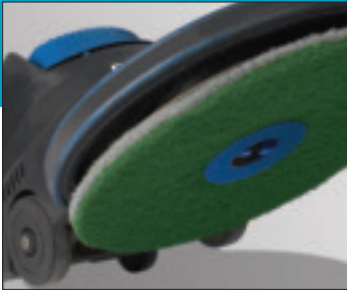




**3 - 28**  
**MOPPING**  
**EQUIPMENT**



**29 - 57**  
**FLOOR CARE**  
**MAINTENANCE**



**58 - 61**  
**FLOOR CARE**  
**RESTORATION**



**62 - 79**  
**GENERAL**  
**CLEANING**



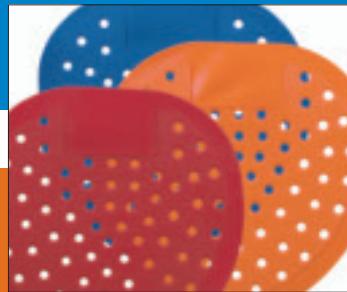
**80 - 89**  
**WINDOW**  
**CLEANING**



**90-105**  
**RECEPTACLES**



**106-110**  
**MATERIAL**  
**HANDLING**



**111-119**  
**REST ROOM**  
**PRODUCTS**



**120-128**  
**FOOD SERVICE**  
**EQUIPMENT**



**129-146**  
**FOOD SERVICE**  
**SUPPLIES**



www.continentalcommercialproducts.com



## Icons Used Throughout This Catalog



**UNDERWRITERS LABORATORY** - The Continental® UL Classified Wastebaskets meet the UL performance criteria for open, non-metallic wastepaper containers and their ability to contain a fire. ([www.ul.com](http://www.ul.com))



**FACTORY MUTUAL** - FM is an independent testing agency that approves covered containers based on their ability to withstand an internal fire by the elimination/reduction of oxygen intake, to remain upright if tilted and to maintain shape and contain its contents throughout a specific temperature range. ([www.fmglobal.com](http://www.fmglobal.com))



**USDA** - The United States Department of Agriculture sets regulations for the construction and material of equipment for use and/or contact with meat, poultry and dairy production and the hazards within that process. ([www.usda.gov](http://www.usda.gov))

**HACCP**

**HACCP** - Hazard Analysis Critical Control Points is a systematic approach to food safety. This approach utilizes seven principles and practices for analyzing a food process and determining the hazards within that process. ([www.nal.usda.gov/fnic/foodborne/haccp/index.shtml](http://www.nal.usda.gov/fnic/foodborne/haccp/index.shtml))



**OSHA** - The Occupational Safety and Health Administration works with employers and employees to create better, safer and healthier working environments in the United States. OSHA Sanitation Regulations (Standards - 29 CFR) state that any receptacle used for putrescible solid or liquid waste or refuse shall be so constructed that it does not leak and may be thoroughly cleaned and maintained in a sanitary condition. Such a receptacle shall be equipped with a solid, tight-fitting cover, unless it can be maintained in a sanitary condition without a cover. ([www.osha.gov](http://www.osha.gov))



**NSF** - National Sanitation Foundation is an independent testing laboratory that lists products which meet their criteria for cleanability and sanitation in the areas of food contact and splash zone. Continental® manufactures products that meet the following NSF Standards: "Standard 2: Food Equipment" and "Standard 21: Thermoplastic Refuse Containers". ([www.nsf.org](http://www.nsf.org))



**DERMA-TEK®** - This smooth surface, nonporous design is tough, durable and seamless - making it easy to clean and keep clean and provides a professional appearance. Plus, Derma-Tek® will not absorb chemicals, liquids or odors and will not rust, dent, chip or corrode.



**CALIFORNIA STATE FIRE MARSHAL** - The State of California is often believed to be the most stringent of all the United States on their fire codes. Once a product has obtained UL and/or FM approval, they are submitted to California for acceptance. (<http://www.osfm.fire.ca.gov>)

## Icons Used Throughout Sections Including Mops, Brooms & Brushes



With so many mops, brushes and brooms to choose from, how do you select the right tool for the job? Wilen has developed a program to make choosing the best and most efficient product for your particular application quick and easy. Total Quality Cleaning Process or TQCP provides specific products for specific cleaning environments. Instead of focusing on product categories, TQCP works by identifying the different cleaning environments and then recommending the right products needed to clean each environment. After all, you wouldn't use the same mop to clean a factory and an operating room floor. Now, choosing the right product is easy. With TQCP, you can make smarter decisions about which products to use. And, by having the right tool for the job, you will gain labor efficiencies and savings as well. To help you identify the right product for your specific environment, look for the special icons on each page of this catalog.



### INDUSTRIAL

*Warehouses • Factories • Workshops  
Gas Stations • Airports • Maintenance Facilities*



### COMMERCIAL

*Retail Stores • Offices • Malls • Schools  
Universities • Churches • Public Facilities*



### HEALTH CARE

*Hospitals • Laboratories  
Nursing Homes • Clinics*



### FOOD SERVICE

*Dish & Pot Cleaning • Counter Areas • Sinks & Floors  
Equipment Maintenance • Eating Areas*



### RESILIENT FLOORS

*Sports Facilities • Entrance/Lobby Areas  
Office Settings • Retail Stores • Commercial Areas*



### CARPETED AREAS

*Theatres/Auditoriums • Entrance/Lobby Areas Office  
Settings • Retail Stores • Commercial Areas*