

KITCHEN

FOOD SERVICE SOLUTIONS



WHY SYNTHETIC LABS?

We are a Massachusetts based, family-owned chemical manufacturer with a team of skilled service technicians throughout the Northeast. Along with automated dispensing systems, we also offer manual and ready-to-use products that can be ordered and delivered from your eligible distributor, with service being provided by Synthetic Labs, based on your customized program.

Responsibility starts with the right cleaning program. Synthetic Labs has programs specifically designed to help commercial kitchens effectively and safely clean while minimizing costs. The Synthetic Labs kitchen system is about more than a hands-off maintenance-free method of food service- it's also about training and educating you and your team on the importance of proper cleaning & sanitation practices. We can provide quality solutions that incorporate practical experience into your food service procedures.



PROVEN SOLUTIONS

With over 50 years of experience in commercial kitchens, we will develop a food service program that provides great results and reduces overall costs. Our line of manual and automatic dish products are formulated using the latest technology in surfactants and water conditioning agents, and are designed to leave dishes, glassware, and flatware sparkling. With a variety of products, packaging, and dispensing options, our system can be tailored to your facility's unique needs.



DEVELOPMENT OF STANDARD OPERATING PROCEDURES

Our team of highly trained experts in the field and our client success team in the office are ready to consult you on all of your product needs and implement turn-key solutions to get your facility operating more effectively and efficiently than ever. We'll provide SOP's on proper pre-cleaning and sanitation processes.



SERVICE & TRAINING

Synthetic Labs' commitment to you does not begin and end with product sales. In addition to chemical solutions, our team will install and maintain dilution control equipment throughout your facility. Talk to your Synthetic Labs specialist to see if you qualify for no-cost equipment. Lastly, if you or your staff ever needs re-training on proper practices, our team will be there at no additional cost. We treat your

WHAT WE OFFER

We have the cleaning & sanitation products, the expert staff, the dilution control equipment and service technicians to work on it, but what we feel really sets Synthetic Labs apart is the importance we put on customer experience. Let us demonstrate our ability to minimize safety concerns, and maximize efficiency with our attention to detail.

Here are a few of the amenities our partners receive, no questions asked:



WALL CHARTS & STICKERS

Our team will install proper signage throughout your facility to aid in safety & sanitation practices. These items are offered at no additional cost, and can be customized with your company's information to create a cohesive environment.



TEST KIT & STRIPS

When it comes proper sanitation and maximizing products, we take no shortcuts; that's why we provide test kits and test strips to accompany our corresponding products. When dealing with food safety, there's nothing more important than being accurate with your measurements.



ONE SOURCE ACADEMY

Clients of Synthetic Labs will be given the option to have their staff go through our OneSource Academy program where we will cover product application, product safety, PPE, and proper sanitation practices. Recipients that complete the academy will be awarded a OneSource Academy diploma with their name on it.



DID YOU KNOW?

On average, most companies in your industry, are currently paying 15-20% higher for their commercial kitchen products, while receiving little to none of the service guarantees they were promised. Synthetic Labs aims to reduce spending & usage while utilizing advanced scheduling technology to ensure your facility never gets neglected.

KITCHEN ESSENTIALS



Novel Heavy Duty

Item# 2866

A premium warewashing detergent designed for automatic dish machines. Formulated with a combination of polymers, chelants and alkalis, this amazing liquid is tough on grease and food soils, while quickly rinsing from all surfaces.

pH: 13.5-14

Dilution: 10 ml/rack

[Encapsulated Alternative Available](#)



Novel Metal Safe

Item# 0615

A heavy duty warewashing detergent specially designed for automatic dishwashing machines where aluminum pots & pans are being cleaned. Will not pit or damage aluminum while being washed.

pH: 13.5

Dilution: 10 ml/rack

[Encapsulated Alternative Available](#)



Novel Drying Agent

Item# 0619

A concentrated formula for use with automatic rinse injectors in dishwashing machines. Will prevent spotting of dishes, glassware and silverware when air dried after final rinse. Completely eliminates water droplets to speed up air drying.

pH: 6-7

Dilution: 300 ppm/rack

[High Temp Alternative Available](#)



Novel Pot & Pan

Item# 2856

A premium pot & pan detergent for manual applications. A mild, low pH detergent that is easy on hands. Leaves them silky and smooth. Premium concentrate that may be used on all types of soils and surfaces.

pH: 7-8

Dilution: 1/4 - 1 oz/gal



GC-2010

Item# 2010

A highly concentrated, EPA approved, no-rinse food service sanitizer. Perfect for three bay sink applications, but can also be diluted into spray bottles for crucial front of house sanitation or disinfection.

pH: 7-8

Dilution: Varies based on application. Speak with specialist.

LOW TEMP PRODUCTS

HAVE A LOW TEMP DISH MACHINE?

If you have a low temperature dish machine, Synthetic Labs has you covered with these state of the art formulations specially designed to work just as well as traditional chemistry in colder water conditions. In addition to being highly effective, these products are incredibly easy to use with no equipment setup required- just plug and play.



