

COST-EFFECTIVE

TIME SAVING

AUTO-DISPENSE

NCD will provide, install and service your equipment free of charge!

AUTOMATED DISPENSING 3 BAY SINK WASH, RINSE, SANITIZE Foodservice Program



National Convenience Distributors Automated Dispensing 3 Bay Sink Wash, Rinse, Sanitize Foodservice Program consists of 2 products for all of your ware-washing needs at any C-Store or foodservice establishment. You will have a Pot and Pan Cleaner for the Wash Bay and a foodservice grade Sanitizer for the Sanitize Bay. This program is fully automated and easily connects to your sinks faucet or water supply with the appropriate adapter. Simply select the product you need, turn the dial and fill your sink bays hands free! Safety data sheets will readily be available to hook up near your station as well as a program overview and instructional wall chart, How-To-Sanitize Procedure Sticker and Wash, Rinse, Sanitize Sink Stickers.

Works with:





Sanitizer PLUS

Santizer PLUS is a foodservice grade sanitizing solution that is used as the last step of the Wash, Rinse, Sanitize Method. The equipment, pot/pan or utensils being sanitized are dipped into the 3rd sink compartment and then allowed to air dry.

FOR USE ON: Pots, pans, utensils, and cooking equipment.

Dilution: 1:512 Case Pack: 2x1 Gallon Case



NCD Pot & Pan Cleaner

NCD Pot & Pan Cleaner produces suds that rapidly attack and float away stubborn grease and oils for all your ware washing needs. This concentrated formula, combined with our automated dispensing system, is a cost effective and economical choice!

FOR USE ON: Pots, pans, utensils, and cooking equipment.

Dilution: 1:384 Case Pack: 2x1 Gallon Case



QT-10 Test Strips Hydrion QT-10 Test Strips are used

to check the PPM of ready-to-use quaternary solutions.



Additional Recommended Products

QT-10 Holder

Hydrion Sanitation Test Paper Holder is a wall mounted unit to hold your test paper products and materials.



INTERESTED? SCAN + SUBMIT