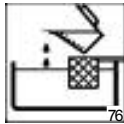
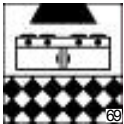


## TECHNICAL INFORMATION SHEET

# D.E.P.20

Code No. 38024



### 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.

### D.E.P.20

A heavy duty detergent powder for the effective degreasing and decarbonising of surfaces and equipment in catering establishments. A solution of **D.E.P.20** in hot water will readily emulsify grease and cooking oils on catering equipment, paintwork and floors.

**D.E.P.20** may also be used for the effective cleaning of surfaces which have become heavily soiled as a result of smoke or fire damage.

**Note:** **D.E.P.20** is **NOT** suitable for cleaning rubber or asphalt floors, aluminium or galvanised surfaces.

The pH of the concentrate under typical analysis is 12.5.

### 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

Use the following chart to determine the correct amount of D.E.P.20 required for the specific task indicated.

CLEANING TASK	DILUTION RATE
	(per litre of water)
WASHING	12.5GMS
SCRUBBING	12.5GMS
DEEP FAT FRYERS	25 - 37GMS
SINGLE SOLUTION MOPPING	12.5GMS

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

### 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

1 x 12.5 Kg

Premiere Code No. 38024

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 of 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 50	6 x 1 litre	06080
Caterclean Spray	12 x 500mls	06061
Ovenclean	6 x 1 litre	08059
Ovenclean	2 x 5 litre	08019
Ovenforce	12 x 500mls	08096
Silver Rinse	1 x 5 litre	14002
D-Stain	1 x 3.5kg	38019
D-Scale	2 x 5 litre	06036
Berline Cleaner	2 x 5 litre	06094
Cabinet Glasswash	2 x 5 litre	06096
Foodsaf Tablets	6 x 56 Tablets	17006
Force	2 x 5 litre	08082
Stainless Steel Cleaner	1 x 400mls	19025
Ovencleaner	1 x 400mls	19009

Distributed by: -

