

# Cleaning and sanitation procedures

## KITCHEN



### AUTO-MIX 5 DILUTION STATION

	Degreaser for food hygiene	<input type="checkbox"/> <b>AMBIO-DHER</b> (4504) <input type="checkbox"/> <b>ENVIRO-TECHNIK</b> (7508) <input type="checkbox"/> <b>SPRINT-F</b> (3434)
	Sanitizer	<input type="checkbox"/> <b>AMFO</b> (3050)
	Descaling detergent	<input type="checkbox"/> <b>ACI-DHER</b> (3420)
	Cleaner for glass, stainless steel and Plexiglas	<input type="checkbox"/> <b>ENVIRO-TECHNIK</b> (7501)
	Floor cleaner	<input type="checkbox"/> <b>AMBIO-SOL</b> (4505) <input type="checkbox"/> <b>ENVIRO-TECHNIK</b> (7508) <input type="checkbox"/> <b>SERVOPRO</b> (3426)

### DILUTIONS

2 pump strokes per 750 ml	Heavy duty degreaser	<input type="checkbox"/> <b>OUR-A-GAN</b> (3424)
50/50	Cleaner for grills, hot plates and fryers	<input type="checkbox"/> <b>MERLIN</b> (3777)
UNDILUTED	Cleaner for grills, hot plates and fryers	<input type="checkbox"/> <b>MIRAJEL RTU</b> (3779)
UNDILUTED	Cleaner and polish for stainless steel	<input type="checkbox"/> <b>NANOX 2</b> (3788)
200 ml per litre of water	Drain treatment	<input type="checkbox"/> <b>AMBIO-JUMP</b> (4551)
Automatically proportioned	Grease trap treatment	<input type="checkbox"/> <b>BIO-FILM</b> (4510)
Automatically proportioned	Odour control treatment	<input type="checkbox"/> <b>BIO-DOR</b> (4520)
UNDILUTED	Antimicrobial hand cleanser	<input type="checkbox"/> <b>HYDRASEPT</b> (3651) <input type="checkbox"/> <b>DERMA-FREE</b> (3655)

### Floor cleaning

Product used: **AMBIO-SOL** (4505) or **ENVIRO-TECHNIK** (7508) or **SERVOPRO** (3426).

- SWEEP** floor surfaces.
- FILL** a mop bucket with cleaning solution over at the dilution station.
- WET** the floor surface liberally with cleaning solution using a wet mop.
- LET IT STAND** 1 minute (**AMBIO-SOL**: 5 to 10 minutes).
- BRUSH** if necessary: the grout joints, contours and heavily soiled areas.
- RINSE and WRING OUT** the wet mop.
- WIPE OFF and PICK UP** the residual solution on the floor.



### REGULAR CLEANING CYCLE = spraying to degrease

Product used: **AMBIO-DHER** (4504) or **ENVIRO-TECHNIK** (7508) or **SPRINT-F** (3434).

- FILL** a 750 ml bottle with **degreasing solution** over at the dilution station.
- CLEAR** the surface of any residue using the appropriate device.
- SPRAY** the **degreasing solution** and **LET IT STAND** 1 minute.
- CLEAN** the surface with a cloth. Rinse the cloth.
- RINSE** the surface with a clean damp cloth.
- WIPE OFF** with a paper towel (this step is not necessary when the full cleaning cycle is applied).



### FULL CLEANING CYCLE = regular cycle + spraying to sanitize

Product used: **AMFO** (3050).

- FILL** a 750 ml bottle with **sanitizing solution** over at the dilution station.
  - SPRAY** the **sanitizing solution** on surfaces previously cleaned.
  - LET DRY** until next use.
- OR**
- WIPE OFF** after a contact time of 30 seconds using a paper towel. Allows immediate use.

### CLOTHS



Always let soak cloths in an **AMFO** sanitizing solution.



### Polishing stainless steel

Product used: **NANOX 2** (3788).

- SPRAY NANOX 2** on a paper towels /
- APPLY** the product uniformly on the surface



### Heavy degreasing tasks

Product used: **OUR-A-GAN** (3424).

- FILL** at the dilution station / **SPRAY** on the surface /
- LET IT STAND** 1 minute / **CLEAN** / **RINSE**



### Cleaning fryer

Product used: **MIRAJEL RTU** (3779).

