



These pictogrammes form part of the Premiere Training System. Full details are available on request.

## INTRODUCTION

The Premiere range of high quality catering products has been formulated for the routine maintenance, periodic deep cleaning and hygiene control in catering establishments.

The use of the appropriate kitchen cleaning product and equipment will clean, degrease and decarbonise, enhancing the appearance and considerably improving standards of hygiene.

First class results can only be achieved using the correct products, machines and equipment within the framework of a regular cleaning programme. This range makes it possible to select a kitchen cleaning product with precisely the right characteristics for the task and equipment available.

In case of difficulty in making the correct choice or for further information on Premiere's cleaning systems and extensive range of cleaning and maintenance chemicals, equipment and machines, contact the local Premiere Representative or Head Office in Cheltenham.

## CATERCLEAN® 50

An odourless bactericidal alkaline detergent for cleaning and degreasing all hard surfaces and equipment in catering establishments. Both cleaning and disinfection of all hard surfaces, equipment, fixtures, fittings, floors, walls and ceilings can be readily achieved using **Caterclean 50** with hot or cold water. Rinsing is not required though may be adopted if desired.

Environmental concerns have also been taken into account in formulating **Caterclean 50**, which is readily biodegradable. A safe, extremely effective product for use in all food preparation areas. It contains no solvent or perfume and leaves no residual odours, thereby preventing the tainting of food and surfaces.

**Caterclean 50** may be used neat for the daily treatment of drains, sinks and gullies. **Caterclean 50** should **not** be used in a dilution stronger than 1:30 on aluminium surfaces.

The pH of the concentrate under typical analysis is 10.0.

## BACTERICIDAL DATA

**Caterclean 50** has been submitted to independent microbiological testing in accordance with BS.EN.1276:1997 and passes at a 1:50 dilution rate with five minutes contact time under dirty conditions.

## DIRECTIONS

Always wear appropriate protective clothing and read product label and material safety data sheet before use.

Premiere's range of catering products are recommended for cleaning operations by hand as well as floor maintenance techniques using mopping equipment or machinery.

## 1. CLEANING TECHNIQUES BY HAND

**1.1 Spray Cleaning:** Dilute product into a trigger spray and apply a fine mist onto a cloth and wipe clean the soiled area, wipe dry with a clean cloth if necessary.

**1.2 Washing:** Prepare a solution of product into a bowl or bucket, then using a cloth or sponge, apply to surface and agitate to loosen dirt. Wipe off solution and wipe dry with a clean cloth or rinse with fresh water.

**1.3 Scrubbing:** Pre-soak the article or surface in the cleaning solution, allowing sufficient time for the chemicals to break down dirt and soilage. Hand scrub with a suitable nylon hand pad or scrubbing brush until clean. Wipe off cleaning solution and rinse thoroughly with fresh water and clean cloth. On completion wipe dry.

**1.4 Deep Fat Fryers:** Switch off fryer. Allow cooking oil to cool, drain off into clean container and remove debris from filter. Mix product in fryer at recommended dilution, switch on fryer keeping solution under supervision, simmer for 20 minutes. Switch off fryer. Use hot solution with care to clean external surfaces with scrubbing brush or hand pad. Whilst draining fryer clean all internal surfaces including basket and filter. On completion rinse all surfaces with fresh water and wipe dry. Replace or renew cooking oil.

## 2. FLOOR MOPPING TECHNIQUES

Before any floor maintenance task is carried out, the floor should be swept to remove loose dirt and litter.

**Mopping Techniques:** The Premiere multi-purpose cleaner, maintenance products or disinfectants may be used for mopping operations. Choice of product will depend on the nature of the area to be cleaned and the degree of soiling. Consult the respective Technical Information Sheet for further information.

**2.1 Wet Mop Sweeping (Damp Mopping):** A routine maintenance technique using a well wrung out mop for lightly soiled floors and for spot mopping.

**METHOD:** Use one bucket with gear wringer or colander. Wet mop and wring out tightly to remove any excess solution before use. Rinse mop frequently and change solution when required.

**2.2 Single Solution Mopping:** A daily maintenance technique for light-medium soiled areas. Wet mopping loosens and removes dirt, which has settled on the floor.

