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PRODUCT GUIDANCE SHEET

BRAKES SOFT WATER DISHWASHER DETERGENT



A highly effective liquid dish washer detergent which is designed to remove the heaviest grease, starch, sauces and other organic soils from crockery, cutlery and catering utensils in commercial kitchens; suitable for use in most water conditions.

Product Name: BRAKES SOFT WATER DISHWASHER DETERGENT
Description: Concentrated automatic dishwasher detergent
Pack Size(s): 2x5ltr & 20ltr
Pallet Size(s): 80 & 32
Product Code(s): A16100 & A16099

HOW TO USE

Suitable for use in most water conditions, it is auto-dosed into the machine by the Brakes 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. Not suitable for aluminium pots, pans or utensils, however diluted product is safe to use on stainless steel utensils. The following best practices should be adopted to ensure optimum dishwashing results:

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 (Brakes Descaler 7591).

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 Brakes 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 Brakes 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 Causes severe skin burns and eye damage. May be corrosive to metals. Wear protective gloves, protective clothing and eye or face protection. IF ON SKIN (or hair): Remove immediately all contaminated clothing. Rinse skin with water. 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 or doctor. Absorb spillage to prevent material damage.

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 SDS 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. **E-Mail Technical:** technical.solutions@rpadam.co.uk