



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


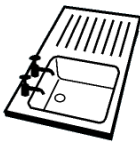






Important

Only authorised or correctly supervised persons may clean machinery.

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

Beware of sharp blades.

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

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> 	30 ml per trigger spray		

Cleaning Method

- 1 Isolate from electrical supply.
- 2 Strip machine as necessary. Take care with sharp blades.
- 3 Place stripped parts into utensil wash sink with either Kitchen Cleaner solution or Washing Up Liquid solution.
- 4 Scrub parts as necessary.
- 5 Rinse with clean water.
- 6 Wipe over main body of slicer with Kitchen Cleaner solution and a designated cloth.
- 7 Spray all cleaned surfaces with a fine mist of Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution.
- 8 Allow the disinfectant to remain in contact with the surfaces for the minimum contact time indicated on the label. The food contact parts of the slicer should be rinsed with clean water and dried before use.
- 9 Reassemble machine.

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