



ADVANTAGE[®]
FIND YOUR SOLUTION WITH ADVANTAGE



SUPERMARKET STORE SOLUTIONS
safety • sanitation • service

www.advantagechemical.com

Who we are

We are a team of dedicated, responsive service professionals believe every location has unique needs. Our goal is to make sure you have a trusted, problem-solver you can call when you need help. From a broken dish machine to training new staff, we want to make sure you have what you need. No matter what.

What we do

We create a customized cleaning program to meet your specific needs, making sure you have the right products to keep your location sanitary, safe and protected. Then we teach everyone how to best use the products and equipment in individual, personalized training sessions. Lastly, our ongoing preventative maintenance visits help keep things running smoothly and our service professionals identify potential problems to prevent them from becoming bigger issues.

Why we're different

We believe your business is as important as you do. And we want to make sure you have the tools, training and support to be successful. Test us out and we'll prove that to you.



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Electronic Service Program & Preventative Maintenance

Monitoring the operations of your facility is key to effective cost management and to maintaining cleanliness standards. We'd like to help you with that. Every preventative maintenance visit and every service call ends with a report of the work performed, the parts replaced and the current chemical levels. The report is e-mailed to you and anyone else who needs it.

Process

- ▶ Service Advisor performs Preventative Maintenance visit
- ▶ Facility representative signs report
- ▶ Report is e-mailed to General Manager and other designated individuals



Emergencies don't have regular business hours, neither do we.

Preventative Maintenance

Advantage Service Advisors are dedicated to the concept of preventative maintenance and are trained and certified on all pieces of equipment. Once a month your Advisor will stop by and provide a thorough inspection to ensure machines are operating correctly, staff is trained properly and levels are recorded accurately.

24x7x365 Emergency Service

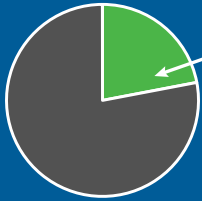
At Advantage, we know that when your equipment isn't working properly your business isn't working properly.

Our 24x7x365 Promise is your insurance policy that no matter what, no matter when and no matter how, an Advantage Service Advisor will be there when you need them.

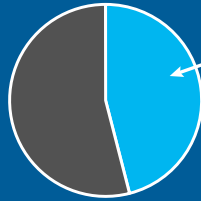
Electronic Service Program



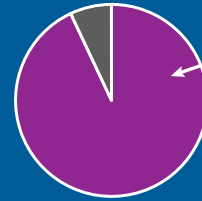
Did You Know...?



22% of grocery store shoppers say they would go to a competitor when dissatisfied with cleanliness.



46% surveyed said they would not tell you about any negative experiences they had.



93% of those surveyed said they would return if the store made cleanliness a priority.

*Sept. 2014 Retail Perception Survey: The in-store experience revealed: What drives and keeps shoppers in your store. www.interactionsmarketing.com/retailperceptions/pdf/Retail_Perceptions_Report_2014_08.pdf

