



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




Visor


The following PPE is recommended to be worn during cleaning.



Apron



Gloves



Goggles










Important

Only authorised or correctly supervised persons may clean machinery.

Persons under the age of 18 must not handle or operate machinery.

Take care with hot surfaces.

Do not use Heavy Duty Cleaner Degreaser or Oven and Grill Cleaner on aluminium surfaces.

| Clean Pro+ Product | Dosing | Application | |
|--|------------------------------|---|---|
| <p>* Heavy Duty Cleaner Degreaser</p>  | 30 - 90 ml per trigger spray |  |  |
| <p>Oven and Grill Cleaner</p>  | Ready to use |  |  |
| <p>* Kitchen Cleaner</p>  | 30 – 60 ml per trigger spray |  |  |

Cleaning Method

- 1 Isolate from electrical supply and if hot allow equipment to cool.
- 2 For items with heavy soiling (not aluminium surfaces). Spray area with Heavy Duty Cleaner Degreaser solution or Oven and Grill Cleaner allowing some contact time dependent on degree of soiling.
- 3 Wipe with a cloth and scrub as necessary.
- 4 For items with lighter soiling or aluminium surfaces. Spray area with Kitchen Cleaner solution allowing some contact time dependent on degree of soiling.
- 5 Wipe with cloth and scrub as necessary.
- 6 When all surfaces are cleaned, wipe or carefully rinse with clean water.

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