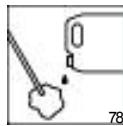
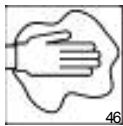
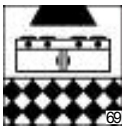


TECHNICAL INFORMATION SHEET

CATERCLEAN 50

Code No. 06080



These pictogrammes form part of the BICS Certified Premiere Training System. Full details are available on request.

INTRODUCTION

The Premiere range of high quality catering products has been formulated for the routine maintenance, periodic deep cleaning and hygiene control in catering establishments.

The use of the appropriate kitchen cleaning product and equipment will clean, degrease and decarbonise, enhancing the appearance and considerably improving standards of hygiene.

First class results can only be achieved using the correct products, machines and equipment within the framework of a regular cleaning programme. This range makes it possible to select a kitchen cleaning product with precisely the right characteristics for the task and equipment available.

In case of difficulty in making the correct choice or for further information on Premiere's cleaning systems and extensive range of cleaning and maintenance chemicals, equipment and machines, contact the local Premiere Representative or Head Office in Cheltenham.

CATERCLEAN 50

An odourless bactericidal alkaline detergent for cleaning and degreasing all hard surfaces and equipment in catering establishments. Both cleaning and disinfection of all hard surfaces, equipment, fixtures, fittings, floors, walls and ceilings can be readily achieved using **Caterclean 50** with hot or cold water. Rinsing is not required though may be adopted if desired.

Environmental concerns have also been taken into account in formulating **Caterclean 50**, which is readily biodegradable. A safe, extremely effective product for use in all food preparation areas. It contains no solvent or perfume and leaves no residual odours, thereby preventing the tainting of food and surfaces.

Caterclean 50 may be used neat for the daily treatment of drains, sinks and gullies. **Caterclean 50** should **not** be used in a dilution stronger than 1:30 on aluminium surfaces.

The pH of the concentrate under typical analysis is 10.0.

BACTERICIDAL DATA

Caterclean 50 has been independently submitted and passes a test based on the protocol of British Standard BS6471:1990 at 1:50 dilution.

After submission to an independent test based upon British Standard BS3286, **Caterclean 50** has achieved the following kill capacities against the listed organisms at 1:50 dilution.

Listeria monocytogenes	NCTC 10357	>99.9999%
Staphylococcus aureus	NCTC 10783	99.996%
Escherichia coli	NCTC 8196	99.998%
Salmonella typhimurium	NCTC 74	99.998%
Pseudomonas aeruginosa	NCTC 10421	99.999%
Saccharomyces cerevisiae	NCYC 87	99.9997%

DIRECTIONS

Always wear appropriate protective clothing and read product label and Safety Data Sheet before use.

Premiere's range of Catering Products are recommended for cleaning operations by hand as well as floor maintenance techniques using mopping equipment or machinery.

1. CLEANING TECHNIQUES BY HAND

1.1 Spray Cleaning: Dilute product into a trigger spray and apply a fine mist onto a cloth and wipe clean the soiled area, wipe dry with a clean cloth if necessary.

1.2 Washing: Prepare a solution of product into a bowl or bucket, then using a cloth or sponge, apply to surface and agitate to loosen dirt. Wipe off solution and wipe dry with a clean cloth or rinse with fresh water.

1.3 Scrubbing: Pre-soak the article or surface in the cleaning solution, allowing sufficient time for the chemicals to break down dirt and soilage. Hand scrub with a suitable nylon hand pad or scrubbing brush until clean. Wipe off cleaning solution and rinse thoroughly with fresh water and clean cloth. On completion wipe dry.

1.4 Deep Fat Fryers: Switch off Fryer. Allow cooking oil to cool, drain off into clean container and remove debris from filter. Mix product in fryer at recommended dilution, switch on fryer keeping solution under supervision, simmer for 20 minutes. Switch off fryer. Use hot solution with care to clean external surfaces with scrubbing brush or hand pad. Whilst draining fryer clean all internal surfaces including basket and filter. On completion rinse all surfaces with fresh water and wipe dry. Replace or renew cooking oil.

2. FLOOR MOPPING TECHNIQUES

Before any floor maintenance task is carried out the floor should be swept or vacuumed to remove dust and litter. A dust mop sweeper or Premiere dry vacuum is recommended.

Mopping Techniques: The Premiere multi-purpose cleaner, maintenance products or disinfectants may be used for mopping operations. Choice of product will depend on the nature of the area to be cleaned and the degree of soiling. Consult the respective Technical Information Sheet for further information.

2.1 Wet Mop Sweeping (Damp Mopping): A routine maintenance technique using a well wrung out mop for lightly soiled floors and for spot mopping.

METHOD: Use one bucket with gear wringer or colander. Wet mop and wring out tightly to remove any excess solution before use. Rinse mop frequently and change solution when required.