FROZEN • COOLER

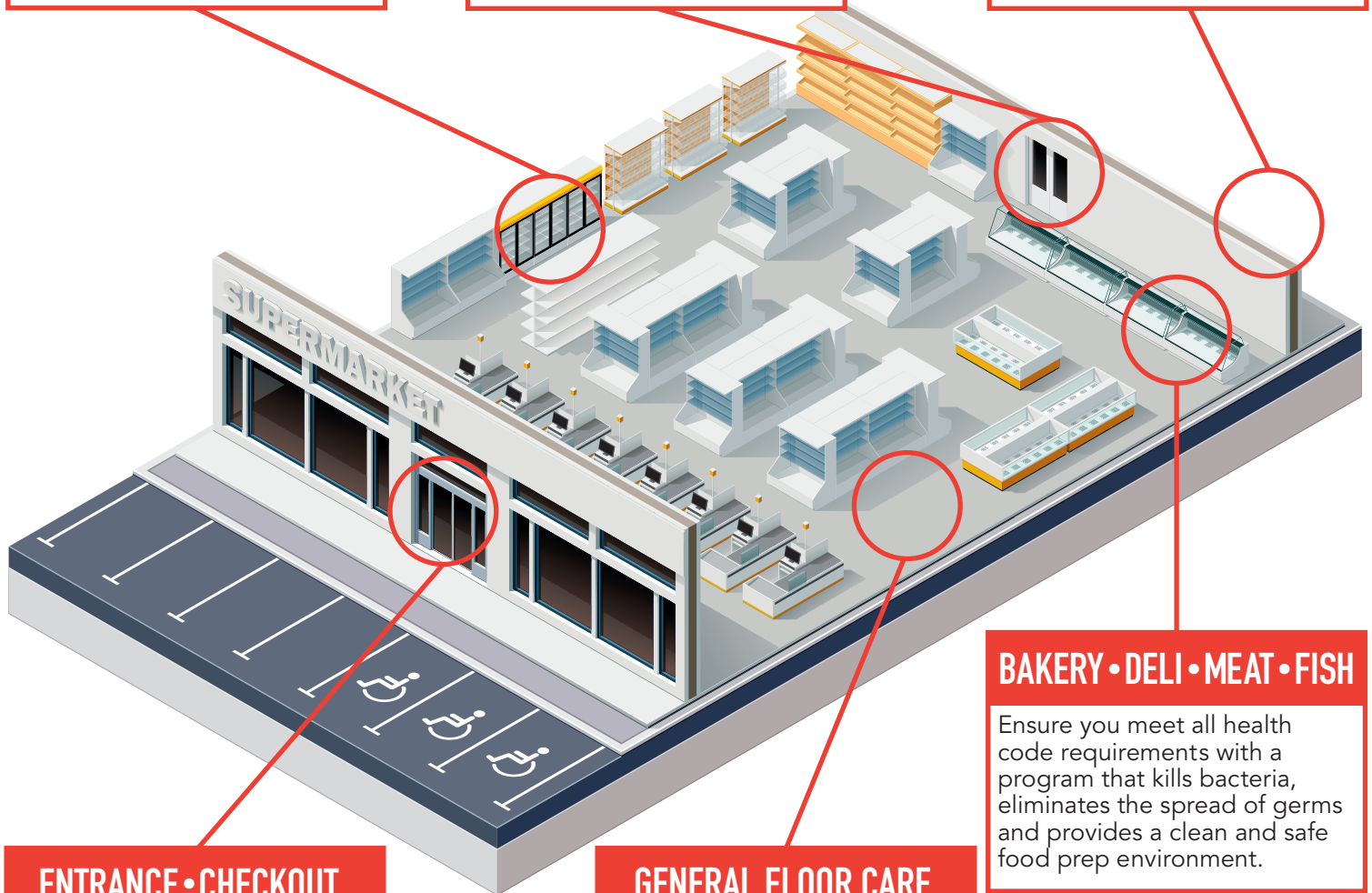
Minimize dust in the cooler area and prevent tracking it in the main store with cleaners and disinfectants specifically for the cooler area.

RESTROOMS • BREAKROOM

Reduce the spread of germs, cross contamination and employee illness when you provide hygiene and cleaning solutions.

WAREWASH • SANITATION

Clean dishware, utensils and prep tools require a combination of the right product, machine and training. We want to make sure your results are spotless.



ENTRANCE • CHECKOUT

Create a great first impression with your customers and provide hand sanitizing stations to ensure minimal spread of germs.

GENERAL FLOOR CARE

Minimize slippery floors and show your customers your store is clean and safe, ensuring repeat visits.

BAKERY • DELI • MEAT • FISH

Ensure you meet all health code requirements with a program that kills bacteria, eliminates the spread of germs and provides a clean and safe food prep environment.

Dishmachine Products

Dishmachine Detergents



LTD Power

Low Temp Dishmachine Detergent

Effective on all soils. Produces the best results in water temperature of 120°.

