



**PURDY PRODUCTS
COMPANY**

2008

PRODUCT CATALOG



PURDY PRODUCTS COMPANY

Product Opportunity Checklist

EQUIPMENT	PRODUCT				
	STERA-SHEEN GREEN LABEL	STERA-SHEEN RED LABEL	STERA-SHEEN GRILL	SANI-TEA	URN CLEAN
Frozen Dessert Machines	✓				
Soft Serve Ice Cream	✓				
Batch Freezers	✓				
Gelato	✓				
Shake Machines	✓				
Frozen Beverage Machines	✓				
Slushies	✓				
Granita Machines	✓				
Smoothies	✓				
Iced Cappuccino Machines	✓				
Frozen Cocktail Machines	✓				
Fryers		✓			
Fryer Baskets		✓			
Fryer Filters		✓			
Fryer Hoods		✓			
Rotisseries		✓	✓		
Pressure Fryers		✓			
Donut Fryers		✓			
Popcorn Kettles		✓			
Grills & Griddles			✓		
Flat & Two Surface Grills			✓		
Hot-dog Roller Grills			✓		
Bun Toasters			✓		
Ovens			✓		
Waffle Irons			✓		
Waffle Cone Bakers			✓		
Urns, Brewers & Airpots					✓
Coffee pots					✓
Glass Bowls					✓
Pitchers					✓
Carafes					✓
Thermos® Containers					✓
Tea Brewers & Dispensers	✓			✓	
Espresso Machines					
Frothing Wands & Components	✓			✓	
Milk Lines & Reservoirs	✓			✓	
Milk Pitchers	✓			✓	

Sanitizer & Cleaner (Milkstone Remover)

A SPECIALTY SANITIZER AND CLEANER FOR:

- Soft-Serve Ice Cream and Shake Machines
- Granita, Smoothie, and Iced Cappuccino Machines
- Iced Tea Brewers and Dispensers
- All Removable Parts and Utensils
- All Food Contact Surfaces

EFFICIENT & EFFECTIVE

- STERA-SHEEN GREEN LABEL provides thorough sanitizing and cleaning in only one procedure. There is no need for separate procedures to clean, delime, and remove milkstone from your machine and parts. This saves additional labor and cleaning materials.
- When STERA-SHEEN GREEN LABEL is exposed to a soiled surface, it removes the soil, checks bacterial odors, and kills any bacteria. Milkstone and mineral deposits will not reappear when STERA-SHEEN GREEN LABEL is used daily as instructed.
- STERA-SHEEN GREEN LABEL will simplify your operations, cut costs, and provide quality assurance.

FOOD SAFETY IS YOUR BIGGEST CONCERN — STERA-SHEEN GREEN LABEL IS THE ANSWER

- Equipment properly cleaned and sanitized by STERA-SHEEN GREEN LABEL will meet and exceed local and federal health agency standards.
- STERA-SHEEN GREEN LABEL leaves no toxic residue.
- STERA-SHEEN GREEN LABEL is FDA approved and is an EPA-registered sanitizer.

PREVENTIVE MAINTENANCE FOR YOUR MACHINE BEGINS WITH STERA-SHEEN GREEN LABEL

Clean and properly functioning parts will promote an efficient machine that consistently provides a high-quality product.

- STERA-SHEEN GREEN LABEL will help preserve the life span of a machine and its normal wear parts (o-rings, check bands, boot seals, gaskets, beater blades).
- A STERA-SHEEN GREEN LABEL solution is noncorrosive and will not stain or damage metal, plastic, glass, or rubber.

STERA-SHEEN GREEN LABEL ENSURES PROPERLY SANITIZED MACHINES

STERA-SHEEN GREEN LABEL contains the following cleaning characteristics:

- Excellent water softeners to ensure thorough cleaning and soil removal (even in very hard water).
- Emulsifiers to remove and break down fat particles and oils.
- A sequestering agent to remove milkstone and hard water mineral deposits.
- Chemicals that disperse and suspend soil particles to provide a clean surface upon draining.

A surface must be cleaned before it can be properly sanitized. A machine that is 90% clean is still 10% dirty.

Many leading frozen dessert machine manufacturers recommend STERA-SHEEN GREEN LABEL and place a sample package along with each new machine.



Fryer Cleaner & Multi-Purpose Degreaser

EFFICIENT & EFFECTIVE

STERA-SHEEN RED LABEL is a *NON-CAUSTIC* powerful chemical compound designed for ease of use while thoroughly cleaning your equipment.

CLEANS & REMOVES:

- Oils
- Carbon
- Rust
- Fats
- Calcium
- Burned-On Grease

STERA-SHEEN RED LABEL offers the following:

QUICK & EASY CLEANUP

- STERA-SHEEN RED LABEL requires *NO VINEGAR RINSE*, Saving labor, time and money.
- STERA-SHEEN RED LABEL checks odors and cleans the most difficult jobs in one easy operation saving hours of maintenance.
- STERA-SHEEN RED LABEL's strong ingredients remove difficult *ZERO TRANS FAT* oils and grease. Black metal marks are easily removed from ceramic plates.

PRODUCT VERSATILITY & ECONOMICAL USE

- STERA-SHEEN RED LABEL offers two ways to clean fryers: *FRYER-OFF* 30 minute soak, overnight for heavy soils or *FRYER-ON* option.
- After cleaning the fryer and baskets, reuse the same potent STERA-SHEEN RED LABEL cleaning solution to soak/clean the exhaust fan filters.
- STERA-SHEEN RED LABEL's multi-purpose degreasing action cleans residue from concrete, tile floors, counters and sinks. It is very effective on greasy and oily surfaces.

