



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?
- To learn more call Biomist.
- **BIOMIST, INC.** www.biomistinc.com 847-850-5530