

MAKE THE SWITCH TO SAFER CLEANING SOLUTIONS FROM ECOWISE



Ensure your kitchen's health and safety standard is up to date with our Non-Dangerous Goods (Non-DG) cleaning range. Our solutions are designed to reduce chemical handling risk and create a safer work environment for staff.

Main Challenges of using DG Chemicals

- **Heightened Risk:** DG chemicals can pose serious health risks to staff, including respiratory issues and skin irritations.
- **Storage, Handling and Transportation:** DG Chemicals require strict storage and handling protocols, increasing operational complexity and costs to you as DG goods are not allowed with general standard cargo transportation.
- **Accidental Exposure:** There is a heightened risk of accidents, leading to potential injuries or contamination.
- **Environmental Impact:** DG chemicals can have detrimental effects on the environment if not managed properly.

WHY SWITCH TO NON-DG?



Reduce Your Risk

Eliminate the hazards of storing and handling dangerous goods in your establishment.



Inventory Safety

Transition to Non-DG chemicals and remove dangerous substances from your inventory.



Staff Welfare

Maintain a safe environment by removing harmful chemicals from your workspace.



Environmental Responsibility

Embrace products that are kinder to our planet, reducing your ecological footprint and aligning with green practices.

SCAN ME

