



'Solutions, Chemistry, Service'

Kitchen and Food Service Facility Hygiene Programs & Systems



Castle Chemicals Commitment

Since 1972, Castle Chemicals has built its reputation on the manufacture and supply of innovative, value-added products, systems and services.

ISO 9001, Quality Management Systems status became part of our culture in 1994. We have used this systems approach to business to drive continual improvement in product development, quality and process traceability.

A simple business strategy developed in 1972 by the late Des Barrack, the founder, still sets the standard for Castle Chemicals into the future. "We work hard to earn the loyalty of our customers by providing innovative quality products that get the job done, along with experience, service and training that is carefully designed to meet our customers needs."



CASTLE CHEMICALS

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'Give your staff and customers the reassurance of a clean and safe environment'

Our kitchen and food service solutions will provide superior cleaning results, increase efficiency and optimize your kitchen maintenance needs.

CHLORABY: Chlorine releasing detergent bactericide powder.

CHLORACLEAN: Premium formula chlorinated machine dishwashing powder.

CLEAR GLASS: Special powder soak cleaner for hotel and club beer glasses.

COMBI-DET: Specialist combination steam oven detergent. Attaches to machine self-clean mode.

CRYSTAL: Glass washing machine detergent.

D2000AS: Aluminium safe, non-dangerous machine dishwashing powder packed in canisters for powder bowl dispensers.

D2000: Machine dishwashing powder packed in canisters for powder bowl dispenser. Highly active for economical use, suited to hard water areas.

D2000 LOW FOAM: Flushing cap concentrated machine dish wash for conveyor and flight dishwashers.

DRY N CLEAR: Dishwasher drying aid which enables glassware, dishes and utensils to dry thoroughly and quickly without spotting or streaking.

GLEAM: Lemon hand dishwashing liquid detergent; concentrated-with a neutral pH.

GLINT: An economical light duty liquid detergent.

GREEN-PRO D-LIME: Non-hazardous & non-dangerous descaler for the removal of lime scale deposits in dishwashing machines.

GREEN-PRO STAINLESS STEEL: Ready to use organic food grade environmentally friendly stainless steel cleaner & polish.

GREEN-PRO SUPERGREEN: Food Grade hand dishwashing liquid. Super grease cutting surfactants with a neutral pH.

GREEN-PRO DISHKLEEN: Machine dishwashing liquid detergent.

GREEN-PRO FRONTIER: Food service hard surface sanitiser.

GREEN-PRO RINSE ALL: Concentrated machine dishwashing drying aid.

GREEN-PRO NEUTRAL DETERGENT: General purpose neutral detergent concentrate.

GREEN-PRO DEEPCLEAN: Bioenzymatic no rinse hard floor cleaner.

HOT SHOT: Low odour heavy duty oven, hot plate and grill cleaner. Contains caustic. AQIS approved.

LAXSAN: Lactic acid fruit and vegetable sanitizer. Rinse free system. Meets FSANZ requirements 1.3.3.

NINJA: Water based food service cleaner/degreaser. Non-caustic, non-solvent and non-flammable.

OVEN SAFE: Caustic free oven cleaner/degreaser. Suited to regular use.

OXY PLUS: Oxygenated multi enzyme destainer for crockery and melamine ware.

PROCLEAN BLAST: Economy grade caustic based hot plate and oven degreaser.

PROCLEAN BRUTE: Economy grade food service spray-n-wipe detergent degreaser.

PROCLEAN CHLORBRITE: Economy grade food service dishwasher powder, comes in a handy.

PROCLEAN RESULT: Economy grade liquid machine dishwasher alkaline detergent. Dispenser feed.

PROCLEAN IN-SYNC: Economy grade food service hand dish wash detergent with a high foaming formula.

PROCLEAN SANIPREP: Economy grade food service sanitiser; available in ready to use packs and dilutable bulk packs.

PROCLEAN SPARKLE: Economy grade dishwasher rinse aid.

SPOTLESS: Chlorinated machine dishwashing liquid dispenser application.

SPRAY CLEAN: Concentrated alkaline-solvent food service degreaser.

TEST KITS AVAILABLE

LAXSAN TEST: Titration and pH Test kits.

CLEANING RESIDUE TEST: Protein Residue SwabTest for glucose and/or lactose that may be present.

THERMOLABEL: Tests Warewash temperature -range: 71oC / 77oC / 82oC - proves dishwasher temperature function.

QUAT TEST: For testing Castle Products containing Quaternary Ammonium Compounds. A simple dip strip test to determine concentration of quaternary in diluted product from dispenser systems.