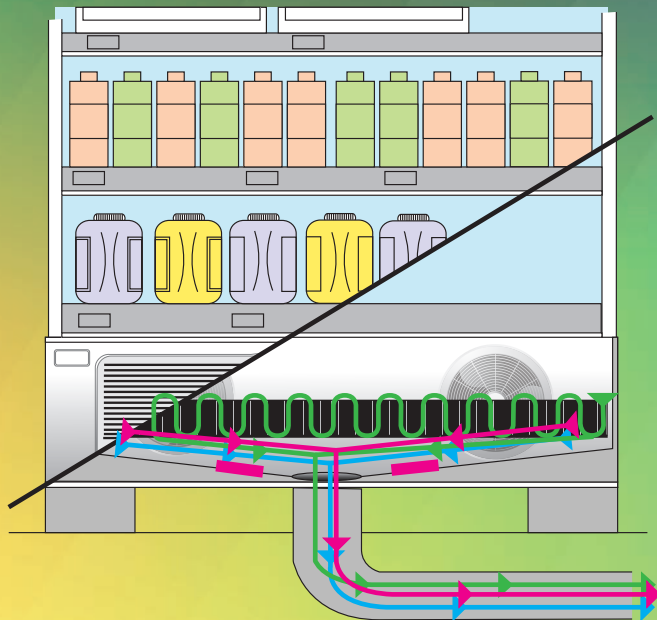


advanced
engineering

3-step

Refrigeration maintenance



STEP 1 CLEAN & KILL
DrainSafe®

STEP 2 CLEAN & KILL
CoolSafe®

STEP 3 PROTECT
Jally® Strips

NSF NSF International

Nonfoods Foods Registration Program

Nonfood Compounds Registration Program

“Products eligible for NSF Registration include all compounds used in and around food establishments (nonfood compounds), such as disinfectants and lubricants, and those used for pre-processing of food substances, such as fruits/vegetable washing agents. NSF Registration assures inspection officials and end users that formulation and labels meet appropriate food safety regulations.”

NSF.com July 2010

Advanced Engineering is the recognised market leader in the manufacture and supply of maintenance products to the cooling industry. Its unrivalled knowledge of the sector and its technology – as well as a deep understanding of maintenance engineers’ needs – has been establishing ever since we were formed in 1982.

The result is a range of products that meet each of those needs perfectly. What’s more, these products are backed up by expert technical advice from Advanced – helping users to identify the ideal product for every application and to use it to greatest effect.

For technical and safety information log on to:

www.advancedengineering.co.uk



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NSF

Nonfood Compounds
Program Listed

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FOOD
SAFE
range
of products





Specialist cleaners - Recommended for use in food handling areas

CoolSafe®



Refrigeration coil cleaner & disinfectant



- Removes slime, mould & foodstuffs
- Improves equipment efficiency
- User and environmentally friendly
- Registered by NSF - (P1)



CoolSafe® and CoolSafe® RTU comply with British & European Standards for Bactericides & Fungicides BS/EN 1276 & BS/EN 1650

CoolSafe® is an effective coil cleaner for refrigeration systems. Its unique formula will remove all common contaminants left by organic materials and foodstuffs on cooling coils – with minimum hazard to the user and immediate environment.

CoolSafe® is safe to use with condensate pumps and is registered with NSF, which means it is mild enough to be used in sensitive food-preparation and storage areas.

CoolSafe® is ideal for use on food-display cabinets, walk-in refrigerators and freezers.

AllSafe®



Refrigeration case cleaner & disinfectant



- Safe, sanitising action removes mould & food debris
- Ideal for chilled display cabinets and casing
- Effective on plastics, metals and glass
- Registered by NSF - (A1)

AllSafe® is a world first - a cleaner and disinfectant for commercial refrigeration cabinets, with a formulation that leaves metals, plastics and glass sparkling clean and safe.

AllSafe® is a biodegradable, non-fuming, phosphate-free cleaner and disinfectant. It contains metal protecting inhibitors which gives peace of mind that you – as well as your equipment and your environment – are now "All Safe".

AllSafe® is registered by NSF. When used correctly, **AllSafe®** is acceptable to use in food preparation and storage areas.

DrainSafe®



Refrigeration drain unblocker



- Powerful formula
- Clears organic blockages
- Safe to use with condensate pumps
- Registered by NSF - (L1)



DrainSafe® is a powerful drain unblocker for use on refrigeration systems.

It has been designed to quickly dissolve slime and biofilms. These buildups are commonly found in the condensate lines draining away from chilled storage and dairy cabinets and can cause blockages and the spread of bacteria.

Featuring an industrial strength formula, **DrainSafe®** is acceptable for use on drains in and around food processing areas.

FroZone™

Refrigerator and freezer cleaner

- Effective cleaner in low temperatures eliminating freezer shut down
- Easily cuts through dirt and fat deposits reducing cleaning time
- Non-metal corrosive formula making it safe to use on aluminium, stainless steel and copper surfaces



Jally® Strips

Condensate tray microbial control

- Designed for refrigeration systems
- Slime dispersing action
- Smart release extra biocidal power when needed
- 12 months protection
- Safe to use in food preparation areas



HB-30®

Ice machine cleaner & disinfectant

- Suitable for use with all types of ice machines
- Registered by NSF - (A3)
- Also available as a 250ml 'one shot' which makes 10 Litre of product - enough for one ice machine