Advantage Item #	Case Pack
1115	1x5 Gal
1114	4x1 Gal
1112	2x1 Gal



ATD Power

All Temp Dishmachine Detergent

Ideal for low to high dishmachines. Provides the best results in low to moderate hard water conditions.

Advantage Item #	Case Pack
1025	1x5 Gal
1024	4x1 Gal
1022	2x1 Gal



Guard

Metal Safe Dishmachine Detergent

Specially formulated heavy duty detergent designed to produce clean and sparkling tableware with one pass through the dishwasher. Safe on aluminium.

Advantage Item #	Case Pack
1045	1x5 Gal
1044	4x1 Gal



Solid Force

Solid Dishmachine Detergent

Provides clean dishware and sparkling glasses under heavy soil conditions in soft to moderately hard water. Can be used in any dishmachine.

Advantage Item #	Case Pack
1714	4x8 lbs.



Sterling

Solid Metal-Safe Detergent

Safe to use on china, plastics, glassware, aluminum, pewter, and silver. Will not attack machine parts, reducing parts replacement and chance of breakdown

Advantage Item #	Case Pack
1724	4x8 lbs.

Dishmachine Rinse Aids



Spotless Rinse

Low Temp Dishmachine Rinse Aid

Prevents minerals and soils from re-depositing onto all types of ware. Formula gives perfect sheeting action in soft to moderate water conditions.

Advantage Item #	Case Pack
1315	1x5 Gal
1314	4x1 Gal



All Temp Rinse

All Temp Dishmachine Rinse Aid

Fast acting drying agent. Unique formula gives best performance in shedding all minerals that are found in water.

Advantage Item #	Case Pack
1415	1x5 Gal
1414	4x1 Gal
1412	2x1 Gal



Noro Rinse

Specialty Rinse Aid

Premium rinse that is able to be used in low to high temperature dishmachines.

Advantage Item #	Case Pack
1445	1x5 Gal
1444	4x1 Gal
1442	2x1 Gal



Fast Action Rinse

Specialty Rinse Aid

Specially formulated for use in high solids water conditions. Prevents minerals and Soils from redepositing onto all types of ware, including plastics.

Advantage Item #	Case Pack
1425	1x5 Gal
1424	4x1 Gal



Solid Rinse

Solid Dishmachine Rinse Aid

Provides rapid sheeting action for spot free drying. The product helps eliminate alkaline film deposits from dishware, flatware and glasses.

Advantage Item #	Case Pack
1812	2x5 lbs.

