













CATERING HYGIENE SYSTEM

PRODUCT	APPLICATIONS	DILUTION RATIOS	METHOD				CLASSIFICATION DATA SHEET NO.
CONCENTRATED DETERGENT 	MANUAL WASHING OF POTS AND PANS CROCKERY UTENSILS	Use through 5 litre and 25L pump dispenser (1-2 pump application) or 5L swan neck dispenser (1-2 pump application) 25ml per 5L of hot water.	1. Always wear rubber gloves. 2. Fill sink with hot water. 3. Dispense 1-2 pump measure into sink whilst water is running.	4. Immerse crockery and utensils 5. Leave plates to soak	6. Wipe plates with cloth or scouring pad.	7. Rinse with hot water and wipe dry with paper wipes or T-towel or allow to air dry.	 Data Sheet No: A2
SPRAY CLEANER /BACTERICIDE 	FOOD SURFACES, FRIDGES, FREEZERS, MICROWAVES, CHOPPING BOARDS, WALL TILES, SHELVING. Regulation (EC) No 396/2005 Maximum Residue Levels. The biocide in this product (Benzalkonium Chloride) has an MRL of 0.1ppm, and therefore food preparation surfaces must be rinsed thoroughly with clean water after disinfection.	Ready to use cleaning and sanitizing product. Use neat. Do not dilute. Leave for 30 seconds before rinsing. Passes BSEN 1276 killing 99.99% of germs in 30 seconds.	Remove food debris from surfaces.	Apply cleaner to clean cloth or paper wipe and wipe surfaces/under edges and sides of equipment.	Rinse cloth in clean water. Re-apply product to cloth or paper wipe and repeat cleaning application to sanitize surface.	Leave for 30 seconds then rinse with clean fresh water.	 Data Sheet No: D10
HEAVY DUTY CLEANER 	FLOORS WALLS FAT FRYERS CANOPY FILTERS SCRUBBING MACHINES	Use with a 5L pump dispenser. FLOORS: 1-3 pump measure per bucket of hot water. WALLS: 1-3 pump measure per bucket of hot water. FAT FRYERS: 3-5 pump measures depending on soil levels. CANOPY FILTERS: 3-5 pump measures per sink of hot water. SCRUBBING MACHINES: refer to manufacturers handbook.	Dispense required measure per 5L of hot water dependent on application using a 5L pump dispenser	Apply product to surface/equipment to be cleaned. For best results follow cleaning methods on appropriate hygiene organiser cards.	Always put chemicals and equipment back to specified area in a clean and safe condition.	 Data Sheet No: C9	
WARM OVEN SPRAY CLEANER 	OVENS AND RANGES GRILLS DO NOT USE ON PLASTIC/ ALUMINIUM OR POLISHED SURFACES	BEFORE COMMENCING ALWAYS WEAR 1. P.V.C. GAUNTLETS 2. GOGGLES 3. C.O.S.H.H. FACE MASK 4. P.V.C. APRON ALWAYS WEAR PROTECTIVE CLOTHING. IF EQUIPMENT IS NOT AVAILABLE CONTACT YOUR MANAGER OR SUPERVISOR IMMEDIATELY	Turn on oven to either 60°C–80°C or 140°F–160°F. NEVER EXCEED THE RECOMMENDED TEMPERATURE. Turn oven off when required temperature is reached.	Apply oven spray to internal areas of ovens DO NOT USE ON ALUMINIUM	Allow product to emulsify carbon deposits for 4-5 minutes, then before cleaning apply vinegar/water solution on all areas cleaned. Vinegar/water solution neutralises warm oven spray.	Use green hand pad or 'C' wipe cloth to clean area, rinsing with plenty of clean warm water. Allow to air dry. Put cleaning kit back in a clean and tidy condition ready for the next operator.	 Data Sheet No: K4
SPRAY-ON DEGREASER 	CANOPY RANGES EXTRACTION FILTERS BAKING TRAYS EXTERNAL CLEANING OF FAT FRYERS/OVENS WALL TILES SPIT ROTISSERIES	Use through a 5 litre lance spray attachment. Use undiluted or dilute 5:1 depending on degree of grease build up. Test delicate painted surfaces before using this product. Safe to use on aluminium. Always switch off electrical equipment.	Attach lance spray to container of diluted/undiluted solution. Put on safety protective clothing.	Spray degreaser on surface to be cleaned.	Leave for 1-2 minutes.	Wipe area with clean cloth, rinsing cloth regularly. Wipe dry with paper wipe or allow to air dry.	 Data Sheet No: K12
OVEN CLEANING KIT 	FOR USE WITH WARM OVEN SPRAY CLEANER AND SPRAY ON DEGREASER	Warm oven spray – use as supplied Spray on degreaser – dilute or neat dependant on cleaning task Vinegar water solution 50/50		USE FOR WARM OVEN SPRAY CLEANER AND SPRAY ON DEGREASER ENSURING ALL FOLLOWING SAFETY ITEMS ARE WORN Contains: Product use guide, pvc gauntlets, heavy duty apron, goggles, COSHH face mask, vinegar/water solution bottle, large blue wiping cloths, green hand pads		NOT CLASSIFIED	



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Manufactured in the UK under a quality system approved to ISO 9001 and an environmental system approved to ISO 14001
CLEENOL