

PRESS RELEASES

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Ecolab Introduces KAY Heated Soak Tank Program to Help Deliver Cleaner, Safer Cookware for QSR Industry

ST. PAUL, Minn.--(BUSINESS WIRE)-- Ecolab introduces the KAY[®] Heated Soak Tank Program for quick service restaurants (QSRs), which removes carbonized soil from cookware faster and easier than traditional cleaning methods.

"Carbon build-up can affect food quality and the overall cleanliness of pots, pans, racks, fryer baskets, utensils, trays and other cookware," said Jesse Whitehead, Ecolab vice president of Marketing, Global QSR. "The Kay Heated Soak Tank Program addresses a persistent cleaning challenge and effectively removes carbonized soil without scrubbing, resulting in less time, labor and overall cost for QSRs to ensure clean cookware."

The rolling, 40-gallon stainless steel tank is compact, and can often fit conveniently under countertops or prep tables. When cookware soaks in the Heated Soak Tank with KAY[®] QSR Heated Soak Tank Concentrate, carbonized soil is removed faster and with less effort when compared to traditional cleaning methods.

For plastic ware or less soiled items, effective cleaning in the Heated Soak Tank could take 15 minutes to an hour of soaking compared to rigorous scrubbing of these items by hand in a standard three-compartment sink. For highly carbonized items, such as sheet pans, pizza pans and some kitchen equipment, proper cleaning results can be achieved in 72 hours or less, compared to five or six days in a normal cold soak solution.

"The real difference is the combination of heat with Ecolab's powerful, aluminum-safe chemistry," said Whitehead. "This one-two punch allows for best-in-class cleaning, preventing carbonized soils on cooking equipment while protecting wares from damage."

The Heated Soak Tank Program can eliminate the need for corrosive products that restaurants often use to ease manual cleaning of carbonized soils from cooking equipment.

"Customers who tested the KAY QSR Heated Soak Tank Program have said that it saves them the cost of buying new pans because cookware comes out looking new," said Eric Nordby, Ecolab technical account manager, QSR. "The effectiveness of the KAY QSR Heated Soak Tank Concentrate solution allows a store manager to focus on guests rather than combating stubborn soils."

For more information on the KAY Heated Soak Tank Program, call (800) 529-5458 or visit Ecolab's [website](#).

About Ecolab

A trusted partner at more than one million customer locations, Ecolab (ECL) is the global leader in water, hygiene and energy technologies and services that protect people and vital resources. With 2012 sales of \$12 billion and 44,000 associates, Ecolab delivers comprehensive solutions and on-site service to promote safe food, maintain clean environments, optimize water and energy use and improve operational efficiencies for customers in the food, healthcare, energy, hospitality and industrial markets in more than 170 countries around the world.

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