Three Compartment Sink Program

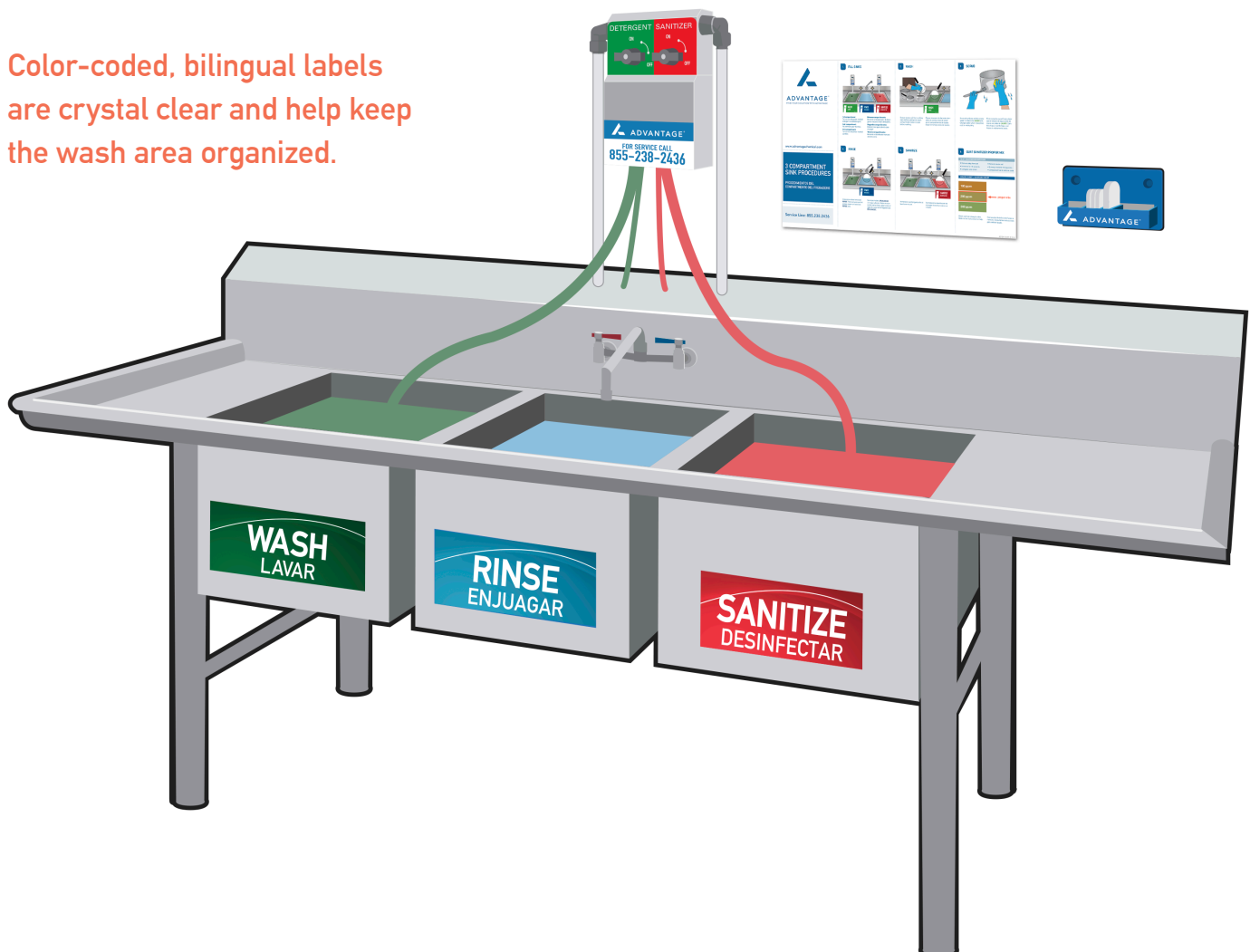
Cap and Insert Technology

Our chemical bottles have color-coded caps and inserts that match the color-coded tubes on the dispenser, making it easy to connect the right bottle to the dispenser. The cap and insert system also:

- ▶ Eliminates waste from over-pouring
- ▶ Prevents spills and chemical contact
- ▶ Minimizes costs with controlled dilution



Color-coded, bilingual labels are crystal clear and help keep the wash area organized.



Three Compartment Sink Products

Manual Detergents

Sanitizer



Super Suds

Manual Pot and Pan Detergent

Removes the toughest food residues and greasy soils. Effective in all water conditions.

Advantage Item #	Case Pack
2125	1x5 Gal
2124	4x1 Gal
2122	2x1 Gal



Sani-Quat

Quat Sanitizer

Effective sanitizer, disinfectant and deodorizer for use on utensils, drinking glasses, counter tops or any non-porous surface. No rinsing required on food contact surfaces.

Advantage Item #	Case Pack
2225	1x5 Gal
2224	4x1 Gal
2222	2x1 Gal



Solid Suds

Manual Pot and Pan Detergent

Cuts grease on soiled pots and pans, dishware, utensils. High sudsing with a fresh fragrance that is gentle on the hands.

Advantage Item #	Case Pack
1514	4x5 lbs



Our multi-quat formula allows for a proper range of 150-400 ppm for food surface sanitizing. With our test strips you can be sure you're providing a safe food environment for your guests.



