



Nonfood Compounds
Program Listed

CLEANER
COOLER
SAFER



Refrigeration Maintenance Solutions

Keep your equipment **Clean, Cool & Safe**

The worlds first professional cleaning
range for refrigeration systems

Specifically designed for supermarkets,
kitchens and other food handling areas

NSF Registered: Safe for use in food areas

advanced
engineering



Food Processing

FEWER BREAKDOWNS

Often with a massive investment in production space, staff and equipment, food production environments need to keep working – and any downtime is **extremely costly**.

Expensive refrigeration breakdowns are significantly reduced by **proper scheduled maintenance**; but stopping production to carry it out is usually out of the question.

Genuinely **safe cleaning products** mean that the system can be serviced “in situ”, without wasting valuable production time.



Supermarkets

ENERGY EFFICIENCY

With dairy, fish, meats, drinks and frozen produce all stored and displayed at controlled temperatures, supermarket refrigeration systems can use a **huge amount of energy**.

Regular maintenance and cleaning improves efficiency by **as much as 36%**, but with continuous uptime and an endless stream of customers in close vicinity, **only the safest** cleaning chemicals can be used.



Kitchens

FOOD SAFETY

In restaurants, an absolute commitment to **food hygiene** is beyond question.

This not only means careful removal of the dirt and mould that naturally accumulate on kitchen refrigeration systems, but also ensuring that the cleaning products used are themselves **safe for use** in food handling environments.

Refrigeration maintenance

Why keep the coils clean?

A typical refrigeration system has two Aluminium finned heat exchangers, or coils - an indoor cooling coil (Evaporator) and an outdoor heat removal coil (Condenser). Constant air flow through the system naturally carries a degree of dust and dirt.

Refrigeration equipment is particularly vulnerable to dirt, slime and fouling - Along with dirt particles carried in the surrounding air, stored produce will often leave organic residue on casing, coils and condensate lines.

This not only creates a hazardous environment to handle food but also causes other problems with the operation of the equipment. Any buildup on the coil will reduce its ability to absorb heat.

This means **poor performance, bigger energy bills and reduced component life**

To make matters more complicated, the foulest coils are often found in the areas most sensitive to chemical use ie. restaurants, supermarkets etc.



Specialist refrigeration cleaners

Recommended for use in food-handling areas



The refrigeration range has been developed by Advanced Engineering to tackle dirt, grime and slime on food storage equipment and any cooling equipment in food handling areas. All the cleaners are designed see off the worst slime, mould and food residue - with minimum hazard to the user and immediate environment.



Nonfood Compounds
Program Listed (P1)
Registration 142698

available as
RTU[®]

CoolSafe[®]

Refrigeration **coil cleaner**

Removes slime, mould & foodstuffs

Improves equipment efficiency

User and environmentally friendly

CoolSafe[®] is an effective coil cleaner for refrigeration systems. Its unique formula will remove all common contaminants left by organic materials and foodstuffs on cooling coils... with minimum hazard to the user and immediate environment.

CoolSafe is formulated from naturally occurring food-grade acids, with key ingredients having the American FDA designation 'Generally recognised as safe' (GRAS).

Because it is mild enough to be used in sensitive food-preparation and storage areas, CoolSafe[®] is ideal for use on food-display cabinets, walk-in refrigerators and freezers.

CoolSafe[®] is registered by NSF. When used correctly, CoolSafe[®] is safe to use in food preparation and storage areas.



Nonfood Compounds
Program Listed (L1)
Registration 142953

DrainSafe®

Refrigeration **drain unblocker**

Powerful formula

Clears organic blockages

Safe to use with condensate pumps

DrainSafe is a powerful drain unblocker for use on refrigeration systems.

It has been designed to quickly dissolve slime and biofilms. These buildups are commonly found in the condensate lines draining away from chilled storage and dairy cabinets and can cause blockages and the spread of bacteria.

Featuring an industrial strength formula, DrainSafe is acceptable for use on drains in and around food processing areas.



NSF International launched its voluntary Nonfood Compounds Registration Program in 1999.

NSF International

Nonfood Compounds Registration Program

“Products eligible for NSF Registration include all compounds used in and around food establishments (nonfood compounds), such as disinfectants and lubricants, and those used for pre-processing of food substances, such as fruits/vegetable washing agents.

NSF Registration assures inspection officials and end users that formulation and labels meet appropriate food safety regulations.”
NSF.com July 2010

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Advanced Engineering is the recognised market leader in the manufacture and supply of maintenance products to the cooling industry. Its unrivalled knowledge of the sector and its technology – as well as a deep understanding of maintenance engineers' needs – has been gained since we formed in 1982.

The result is a range of products that meet each of those needs perfectly. What's more, these products are backed up by expert technical advice from Advanced – helping users to identify the ideal product for every application and to use it to greatest effect.

For technical and safety information log on to:

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Advanced Engineering follows a policy of continual product improvement. For this reason, some materials and specifications could change without notice.

Advanced Engineering CoolSafe®, CoolSafe® RTU® & DrainSafe® are registered by NSF. These products are appropriate for use in the areas specified in the directions for use only. Please note that no Advanced Engineering product has been formulated 'food safe' ie safe to eat, drink or ingest at any time.