

AREA
DIRECTIONS
PRODUCT

OVEN CLEANING	DEGREASING	BUCKET = 2 SHOTS	TRIGGER BOTTLE = 1 SHOT	WASHING UP	SINK = 1 SHOT	
AS NECESSARY	AS NECESSARY	DAILY	WEEKLY	DAILY	DAILY	
Ovens, Grills, Chargrills and Griddles Follow instructions on pack and protect floor and surrounds with paper. Ensure adequate ventilation. 1. Warm up oven to 90°C (200°F). Turn oven off and brush/spray interior with Bowcare Oven Cleaner . 2. Brush/spray interior surfaces evenly with Bowcare Oven Cleaner . Close door and allow up to 10 mins contact time. 3. Clean with a cloth or scouring pad and rinse thoroughly using a sponge or cloth. Check pilot light has not been extinguished. 4. Preheat oven for up to 10 minutes before use.	Fat Fryers 1. Switch off and disconnect from mains. 2. Drain fat and wipe off heavy deposits with paper disposable. 3. Fill fryer with a solution using 2 shots of Bowstar Cleaner Degreaser Concentrate . 4. Switch on and heat for 15 mins (do not boil). 5. Submerge baskets and utensils in solution. 6. Switch off. 7. Remove deposits round top of fryer with stiff brush. 8. Empty fryer and rinse thoroughly. 9. Allow to air dry before refilling.	Floors, Walls and Doors 1a. Make up a solution in a bucket using 2 shots of Bowstar Cleaner Degreaser Concentrate . <i>or</i> b. Fill a 500ml trigger bottle with water and add 1 shot of Bowstar Cleaner Degreaser Concentrate . 2a. Apply Bowstar Cleaner Degreaser Concentrate solution with a bucket and clean mop. <i>or</i> b. Spray on Bowstar Cleaner Degreaser Concentrate solution using trigger bottle. 3. Allow 5 minutes contact time before cleaning. 4. Wipe or mop over surface using clean water. 5. Pay particular attention to corners and edges around equipment. 6. Rinse with clean hot water.	Canopies, Ventilation Ducting and Filters 1. Fill a 500ml trigger bottle with water and add 1 shot of Bowstar Cleaner Degreaser Concentrate . 2. Using trigger solution spray surface and allow 10 minutes contact time. 3. Rinse thoroughly with clean water. 4. Allow to air dry. 5. Take down filters and immerse in diluted 2 shot solution of Bowstar Cleaner Degreaser Concentrate in a bucket or sink. Allow 30 minutes contact time. 6. Rinse with clean hot water, drain and replace.	Dishwashers 1. Switch off and disconnect from mains. 2. Drain machine. 3. Remove spray arms and check holes are not blocked. 4. Remove filters and empty out any debris. 5. Fill a 500ml trigger bottle with water and add 1 shot of Bowstar Cleaner Degreaser Concentrate . Using trigger solution clean filters, spray and wipe interior and exterior of machine. 6. Rinse all parts. 7. Replace all parts and leave to air dry.	Coffee Machines 1. Switch off and disconnect from mains. 2. Fill sink with hot water adding 1 shot of Bowstar Washing Up Concentrate . 3. Remove infuser and decanter. Clean each item and the spray plate, hot plate and all outer surfaces of the machine (when cooled) with clean cloth soaked in solution. 4. Allow to air dry. 5. Polish all outer surfaces with a dry paper towel. 6. Replace decanter and infuser. <i>N.B. Weekly - Deep clean machine following manufacturer's instructions.</i>	Sink Washing, Cutlery, Crockery, Pots and Pans 1. Fill sink with hot water adding 1 shot of Bowstar Washing Up Concentrate . 2. Scrape off any loose debris into bin. 3. Place all articles in sink and scrub with clean brush or scouring pad. 4. Rinse with very hot clean water (use second sink where available). 5. Allow to dry on a clean sanitised surface.

WARNING
Powerful cleaning products may burn skin and eyes. Always wear suitable protective equipment.

