



FOODSERVICE ESSENTIALS



Restaurants
& Cafes



The Right Product at the right place

Innovative Cleaning Solutions for the Food Service Industry

ORAPI
HYGIENE SOLUTIONS WORLDWIDE

MANUAL DISHWASHING



Detergent

0333 LIZA Bactericidal Washing-up Detergent



One-step cleaner sanitiser for manual pans, dishes and pots washing. Contains an **anti-bacterial** effective against a wide range of microorganisms for maximum hygiene. Suitable for dispensing equipment. Non-tainting.

Safe on all surfaces. For best result, use with hot water and allow 10 min contact time.
Odourless. Colour: Green. Dilution: 2 - 10m/L
pH (10%): 7.1 ± 0.5

OH 0333 J1	5L x 4
OH 0333 O2	25L

4772 CAPTURE Odourless Washing-up Detergent



Concentrated formula for manual washing of dishes, glasses, crockery, pots and pans, etc. Provides **excellent cleaning** of greasy soils and grime leaving no streak. Good foaming properties

and **easy to rinse**. Safe to be used on any surfaces.
Odourless. Suitable for dispensing equipment.
Colour: Clear Green
Dilution: 5 - 25m/L pH: 7.5 ± 0.5

OH 4772 J1	5L x 4
OH 4772 O2	25L

3151 EASY PAN Economic Lemon Washing-up Liquid

Powerful foaming properties for manual dishwashing. Cleans and cuts through grease instantly. **Keep dishes, glasses, pots and pans sparkling and spotless**. Gentle on hands and

gives a fresh scented kitchen. **Easy to rinse**. Safe for use on all washable surfaces: glasses, ceramic, metals, plastics.... **Lemon perfume. Colour: Yellow** **Dilution: 6 - 35m/L pH: 7.5 ± 0.5**

OH 3151 J3	10L
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Destainer

4942 OVACHLOR Chlorine Detergent Sanitiser



Non foaming Chlorine detergent powder, formulated to **clean, sanitize and bleach** in one single operation. Recommended to use in **caterings, food processing**, breweries on food preparation areas, kitchen wares, chopping boards,

cutlery, crockery, plastic ware, sinks etc. Excellent **deodorizing ability**. Used by soaking or brushing.
Bactericidal: EN1276 Colour: Pink.
Dilution: 4 - 8g/L
pH (1%): 11.75 ± 0.25

OH 4942 S3	10Kg
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4944 DIPKLEEN Pre-soaking Destainer Powder

Concentrated formula designed to **remove stubborn food soil deposits and drink stains** from kitchenware. Use on coffee and tea makers & dispensers, food serving equipment, cutleries,

bowls, cups, plates, casseroles, and chinaware. Penetrates the soils effectively. Safe on most surfaces (including stainless steel). **Colour: Blue**
Dilution: 4 - 8g/L pH (1%): 9.9 ± 0.1

OH 4944 S3	10Kg
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AUTOMATIC DISHWASHING



5311 INVINCIBLE IC Heavy Duty Dishwashing Detergent



Powerful chlorinated low foaming liquid. Formulated for both soft and hard water. Provides outstanding **economy and performance** to tackle the toughest proteins, starches and stubborn grime. Designed for all automatic dishes,

glasses and cutlery washing operations. Care should be taken on aluminium, zinc and its alloys.
Colour: Pale Yellow Dilution: 2-5g / L
Alkalinity (%NaOH): 12.2 ± 0.5

OH 5311 O2	25L
OH 5311 U2	205L

5314 REBOUND Dishwashing Detergent



Chlorinated low foaming liquid. Provides outstanding **economy and performance** to tackle proteins, starches and stubborn grimes. Designed for all automatic dishes, glasses and cutlery

washing operations. Care should be taken on aluminium, zinc and its alloys. **Colour: Yellow**
Dilution: 2 - 5g/L
pH (1%): 12.5 ± 0.5

OH 5314 J1	5L x 4
OH 5314 O2	25L

3294 VANISH Rinse Additive



Low foam rinse additive liquid for automatic dishwashing machines. Designed for hard and soft water conditions. **Improves drying with streak and spot free results** on glasses & dishwares.

Prevent scale build up on machine parts.
Colour: Clear Red Dilution: 0.2 - 0.5m/L
pH (1%): 3.2 ± 0.3

OH 3294 J1	5L x 4
OH 3294 O2	25L

2670 LIMEX Machine Descaler



Concentrated acid cleaner for automatic dishwashing machines. Quickly **removes rust, lime and calcium deposit** left by hard water on all stainless steel parts.

