YOUR SANITATION & HYGIENE PARTNER



Products Catalogue

Kitchen Department



Chemical Detergents for Industrial & Institutional Use

Company Profile

Founded in 1976 by Mr. Galal G. Yassa, TCL (Technical Chemical Laboratories) began its journey in Egypt, with a vision to revolutionize industrial hygiene by offering solutions that are both effective and environmentally responsible.

Our Vision

We believe that hygiene should never come at the expense of the environment. With this principle at our core, TCL has emerged as a leading manufacturer of chemicals for kitchens, housekeeping, laundry, and water treatment across the Middle East. We continue to grow through the development of innovative, sustainable solutions tailored to modern industry needs.



Our Mission

Our mission is to deliver high-quality, eco-friendly chemical products to the hospitality and healthcare sectors, supporting diverse operational departments. By maintaining a client-centric approach, we ensure our products are continuously shaped by feedback and practical insights from those we serve. Our goal is to exceed customer expectations and fulfill their requirements with precision and reliability.

Commitment to Service

Customer satisfaction is fundamental to our success. Our after-sales service is a cornerstone of our business philosophy, ensuring clients receive ongoing support and education on the importance of hygiene and sanitation. We invest heavily in training hotel professionals on proper chemical usage to promote safe and sanitized work environments.

In response to growing demand and public awareness in the Gulf region, TCL established its Dubai Regional Office in 2006.

This strategic expansion allows us to better serve our clients and align with the UAE's progressive hygiene and sanitation regulations.

We are proud to consistently meet and often exceed the stringent standards set by government agencies and health authorities.

Our ISO certification is a testament to our commitment to quality, safety, and continuous improvement.

TCL remains dedicated to introducing cutting-edge products that combine innovation with reliability, helping our valued clients maintain the highest standards of cleanliness and hygiene.

Our journey continues, and our focus remains clear: to develop and deliver innovative, high-performance sanitation and hygiene solutions that make a difference.

Our Sincere Regards, Dr. Hoda G. Yassa President and CEO

Kitchen Department

Transform your kitchen and experience the power of our effective kitchen cleaning chemicals.



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Ware Washing Products





TCL Smart Dishwashing Machine Dosing System

TCL Dosing System guarantees the flow of chemicals automatically to your dishwashing machine with the proper and economical dosage that will ensure getting clean, sanitized, and dry plates.



Liquid TDX

Liquid Chlorine Sanitizer

Used for the deep cleaning of cutting boards, sanitizing the floor and drainage. Eliminates bad odors from the dishwashing machines, drainage and garbage rooms.



Rare

Dishwashing Machine Detergent

Combination of alkaline ingredients that breaks down stubborn food soils, grease and oils.
Rare should be injected through TCL Dosing System.



Dry Agent

Dishwashing Machine Rinse Additive

Dry Agent should be injected to the final rinse through the TCL Dosing System. It reduces water surface tension which allow it to spill and not to form of water drops in order to have dry plates within few seconds.



C PLUS 20

Dishwashing Machine Sanitizer

C PLUS 20 should be injected to the prewash and wash cycle through TCL Dosing System to kill bacteria and prevent bad smell.



Dip In Destainer

Used to remove colored stains from China and Stainless Steel wares. Dip In should be used on a schedule basis to ensure that your plates, cups, and cutleries don't have stains and always at the optimum hygiene standard.



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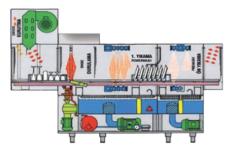




Ware Washing Products









Proper Dishwashing Machine Operation

High standard of Dishwashing machine operation is very important for success of any food and beverage operation, as it is not acceptable to serve very nice and healthy food on unhygienic plates or serving the best champagne in a glass that have bad smell!!

We can conclude TCL dishwashing machine operation standard in 3 words; Clean Sanitized and Dry. Meaning that plates, glasses and cutleries should come out the machine Clean, Sanitized, Dry and without any smell

To achieve this standard, TCL fix automatic dosing system that control the flow of chemicals automatically with the right and economical dosage.

Looking at the above drawing we can recognize that the water used in the pre-washing and washing tank is running in a closed circulation and that only final rinse cycle use clean fresh water.

Warning: If you don't use SANITIZER, your dishwashing machine may become a source of contamination, because the same water is being used every cycle.