Novel Low Temp

Item# 2855

A premium warewashing detergent designed for automatic low temperature dish machines. This product has been formulated with no phosphates so it is safe to use in all states. This amazing product is tough on food soils while quickly rinsing from all surfaces.

pH: 13.5-14



Novel Low Temp Rinse

Item# 0619X

A concentrated formula for use with low temperature automatic rinse injectors in dishwashing machines. Will prevent spotting of dishes, glassware and silverware when air dried after final rinse.

pH: 7-8

Dilution: 300 ppm/rack



Novel Chlor

Item# 2597

This well-balanced product has been designed to be effective at a wide range of temperatures and has a controlled release to maximize exposure time and stain removal.

pH: 9.5

Dilution: 50-200 ppm/rack

SPECIALTY PRODUCTS



Novel Drain Magic

Item# 1815

A modern formulation to unclog drains and prevent organic deposit build-ups without the use of caustics, acids, solvents, or any regulated hazardous ingredients. Enzyme/bacteria mixture is effective at dissolving and liquefying greases, fats, oils, and more.

pH: 9



Novel Descaler

Item# 6335

Used for descaling and deliming dishwashers and steam tables, cleaning stainless steel and aluminum, and descaling coffee urns. This acid based cleaner is great for all your mineral and lime removing needs. Will not harm stainless steel or glass.

pH: 3-4

Dilution: Consult Synthetic Labs specialist.



Oven & Grill

Item# 6517

A liquid commercial strength oven & grill cleaner that eliminates the need for heavy scrubbing or scraping. Works quickly to remove tough grease & carbon deposits, and restore any oven or grill to its original shine and performance level.

pH: 13.5

Dilution: Ready-To-Use



Strikeball

Item# 6526

A powerful ready-to-use cleaner/degreaser which removes the toughest grease and grime. Removes grease, ink, crayon, pencil, lipstick, black heel marks, smoke film, greasy food soils, and other tough stains.

pH: 10

Dilution: Ready-To-Use



No Rinse

Item# 2101

No Rinse Food Contact Sanitizer is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against various viruses and bacteria. This pre-diluted formulation is perfect for front of house use.

pH: 9

Dilution: Ready-To-Use

ENVIRONMENTALLY PREFERRED



Meets U.S. EPA
Safer Product
Standards

epa.gov/saferchoice

*"Recognized for
Safer Chemistry"*



Eco Suds

Item# 0638

This environmental preferred enzymatic laundry detergent leaves fabric clean & bright. Designed to easily be added to machines and remove the toughest stains & proteins.

pH: 7-8

Dilution: 1/4 - 1 oz/gal



Eco Rinse

Item# 0637

This environmental preferred laundry softener leaves fabric soft to the touch. Designed to easily be added to machines and eliminate static charge.

pH: 6-7

Dilution: 300 ppm/rack



Converge

Item# 2841

An environmentally preferred automated dish machine detergent. By raising the pH of the wash water, in food service applications, entrapped soils & greases begin to be released from all surfaces.

pH: 10.5

Dilution: 10 ml/rack

DILUTION CONTROL EQUIPMENT



DEMA Pinnacle

The newest family of warewash dispensers from DEMA. The Pinnacle series has the most technologically advanced warewash dispensers available. With the DEMA SmartTech app, Pinnacle is programmable through a Bluetooth connection. Offers other useful features such as a real time dashboard, program sharing, reporting,

Key Features

- **SmartTech programming.**
- **Color coded pumps.**
- **Compact Design.**
- **Performance reporting.**



SEKO ProSink

For manual warewash in food service, professionals turn to the reliable ProSink to achieve accurate chemical dispensing. Designed specifically for dosing detergents and sanitizers into sinks, these dispensers deliver consistently-precise dosing at the turn of a knob, with no electrical or compressed air connection required.

Key Features

- **Easy to use.**
- **Simple, ergonomic design.**
- **Durable.**
- **No electrical required.**



SEKO ProDose

In food-service applications where manual warewash requires accurate, consistent and user-friendly dosing of detergents and sink sanitizers, the ProDose is the perfect choice. This robust, resilient unit delivers a precise measurement of chemical every time.

Key Features

- **Chemical resistant.**
- **Mounts easily.**
- **Affordable.**



DEMA Trapper Drain & Odor Control

Trapper is the easy to use, digitally programmed drain and odor control dispenser. It can dose and spray in any drain, deodorizer, or special dosing application you need. Easily switch between drain maintenance and odor suppression modes through simple programming changes.

Key Features

- **Electric or battery available.**
- **Intuitive and simple.**
- **Flexible dosing options.**

HAVE A FOOD PROCESSING FACILITY?

No problem. Synthetic Labs offers a Food & Beverage Program for large scale operations. Our knowledgeable technicians are no strangers to these facilities and will quickly and efficiently get your facility converted to industry leading standards.



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