Colour: Clear Green Dilution: up to 1:20
Acidity: 29-33%

OH 2670 J1	5L x 4
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7330 SCARAB Halal Samak Clay



Fine powdered clay designed to clean dishes, glasses and kitchen wares in industrial dishwashing machines. **Purifies surfaces and equipment** in food contact areas. Enable to comply

with Islamic laws. May be used for purifying skin and body. **Odourless. Colour: Light Brown**
Dilution: 2g/L (dishwashing machine)

OH 7330 S1	5Kg
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Dosing Equipment

1202 PLONGE

Plonge is a **dilution dispenser** equipped with a venturi of 13L/min that allows the filling of buckets, sinks and floor scrubbers with a pre-set dilution from 0.25% to 27.5%.

4 1202 V3



1213 MASTERDOSE DC 902

Automatic dosing system for detergent and rinse additives. Equipped with a resistivity sensor probe to constantly control the wash solution concentration. Provides the desired quantity of chemical. Detergent Flow rate= 5L/h, Rinse Flow rate = 1.2L /h. 220v 24V.


4 1213 V3



SURFACE CLEANING



4432	SURFAKLEEN AL Foamy Surface Cleaner	 
<p>Concentrated multi-surface cleaner designed for the daily cleaning of production equipment (tanks, centrifuges, pipings), forced ventilation systems, floors, walls, lorry interiors, containers and all surfaces in contact with food. Suitable for hard and soft waters. Safe on most surfaces. Used by soaking, swab, spray or pressure washing equipment or foamer. Odourless. Colour: Pale Yellow Dilution: 10 - 200ml/L pH (10%): 9.5 ± 0.5</p>		
OH 4432 02	25L	
OH 4432 R2	25L RTU	

3150	MIGHTY Lemon Multi-Purpose Cleaner	
<p>Neutral all-purpose detergent suitable for daily cleaning of all washable surfaces. Leaves no streak, excellent foaming properties and easy to rinse. Safe to be used on any surfaces. Can be used as washing-up liquid. Mild formula for sensitive skin. Fresh lemon perfume. Colour: Bright Green Dilution: 5 - 25ml/L pH: 7.5 ± 0.5</p>		
OH 3150 J1	5L x 4	
OH 3150 02	25L	



4416	EASY SURF Economic All-Purpose Cleaner	
<p>Powerful multi-purpose degreaser for daily cleaning applications of general hard surfaces such as floors, surfaces, walls, lorry interiors, containers. Economic and easy-to-rinse formula. Leaves a pleasant orange fragrance. Colour: Orange Dilution: 1:3 of water pH: 11.5 ± 0.5</p>		
OH 4416 J3	10L	



Floor

5411	RAIDER D Anti-Slip Floor Cleaner	
<p>General purpose degreaser formulated to remove oil & grease contamination from all washable floors including: concrete, terrazzo, ceramic, steel, marble, vinyl, timber in all food processing areas. Foaming action, leaves a non-slip surface for maximum safety. Pine fragrance. Colour: Red Dilution: 10 - 40ml/L pH (10%): 12 ± 0.5</p>		
OH 5411 J1	5L x 4	
OH 5411 02	25L	

SURFACE DISINFECTION




3340	RINCON Cleaner & Sanitiser	 
<p>Foaming sanitising detergent formulated for effective cleaning and disinfection of surfaces in food areas. Contains QAC to reduce bacteria to a hygienic level. Removes soils, grease, food stains and eliminates odours in one operation. OH 3340 R1 OH 3340 J1 OH 3340 02</p>		
<p>Recommended for all kitchens surfaces, food transport vehicles, containers etc. Odourless and non-toxic. Colour: Clear Pink Dilution: up to 1:50 pH: 7.3 ± 0.2</p>		5L x 4 RTU1/30
		5L x 4
		25L


8107	ERGASPRAY SR+ Alcohol Based Surface Sanitiser	 
<p>Ready to use alcohol based disinfectant with fast drying action. Formulated to effectively disinfect all surfaces and equipment which may come in contact with foodstuffs. For kitchens, catering, food processing areas, breweries, dairies areas etc. Bactericidal, fungicidal and virucidal activities. Safe on all metal surfaces, aluminum, stainless steel, porcelain and plastics. Leaves no residue. Meet NF EN 1040, NF EN 1276, NF EN 1650, NF EN 14476. Colour: Colourless pH: 6-8</p>		
OH 8107 J1	5L x 4	


