



Personal Protective Equipment (PPE)


The following PPE is recommended to be worn during the dispensing of chemicals and changing of any chemical containers.



Apron




Gloves




Goggles


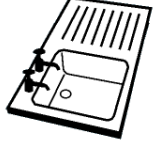


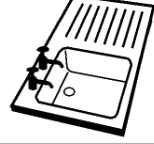


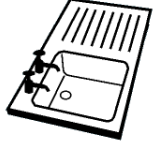
The following PPE is recommended to be worn during cleaning.



Apron



Gloves

Clean Pro+ Product	Dosing	Application
<p>* Kitchen Cleaner</p> 	60 – 120 ml per 5 litres of water	 
<p>Concentrated Washing Up Liquid with Antibacterial Agent</p> 	20 – 40 ml per 10 litres of water	 
<p>* Detergent Disinfectant</p> 	60 ml per 5 litres of water 20ml per 1 litre of water (for soak application)	

Cleaning Method

- 1 Wash in designated dishwasher (see cleaning method 60) alternatively:-
- 2 Remove gross debris and place in refuse bin.
- 3 Fill sinks with Kitchen Cleaner solution or Washing Up Liquid solution.
- 4 Place pots, pans, utensils and trays in utensil sink.
- 5 Scrub as necessary.
- 6 Fill sinks with Detergent Disinfectant solution.
- 7 Allow to soak for 15 minutes, then place on suitable, clean draining area.
- 8 Allow the surfaces to air dry for the minimum time indicated on the label.
- 9 For ice-cream scoops, stand in Detergent Disinfectant solution in-between uses.

* These products are also available as a 1 litre concentrate and a 1 litre ready to use.