

## PRESS RELEASES

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### Ecolab Foodservice Innovations Improve Operational Efficiency and Employee Safety

ST. PAUL, Minn.--(BUSINESS WIRE)-- To help restaurant and foodservice managers improve operations, profitability and employee safety, Ecolab introduces two warewashing innovations: the Apex™ Conveyor Dishwashing Machine and the Concentrated Liquid Dishmachine System.

The innovations are the latest to join Ecolab's comprehensive portfolio of solutions for foodservice warewashing. Each solution is designed to deliver consistently excellent warewashing results, while reducing operational costs and improving employee safety.

"Our customers know that Ecolab solutions, combined with our personally delivered service, provide great results and support employee safety," said Michael Hickey, Ecolab executive vice president and president, Global Institutional. "Our latest innovations, the Apex Conveyor Dishwashing Machine and Concentrated Liquid Dishmachine System will help restaurant and foodservice customers operate even more efficiently and safely."

#### Apex Conveyor

Built to achieve the lowest total cost of warewashing while delivering best-in-class results, Ecolab's Apex Conveyor provides up to a 50 percent reduction in utility costs by reducing water and energy use with one-pass, low-water warewashing. The Apex Conveyor also automates common procedures such as end-of-the-day cleaning and delimiting to help make operations more efficient.

#### Concentrated Liquid Dishmachine System

The Concentrated Liquid Dishmachine System is a new, highly concentrated, low-temperature detergent and sanitizer system that yields the same number of washes and more consistent results while using fewer resources. The system reduces the detergent, rinse additive and sanitizer from the three 5-gallon buckets traditionally used during the warewashing process to two 2.5-gallon bottles containing detergent and a combined sanitizer and rinse aid. The system's Concentrated Sanitizing Rinse is a non-chlorine, EPA-registered product<sup>1</sup>. Its closed-loop color-coded dispensing system helps protect employees by reducing chemical exposure and cross-contamination risks, and is easier to install and use.

For more information on the Apex Conveyor or Concentrated Liquid Dishmachine System, visit [www.ecolab.com](http://www.ecolab.com) or Ecolab's booth (4000) at the 2015 National Restaurant Association Hotel-Motel Show, May 16-19, in Chicago. Ecolab also will be sharing news from the 2015 NRA show on social media. Follow us on Twitter [@ecolab](https://twitter.com/ecolab), on Instagram [@Ecolab\\_Inc](https://www.instagram.com/ecolab_inc) and on Facebook at [facebook.com/ecolab](https://facebook.com/ecolab), #solvingwithyou and #NRA2015.

#### 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 2014 sales of \$14 billion and 47,000 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. For more Ecolab news and information, visit [www.ecolab.com](http://www.ecolab.com).

Follow us on Twitter [@ecolab](https://twitter.com/ecolab) or Facebook at [facebook.com/ecolab](https://facebook.com/ecolab).

<sup>1</sup> Product only available with Ecolab Dishmachine Program

(ECL-P)

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