3337	EASY SAN Economy Food Contact Surface Sanitizer	 
<p>Fast drying action sanitizer. Ideal for use on food contact surfaces and equipment, in Food Services, Catering, Hotels. Large spectrum protection against both gram ± strains micro-organisms, bacteria, yeasts, fungi. May be use on hands to sanitize before handling foodstuffs. Leaves no residue. Safe on all metals, porcelain and plastic. Spray and wipe application. Non-Corrosive, colourless. Dilution: Ready to Use pH: 8.0 ± 0.5</p>		
OH 3337 J1	500 ml x 6	
OH 3337 J3	10L	

Floor

1070	PINEFECT Disinfectant & Deodoriser	
<p>Versatile QAC based detergent formulated to renovate, deodorize and disinfect all surfaces in one operation. Virucidal, germicidal and bactericidal properties. Effective against gram-positive and gram negative bacteria. OH 1070 J1 OH 1070 02</p>		
<p>Use on floors, walls, drains, tiles, linoleums, sinks, washroom areas, furniture. Leaves a pleasant pine odour. Colour: Dark Blue Dilution: 20 - 70ml/3L of water pH: 10 ± 0.5</p>		5L x 4
		25L

Dosing Equipment



1203	MERLUDOSE	
<p>Merludose has a venturi of 4.2L/min and is equipped with a stainless steel spout outlet which allows to fill bottles, sprayers and small containers. 4 1203 V3</p>		



1220	DoseNspray	
<p>Powerful dosing and spraying equipment for total hygiene in food & kitchen operations. Equipped with a venturi PVDF. By-Pass of 8L/min, and 15m hose (Ø12x20) with a Dinga Gun. Adjustable concentration for 1 product from 0.3% to 19%. 4 1220 V3</p>		

EQUIPMENT CARE





Oven

5711	ALKAKLEEN Heavy Duty Alkaline Cleaner	 
Alkaline liquid detergent, designed for effective cleaning and decarbonising of pans, grills, ovens, fryers etc. Quickly penetrates to remove burnt oils, fats, greases and carbonised deposits from surfaces. Prevent immediate re-rusting. Used in all food areas, catering and food processing industries. Safe on stainless steel, ferrous and non-ferrous metal. Colour: Pale yellow Dilution: up to 1:10 Na ₂ O: 13.4 ± 0.5		
OH 5711 J1	5L x 4	
OH 5711 O2	25L	


5714	DECARBOKLEEN Concentrated Oven & Grill Cleaner	 
Powerful alkaline cleaner, formulated for effective degreasing and decarbonising grills, ovens, fryers, pans, etc. Quickly penetrates to remove burnt oils, fats, greases and carbonised deposits from surfaces. Prevent immediate re-rusting. Easily rinse. Used in all food areas, catering and food processing industries. Safe on stainless steel, ferrous and non-ferrous metal. Colour: Pale Yellow Dilution: up to 1:12 Na ₂ O: 26.0 ± 0.7		
OH 5714 J1	5L x 4	

4022	BIO SOL Food Surfaces Renovator	
Heavy duty renovator formulated to remove food fats and grease deposits from food surfaces and equipment in kitchen and food processing industry. Effective on ovens, grillers, fryers, Teflon® stoves, pans, filters, hoods and other food cooking apparatus. Safe on stainless steel, Aluminium, teflon and other sensitive materials. Used by soaking, swab or spray. Odourless. Colour: Green Dilution: up to 1:12 pH (10%): 12.5 ± 0.5		
OH 4022 J1	5L x 4	
OH 4022 O2	25L	

Surface



8020	SHEEN Stainless Steel Renovator	 
Ready-to-use viscous liquid designed for cleaning and polishing stainless steel surfaces. Provides a bright shine finish to all stainless steel surfaces. Protects surfaces from oxidation and corrosion. Use on refrigerators, equipment, freezers and serveries, etc. Odourless. Colour: Colourless		
OH 8020 F6	500ml x 6	

Drain Treatment

9023	DRAIN GUARD Drain Cleaner & Deodoriser	
Natural liquid cleaner based on bacteria and enzymes. Digest sludge, grease, proteins, starch and cellulose keeping drains clog-free. Prevent pipes blockages and malodours caused by organic deposits and bacteria. Reduces the need for mechanical cleaning. For use in grease traps, drains and lines, septic systems, etc. Effective to reduce BOD and COD in waste water treatment system. Ready to use formula. Colour: Light Orange pH: 7.2 ± 0.3		
OH 9023 J3	10L	

