



DRYSAN™ DUO

A REVOLUTION IN
WATERLESS
CLEANING & SANITIZING

2 IN 1 CLEANER AND SANITIZER
FOR DRY PROCESSING ENVIRONMENTS



WATERLESS CLEANING AND SANITIZING

The food and beverage industry has long struggled with cleaning and sanitizing in dry processing environments. Typical solutions are labor intensive and often not very effective. This can compromise various areas of your business, including:

- Food safety
- Product quality and brand reputation
- Productivity goals
- Worker safety

DrySan™ Duo has been designed specifically to address these challenges. It's a U.S. EPA registered, ready-to-use, two step product that cleans and sanitizes with no rinsing required.

THIS REVOLUTIONARY PRODUCT:

Enhances food safety & product quality with improved cleaning performance

- No rinsing required between cleaning & sanitizing, helping to reduce microbial contamination risk
- Replacing ineffective cleaning procedures such as scraping or vacuuming only

Improves employee safety

- Low alcohol – non-flammable formula
- No worker PPE required

Increases worker productivity and easy to use

- Ready-to-use, no dilution necessary
- Reduces cleaning & sanitizing time & labor



FOOD SAFETY



PRODUCTIVITY



SAFETY



PRODUCT QUALITY

DRYSAN™ DUO IN ACTION

Leading Consumer Packaged Foods Company:

Successful field trial –
cookie dough soils



50%
time savings
in cleaning

Conveyor Belts:
From 5 hrs to 2.5 hrs

Dough Hopper:
From 6 hrs to 3 hrs



**Eliminated
100%**
of process
water during
cleaning step

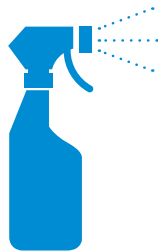


**Worker safety
improvement**

- efficiency in worker movement
- elimination of hot caustic manual wash

DRYSAN DUO REVOLUTIONARY PROCESS:

- Remove gross food soils
- Spray DrySan Duo without dilution to the surface
- Let penetrate soil for **1-3 min**
- Wipe clean and allow to dry
- Spray without dilution to sanitize and allow surface to dry. **Do not rinse.**



Say goodbye to ineffective,
labor-intensive processes

...try DrySan Duo today
and **cut your cleaning time**

UP TO 50%



APPLICATION AREA	APPLICATIONS
Non-Food Contact Surfaces	Conveyors, Floors, Walls, Tables, Chairs, Benches, Troughs, Forklifts, Tires, Pallet Jacks & Pallets
Food Contact Surfaces	Extruders, Driers, Hoppers, Ovens, Mixers, Conveyors, Equipment, Pipelines, Tanks, Vats, Fillers, Evaporators & Pasteurizers
Continuous Treatment of Food Conveyors	Food Conveyors
Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Impermeable Packages Containing Food or Non-Food Products	Cans, Pouches, Containers, Wraps, Films, Non-Porous Impermeable Meat Casings Removed Prior to Final Packaging & Shrink Wraps
Non-Porous Gloves & Waterproof Gloves	Plastic Gloves, Rubber Gloves, Nitrile Gloves, Latex Gloves, Vinyl Gloves & Polypropylene Gloves
Footwear Sanitizer	Waterproof Footwear such as Boots & Work Boots
Non-Food Contact Packaging Equipment	Non-Food Contact Packaging Equipment

(U.S. EPA Reg. No. 1677-247)

Ecolab Inc., 1 Ecolab Place St. Paul, MN 55102
www.ecolab.com

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To find out more, contact your Ecolab
representative or call 1-800-392-3392.