

## PRODUCT GUIDANCE SHEET

### CLEAVER

#### HEAVY DUTY SURFACE DEGREASER & DECARBONISER



A powerful odourless surface and equipment degreaser/carbon remover formulated to remove the heaviest burnt on grease and organic soils within commercial catering operations where extra chemical energy is required. Ideal for use on kitchen hoods/filters, fat fryer surroundings, ovens and grills. **Caution:** Not recommended for use on ceramic hobs, aluminium or galvanised surfaces.

Product Name:	CLEAVER	CLEAVER 600ML BOTTLES
Description:	Floor cleaner and heavy duty degreaser	Cleaver labelled spray bottles
Pack Size(s):	2x5Lt	1x600ml
Pallet Size(s):	80	NR
Product Code(s):	1291000	1419000

### HOW TO USE

It must be diluted correctly with water to prepare effective cleaning solutions. Product is dispensed via a standard 5lt pelican pump, manual wall mounted bottle/bucket pump or via an automatic chemical/water mixing station available from us on a free-on-loan agreement basis.

**Surface Degreasing:** For bottle cleaning solutions, dilute with one plunge of a 5lt pelican/wall mounted manual pump per 600ml labelled trigger spray. It can be used as part of a two-stage cleaning and disinfection process. Remove gross debris and spray onto the surface or equipment. Depending on the degree of soiling allow sufficient contact time. Agitate heavily soiled areas if necessary, then wipe away with a clean cloth or absorbent paper to leave a fresh clean surface.

### Clean-As-You-Go Hygiene

Remove gross debris. Spray directly onto the surface or equipment. Depending on the degree of soiling allow sufficient time for the product to penetrate the soil. Agitate heavily soiled areas if necessary, then simply wipe away with a clean cloth or absorbent paper to leave a fresh clean surface.

### Cross-Contamination Prevention

In food handling areas where there is a risk of cross contamination, we recommend a two stage process as best practice:

**Stage 1 Cleaning:** Remove food debris then spray directly onto the surface or equipment and allow sufficient time for the product to penetrate the soiling, agitating heavily soiled areas if necessary. Rinse with fresh clean water or wipe down with a clean damp cloth.

**Stage 2 Sanitising:** Spray a separate 1276 approved surface sanitiser directly onto the surface, ensuring an even coverage. Allow sufficient contact time before rinsing the surface with fresh clean water or a clean damp cloth. Allow to air-dry or dry the surface with a separate clean dry cloth.

**Carbon Removal:** Depending on the extent of carbon build up, add 2-4 plunges of dispenser per 750ml bottle and spray onto a warm surface. Allow a few minutes contact time and agitate with a cloth or scouring pad before rinsing well with fresh water.

**Deep Fat Fryers:** Remove oil from fryer and depending on the capacity add 100mls per litre of water. Bring to the boil for 10 minutes. Carefully drain the solution, rinse thoroughly with clean water and dry with a cloth or paper towel before re-using.

**Combi Ovens:** Use undiluted for ovens with integral feed cleaning systems; dosed automatically during the oven's cleaning programme in accordance with the oven manufacturer's guidelines.

## SAFETY ADVICE



**DANGER** May be corrosive to metals. Causes severe skin burns and eye damage. Harmful to aquatic life with long lasting effects. Avoid release to the environment. Wear protective gloves/ eye protection/ face protection. IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water or shower. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER/doctor.

**For further detailed information on this product please refer to the Safety Data Sheet.**

**FOR PROFESSIONAL USE ONLY**



### COSHH STATEMENT

COSHH is a law that requires all employers to take steps to control substances (chemicals) that may cause harm to employees, contractors and visitors to the workplace. Every work environment will be different in terms of the hazardous chemicals that are present, and how these are used, and individual assessments may be necessary to consider how chemicals can be handled and stored safely, in addition to ensuring that appropriate PPE and training is provided for employees. Product MSDS and Product Guidance Sheets are intended to help when carrying out a COSHH assessment, however if further advice is needed with regard to specific issues in your work environment we are happy to provide advice.