Yes, the 85°C water temperature can drop below 60°C and in this time there will be a chance of bacterial multiplication and cross contamination.

To achieve the optimum standard of Dishwashing machine operation you need to make sure of the following points:

- 1. Make sure that your dishwashing machine is in good condition:
- Pre wash tank water temperature should be 45° C , wash tank water temperature should be 65° C and final rinse cycle water should be 85° C.
- Make sure that the curtains between dishwashing machine tanks are in place and are clean.
- Make sure that the rinsing cycle water pressure is enough to rinse properly.
- Make sure that the machine is clean and the washing and rinsing arms are not blocked.
- 2. Make sure that you have enough chemicals
- Rare dishwashing machine detergent
- Dry Agent dishwashing machine rinse aid
- C Plus 20 dishwashing machine sanitizer
- 3. Make sure that the chemicals Dosing system is injecting the 3 chemicals automatically TCL install Dosing systems that consist of 3 Pump to inject automatically the above mentioned chemicals with the right and proper dosage in order to guarantee Clean, Sanitized and Dry plates.
- 4. Make sure to follow the proper racking standard procedures as shown on the posters.
- 5. Make sure to use the overhead shower to flush (rinse) food residues, in order to keep the dishwashing machine tanks clean.
- 6. Remember that Dishwashing machine sanitizer should be injected automatically as over dosage or less dosage will not give the required results.
- 7. Use Dip In (Destainer) on a regular basis to remove tea and coffee stains from chinaware and stainless steel ware, Make sure to soak all your chinaware on a schedule basis to ensure that you are keeping the best standard at all times.
- 8. Observe the final results, if it doesn't match with the above mentioned standard call TCL technical Support immediately.



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Hand Washing Products



PROPER HAND WASHING AND SANITIZING PROCEDURES الطريقة المثلى لغسيل وتطهير الأيدى





TCL Hand Dispensers

TCL installs hand soap and hand sanitizer dispensers for the proper usage of hand soap and sanitizer.



Dermatol

500 ml/300 ml Volatile anti-bacterial gel hand solution, biodegradable, and nonpoisonous. Highly recommended for the use in hospitals, hotels, and catering areas to eliminate cross

Alcohol Gel Hand Sanitizer



TCL Pouch Dispenser

Used with TCL smart hand dispensers



Bio Tec Liquid

Anti-bacterial Hand Soap

Ideal for food preparation and food serving staff.



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Hand Washing Products





Morgan ST 13 Liquid Volatile Hand Sanitizer

Anti-bacterial liquid hand sanitizer, biodegradable, and non-poisonous. Highly recommended for the use in hospitals, hotels and catering areas to eliminate cross contamination.



Morgan ST 13 Gel Volatile Hand Sanitizer

Anti-bacterial gel hand sanitizer, biodegradable, and non-poisonous. Highly recommended for the use in hospitals, hotels and catering areas to eliminate cross contamination.



DermaCare Cinnamon Liquid Anti-bacterial Hand

Liquid anti-bacterial hand soap and wash. Specially formulated for hand washing purposes for hospitals and hotels use.



DermaCare Mint

Liquid Anti-bacterial Hand Soap

Liquid anti-bacterial hand soap and wash. Specially formulated for hand washing purposes for hospitals and hotels use.



DermaCare

Soap

Liquid Anti-bacterial Hand Soap

Liquid anti-bacterial hand soap and wash. Specially formulated for hand washing purposes for hospitals and hotels use.



DermaCare Foam

Anti-bacterial Foam Hand Soap

Liquid foam anti-bacterial hand soap and wash for personal care. Specially formulated for hand washing purposes. Ready to use.



Dermatol

Alcohol Gel Hand Sanitizer Volatile anti-bacterial gel hand solution, biodegradable, and non-poisonous. Highly recommended for the use in hospitals, hotels, and catering areas to eliminate cross contamination.



Dermatol Foam

Foam Hand Sanitizer
Volatile anti-bacterial foam
hand solution, biodegradable
non-poisonous. Highly
recommended for the use in
hospitals, hotels and catering
areas to eliminate the cross
contamination. Dermatol
Foam is perfume-free.



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Oven Cleaner

Removes oil, grease, fats and carbonized deposits from ovens, grills, griddles and stoves. It prevents the formation of toxic volatile hydrocarbon materials generated by burning greasy materials during heating the ovens.



