

## Restaurant Applications—UltraVapor Equipment



For grease, oils and carbon on stainless steel appliances using UltraVapor with a brush tool and vapor lances returns equipment to as new appearance. Detergents and degreasers can be added in parallel with the vapor to speed cleaning.



For under ovens and behind stoves heavy grease build up and other soils are easily addressed using UltraVapor. Lance tools, brushes and the floor suction tool remove all soils, greases and oils and leave the surfaces clean, sanitized and dry.





In bathrooms UltraVapor cleans and sanitizes without chemicals. The heat of the UltraVapor kills bacteria on surfaces and penetrates into grout removing dirt without damage leaving the whole bathroom smelling clean and fresh. Using the lance or brush, “touchless” cleaning and disinfecting of fixtures is done quickly and with minimal water usage.



Walls and sink areas easily cleaned of soils, adhesives, grease, oils, mold and soap scum using lance, brush and/or squeegee tools. Low moisture content of vapor allows the equipment to clean around electrical outlets, switches and other water sensitive items without fear of damage or injury.



Ceiling tiles and T bars can be cleaned of dirt and oil using a suction tool which uses the vapor to penetrate pores and melt oils and suction to remove the soils and moisture leaving the surface dry.



Display cases and collars are easily cleaned and sanitized using lance, brush, squeegee and/or suction tools.