



A. Professional LYSOL® Brand No Rinse Sanitizer

Economical concentrated formula dilutes up to 1:512. Formulated for third sink and clean-in-place applications. Meets Federal Food Code Requirements for a no-rinse sanitizer. Can also be used to disinfect and deodorize. EPA Registered. NSF/USDA Classification D2. Gallon bottle. 4 bottles per case.

REC 74389 Case



Optifill Dispensing System

Ideal for use in restaurants, convenience stores and caterers. Easy to use, maintenance-free manual warewashing program delivers accurate dilution without the need for equipment or permanent water connection. No installation/equipment costs. Designed for use in 3-compartment sinks.

B. Suma® Supreme Pot & Pan Detergent

Super concentrated, high-active formula offers superior grease-cutting performance and cuts through even the greasiest pots, pans and food prep utensils. Contains biodegradable surfactants. Phosphate-free and Kosher certified. 2.5L bottle makes 1654 gallons. 1 bottle per case.

DRK 4977476 Case

C. Suma® Final Step™^{MC} Sanitizer

Highly concentrated formula meets all health department requirements for foodservice equipment sanitation. Specifically designed for effective sanitizing of food plant equipment, work areas and food contact surfaces which have been previously cleaned and rinsed with potable water. Yields a concentration of 200 ppm active quat. Kosher certified. 2.5L bottle makes 1654 gallons. One bottle per case.

DRK 4603095 Case

D. Beer Clean® Glassware Cleaner

For sparkling clean glassware and better tasting beer. Powdered compound cleans in hot, cold, hard or soft water. Concentrated formula for quick cleaning. Odorless detergent system provides excellent rinsing results. Minimal sudsing. Two formulas: Regular for manual brush cleaning and Low Suds for use with electric brushes. ½-oz. pouch. 100 pouches per case.

No.	Description	Case
DRK 90221	Regular-Manual Brush	
DRK 90224	Low Suds-Electric Brush	

E. Beer Clean® Last Rinse Sanitizer

Powdered compound contains trichloromelamine (TCM) for effective sanitization of all bar glassware. Laboratory tested—kills E. coli and staph germs. Delivers 100 ppm available chlorine. Formulated for cold or hot water. Accepted by breweries throughout North America. Includes test strips. EPA Registered. ¼-oz. pouch. 100 pouches per case.

DRK 90223 Case

F. Mr. Muscle® Fryer Boil-Out

Low-foaming formula degreases and cleans foodservice fryers, while preventing boil-over. Heat and chemical action combine to penetrate, emulsify and clean away built-up grease. Eliminates need for neutralizing. Noncorrosive. Contains no phosphates. 2-oz. packet. 36 packets per case.

DRK 91209 Case