Descaler Plus

Environmental friendly formula to remove rust, scales, and fungus from kitchen equipment.



S.G.Y

De-scaling agent A blend of mild acids and detergents to remove calcium scales. Effective on stains that are unaffected by alkaline detergents & for soils with high calcium, magnesium and iron content. It provides germicidal, kills any pathogenic bacteria and removes water films.



DC Powder

Decarbonizing Agent
Use with boiled water, add
DC powder decarbonizing
agent at a dilution ratio of 100
to 300 gm to each 10 liters of
water. Allow contact time 5 to
10 minutes depending on
how heavy is the carbon
which you want to remove.
Rinse with clean water, and
wash with all-purpose
cleaner.



Net

All-purpose Liquid
Detergent
Suitable for the use of all
institutional and large
kitchen operation.
Safe for all types of cleaning
floors, painted surfaces,
glass, mirrors, tiles and
nickel chrome plated
surfaces.



Super Wash

Dishwashing Liquid Dishwashing liquid soap for manual dishwashing process.



Double Z

Detergent Degreaser
Based on alkaline detergent
with solvents to allow a
rapid emulsification and
dispersion of oils and grease.
Its fast soluble and highly
active liquid detergent
formulated for high
performance on dishes and
pots.



Power Clean

Pot Washing and Allpurpose Cleaning Super concentrated dishwashing liquid and all purpose cleaner for cleaning pots, pans, China, glass and all washable utensils. Used for cleaning all kitchen surfaces. To be diluted through TCL Dilution System.



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Ovac Drain De-blocker

Heavy duty alkaline detergent which is powerful and fast acting on drain pipes blockage. Removes blockages from kitchen, bathrooms, and other sanitary drains.



Liquid Ovac

Liquid Drain De-blocker

Super concentrated liquid with a high alkaline bactericidal material that help to deblock drainage pipes and dissolved organic material that cause bad smell and poor water flow.



DGT 20

Biological Grease Digestant for Drains & Traps

Super Concentrated Multiplestrain blend of bacteria formulated to attack the soils commonly associated with build-ups in pipes and grease traps.



Quick

Copper and Brass
Cleaner and Polisher

Used to clean and polish copper and brass. Apply on surface using cloth. Wipe till the cream color will turn to black, use wet cloth to remove the black cream.



Argent Gloss Powder Silver De-tarnishing Solution

Argent Gloss safely removes tarnish from silver and leaves a sparkling shine.



Argent Gloss Liquid Silver De-tarnishing Solution

Argent Gloss safely removes tarnish from silver and leaves a sparkling shine.



T7 Plus

Stainless Steel Polish Spray cleaner and polisher for all metal surfaces especially stainless steel. Restores shine to metal surfaces and provides a protective film to metals and makes later cleaning easier.



DC 100

Decarbonizing tank for removing black carbon from pots and pans.



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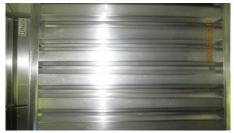


BEFORE & AFTER





















BEFORE & AFTER



















Sanitation Products





Liquid TDX

Liquid Chlorine Sanitizer Used for the sanitation of dishwashing machine, to kill bacteria and microbes and to prevent bad smell in plates, glasses and cutleries



TDX Powder

Powder Chlorine Sanitizer Chlorine base sanitizer for food preparation areas, it is used to sanitize the white cutting board, eliminates bad smell from the dishwashing machine and destroy bad smell from the drain or garbage room.



PTS Wipes

Food preparation sanitizer wipes. Packing: 100 disposable wipes.



PTS Plus Concentrated Food Preparation Table

Sanitizer Effective for cleaning and

sanitizing of all surfaces in kitchens and food preparation environment.



Micro Killer

Micro Killer is a special detergent and disinfectant. It kills effectively pathogenic bacteria and other micro organisms. It has a hygienic smell which disappears after a few minutes. TCL recommends it for cleaning and disinfecting receiving areas.



PT Quat

No Rinse Food Preparation Table & Surfaces Sanitizer Food preparation table and surface sanitizer, effective cleaning and sanitizing of all kitchen surfaces and food preparation environments. No rinse required.



Netrosan

Concentrated Multipurpose Detergent & Sanitizer Used to clean and sanitize food production and preparation stainless steel tables, washing chopping boards, slicing and mincing machines, refrigerators and freezers.







