

Introducing COREClean™ PRO, a 360-degree sanitizing program for Restaurants and Foodservice operators. Combining innovative dry fogging delivery systems and food safe, non-toxic disinfectants, COREClean™ PRO is a highly effective and economical solution that will have your customers and staff feeling protected and safe!

RESTAURANT/FOOD SERVICE SANITIZATION SOLUTIONS



DISINFECTION & PROTECTION



TwinOxide® is a broad spectrum biocide and sporicide. It will eliminate pathogens including viruses, mold spores and harmful bacteria such as E. Coli and salmonella, protecting against re-contamination.

- SAFE ON ALL SURFACES
- DOES NOT REQUIRE ELECTROSTATIC CHARGE
- FOOD SAFE DISINFECTANT

SaniCart™



A mobile fogging sanitization applicator with a patented micro-fog nozzle, utilizing TwinOxide® to sanitize all surfaces and hard-to-reach areas without leaving moisture and residues. Ideal for public restrooms, offices, banquet/private dining, kitchens, storage and more.



CleanseAir™



Patented next generation air purifier utilizes the latest UV and photo-catalytic disinfecting technologies combined with advanced media filtration to provide 99.98% pure air. Flow rate of 10,000 cubic ft per hour. Ideal for foyer and dining room applications.



Aguatronics™



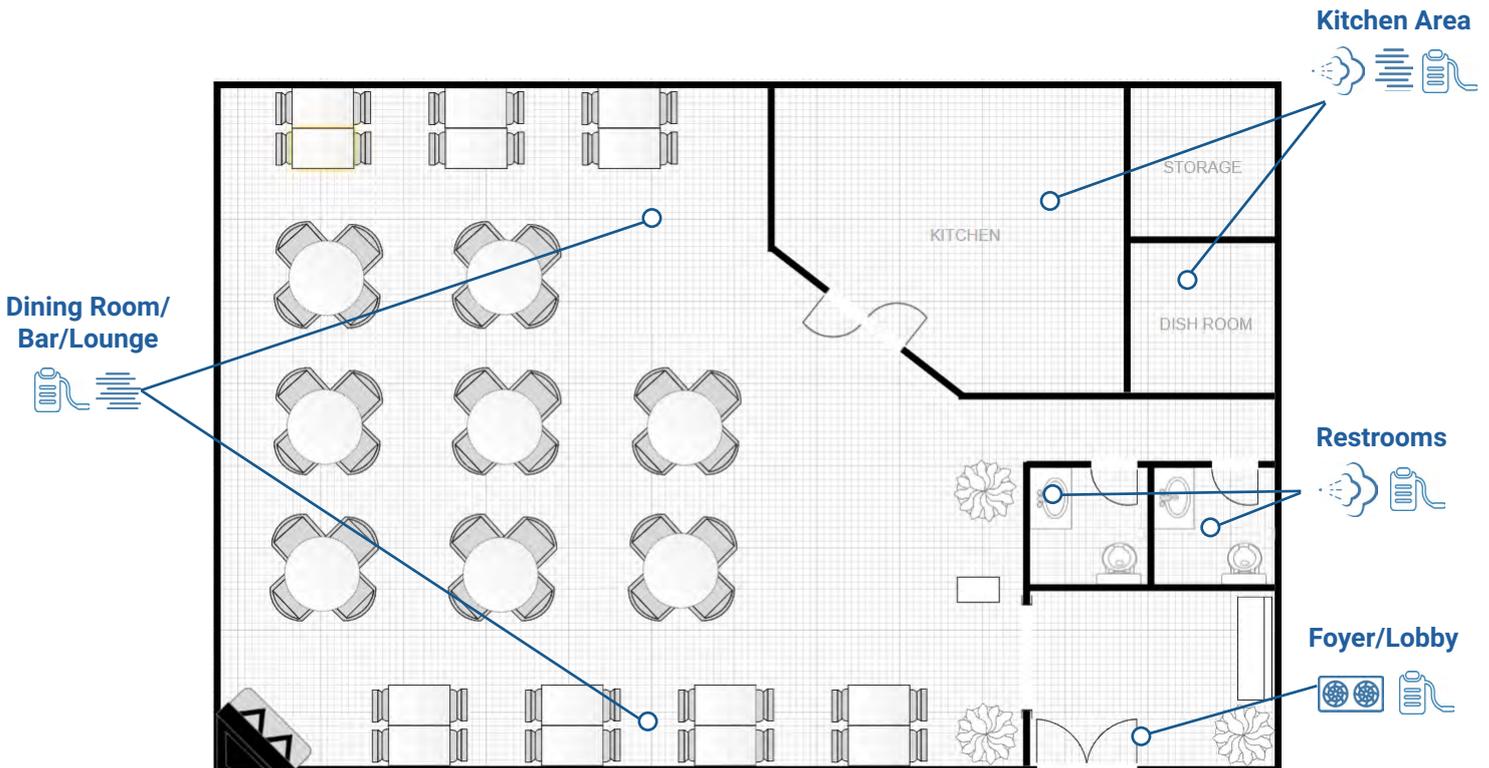
A mounted, automated fogging sanitization system with a patented micro-fog nozzle. A holistic disinfecting solution for your entire food service operation.