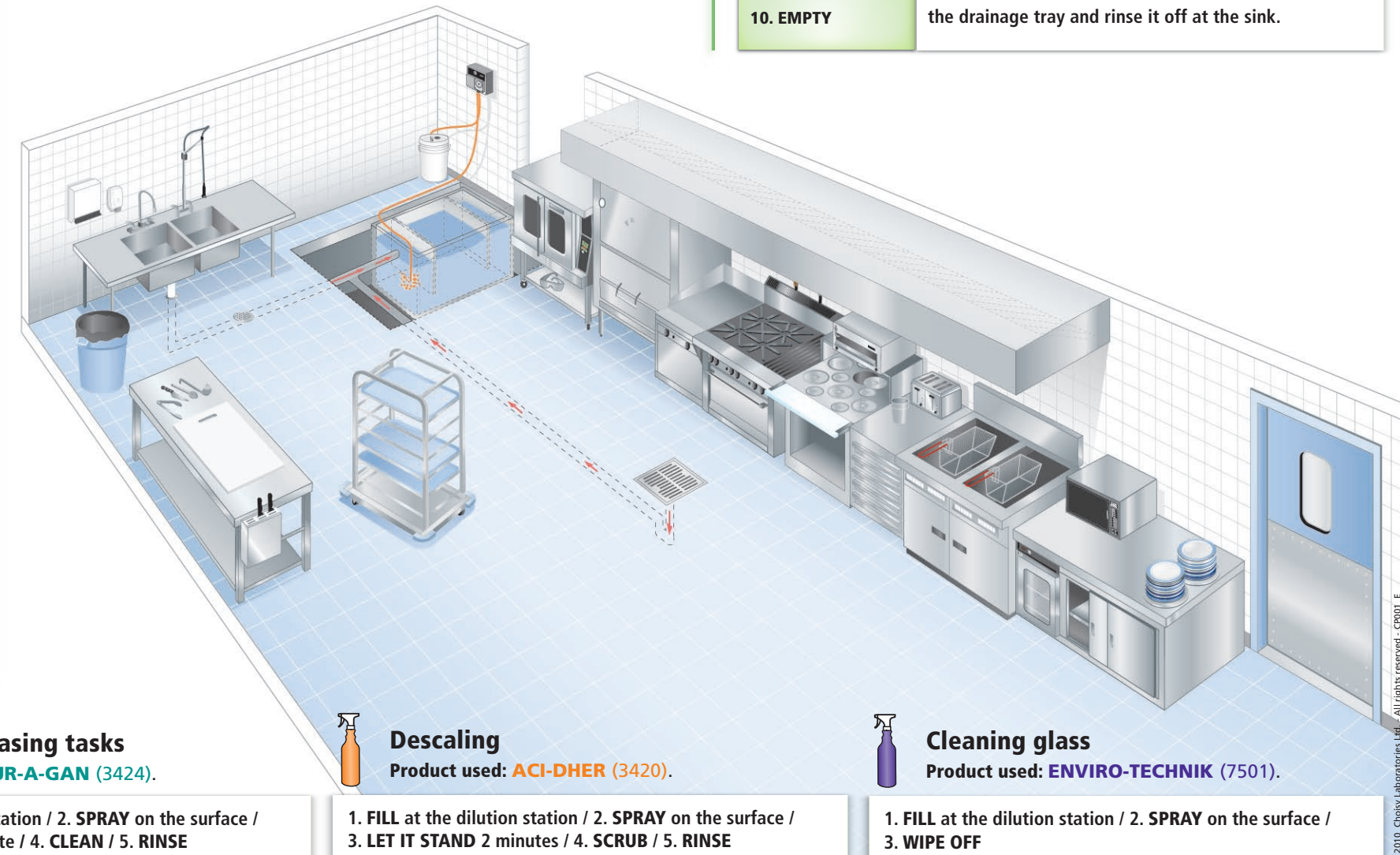
- TURN OFF** the fryer and **DRAIN** out the oil into an appropriate container. Remove any residue at the bottom of the fryer.
- FILL** the fryer up with hot water.
- ADD** a 750 ml bottle of **MIRAJEL RTU**. **Do not allow the product to splash.**
- LET TO SOAK** the frying baskets in the cleaning solution.
- HEAT UP** the fryer to 195 °F (91 °C).
- BRING** to a boil.
- TURN OFF** the fryer and **REPEAT** steps 5 & 6, three times.
- OPEN THE DRAINAGE** valve and **DRAIN** the solution into an appropriate container. Note: If need be, spray **MIRAJEL RTU** on the inside surfaces of the fryer, scrub using a scouring pad. The wearing of gloves is required.
- RINSE** the interior of the deep fryer with clean water.
- DRY OFF** the interior of the deep fryer using a paper towel. **RINSE OFF** the frying baskets in the sink, dry them off thoroughly.



### Cleaning griddle

Products used: **MIRAJEL RTU** (3779) or **MERLIN** (3777) and **ACI-DHER** (3420)

- TURN OFF** the heating element of the griddle.
- POUR** water over the heating surface of the griddle to reduce its temperature (pour from the back of the griddle towards you to avoid getting scalded) and **REMOVE** most of the accumulated residue.
- POUR** **MIRAJEL RTU** or **MERLIN** (50/50) on the griddle and then spread the product uniformly over the entire surface.
- SCRUB** the surface of the griddle by using a scouring pad or a scraper. Add small quantities of water as necessary.
- RINSE** properly. Ensure that the griddle's drainage tray does not overflow.
- FILL** a 750 ml bottle with **ACI-DHER** neutralizing solution over at the dilution station.
- SPRAY** the **ACI-DHER** solution on a clean damp cloth.
- NEUTRALIZE** the surface of the griddle by **WIPING** the griddle using this cloth.
- RINSE** the cloth and **WIPE OFF** the surface of the griddle once more to remove any **ACI-DHER** solution remaining.
- EMPTY** the drainage tray and rinse it off at the sink.



### Descaling

Product used: **ACI-DHER** (3420).

- FILL** at the dilution station / **SPRAY** on the surface /
- LET IT STAND** 2 minutes / **SCRUB** / **RINSE**



### Cleaning glass

Product used: **ENVIRO-TECHNIK** (7501).

- FILL** at the dilution station / **SPRAY** on the surface /
- WIPE OFF**