



KEYSTONE®

ECOLAB®



KEYSTONE® provides accurate, automatic dispensing systems that help to ensure employee safety and maximize product yield to keep your operation running cost-efficiently. Superior customer service from your SYSCO Marketing Associate is backed by the cleaning and sanitation expertise of your Ecolab representative. Ecolab has been providing innovative cleaning and sanitation solutions for over 80 years. Their highly trained service professionals understand your business, and their emergency response service is available 24 x 7 x 365 at 1-800-35-CLEAN.



KEYSTONE FLATWARE PRESOAK—Provides extra cleaning power for flatware. **GeoSystem**® non-caustic products provide shape-coded, color-coded packaging for safety and superior cleaning.

Description	Pack	SUPC
GeoSolid Presoak, 4 lbs.	2 ea.	8514341
Solid Presoak, 2.8 lbs.	2 ea.	7052608



KEYSTONE WAREWASHING PRODUCTS—Combined with superior dispensing technology, both liquid products and solid product capsules provide safe, cost-efficient cleaning power. **GeoSystem**® non-caustic products provide shape-coded, color-coded packaging for safety and superior cleaning. Warewashing products are available in low-temp liquid or high-temp formulations.

Description	Pack	SUPC
GeoSolid Machine Detergent, 6.75 lbs.	4 ea.	8509796
GeoSolid Hi-Chlor Detergent, 6.75 lbs.	3 ea.	2355485
GeoSolid Rinse Additive, 2.5 lbs.	1 ea.	2940872
GeoLiquid Rinse Additive, 48 oz.	3 ea.	8509804
Low-Temp Liquid Detergent, 2.5 gal.	1 ea.	7043730
Low-Temp Liquid Rinse, 2.5 gal.	1 ea.	7051923
Low-Temp Liquid Sanitizer, 2.5 gal.	1 ea.	7051980
Hi-Temp Solid Detergent, 7 lbs.	4 ea.	7052905
Solid Metal Protecting Detergent, 7 lbs.	4 ea.	7870140
Hi-Temp Solid Rinse, 1 lb.	2 ea.	7052038
Low-Temp Detergent Supra Gel, 7 L.....	1 ea.	4341699
Low-Temp Rinse Additive, 7 L.....	1 ea.	4342549
Low-Temp Sanitizer, 7 L.....	1 ea.	4341277



KEYSTONE POT & PAN DETERGENT—Advanced **Blue Ultra** concentrated formula cuts through grease and grime, making your pot/pan cleaning job easier. Available as a ready-to-use concentrate or for use in a closed-system dispensing unit.

Description	Pack	SUPC
GeoSolid Pot & Pan Detergent, 3 lbs.	2 ea.	2355626
Solid Pot & Pan Detergent, 2.2 lbs.	2 ea.	7052400
Ultra Pot & Pan Detergent, 77 oz.....	2 ea.	7870389
Liquid Pot & Pan Detergent, 77 oz.....	2 ea.	7052509
Quaternary Sanitizer, 77 oz.	2 ea.	7052541
Blue Ultra Pot & Pan Detergent (Ready To Use), 64 oz.	4 ea.	4334819
Blue Ultra Pot & Pan Detergent (Dispensed), 96 oz.	1 ea.	4336483
Quaternary Sanitizer, 96 oz.	1 ea.	4348371
Grease Digestant.....	1/2.5 gal.	2339182



KEYSTONE HAND CARE PRODUCTS—Foodborne illness is a growing threat to the foodservice industry. A primary source of contamination can be employees' hands. That makes hand-washing a major priority. From front-of-the-house restrooms to food preparation areas in the kitchen, Keystone offers hand care systems to promote proper handwashing.

Description	Pack	SUPC
Antibacterial Foam Hand Soap, 750 ml	4 ea.	4348678
Foam Hand Sanitizer, 750 ml	4 ea.	4348744
Lotion Hand Soap, 450 ml	8 ea.	8196651
Foodservice Hand Soap, 450 ml	8 ea.	8196677
Antibacterial Hand Soap, 450 ml	8 ea.	8196552

KEYSTONE DISPENSED CLEANING AND FLOOR CARE—A complete line of ultra-concentrated, dispensed cleaning and sanitizing products for all your cleaning needs.

Description	Pack	SUPC
Floor Cleaner, 64 oz.	3 ea.	2358869
Quarry Tile Cleaner, 64 oz.	3 ea.	2517308
Non-Caustic Degreaser, 64 oz.	2 ea.	2520393
All-Purpose Cleaner, 64 oz.	2 ea.	2546869
Non-Ammoniated Glass Cleaner, 64 oz.	2 ea.	2517498
Food Contact Surface Sanitizer, 64 oz.	1 ea.	7870306
Heavy-Duty Bathroom Cleaner, 64 oz.	2 ea.	7869738



WASH THOSE HANDS

One of the most important tasks for any restaurant employee is constant attention to keeping hands clean. These quick tips will prove to be hands-down winners!

- Don't just wash your hands. Scrub any exposed skin on your wrists and arms as well.
- Pay special attention to areas under your fingernails where germs can hide.
- Don't just rinse and leave—wash with warm water and soap for at least 20 seconds. How long should you scrub? Sing a short song or recite a short poem twice to measure the time, then rinse your hands well and dry them completely.
- Hand sanitizers are a great addition to your kitchen, but should not be a substitute for a thorough scrub at the sink.



KEYSTONE KITCHEN SPECIALTY PRODUCTS—High-performance products to ensure that your entire kitchen remains clean.

Description	Pack	SUPC
Fruit and Vegetable Wash, 96 oz.	1 ea.	4340469
Grease Terminator Grill Cleaner, 32 oz.	4 ea.	4340170*
Grease Terminator Fryer Cleaner, 8 oz.	24 ea.	4726741*

*Dispenser not required