A Smarter Clean.

KAIVAC® CLEANING SYSTEMS FOR GROCERY STORES







You've innovated in every part of your grocery business. Now, if only there were an innovative way to clean it. There is.

Welcome to Kaivac[®].

At Kaivac, there's nothing magical about clean. We simply think common cleaning problems all the way through, by putting ourselves in the shoes of the worker. Then we create and test science-based, worker-friendly solutions that measurably deliver maximum results with minimum effort while remaining cost-effective — all while protecting the worker.

That's how we approach everything we do. And it's why we say, "Don't just clean it, KAIVAC it."

Grocery Store Cleaning: A Bigger Challenge than You Think

You know grocery store cleaning presents unique challenges. Keeping a clean, safe and inviting store is incredibly demanding, but absolutely necessary. From customer impressions to food safety, cleanliness in the grocery business is a key component in customer loyalty, reputation and profitability.



RESTROOMS

You might think keeping restrooms clean and comfortable is simply a convenience you provide for shoppers. Turns out, it's much bigger than that. Unkept restrooms can directly impede profits, cast doubt on food safety, harm your store's reputation on social media, and ultimately lose customers.

- Clean restrooms encourage customers to shop longer, which equates to more purchases
- Dirty restrooms drive customers away –
 permanently. A Harris Interactive study shows
 50% of customers wouldn't return to a grocery
 store with dirty restrooms
- Remember, customers often complain on social media before visiting a store's customer service desk



SPILLS

Spills are more than just an annoyance. They take employees away from productive tasks. They create traffic jams, slow shoppers down and prevent them from reaching the products they seek. Worse yet, they present a massive slip-and-fall liability. And every spill is different with no one way to clean, and some are actually dangerous to handle.

- According to Lawyers.com, average settlements for slip-and-fall injuries range between \$17,200 and \$27,500
- · Floors remain wet for a dangerously long time
- · Hazard signs are actually a tripping hazard



REFRIGERATION

What you don't know can and is hurting you. Lurking beneath the surface of your cooler and freezer cases are clogged coils that increase power consumption and wear out components faster. And those frequent unpleasant odors? They're caused by catch basins collecting pools of stagnant liquid, bio-film and lost rotting product that threaten food safety. Often, the drains of these basins back up and spill onto the floor.

Clogged coils make the machinery:

- Work harder
- Wear out faster
- · Use more power

Foul-smelling pools in catch basins accumulate:

- · Stagnant liquids and bio-film
- Bacteria
- Food drippings, packaging, price tags and other debris

Air cycles over these pools and directly onto displayed products, posing risks to food safety.



SPECIALTY AREAS

Deli, Food Court, Butcher & Seafood, Bakery and others. These all represent special cleaning challenges that directly affect customer and employee safety. Many have greases and food by-products that accumulate on floors, create slip-and-fall hazards and are often in tight working areas that make cleaning difficult.

Grease, food and other matter that accumulates on floors:

- · Meat trimmings
- Cooking grease
- Food spills
- Dry baking ingredients



INEFFECTIVE CLEANING METHODS

None of these issues are new but managers and workers to this day are faced with an incredibly poor range of equipment and processes to address them.

Mops actually:

- Just spread soils, contaminants and grease around
- Remove very little
- Involve a painfully slow process

Autoscrubbers are:

- Expensive
- Difficult to maintain
- Hard to operate
- Can be unsafe around customers

HELP!

With all these known issues, you're probably starting to wonder why nobody out there is really focused on developing cleaning systems designed especially for grocery.

Now there is...









RESTROOMS

FLOORS

REFRIGERATION



SPECIALTY AREAS



CUSTOM SOLUTIONS

KAIVAC®



RESTROOMS

When customers stay longer in your store, they buy more. And clean, comfortable restrooms are one of the best ways to extend customer stays. They also keep customers coming back to your store and inspire trust in the rest of your operation.

Keeping restrooms spotlessly clean with a **Kaivac No-Touch Cleaning system** is fast, easy, and reliable. The process is touchless and easy to follow with video tutorials right on the machine. It takes about a third of the time traditional mopping, scrubbing and wiping does.

Cleaning chemicals are automatically metered by the Kaivac system, and when the process is complete, **greater than 99% of contaminants are removed.** So while we don't advise it (ew!), you could literally eat off the floor and not violate too many food safety standards.

99% contaminants removed

FLOORS

Everyday floor maintenance with the Kaivac AutoVac is an obvious choice. The AutoVac is far easier, faster, and more affordable than an autoscrubber. It's light, easy to maneuver, non-motorized and cordless, making it perfectly safe to use around customers and around the clock.

And when you manage spills with a **Kaivac AutoVac** system, you eliminate slip-and-fall hazards in a fraction of the time. Unlike mopping, the spill is actually removed from the floor in a single pass. No mopping, no fanning, and the area is left clean and completely dry in seconds. In fact, like all Kaivac systems, the AutoVac cleans so well it's **certified by NFSI**(National Floor Safety Institute) for providing high-traction, slip-resistant floors.