Bold Pot and Pan

Concentrated Manual Detergent

Our highest concentration manual dish detergent yet. Powerful clean and high sudsing formula leave a spot free clean.

Advantage Item #	Case Pack
2525	1x5 Gal
2524	4x1 Gal
2522	2x1 Gal

FIT Wash



Fit® Vegetable Wash

Produce Cleanser

Kills harmful bacteria such as E. Coli, Salmonella and Listeria, and is recommended for use on processed produce. Helps keep produce crisp and fresh.

Advantage Item #	Case Pack
4384	4x1 Gal

Features and Benefits

- ▶ 100% Natural Ingredients
- ▶ Helps keep produce crisp and fresh
- ▶ Kills harmful bacteria such as E. Coli
- ▶ Less than a penny a plate!

Mop Sink Products

Before Using Mop and Go



Grease builds up on the floor creating a safety hazard and causing dark grout lines to appear.

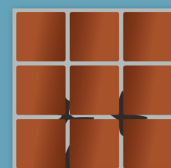
After Using Mop and Go Daily



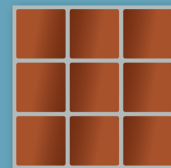
Week 1
Spotty grout appears



Week 2
More grout appears



Weeks 3 – 6
Clean grout emerges



Mop & Go's enzyme based formula works great for tough grease stuck in grout.
Just mop on, let dry, and let the enzymes do the work!

Floor Care



Mop & Go

Enzyme Based Floor Cleaner

Enzyme based product that emulsifies heavy grease & grime buildup with no rinse required.

Advantage Item #	Case Pack
3144	4x1 Gal
3142	2x1 Gal



Enforcer

Heavy Duty Floor Cleaner

Two-step mopping process to effectively remove grease, oil, dirt and grime. Works great on concrete, grout and quarry tile.

Advantage Item #	Case Pack
3244	4x1 Gal
3242	2x1 Gal



Neutral Floor

Neutral Floor Cleaner

Removes oils, grease, grime, inks and other soils. Safe on floors with finishes and no rinse required.

Advantage Item #	Case Pack
3254	4x1 Gal



All Pine

Pine Scented Floor Cleaner

Versatile everyday floor cleaner that leaves behind a pleasant pine scent.

Advantage Item #	Case Pack
3274	4x1 Gal

Mop Sink Products

The Correct Dilution Every Time

When you dispense floor care products and fill your spray bottles all from the same dispenser, you have peace of mind that the products are being diluted to the proper mixture every time. And, the metal racks won't crack or chip, keeping products safe and secure.



Glass and Multi-Surface



Sparkle Glass Glass Cleaner Concentrate

Leaves behind a streak-free shine and can be used on glass, windows, mirrors and more.

Advantage Item #	Case Pack
3312	2x1 Gal



Multi-Surface Multi-Surface & Glass Cleaner

Safe to use on mirrors, appliances, stainless steel and sealed granite. Removes greasy soil, dust, and film while leaving a streak-free finish.

Advantage Item #	Case Pack
3322	2x1 Gal

Sanitizers and Disinfectants



Sani-Quat Multi-Quat Sanitizer

Effective sanitizer, disinfectant and deodorizer for use on utensils, drinking glasses, counter tops or any non-porous surface.

Advantage Item #	Case Pack
2224	4x1 Gal
2222	2x1 Gal



One-Step Disinfectant Cleaner

Powerful cleaner and disinfectant that provides effective deodorizing all in one.

Advantage Item #	Case Pack
3154	4x1 Gal
3152	2x1 Gal

All Purpose Degreasers



Citri Force All-Purpose Cleaner

Concentrated, all-purpose cleaner designed to accomplish a broad range of maintenance tasks at low cost.

Advantage Item #	Case Pack
3124	4x1 Gal
3122	2x1 Gal



Tan-Jeer Tangerine All-purpose Cleaner

Powerful all-purpose cleaner that leaves behind a fresh citrus scent. Versatile for every day cleaning.

