

AREA
DIRECTIONS
PRODUCT
AREA
DIRECTIONS
PRODUCT

OVEN CLEANING DEGREASING WASHING UP

AS NECESSARY	AS NECESSARY	DAILY	WEEKLY	DAILY	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 of Bowcare Kitchen Degreaser diluted at 1:20. 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 1. Make up a solution of Bowcare Kitchen Degreaser diluted at 1:20 in warm water. 2. Apply Bowcare Kitchen Degreaser with a clean cloth or clean mop. 3. Leave for 5 minutes to work 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. Wipe all surfaces with a solution of Bowcare Kitchen Degreaser diluted at 1:20. 2. Rinse thoroughly with clean water. 3. Allow to air dry. 4. Take down filters and immerse in diluted Bowcare Kitchen Degreaser for 30 minutes. 5. 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. Clean filters and wipe interior and exterior of machine with a solution of Bowcare Kitchen Degreaser diluted at 1:20. 6. Rinse all parts. 7. Replace all parts and leave to air dry.	Coffee Machines 1. Switch off and disconnect from mains. 2. Remove infuser and decanter and wash with a solution of Bowcare Washing Up Liquid 20%. 3. Using a cloth soaked in the solution, clean spray plate, hot plate and all outer surfaces of machine (when cooled). 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. Make up a solution of Bowcare Washing Up Liquid 20% in a sink. 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.

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

Bowcare Kitchen Degreaser

Removes grease, fat and oil. Ideal for use in food preparation areas.
Cleaner Degreaser 5L 13-0745

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

Bowcare Washing Up Liquid Concentrate 20%

High strength detergent for washing up and many general cleaning duties.
Use re-order codes as follows:

Washing Up Liquid 5L	13-0731
Washing Up Liquid 25L	73-0730

SANITISING

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 dishwashing detergent. 3. Wipe interior and exterior of oven with Bowcare Cleaner Sanitiser 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 Bowcare Cleaner Sanitiser 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 Bowcare Cleaner Sanitiser or spray and allow 60 seconds contact time. 5. Brush or wipe all parts. 6. 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 Bowcare Cleaner Sanitiser 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 Bowcare Cleaner Sanitiser 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 Bowcare Cleaner Sanitiser . 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 Bowcare Cleaner Sanitiser and allow 60 seconds contact time. 5. Wipe with paper towel and allow 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 Bowcare Cleaner Sanitiser to outside and inside of bin(s) and lid(s) paying particular attention to handles, allow 60 seconds contact time. 3. Rinse with clean hot water. 4. Allow to air dry.

Bowcare Cleaner Sanitiser

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:

Cleaner Sanitiser 5L	74-0753 (Refill)
Cleaner Sanitiser 750ml	74-1016

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

1. Use only the approved chemicals.	5. Never use substances for any purpose other than that for which it has been designed.	8. Always add chemicals to water to avoid splash back and excess foam.	■ Clean all equipment after use and before storage.
2. Do not mix cleaning chemicals.	6. Always wear protective clothing.	9. Always read the label.	■ Never use dirty cleaning equipment
3. Never decant chemicals unless the container is properly labelled.	7. Keep C.O.S.H.H. manual in a safe and accessible place.	10. Remember - more is not always better. Follow Dilution Control.	■ Caution: Before cleaning electrical equipment, switch off at mains and, if possible, remove plug.
4. Always store chemicals safely, in a locked cupboard.			

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