On wet weather days, AutoVac really shines. Keeping entryways clean and presenting a sharp impression is fast and easy even with mud, snow and salt residue. The AutoVac can easily clean entryways as often as needed, instantly removing soil, water, ice, salt residue and debris, and leaving floors completely clean, dry and safe.





REFRIGERATION

What if there were a fast, easy and touchless way to clean the internal basins and coils of refrigerated display cases? Too good to be true? Think again. The **Kaivac Cooler Case Cleaner** is designed especially for this unique grocery industry cleaning task.

Just pull the case's base panels, vacuum all the liquid and debris out of the catch basin, blast contaminants and dust out of the coils and the basin with the spray wand, and... DONE. It's truly that simple. Refrigeration cases are left clean and efficient, eliminating odor, protecting expensive product, reducing power bills, and prolonging the life of the case.

Kind of a no-brainer, right?

SPECIALTY AREAS

More than ever, grocery stores are attracting customers by becoming shopping destinations—deli, food courts, floral, cooking demos, wine & spirits and more. But while these areas attract customers, they also present unique cleaning challenges.

We're on it with the **Kaivac UniVac** and **Dispense-and-Vac systems.** These systems may be small in size, but they're designed to tackle big floor cleaning challenges.

They're able to get in and out of tight working areas, under tables and around equipment, quickly and easily removing grease, food, sticky fluids, spills and more. And they get even the dirtiest grouted floors completely clean and bone dry. These systems keep the flooring in high-traction specialty areas clean and ready to attract and impress the traffic they were intended to.





CUSTOM SOLUTIONS

Here's the thing about cleaning in the grocery industry—there's always something unexpected. Do you have a unique cleaning challenge that you wish there was a better solution for?

At Kaivac, we've worked with all types of retailers to tailor customized, innovative, cost-effective solutions for their toughest cleaning problems. We're more than happy to take a look at your situation, discuss options, and work together on a solution to make your life a whole lot easier for a lot less than you might imagine.

So let's talk! Don't worry — we clean up well.



BE THE FIRST LINE OF DEFENSE

The best way to deal with disease is not to treat it but to prevent it. Everyone understands the role of personal hygiene in disease prevention. But often overlooked is the vital importance of hygienically cleaning facility surfaces, especially those we come into contact with. In fact, the more we learn about disease transfer, the clearer the importance of cleaning becomes. It's the first line of defense against infectious disease.

Sadly, not all cleaning approaches are actually healthy, for employees or customers. Mops, even microfiber ones, notoriously accumulate and spread soils and germs instead of removing them. That's why a growing number of environmental scientists maintain that it's actually better to not clean than to clean using ineffective methods.

KAIVAC'S STRATEGY: REMOVE IT AND PROVE IT

Kaivac believes that cleaning is the removal of all unwanted matter, including the invisible, in order to protect health. Whether cleaning a restroom, kitchen, food court, or checkout lane, the goal must be to remove the maximum amount of contaminants, both seen and unseen. Then, validate it through rapid hygiene measurement technology. Your customers and employees will appreciate it.



KAIVAC® CLEANING CHEMICALS

Kaivac makes cleaning chemistry for any task at hand. From restrooms and disinfecting to kitchens and floor care, Kaivac has a solution. Our chemistry is engineered specifically for wet vacuum systems, but also works with many other applicators like spray bottles, buckets, autoscrubbers and more.



KAITUTOR[™]

KaiTutor is an onboard training tool mounted directly to Kaivac's cleaning systems. It's designed to help workers excel at job-related activities by delivering critical operational and educational information right when and where it's needed — on the job. Now, even inexperienced workers can quickly become highly productive cleaning professionals.









KAIVAC° NO-TOUCH CLEANING° SYSTEMS

When it comes to restrooms and other heavily soiled areas, nothing beats Spray-and-Vac cleaning. Kaivac's No-Touch Cleaning systems are built for extreme soil removal, empowering workers to clean hygienically without touching contaminated surfaces. Plus, it cuts labor, chemical and equipment costs.

KAIVAC° COOLER CASE CLEANER

Kaivac's Cooler Case Cleaner offers a simple, effective solution for successful maintenance of your commercial refrigeration units. With a specially designed, built-in indoor pressure washer and a powerful wet vacuum, the results are clean, safe and odor-free coolers operating at peak efficiency in less than half the time of conventional cleaning methods.

KAIVAC® AUTOVAC™

The AutoVac is an automated high performance floor cleaning machine that's 3X faster than a mop, but instead of spreading soils, it actually removes them completely from the floor surface. Even more impressive, it cleans as well and as fast as a traditional walk-behind or ride-on auto scrubber at a fraction of the cost!

KAIVAC® UNIVAC™

The UniVac is a simple, fast approach to cleaner, safer floors. It's 3X faster than a mop. And, it rivals the performance of an auto-scrubber — at a fraction of the cost, and complexity! It's perfect for entrances, aisles and other large areas. Plus, it really shines at spill pickup and other daytime cleaning tasks — when



Save time. Save money. Build your business with the power of clean.

Call Kaivac today for a free consultation at 800-287-1136 or visit us online at kaivac.com



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