Advantage Item #	Case Pack
3712	2x1 Gal



Citri Clean Heavy Duty All-Purpose Cleaner

Powerful, streak free formula. Cleans greasy soils and film from multiple surfaces. May be applied with high pressure equipment.

Advantage Item #	Case Pack
3134	4x1 Gal
3132	2x1 Gal



Lavender 10 Lavender All-purpose Cleaner

Powerful all-purpose cleaner that leaves behind a fresh lavender scent. Versatile for every day cleaning.

Advantage Item #	Case Pack
3014	4x1 Gal

Ancillary Products

Every facility has its own unique challenges...

From cleaning to deodorizing, to provide proper sanitary maintenance, you want versatile products that provide crystal clear results and spotless performance. Big or small, water access or not, we can help. Our comprehensive line of chemical ancillary products are designed to solve the most common problems associated with the food service and hospitality industries.

Polishes

Cleaners



Sta Shine

SS Cleaner & Polish – Non Aerosol

Non-aerosol product that cleans, polishes and protects surfaces. When used on food contact surface and equipment, the surface needs to be thoroughly rinsed with potable water before reusing.

Advantage Item #	Case Pack
6626	6x32 oz



Freezer Cleaner

Walk-in Freezer Cleaner

Non-abrasive cleaner for use in commercial grade freezers for general and icy coils. Can be used on all surfaces.

Advantage Item #	Case Pack
6814	4x1 Gal
6824	4x1 Gal



Aqua Steel

SS Cleaner & Polish – Aerosol

Aerosol product that cleans, polishes and protects surfaces. When used on food contact surface and equipment, the surface needs to be thoroughly rinsed with potable water before reusing.

Advantage Item #	Case Pack
6616	6x16 oz



Delimer

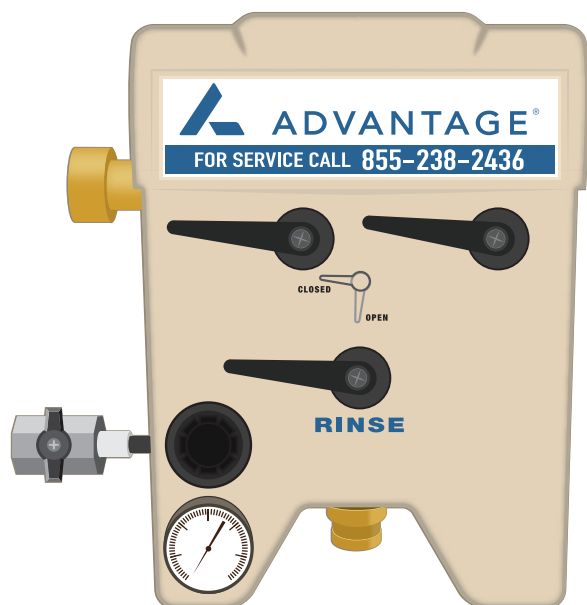
Scale-Away

High quality solvent for removal of oxidation, corrosion, urine salts, light rust, lime, calcium and iron deposits from bathroom surfaces.

Advantage Item #	Case Pack
4414	4x1 Gal
4412	2x1 Gal



Equipment Maintenance



Foam Systems

Sometimes you have to clean areas with out the help of compressed air or high pressure pumps. When this happens, our two-chemical dispenser system combines with city water and optional spray gun or foam wand attachments to create the correct amount of pressure. With an additional station for clear water rinsing, this is an ideal solution for supermarket meat rooms, deli areas and seafood departments.



Foam Chlor Chlorinated Cleaner

Effective cleaning and sanitizing agent for use in areas of delis, meat departments, dairies, beverage and food processing plants.

Advantage Item #	Case Pack
9114	4x1 Gal
9115	1x5 Gal

Equipment Cleaners



HD Oven & Grill

Oven & Grill Cleaner Degreaser

High caustic cleaner designed for removal of encrusted grease, carbon and other stubborn spills.

