

PRODUCT GUIDANCE SHEET

ADAMATIC AUTO TRAYWASH DETERGENT

CONCENTRATED NON-CAUSTIC AUTOMATIC TRAY/DISHWASHER DETERGENT



A highly effective liquid dish and tray washer detergent which is designed to remove the heaviest grease, starch, sauces and other organic soils from crockery, cutlery and catering utensils in commercial/schools kitchens; suitable for use in most water conditions and is safe to use on delicate glassware, aluminium cooking pots, vessels and utensils.

Product Name:	ADAMATIC NON CAUSTIC TRAYWASH
Description:	Concentrated automatic dish and tray washer detergent
Pack Size(s):	2x5Lt (20lt)
Pallet Size(s):	80 (32)
Product Code(s):	1392000 (1112000)

HOW TO USE

Suitable for use in most water conditions, it is auto-dosed into the machine by our free-on-loan wall mounted dosing unit or by the internal machine pump. For best results, ensure the machine wash temperature is between 60-65°C. The following best practices are clearly shown on our Guide to Good Dishwashing wall chart.

FACTORS IMPACTING ON DISHWASHING RESULTS

- Scrape all food debris from plates ensuring heavily soiled items are pre-rinsed prior to washing.
- Empty solid debris like cocktail sticks, fruit peel, pips, tea bags, paper etc. from glasses and cups and place them upside down.
- Always rack items of the same size together so none are hidden from wash jets.

- Fill the racks evenly and not too tightly. Do not mix sizes and make sure they are spaced apart.
- Ensure the baskets are filled to capacity to minimise breakages. Mix cutlery in baskets to avoid items sticking together and stack with handles facing down.

GOOD PRACTICES

- Larger pots and pans should be washed by hand unless there is a dedicated pot-wash machine.
- Always allow crockery to air dry - never use a tea towel as it may harbour harmful bacteria - stand glasses on drip mats to air dry.
- Remember to dump the machine wash water after each session and refill with fresh water.
- Check and clean the filter trays after each session and ensure the wash and rinse jets are free of debris or scale.
- If required, descale the machine regularly with an acidic machine descaler.

DISHWASHER CLEANING OPERATION

- Switch off machine at the mains supply, not just on the machine, and then open the drain plugs to empty completely. Remove the curtains and clean down with a degreaser/sanitiser.
- Remove the wash/rinse arms and scrap trays, clean out all debris and scale, and then thoroughly clean out the inside of the machine with a degreaser/sanitiser and rinse down thoroughly.
- Finally, replace scrap trays, wash and rinse arms and curtains, shut doors and switch on to allow the machine to heat up to the correct working temperature.

SAFETY ADVICE



DANGER May be corrosive to metals. Causes severe skin burns and eye damage. 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.