KITCHENWARE CARE



4978	OPAL Chlorine Sanitiser	 
Low foaming chlorinated sanitiser and cleaner for use on equipment in food area and processing industries. Used to sanitize & clean cutting mats, trays, walls and benches. Excellent for sanitizing fruits and vegetables. Not for use on aluminium and galvanised surfaces. Colour: Pale straw Dilution: 50 – 200 ppm pH: 12.2 ± 0.3		
OH 4978 J1	5L x 4	

4942	OVACHLOR Chlorine Detergent Sanitiser	 
Non foaming Chlorine detergent powder, formulated to clean, sanitize and bleach in one single operation. Recommended to use in caterings, food processing, breweries on food preparation areas, kitchen wares, chopping boards, cutlery, crockery, plastic ware, tea and coffee pots, equipment, sinks etc. Excellent deodorizing ability. Used by soaking or brushing. Bactericidal: EN1276 Colour: Pink Dilution: 4-8g/L pH (1%): 11.75 ± 0.25		
OH 4942 S3	10Kg	

3871	CHLORSAN 150 Fruits & Vegetables Sanitiser	 
Effervescent chlorine release tablets. Provide a powerful disinfecting solution effective against all micro-organisms: ie lysteria monocytogenes bacteria, moulds, yeast and viruses. Recommended for hard surfaces in food processing and caterings, fruits and vegetable, blood spillage, floors, walls, equipment preparations etc. Provides a safe and stable form of chlorine. Easy to use and economical. Colour: White. Dilution : 1 tablet / 10L water = 150 ppm (Av. Chlor). pH (1%): 6.5 ± 0.5		
OH 3871 B6	12 x 500Gm (150 tabs of 3.35gm)	

Silver Ware

2213	SILVA DIP Silver Tarnish Remover	
Perfumed liquid acid cleaner, formulated to quickly remove tarnish from silverware by immersion. Used to free silver pots, cutlery and platters from the tarnish caused by food soils and everyday use. Recommended for use in the food processing and catering industries. Colour: Clear Pink pH: 1.17		
OH 2213 J1	5L x 4	

Dosing Equipment

SPRAY BOTTLES

The Spray bottle includes millilitre fill marks along with an embossed dilution scale that makes it easy to achieve the proper chemical mix. The 600ml sprayer is available in 4 colours for different applications. The spray bottle comes with label to ensure easy identification of bottle content. Ideal for oven cleaning, surface disinfection, washroom cleaning and much more. 4-1201-V3: Bottle

● 4-1199-V3	● 4-1198-V3
● 4-1200-V3	● 4-1197-V3



PERSONAL HYGIENE



1875

MANEKLIN® GHA Hydroalcoholic Gel For Hand Disinfection



Ready to use thixotropic gel for **hygienic treatment and surgical disinfection of hands by rubbing**. **Non-greasy and non-sticky formula.** Contains humectants to keep hands soft. **Hypoallergenic.** For use in hospitals, veterinary clinics, schools and offices, kitchens, food processing plants, manufacturing plants etc. **Fragrance free.**

Colour: Colourless **pH:** 6.5 ± 0.5
Bactericidal: EN 13727 (30s). **Yeasticidal:** EN 13624 (30s). **Virucidal:** EN 14476 on H1N1 (60 sec.), BVDV (30 Sec.) [C hepatitis] (60sec.), PRV (B hepatitis) (60 sec.), Norovirus (60 sec.) and Adenovirus (90 sec).

OH 1875 I1	500 ml x 6
OH 1875 P1	800 ml x 6 (pouch)
OH 1875 J1	5L x 4

3012

SANISOFT Anti-Bacterial Hand Washing Lotion



Smooth antibacterial hand washing lotion, designed for **frequent uses** where strict personal hygiene is required: caterings, food processing, fast food outlets etc. High ability to **remove fatty and proteinaceous soils**. Prevents bacteria growth.

Leaves hands clean and feeling soft throughout the day. **Non-perfumed.**
Colour: Clear Colourless
pH: 7 ± 1

OH 3012 J1	5L x 4
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3931

BACFREE Bactericidal Hand Cleaner



Heavy-bodied **anti-bacterial hand cleaner** formulated for light duty application. **Retards bacteria growth** on inanimate surfaces to limit cross infection. Recommended for use where strict personal hygiene is required – fast food

outlets, canteens, restaurants, etc.
Contains no perfume.
Non-irritating, neutral pH.
Colour: Clear Green
pH (1%): 5.5 – 7.5

OH 3931 J1	5L x 4
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3013

EASY-WASH Economic Hand Soap

Mild formula hand washing lotion, designed for frequent use application. Remove fatty and proteinaceous soils whilst **leaving hands clean and soft**. Contains no harsh solvent.