2.2 Single Solution Mopping: A daily maintenance technique for light-medium soiled areas. Wet mopping loosens and removes dirt, which has settled on the floor.

METHOD: Use a double bucket unit, one bucket for clean solution, the other left empty underneath the gear wringer to collect the dirty solution picked up from the floor. Always wring out the soiled mop before re-depositing into the clean solution and leave the floor as dry as possible.

A rinsing operation must be undertaken to remove any chemical residue if the solution is used in a stronger mix.



Note: The most efficient way to pick up solutions is to use a Premiere wet pick-up machine.

3. MACHINE SCRUBBING TECHNIQUES

3.1 Deep cleaning: Used for regular or periodic cleaning of floors which are too soiled to use normal mopping techniques. The process requires a rotary machine, mopping equipment and a wet pick-up machine.

METHOD: Mix the required solution and apply to the floor. Commence machine scrubbing in an area of a manageable size with a green nylon pad or nylon scrubbing brush. Sufficient solution should be applied to ensure that the floor remains wet throughout the scrubbing operation, on completion of machine scrubbing use the wet pick-up machine to remove the slurry. Thoroughly rinse floor with fresh water and clean mop. Pick up rinse water and commence scrubbing the next area of floor.

APPLICATION

Recommended dilutions may be increased or decreased depending on the degree of soilage. Whenever doubt exists test the proposed dilution on a small area to ensure that the solution will not damage the surface.

CLEANING TASK	RECOMMENDED DILUTION
1.1 SPRAY CLEANING	1:50
1.2 WASHING	1:10 - 1:50
1.3 SCRUBBING	1:10 - 1:50
1.4 DEEP FAT FRYERS	1:20
2.1 WET MOP SWEEPING	1:50
2.2 SINGLE SOLUTION MOPPING	1:50
3.1 DEEP CLEANING	1:10

ALWAYS conduct a trial area with your chosen dilution to establish results.

MIXING THE REQUIRED SOLUTION

Use the following chart to mix the appropriate cleaning solution for each specific cleaning task.

	1:10 1 PART PRODUCT TO 10 PARTS OF WATER			1:20 1 PART PRODUCT TO 20 PARTS OF WATER			1:50 1 PART PRODUCT TO 50 PARTS OF WATER		
PRECISE AMOUNT OF PRODUCT	50ml	500ml	1000ml	25ml	250ml	500ml	10ml	100ml	200ml
MEASURING JUG	MEASURE PRECISE AMOUNT AS INDICATED ABOVE			MEASURE PRECISE AMOUNT AS INDICATED ABOVE			MEASURE PRECISE AMOUNT AS INDICATED ABOVE		
PUMP DISPENSER 25ml	2	20		1	10	20	1/2	4	8
CAP OR BALL 20ml	2 1/2			1 1/4			1/2	5	10

TRAINING AND ADVISORY CENTRE

The Technical Staff in the Training and Advisory Centre can ensure that the correct equipment and methods are used and our consultants can provide on-site training and advice. Standard Two Day Training Courses are held regularly in Cheltenham, and tailor-made courses can be arranged if necessary.

HEALTH AND SAFETY INFORMATION

Appropriate Health and Safety Information is detailed on the individual product label or relevant Health and Safety Data Sheet.

Urgent professional advice regarding First Aid may be obtained by contacting the nearest regional centre of the National Poisons Information / Service (NPIS), where all products are registered.

PACKAGING

6 x 1 litre Polythene Containers

Premiere Code No. 06080

No liability is accepted for any loss or damage arising directly or indirectly from the use of the Company's products, or from the use of the implied or freedom from patent rights. Prospective users should, therefore, satisfy themselves by appropriate trials that the product to be used is suitable for the intended use and that such will not infringe any patent.

We continue to reserve the right to alter designs of any product as part of a further process of improvement and products supplied may therefore vary from those detailed on this Technical Information Sheet.

QUALITY APPROVALS



BS EN ISO 9002

All products manufactured to Premiere formulations are processed conforming to appropriate standards within the Quality System described in the Quality Manual and comply with the requirements of ISO 9002.

Cert No. 947290

Other products from the range are:-

		Code
Caterclean Spray	12 x 500mls	06061
Ovenclean	6 x 1 litre	08059
Ovenforce	2 x 5 litre	08019
Silver Rinse	12 x 500mls	08096
D.E.P.20	1 x 5 litre	14002
D-Stain	1 x 12.5kg	38024
D-Scala	1 x 3.5kg	38019
Beerline Cleaner	2 x 5 litre	06036
Cabinet Glasswash	2 x 5 litre	06094
Foodsaf Tablets	2 x 5 litre	06096
Force	6 x 56 Tablets	17006
Stainless Steel Cleaner	2 x 5 litre	08082
Ovencleaner	1 x 400mls	19025
	1 x 400mls	19009

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