**METHOD:** Use a double bucket unit, one bucket for clean solution, the other left empty underneath the gear wringer to collect the dirty solution picked up from the floor. Always wring out the soiled mop before re-depositing into the clean solution and leave the floor as dry as possible.

A rinsing operation must be undertaken to remove any chemical residue if the solution is used in a stronger mix.

**Note:** The most efficient way to pick up solutions is to use a wet pick-up machine.

### 3. MACHINE SCRUBBING TECHNIQUES

**3.1 Deep cleaning:** Used for regular or periodic cleaning of floors which are too soiled to use normal mopping techniques. The process requires a rotary machine, mopping equipment and a wet pick-up machine.

**METHOD:** Mix the required solution and apply to the floor. Commence machine scrubbing in an area of a manageable size with a green nylon pad or nylon scrubbing brush. Sufficient solution should be applied to ensure that the floor remains wet throughout the scrubbing operation, on completion of machine scrubbing use the wet pick-up machine to remove the slurry. Thoroughly rinse floor with fresh water and clean mop. Pick up rinse water and commence scrubbing the next area of floor.

### APPLICATION

Recommended dilutions may be increased or decreased depending on the degree of soilage. Whenever doubt exists test the proposed dilution on a small area to ensure that the solution will not damage the surface.

CLEANING TASK	RECOMMENDED DILUTION
1.1 SPRAY CLEANING	1:50
1.2 WASHING	1:10 - 1:50
1.3 SCRUBBING	1:10 - 1:50
1.4 DEEP FAT FRYERS	1:20
2.1 WET MOP SWEEPING	1:50
2.2 SINGLE SOLUTION MOPPING	1:50
3.1 DEEP CLEANING	1:10

**ALWAYS** conduct a trial area with your chosen dilution to establish results.

### MIXING THE REQUIRED SOLUTION

Use the following chart to mix the appropriate cleaning solution for each specific cleaning task.

PRECISE AMOUNT OF PRODUCT	1:10 1 PART PRODUCT TO 10 PARTS OF WATER			1:20 1 PART PRODUCT TO 20 PARTS OF WATER			1:50 1 PART PRODUCT TO 50 PARTS OF WATER		
	0.5LITRE TRIGGER SPRAY	5LITRE BUCKET	10LITRE BUCKET	0.5LITRE TRIGGER SPRAY	5LITRE BUCKET	10LITRE BUCKET	0.5LITRE TRIGGER SPRAY	5LITRE BUCKET	10LITRE BUCKET
MEASURING JUG	50 ml	500 ml	1000 ml	25 ml	250 ml	500 ml	10 ml	100 ml	200 ml
PUMP DISPENSER	2	20		1	10	20	½	4	8
CAP OR BALL	2½			1¼			½	5	10

### CLEANING ACADEMY

The Technical Staff in the Cleaning Academy can ensure that the correct equipment and methods are used and our consultants can provide on-site training and advice. A range of training courses and City & Guilds qualifications are available.

### HEALTH AND SAFETY INFORMATION

Appropriate Health and Safety Information is detailed on the individual product label or relevant material safety data sheet.

**Urgent professional advice** regarding First Aid may be obtained by contacting the nearest regional centre of the National Poisons Information / Service (NPIS), where all products are registered.

### PACKAGING

12 x 750 ml Polythene Containers  
2 x 5 litre Polythene Containers

Premiere Code No. 06098  
Premiere Code No. 06063

No liability is accepted for any loss or damage arising directly or indirectly from the use of the Company's products, or from the use of the implied of freedom from patent rights. Prospective users should, therefore, satisfy themselves by appropriate trials that the product to be used is suitable for the intended use and that such will not infringe any patent.

We continue to reserve the right to alter designs of any product as part of a further process of improvement and products supplied may therefore vary from those detailed on this Technical Information Sheet.

### SHELF LIFE

The shelf life of this product is 24 months when stored in unopened original containers at ambient temperature.

### QUALITY APPROVALS



#### BS EN ISO 9001

All products manufactured to Premiere formulations are processed conforming to appropriate standards within the Quality System described in the Quality Manual and comply with the requirements of ISO 9001.

Cert No.  
0947290



This symbol indicates that Caterclean is the registered trademark of the Premiere Polish Co Ltd t/a Premiere Products.

Other products from the range are:-

	Code
Caterclean Spray	06012
Force	08021
Force	08082

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