

DID YOU KNOW THAT?

34% of people a bad experience when The risks associated with a foodborne illness outbreak from a food establishment could result in:

- Lost revenue
- Negative media exposure and damaged reputation
- Loss of morale and staff missing work
- Lawsuits and legal fees
- Insurance premiums

To fill a sink with water hot enough to disinfect pots and pans it would need to be approximately 65°C+ which requires

2.1kWh** of energy

THE MANUAL WAREWASHING HERO: ASEPTOPOL 76

BUSINESS OUTCOMES



OPERATIONAL DRIVERS



ENVIRONMENTAL IMPACT



Broad spectrum of EN norms reducing risks associated with cross contamination in the manual warewashing & food prep areas.



Enhanced cleaning results & disinfection.



Reduce energy costs associated with Manual Warewashing disinfection.



Multi-use cleaning & disinfecting for pots, pans & surfaces.



Improved safety for your guests & employees.



Short contact times help improve the efficiency of your operation.



Bactericidal, viricidal & effective against enveloped viruses.



Dermatologically certified to ensure softness on hands.*

Each case of **Aseptopol 76** can save:



72kWh - the equivelent energy required to power an undercounter dishmachine 36 times."



15KG of CO₂ - the same amount absorbed by a tree over 6 months.***





TOTAL VALUE DELIVERED



^{*}https:\www.foodserviceequipmentjournal.com\opinion-dirty-kitchens-are-putting-restaurants-on-the-pathway-to-trouble

^{***}Dermatological skin tolerance certified to be very good under the recommended use specifications
****Based on Manual Warewashing procedure at 40°C versus thermal disinfection. Equivalents from: ecotree.green & electricityplans.com