



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

Important

Switch off refrigeration unit and allow temperature to rise above freezing before cleaning.

If item needs to be cleaned during the day on “as required” basis, please refer to the Cleaning Method Guidance, 1 Stage Cleaning document.

Clean Pro+ Product	Dosing	Application	
<p>* Kitchen Cleaner</p> 	30 - 60 ml per trigger spray		
<p>* Detergent Disinfectant</p> 	30 ml per trigger spray		
<p>Fast Acting Antibacterial Cleaner & Disinfectant</p> 	Ready to use		

Cleaning Method

- 1 Remove any food or food products from immediate area to be cleaned.
- 2 Spray area with Kitchen Cleaner solution.
- 3 Wipe with a cloth and scrub as necessary paying attention to seals, racks and door handles.
- 4 Spray all cleaned surfaces with a fine mist of Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution.
- 5 Allow the surfaces to air dry for the minimum time indicated on the label.
- 6 Switch unit on again and replace food when unit at the correct temperature.

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