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Sanitation Products





Sanitec

Concentrated Liquid Pine Disinfectant and Detergent Kills effectively pathogenic bacteria and other harmful micro organisms. It has a hygienic smell that lasts for a long time. TCL recommends it for cleaning and disinfecting receiving areas.



Thermometer Probe

Wipes Made of mixture of soft cotton material which has soft touch and ability to remove and absorb dirt from thermometers probes in food production areas. Fragrance free. For powerful sanitation properties.



Chloro Foam

Highly Chlorinated Alkaline Foam Cleaner A highly chlorinated, alkaline foam cleaner and disinfectant designed for daily use in the food, beverage and dairy industries the disinfection of surfaces. Effective on all types of food soiling. Rapid stain removal. Helps prevent buildup of protein film. Free rinsing.



Chloro Floor

Chlorinated Alkaline Foam Floor Cleaner A highly chlorinated, alkaline foam cleaner and detergent designed for daily use in the food, beverage and dairy industries for floor cleaning. Effective on all types of food soiling. Rapid stain removal. Helps prevent build-up of protein film. Free rinsing.



Alcohol Wipes

Disinfecting Wipes Cleaning and sanitation wipes made of mixture of soft cotton material. Alcohol wipes materials mixture has a soft touch and ability to remove and absorb dirt from thermometers probes and other food contact equipment.



Q Wipes

Surface Sanitizing Wipes Contains Biocides & Alcohol Ideal for sanitation of all surfaces including stainless steel, glass, and food preparation surfaces. Q Wipes are made from a high-quality non-woven material impregnated with an effective biocide and alcohol, sanitizing multi surfaces. Suitable for use in food production areas.







Vegetables Washing Products





Dilution System

For proper dilution of vegetables washing chemicals. TCL installs dilution system for automatic dilution of vegetables washing chemicals. TCL dilution system ensures that the right and economical dosage are supplied and guaranty that the best sanitation result will be obtained.



Oxy Plus

Concentrated Disinfectant Strong disinfectant for the use in food and beverage industries, poultry farms, aquaculture farms, drinking water plants, air conditioning and cooling towers, hospitals, hotels, schools and cosmetic industries.



HACCP

Chlorine tablets for vegetables and fruits sanitation. Use TCL chlorine test to make sure that the percentage of sanitizer in the solution is correct.



HACCP Test Kit

Used to measure the chlorine percentage in water solution.



Veggie Plus

Chlorine for Fruits & Vegetables Sanitation Concentrated liquid for fruits and vegetables sanitizer and food preparation surfaces sanitizing.



Peroxy Plus

Peracetic Acid for Fruits & Vegetables Sanitation Super Concentrated Peracetic acid liquid for fruits and vegetables sanitizer and food preparation surfaces sanitizing. No rinse required.



PT Quat

No Rinse Food Preparation Table & Surfaces Sanitizer Food preparation table and surface sanitizer, effective cleaning and sanitizing of all kitchen surfaces and food preparation environments. No rinse required.



DC 21 Tank

Tank used for washing fruits and vegetables





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Services & Facilities



Dispensers & Dosing Systems

We provide advanced dispensers and dosing systems on a complimentary loan basis, ensuring precise and efficient chemical usage while supporting your operational needs at no additional equipment cost.



Products Delivery

We deliver our client's order at the fastest possible time and ensure to receive the proper local purchase order.



Theoretical & Practical Training

Comprehensive theoretical and practical training programs will be provided to all chefs and stewarding team members. Delivered by our experienced training managers, these sessions focus on the correct and cost-effective use of our products ensuring optimal results while minimizing waste.



Hygiene Audit

Benefit from biannual complimentary hygiene audits conducted by TCL experts. These assessments help ensure your facility meets the highest standards of cleanliness and compliance, while also offering practical recommendations for continuous improvement



Cleaning Services

Our technical support team will conduct regular visits to your kitchen to provide deep cleaning services for kitchen equipment and deliver hands-on training to your stewarding team all free of charge. This ensures optimal hygiene standards and enhances the efficiency of your operations.



Technical Support

Providing professional technical support is a top priority at TCL, as we firmly believe our clients are the cornerstone of our success. Our dedicated technical team conducts regular visits to your hotel or hospital to inspect our dispensing systems, ensuring they are operating correctly and delivering the precise dosage required for optimal performance and cost efficiency.



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