Bowcare Oven Cleaner
Effectively cleans grease and charred food from oven and grills.
Use re-order codes as follows:
Oven Cleaner 5L Concentrate 74-1018
Oven Cleaner 750ml RTU 74-1017

Bowstar CLEAN Cleaner Degreaser Concentrate
Ideal to rapidly remove grease, oils and fats from safety flooring, stainless steel, ceramic tiles, plastic and laminated flooring. Apply to surface, agitate, then rinse thoroughly.
Use re-order codes as follows:
Cleaner Degreaser Concentrate 2L 87-1004

Bowstar CLEAN Washing Up Concentrate
High strength detergent for washing up and many general cleaning duties.
Use re-order codes as follows:
Washing Up Liquid 2L 87-1002

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SANITISING		BUCKET = 2 SHOTS	TRIGGER BOTTLE = 1 SHOT	TRIGGER BOTTLE = 1 SHOT		AFTER EMPTYING	
DAILY	CLEAN AFTER USE	CLEAN AFTER USE	WEEKLY	DAILY	WEEKLY	WEEKLY	AFTER EMPTYING
Microwave Ovens and Combi Ovens 1. Switch off and disconnect from the mains. 2. Remove loose parts and wash in Bowstar Anti-Bac Washing Up sink solution. 3. Wipe interior and exterior of oven with Bowstar Catering Concentrate solution including rear and underside of unit. 4. Allow 60 seconds contact time, rinse with clean water and leave to air dry. 5. Replace removed parts. 6. Polish with dry paper disposable.	Chopping Boards and Food Preparation Surfaces 1. Remove any loose debris. 2. Clean with hot soapy water. 3. Apply Bowstar Catering Concentrate solution onto surface. 4. Allow 60 seconds contact time with surface. 5. Wipe with paper towel and allow to air dry.	Slicers, Mincers, Mixers etc. 1. Switch off and disconnect from mains. 2. Remove any loose debris. 3. Disassemble equipment. 4. Either soak removable parts in Bowstar Catering Concentrate solution or spray and allow 60 seconds contact time. 5. Brush or wipe all parts. 6. Rinse all parts with clean water and allow to air dry. 7. Reassemble.	Shelves and Food Storage Racks 1. Remove all contents from shelves. 2. Brush or wipe off all loose debris. 3. Wipe all surfaces with Bowstar Catering Concentrate solution and allow 60 seconds contact time. 4. Wipe with paper towel. 5. Allow to air dry. 6. Replace all contents.	Bain Maries, Hot Cupboards, Refrigerated Display Cabinets etc. 1. Remove all loose debris. 2. Wipe down all surfaces with Bowstar Catering Concentrate solution and allow 60 seconds contact time. 3. Wipe with paper towel. 4. Allow to air dry.	Drains and Gullies 1. Lift drain channel covers and turn over. 2. Scrub covers and drain channel with brush and Bowstar Catering Concentrate solution, allow 60 seconds contact time. 3. Rinse drain channel and covers with clean hot water. 4. Replace covers.	Refrigerators, Freezers and Cold Rooms 1. Switch off and disconnect from the mains. 2. Transfer food to alternative storage. 3. Remove racks. 4. Wipe all surfaces, including handles, seals and removed racks with Bowstar Catering Concentrate solution and allow 60 seconds contact time. 5. Wipe with paper towel and leave to air dry. 6. Reconnect appliance and allow to reach correct temperature before replacing food.	Waste Bins and Lids 1. Remove all rubbish and loose debris. 2. Apply Bowstar Catering Concentrate solution to outside and inside of bin(s) and lid(s) paying particular attention to handles and allow 60 seconds contact time. 3. Rinse with clean hot water. 4. Allow to air dry.

Bowstar CLEAN Catering Concentrate
A cleaner suitable for use on most surfaces. Spray and wipe, 60 second contact time. It will kill most commonly found bacteria and is ideal for use in kitchens, food preparation areas and hospitals. Removes grease, fat and oil. **Conforms to EN1276.**
Use re-order codes as follows: **Catering Concentrate 2L 87-1003**

10 ESSENTIAL RULES OF C.O.S.H.H.

- Use only the approved chemicals.
- Do not mix cleaning chemicals.
- Never decant chemicals unless the container is properly labelled.
- Always store chemicals safely, in a locked cupboard.
- Never use substances for any purpose other than that for which it has been designed.
- Always wear protective clothing.
- Keep C.O.S.H.H. manual in a safe and accessible place.
- Always add chemicals to water to avoid splash back and excess foam.
- Always read the label.
- Remember - more is not always better. Follow Dilution Control.
- Clean all equipment after use and before storage.
- Never use dirty cleaning equipment
- Caution: Before cleaning electrical equipment, switch off at mains and, if possible, remove plug.

● Always wear goggles and gloves when replacing dispenser refill bottle.