Hand-held Fogger



Reliable applicator of TwinOxide® for your restrooms, dining areas and throughout kitchens, storage areas including coolers, employee breakrooms, offices and more.



COMPLETE SANITIZATION SOLUTIONS

Customers and staff expect an environment that is safe and sanitized beginning with common areas that they share with others. **COREClean™ PRO** provides effective options for operational protocols and sanitation standards.

FOYER/LOBBY

Utilize Clensair™ for air purification 24 hours per day. Hand-held foggers are ideal for nightly cleaning crews to sanitize high traffic areas.

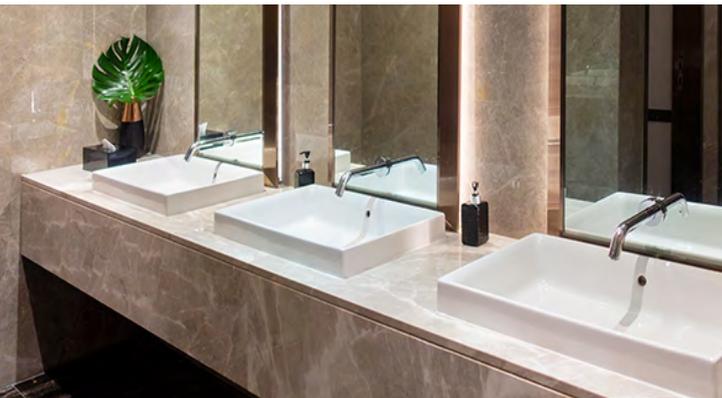


DINING AREAS & BARS

Equip your dining areas with Aguatronics™ OR utilize a combination of SaniCart™ and hand-held foggers.

BANQUET/PRIVATE DINING

SaniCart™ can quickly, effectively, and economically disinfect small to medium sized rooms in less than 30 minutes. Augment larger rooms with a Clensair unit.



RESTROOMS

Both SaniCart™ and/or a hand-held fogger does the trick. Key is consistency and timely sanitization.

COMPLETE SANITIZATION SOLUTIONS

Keep your culinary staff safe with TwinOxide® protection when, and where they work!

KITCHENS/PREP AREAS

The Aguatronics™ system allows you to connect your front and back of the house to one solution. A hand-held cold fogger can also meet your needs for a clean and safe kitchen.



OFFICES/STORAGE/BREAK ROOMS

Cross utilize a SaniCart™ and/or sanitize with a hand-held fogger.

RECEIVING AREA/DISHROOMS

Viruses and bacteria can enter through your back door. Stop them in their tracks by disinfecting with TwinOxide® utilizing a SaniCart™ and/or a hand-held fogger.



Safe Work Environment



Viruses, bacteria and molds can be a major concern for employees and guests. **COREClean™ PRO** solutions assure your employees and guests safety.

Complete Solution



COREClean™ PRO establishes a holistic facility sanitization strategy that enhances your customer experience and comfort.

Cost Effective Solution



COREClean™ PRO offers you flexible, cost-efficient solutions that reduce labor requirements, expenses and yield sustainable results.

TREAT YOUR ENTIRE RESTAURANT...

...with Aguatronics™, our automated sanitizing solution. Highly effective and economical, you can disinfect your entire foodservice operation with either a push of a button or on a timer.

TREATMENT



Aguatronics™ provides a highly effective fogging application utilizing TwinOxide®, our sustainable, non-toxic sanitizing product that requires no PPE for employees.