SATISFIES HEALTH DEPARTMENT STANDARDS

- The excellent cleaning standards of STERA-SHEEN RED LABEL will meet or exceed any local health department specifications

STERA-SHEEN RED LABEL ENSURES PROPERLY SANITIZED MACHINES

STERA-SHEEN RED LABEL contains the following cleaning characteristics:

- Industrial emulsifiers to remove and break down fat particles and oils.
- Excellent water softeners to ensure thorough cleaning and soil removal (even in very hard water).
- Chemicals that disperse and suspend soil particles to provide a clean surface upon draining.

KEY ADVANTAGES

- Non Caustic - safer
- No Vinegar Rinse - safer
- Non-Hazmat Shipping - less expensive
- *FRYER-OFF / FYER-ON* - options
- Multi-Purpose Use - cost and time savings

TO ORDER or RE-ORDER CONTACT:
YOUR LOCAL DISTRIBUTOR



Non-Caustic Hi-Temp Grill Surface Cleaner

DESCRIPTION

- Non-Caustic Hi-Temp Grill Surface Cleaner
- Formulated for High-Temperature Procedures (275-325°F)
- Available in Quart Spray Bottles

CLEANING APPLICATIONS

- Grills & griddles
- Hot-dog roller grills
- Bun toasters
- Ovens
- Rotisseries
- Waffle Irons/Waffle Cone Bakers

FEATURES/BENEFITS

- Formulated to clean hot surfaces; no need for time consuming procedures which call for complete shut-down of grill equipment
- Safely Cleans hot grill surfaces quickly and thoroughly
- No-scratch formula safe for steel or aluminum surfaces
- Non-fuming; Non-scented
- Formula ingredients comply with G.R.A.S. standards; Formula considered safe for incidental food contact
- Applied with sprayer; thick formula clings to grill surfaces for improved cleaning results

TO ORDER or RE-ORDER CONTACT:
YOUR LOCAL DISTRIBUTOR



Sani-Tea™ Tea Brewer/Dispenser Cleaner and Sanitizer



Nonfood Compounds
Program Listed D2

It is our continuing goal to provide our customers with all of the tools necessary to guarantee:

- Food Safety
- Consistent Product Quality
- Preventive Maintenance for Equipment

FOOD SAFETY

Food safety is in the forefront of every food-service operator's mind. Comprehensive cleaning and sanitizing is critical. That is why we have put together a product that will both clean and sanitize your tea equipment in one procedure. Proper daily use of Sani-Tea will ensure clean and safe Tea & Tea Dispensers.

Sani-Tea contains a FDA-approved sanitizer along with strong, but safe, cleaners for removing tea residues and oils. NSF-registered D2 (sanitizer not requiring rinse).

CONSISTENT PRODUCT QUALITY

Tea contaminated with residues from an unclean surface will leave it tasting bitter. This is why removing tea residues from your brewing and dispensing equipment is important to provide fresh, great-tasting tea.

PREVENTIVE MAINTENANCE

Daily cleaning of tea brewers and dispensers will not only ensure **FOOD SAFETY** and **CONSISTENT PRODUCT QUALITY**, but maintain a "like new" appearance reinforcing the positive image of your foodservice operation.

EASE OF USE

Sani-Tea Tea Brewer Cleaner and Sanitizer comes conveniently packed in cases of single use packets. Easy to follow instructions are provided on the packet.

TO ORDER or RE-ORDER CONTACT:
YOUR LOCAL DISTRIBUTOR





Urn Clean[™] All Purpose Brewing Equipment Cleaner

Glass, Stainless Steel, Plastic, China, Porcelain

CONSISTENT PRODUCT QUALITY

Clean brewing equipment translates to great-tasting coffee and efficient machines.

Urn Clean controls and removes coffee oils and mineral deposits in all of your brewing equipment and containers.

Urn Clean is designed to clean and protect:

- Urns
- Percolators
- Automatic drip
- Air pots
- Teapots
- Pitchers
- Permanent filters
- Carafes
- Thermos
- Mugs, etc.

PREVENTIVE MAINTENANCE

Urn Clean makes it easy to ensure great-tasting coffee while maintaining machine efficiency. It will also keep your serving containers looking like new — no more grimy coffee pots.

Daily use provides sound quality assurance — a recipe for continued growth and sales.

FOOD SAFETY

Urn Clean will not harm any components of your machine and leaves no toxic residue. It is safe for all surfaces.

**“GREAT COFFEE COMES FROM
CLEAN MACHINES.”**

TO ORDER or RE-ORDER CONTACT:
YOUR LOCAL DISTRIBUTOR

STERA SHEEN[®]

SINK SANITIZER

NSF

Nonfood Compounds
Program Listed D2

Chlorinating Sanitizer for Kitchen Utensils and Other Food-Contact Surfaces

USE AS A SINK SANITIZER OR FINAL SANITIZING FOR THE FOLLOWING:

- Kitchen utensils, pots and pans in final rinse sink
- Food-prep equipment and components
- Any food-contact surface
- Table and countertop surfaces

FDA APPROVED NO-RINSE SANITIZER

Complies with 21 CFR 178.1010.

PACKAGE FORMAT:

1.5-ounce Packets (200 per case)

1.5-ounce packet yields 15 gallons of
100 ppm available chlorine

Chlorine Test Strips (included)

15' roll chlorine test strip and chart

ITEM# S20015

UPC# 94514 90006

PACK SIZE: 200/1.5 oz. packets

NET WT.: 18.75 lbs.



If your distributor does not carry STERA-SHEEN SINK SANITIZER,
please write or call:

Purdy Products Company

P.O. Box 456 • Wauconda, IL 60084-0456

(800) 726-4849 • (847) 526-5505 • (847) 526-5271 fax

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