retards tarnishing, corrosion, bacteria and water marks.
- Prevents discoloration, dirt accretion, streaks and fingerprints.
- Contains no acids, alkali or abrasives.

SPECIFICATION

Form	: Liquid
Appearance	: light yellowish
Odour	: odourless
Specific Gravity	: 1.10 ± 0.05 g/cm ³
Solubility	: 100% Water Soluble
pH	: $1.61 \pm .05$ in 1 % Solution
	: 0.5 ± 0.05 in Concentrate



SATOL SATTAB

Sanitizing Tablet

SAT TAB is a concentrated tablet for disinfection of all surfaces including food contact surfaces and also suitable for disinfection of vegetables.

- SAT TAB contains a chlorine release agent which makes it also very effective for disinfecting salads, tomatoes, vegetables etc.
- Chlorine provides a strong residual in the distribution system.
- Chlorine can be easily converted to chloramines that also provide a strong residual and do not produce by-products.
- Chlorine is a relatively inexpensive disinfecting agent.
- Chlorine is effective at low concentrations.

BENEFITS:

- Effective against a wide spectrum of micro-organisms in all water conditions, helping to improve hygiene security
- Safe on all types of surfaces including aluminum.
- Effective at low temperatures & short contact times
- Longer shelf life

SPECIFICATION

Form	: White, Flat Cylindrical Tablets
chlorine	: 58.0 – 62.0 % w /w
Specific Gravity	: 1.10 ± 0.05 g/cm3
Solubility	: 100% Water Soluble
pH	: 5.0 – 7.0 in 1 % Solution
Moisture Max	: 7 max % w/w
Water insoulable	: 0.2 max % w/w
Composition	: Sodium Dichloroisocyanurate (NaDCC)
Pack Size	: 1 kg (500 Tablets)



DISHWASH AUTO – Dishwash Machine Detergent

DISHWASH AUTO is a perfect blend of nonionic surfactants and specially developed for machine ware washing applications. It provides excellent food soiling residue removal and prevents staining along with improvement in rinsability.

- Non chlorinated formulation suitable for medium and hard water.
- Mild foam detergent action.
- Excellent removal of food residues which can leave spots on kitchenware.

USAGE INSTRUCTION

- Recommended concentration for machine operation is 0.1-0.3% at 60-65°C.
- Store in a cool, dry place away from direct sunlight.

BENEFITS:

- Fast Action for cleaning.
- Very Economic in cost in use.

FORMULATION

Non Ionic Surfactants	1.5 – 2.5%
Caustic Soda	10 – 15%
ATMP	1 - 2%
NTA	1 - 2%
Sodium Xylene Sulfonate	1.5 - 2%

SPECIFICATION

Form	: Liquid
Appearance	: Colourless
Odour	: odourless
Specific Gravity	: 1.17 ± 0.05 g/cm ³
Solubility	: 100% Water Soluble
pH	: $12.15 \pm .05$ in 1 % Solution
	: 12.5 ± 0.05 in Concentrate



DISHWASH RINSE – Dishwash Machine Rinsed

Liquid Additive to Alkaline Agents

RINSE SET is Liquid additive to alkaline washing agents for automatic bottle washers in the brewing and beverage industries.

RINSE SET is containing special complexing agents for the removal of rust stains, calcium and magnesium deposits and organic and inorganic residues.

USAGE INSTRUCTION

- Concentration RINSE SET : 0.2 – 1.0%
- Concentration NaOH : 2.0 – 3.0%
- By Dosing Pump :
- For dosing RINSE SET directly into the caustic bath we recommend the use of RINSE
- SET diaphragm pumps. For control of the caustic soda solution we recommend the use of RINSE
- SET inductive conductivity meters.
- Dosing of RINSE SET can be proportional to the caustic soda pump.

FORMULATION

Non ionic Surfactants 5 - 10%
Non ionic Surfactants 3 - 5%
HEDP 2 – 5%

Application:

- RINSE SET and liquid caustic soda have to be charged separately into the cleaning solution, since these two concentrates must not be mixed with each other, RINSE SET can be added directly from the storage container (plastic or steel) to the cleaning solution.
- When charging the machine make sure always to add the RINSE SET solution first, to eliminate scale forming water hardness.

SPECIFICATION

Form	: Liquid
Appearance	: light Brown
Solubility	: 100% Water Soluble
pH	: 9 -10% in 1 % Solution



PACKAGING :
25 kg HDPE
drums

SATOL HD - Heavy Duty Liquid Degreaser

SATOL DG is a heavy-duty liquid degreaser concentrate developed for penetrating hard surfaces which are highly soiled. The product is a perfect blend of special solvents and wetting agents.

- Recommended for daily cleaning applications of food processing area and processing equipment in Food and Beverage Industries.
- Along with manual applications, it is suitable for use with wide range of foam application equipment.
- Compatible for use on stainless steel, plastic, rubber. Long term Application on aluminum surfaces should be avoided and short-term use is recommended. Water rinsing of application surface is recommended.

USAGE INSTRUCTION

- Use at concentrations between 2-10% v/v depending on the type and degree of contamination.
- Store in a cool, dry place away from direct sunlight.
- Avoid contact with eyes, skin and clothing.
- Avoid ingestion and inhalation.

FORMULATION

Potassium Hydroxide	10 - 15%
Non ionic Surfactant	< 10 - 15%
EDTA	< 5%
Cationic Surfactant	< 5%

Benefits:

- Fast penetration through highly soiled surfaces like grease, fats etc.
- Suitable for manual as well as spray foam cleaning applications.
- Heavy duty cleaning and degreasing of equipment, food processing areas such as floors, walls etc.
- Ideal for housekeeping and industrial degreasing applications.

SPECIFICATION

Form	: Clear Liquid
Appearance	: Colour less
Odour	: NA
Specific Gravity	: $1.0 \pm 0.1 \text{ g/cm}^3$
Solubility	: 100% Water Soluble
pH	: $11.5 \pm .05$ in 1 % Solution
	: 13.5 ± 0.05 in Concentrate

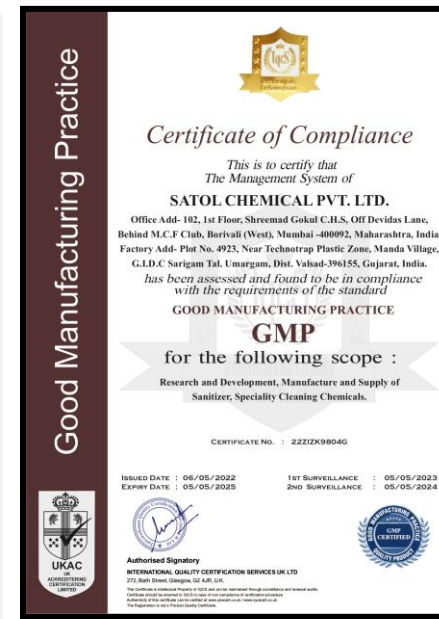


PACKAGING :
1l and 5l Pack

SATOL Customers in Kitchen and Hospitality industry



Satol chemical's Certification



Thank You!



Committed to serve your units enhancing "Quality with Economy"



SATOL CHEMICALS

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