Advantage Item #	Case Pack
6324	4x1 Gal
6322	2x1 Gal
6326	6x32 oz



Mineral Oil

Natural Food Grade Lubricant

Natural mineral oils which that can be used as: food equipment lubricants, dough divider oil, baking pan oil, defoamers, and more.

Advantage Item #	Case Pack
9212	2x1 Gal
9216	6x32 oz



Block Whitener

Cutting Board Stain Remover

Designed to restore cutting boards to like new condition by removing stains. Formulated for use on food contact surfaces.

Advantage Item #	Case Pack
6754	4x1 Gal



Fryer Cleaner

Deep Fat Fryer Cleaner

Quickly removes heavy grease deposits when used in the boil out stage when cleaning a fryer.

Advantage Item #	Case Pack
6190	1x20 lbs

Food Safety Program

Save food. Save money.

Food safety is critical to your business and something that requires constant monitoring. From the cooler to the prep area, it's important to know which products to use first to reduce your risk of spoilage. A key component of any HACCP program is the proper labeling and rotation of all food in the kitchen. This can help:

- ▶ Avoid cross-contamination
- ▶ Ensure customer safety
- ▶ Improve inventory management



With a variety of sizes, styles and adhesives, there is something for every kitchen.

Improve food safety with a simple touch

Food preparation requires time and energy and is an important part of any kitchen. Not only do you have to make sure the right ingredients are prepared, you also need to know which to use first.

**datecode
genie®**



The Date Code Genie can help:

- ▶ Ensure consistent food prep and use in the proper order
- ▶ Minimize waste with accurate dates and times
- ▶ Reduce labor hours

With an easy-to-use touch screen, and the ability to add notes or print custom labels you can save time, food and money.

Just print, peel and stick!

Update menu items remotely

Multi-lingual

Update systems via WiFi

Cloud-based web portal

On screen help

Quick search function

View or export print history

Print 60 labels per minute

Pest Control

A big part of your success is your focus on great food, superior service and a clean dining area. The last thing you need is a pest infestation. Not only can it damage your facility, but worse, it can ruin your reputation.

Pests can hide in hard-to-see places and thrive in certain key conditions. Our three step process will ensure we find them, eliminate them and keep them from returning.



Step 1: Assess Situation

- ▶ Perform a detailed inspection
- ▶ Identify any activity
- ▶ Locate conducive conditions

Step 2: Deliver Solutions

- ▶ Solve existing issues
- ▶ Create customized program
- ▶ Implement plan

Step 3: Monitor Consistently

- ▶ Inspect monthly
- ▶ Report results
- ▶ Communicate frequently





Bird Control

Although many birds are beautiful and beneficial, they can carry more than 15 different diseases. Combine that with the annoyance to customers and you have a recipe for disaster.

Termite Control

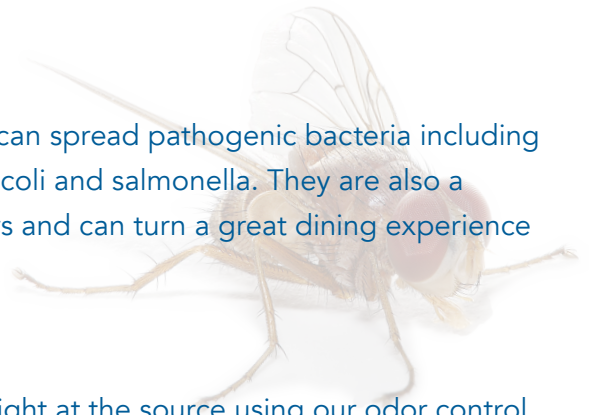
Termites may be small, but an infestation can cause very expensive structural damage. Whether you need to rid your business of an existing infestation or protect against a future one, we can develop a treatment plan and convenient schedule that doesn't disrupt your day-to-day business.

