



Biomist Formula D2

SURFACE SANITIZER

Areas of Use

- Freezers
- Coolers
- Feed and exit areas of cooking conveyor systems
- Tools
- Cutlery
- Specialty knives and blades
- Packaging equipment
- Cutting boards
- Flour chutes
- Dough mixing bowls
- Stainless steel counters and tables
- Electronic touch keypads
- Scales
- Meat slicers
- Deli cases
- Doors and handles
- Bread slicing equipment
- Dry ingredient processing areas
- Fat dissolving
- Refrigeration coils
- Air ducts
- Meat grinders
- And many more heat or water sensitive areas. Are there any areas in your facility where Biomist can contribute to your food safety and sanitation needs?



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