Rinses off easily. Phosphate free.
Non-irritating, neutral pH. Leaves a delicate floral perfume. **Colour:** Violet
pH: 7.5 ± 0.5

OH 3013 J3	10L
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Dosing Equipment

1230

GELFLOW

Modern polycarbonate **dispenser for 800ml anti-septic gel** cartridge. Suitable for kitchens, washrooms, clinic, healthcare institute and hospitals. Easy to operate and maintain. Display window for soap level. **Lockable.**

4 1230 V3



1232

SOAPFLOW

Robust 1L dispenser suitable for kitchens, washrooms and industrial workplaces. Flexible to fill liquid products such as washing-up detergent, hand soap, body bath and shampoo. Easy to operate and maintain. Equipped with a 1ml pump. Easy to clean. Display window for soap level.

4 1232 V3



TESTIMONY OF CHEF GEORGES BLANC



Georges Blanc is a renowned French Chef, he received three Michelin Stars and four Gault-Millau Toques. His professionalism, his rigor and his creativity gave him a renowned reputation. Today, Georges Blanc operates with excellence a dozen of restaurants and several hotels in France.

His experience makes him as demanding on the hygiene of his premises as his cooking.

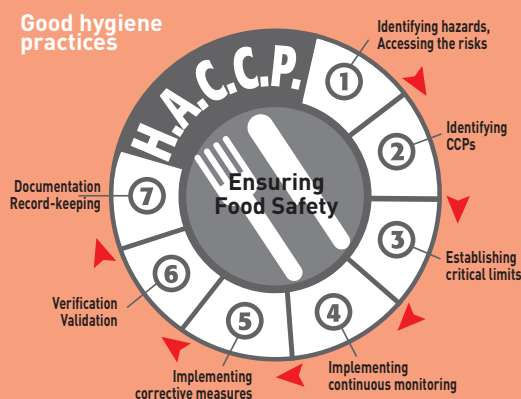
This is why he chose **ORAPI Hygiene** as a trusted partner.

A supplier who shares his values and ensures a clean and safe food environment in all his restaurants through:

- Effective and safe food contact products
- High quality and adapted equipment
- Staff training
- A superior technical service

THE HYGIENE PACKAGE

An International Harmonization of Food Hygiene



A complete 4-steps program

1 Health control plan

ORAPI partner is an help and support tool for the implementation of health control plan.

2 Hygiene protocols

The provision of personalized hygiene protocols can guide our clients in specific operating procedures, in line with existing legislation.

3 Traceability

Thanks to its tools, ORAPI meets traceability requirements, the paper trail guarantees good implementation of the "Hygiene Package" and serves as evidence for the control bodies.

4 Staff Training

Training by specialists ensures that clients obtain the best results from our products, in the most cost effective way. Advice on all aspects of safety in the use of cleaning materials and equipment is backed by informative educational posters and safety booklets.

Dishwashing Package



ORAPI Hygiene delivers comprehensive solutions for food processing, beverage and catering industries. Innovative dishwashing machines combined with **ORAPI Hygiene** premium quality product range, provide extreme durability, hygienic reliability and outstanding efficiency day after day. The wide range of dishwashing machine models are **available for rental or purchase**. Our Certified Technical team will commission, set-up the chemical dosage according to your hygiene requirement and provide regular servicing to ensure that the machine operates efficiently.

For the past 20 years **ORAPI Hygiene** has worked in partnership with the Food Service industry throughout the world to understand their process from inside. This has resulted in development of **effective programs and proficient technical services for process cleaning & disinfection efficiency** which exceed the ever-increasing demands in Hygiene standards, Productivity, Health & Safety as well as Environmental regulatory compliance.

"Our Food Hygiene Specialists work every day with major international hotels and food corporations to achieve the highest hygiene level at the optimal operating cost."

Conformance

ORAPI Hygiene put hygiene standards at the forefront of its offering. Our high quality products are manufactured according to ISO 9001:2015 standards and continually confirmed by major international food corporation. Our clients are guaranteed peace of mind and can be assured that their processing meet the hygiene requirements according to HACCP system.

International Network

With a distribution coverage in more than 150 countries and manufacturing facilities in major continents. **ORAPI Hygiene** is well positioned to provide the necessary local support and expertise resources backed by a global International Organization.

Safety & Environment

ORAPI Hygiene is committed to ensure safety and developing products that are environmentally friendly. Our goal is to provide a sustainable technological innovations which are safe to the public health and maintaining the quality of the environment.



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