Fly Control

Flies are a health risk that can spread pathogenic bacteria including those that cause staph, E. coli and salmonella. They are also a nuisance to your customers and can turn a great dining experience into a not-so-great one.

Odor Neutralizer

Eliminate airborne odors right at the source using our odor control program, resulting in an increased breakdown of organic matter. This is completely safe for the business and uses materials that are non-allergenic, non-toxic and biodegradable.

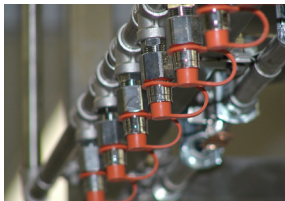


We'll take care of your business as if it was our own and return as many times as necessary to eliminate the problem.

Protect your facility and the people in it.

When grease ignites you don't have minutes to respond, you have seconds. The right fire protection equipment can save, not only your restaurant, it can also save human lives. We believe nothing is more important.

Kitchen Fire Suppression System



Kitchen hood suppression systems are critical to protecting one of the most at-risk locations from accidental fires. To ensure your system operates as it's designed – effectively and reliably – we perform semi-annual service inspections. Additional services include:



- ▶ **Installation, service and repairs**
- ▶ **Hydrostatic testing**
- ▶ **Recharging**
- ▶ **UL300 Compliance Certification**

Fire Extinguisher Inspections, and Testing



Your fire extinguishers are a key tool in your fire protection kit and help you reduce the risk of damage to your facility. We provide:

- ▶ **An assessment of the hazard level and a recommendation for those hazards**
- ▶ **A detailed invoice and documentation of work**
- ▶ **Replacement units for those that need additional testing or have been condemned**
- ▶ **Service per NFPA 10 and other federal, state and local codes**

Fire Suppression

Training Programs

We train your employees so they have the confidence and skills needed should a fire occur in your facility. This includes:

- ▶ Awareness of fire hazards, classes of fires and how each is fought
- ▶ Overview of the fire extinguishers installed and their proper use
- ▶ Review of proper procedures and evacuation routes

Fire Sprinkler Systems Testing



When a properly maintained sprinkler system is in a facility, the chance of an individual dying in a fire is dramatically reduced. We test and maintain your fire sprinkler system to ensure it's working correctly and to comply with all federal, state and local fire codes. Options include:

- ▶ Wet and dry
- ▶ Pre-action
- ▶ Deluge
- ▶ Foam-water
- ▶ Standpipe
- ▶ Fire pumps

Fire Alarm Testing and Inspection

Proper fire alarm testing, inspection and maintenance can help save both your property and your life. We want to make sure you are properly protected and notified promptly in an emergency. To ensure your fire alarm functions as you expect, we:

- ▶ Perform all required testing on your panels, notification devices and detection appliances
- ▶ Comply with NFPA 72 and other applicable codes
- ▶ Provide written documentation of all work

Products & Services

DISHMACHINE

- High and low temp detergents
- Low temp sanitizer and rinse aids
- Solid detergents and rinse aids

THREE COMPARTMENT SINK

- Detergent
- Sanitizer
- Pre-soak

MOP CARE

- Enzyme, heavy-duty and neutral floor cleaners
- Multi-surface and glass cleaners
- Disinfectant

HAND CARE

- Antimicrobial foaming hand soap
- Foaming hand sanitizer
- Liquid hand sanitizer

GENERAL CLEANING

- Coffee urn and plate soak
- Stainless steel cleaner and polish
- Freezer cleaner
- Oven and grill cleaner
- Fryer cleaner
- Delimer
- Wood polish

LAUNDRY

- Detergents builders, sours, destainers
- Dual action soft n' sour, suds n' break
- Full line of pre-spotters

ADDITIONAL SERVICE

- Pest control
- Fire suppression
- Water softening and filtration
- Food safety program

www.advantagechemical.com

From the smallest mobile operator to the largest commercial kitchen, we are committed to bringing you the cleaning programs and services to meet your individual needs.



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