

OmniFlex™ Dispense-and-Vac for Food Service

Don't let dirty, greasy floors drive customers and employees away – or take them down. Grease and other contaminants coat kitchen, dining and restroom floors, creating unsanitary and dangerously slick surfaces. And mops only make things worse. Much worse.

The OmniFlex Dispense-and-Vac system is designed specifically for food service environments and offers a practical, cost effective solution to this costly and dangerous problem.

To operate, simply open the spigot and apply fresh cleaning solution to the floor, spread and lightly brush into grout lines, and then vacuum the soils and liquid away. It's a simple, fast approach to clean, safe floors. And like most Kaivac systems, it's up to 60 times better at removing soils and contaminants.

PERFECT FOR:

Kitchen Cleaning
Kitchen Degreasing
Restroom Floors
Dining Areas
Entrance Ways
Spill Pick-up
Flood Pick-up



Certified by the National Floor Safety Institute (NFSI) for providing high traction.



Kaivac is a recipient of the National Restaurant Association Kitchen Innovations 2012 Award.

NOW AVAILABLE
WITH SMART BATTERY
TECHNOLOGY!

Lightweight
Aluminum
Vacuum Wand



One Tool Lets
You Brush, Vacuum
and Clean Grout
(wide-area squeegee
available)



Easy Flush
Dump Hose

38 l
Fresh Solution Tank

Crush-Proof,
Grease-Resistant
Hose

38 l
Vacuum
Recovery Tank



Optional Wringer
For Quick Spill
Cleanup



HIGHLIGHTS

- Superior cleaning results in much less time.
- Clean and safe FOH and restroom floors keep customers coming back.
- Reduces the risk of dangerous slips and falls – certified by the National Floor Safety Institute (NFSI) for providing high traction.
- Very easy for unskilled and part-time employees to learn and use.
- Cleaning solution always stays fresh because soiled water is vacuumed into a separate tank.
- Reduce costs related to periodic contract services, like deep clean and restroom hygiene services, hazmat clean-up from toilet spills, sidewalk/concrete cleaning, and more.
- Optional heavy-duty wringer attaches to the bucket for traditional mopping and quick spill pick-ups.
- Includes an ergonomic speed spreader for reduced cleaning times.
- Simply add optional pump system to convert to a Spray-and-Vac system.



Complete Cleaning
For Healthy Results

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Why is OmniFlex™ Dispense-and-Vac The Best Option For Food Service Cleaning?



Food service establishments typically generate high volumes of greasy soils that are very difficult to remove, and can lead to costly accidents. Just as bad, studies show that dirty floors drive customers away – never to return.

OmniFlex offers a low cost solution to this expensive problem. Simply open the spigot and apply fresh solution to the floor, spread and lightly brush into grout lines, then vacuum the soils and liquid away. In fact, studies show it's 30-60 times better at removing soils and contaminants, especially in vulnerable grout lines.

Designed for food service, OmniFlex includes a crush-proof vacuum hose that's also grease and trans fat resistant, a one-piece vac wand for aggressive brushing, and a small footprint.

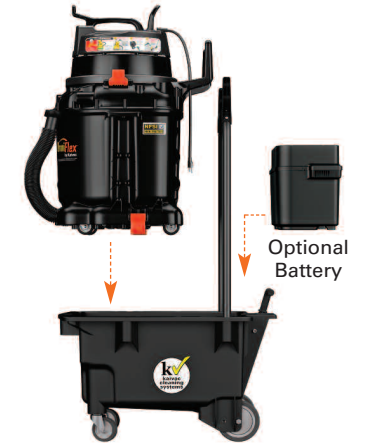
OmniFlex™ Dispense-and-Vac System Includes:

Corded Dispense-and-Vac

- OmniFlex Trolley-Bucket
- OmniFlex AC Vacuum Unit
- Speed Spreader

Battery-powered Dispense-and-Vac

- OmniFlex Trolley-Bucket
- OmniFlex DC Vacuum Unit
- Speed Spreader
- Lithium-ion Smart Battery Box and Charger



Vacuum Specifications:

Tank	38 l
Tank Cleanout	100% via Dump/Drain Hose
CFM	1,698 l/min
Motor Lift	195.6 cm

Easy, Fast, Convenient



Dispense fresh solution through throttle spigot on the rear of the Trolley-Bucket.



Rapidly spread solution across floor with the Ergo Speed Spreader.



Vacuum soils and water away leaving surfaces clean and dry.



Vacuum under fixtures, shelves and seating with the versatile vac wand.



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