GOALS/RESULTS



TwinOxide® is EPA approved and proven to eliminate 99.9% of viruses, bacteria and molds. Best of all, this disinfecting application is SAFE to be used around people AND food.

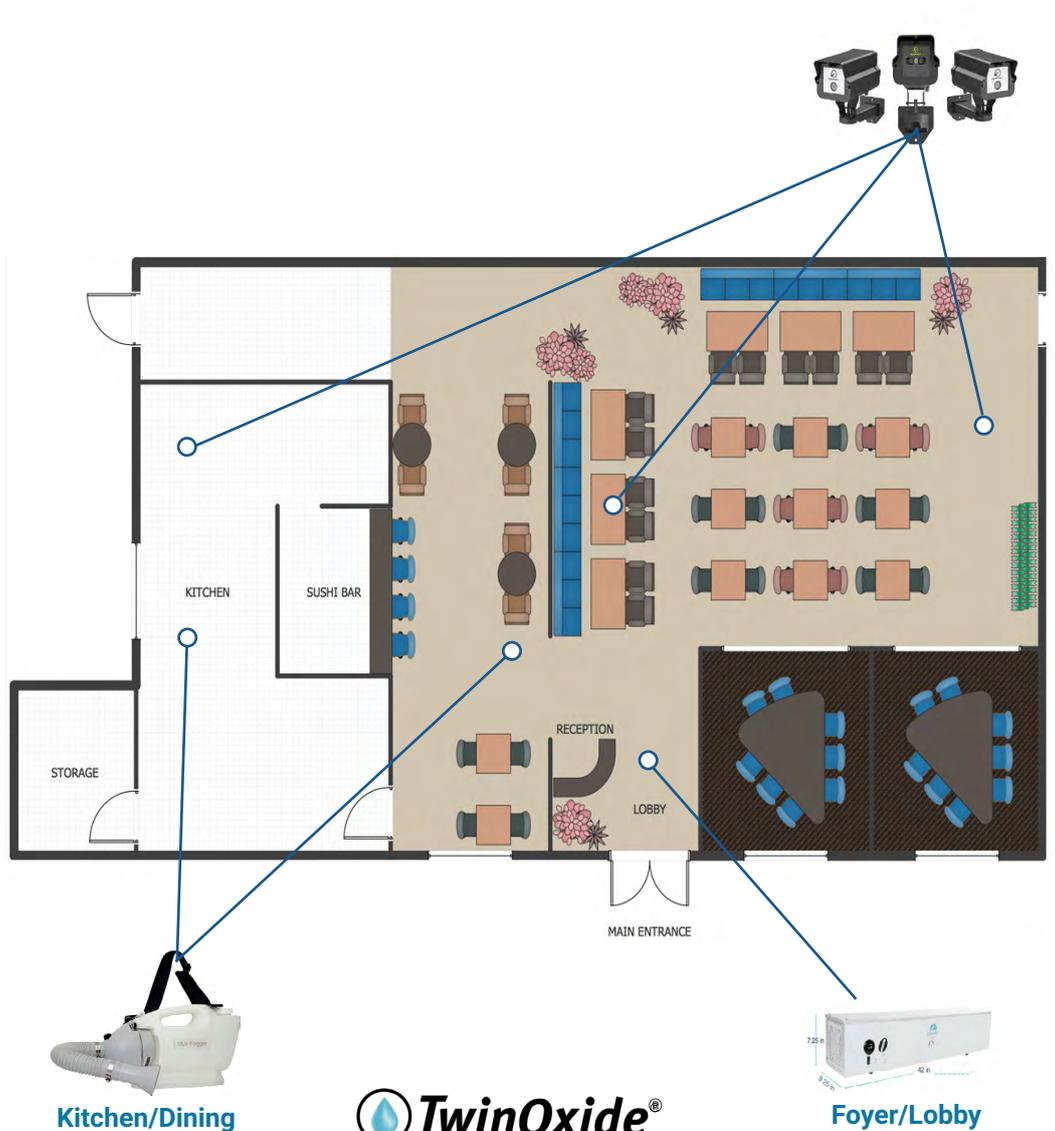
LOWER LABOR COSTS



Aguatronics™ can disinfect your entire restaurant with the push of a button.

SANITIZE YOUR ENTIRE RESTAURANT

Use COREClean™ PRO system to completely sanitize your restaurant!



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