



EVANS VANODINE KITCHEN HYGIENE GUIDE



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EVANS VANODINE INTERNATIONAL PLC

Brierley Road, Walton Summit, Preston, PR5 8AH, England.

tel: +44 (0)1772 322200

web: www.evansvanodine.co.uk

email: sales@evansvanodine.co.uk

export@evansvanodine.co.uk



100 YEARS

KITCHEN HYGIENE INTRODUCTION

WHY IS CLEANLINESS IMPORTANT?

Stringent cleaning schedules and procedures must be implemented to help eliminate any risk of cross contamination and food poisoning. All surfaces and equipment must be cleaned and sanitised according to your cleaning schedule ensuring no stages are missed. Cleanliness is important to protect, not just your customers, but your business' reputation.

FOOD HYGIENE REGULATIONS

These regulations place responsibility on food business operators to take all necessary measures to ensure the safety and wholesomeness of foodstuffs. Wherever food is prepared or served, the highest standards of cleanliness and hygiene are essential.

OUR CERTIFICATIONS

Evans Vanodine have utilised their experienced quality control and research and development laboratories and **UKAS** (United Kingdom Accreditation Service) accredited microbiological laboratory to formulate and test a range of products to meet all the requirements of the food and catering industry. Evans Vanodine is also an **ISO 9001** and **ISO 14001** registered company. These certifications provide customers with confidence that we have set defined standards in research, manufacture and service. Microbiology tests have been undertaken on all Evans Vanodine products which have bactericidal properties; a summary of these are available in the form of a microbiological profile which is available upon request.

CHOOSING THE RIGHT PRODUCT

In an area where hygiene is important, and with strict guidelines in place, it is vital that the cleaning products you use meet all the necessary standards. Choosing the right product involves careful consideration of the type of product used for certain tasks and the impact on the environment. Evans Vanodine understand these requirements and have produced this guide, along with a Training Support DVD, wallcharts and literature, to help eliminate guess work, ensuring you choose a product fit for purpose and avoid wasted time and money.

LOW IMPACT ON THE ENVIRONMENT



Evans Vanodine has a unique system for identifying which products have a low impact on the environment, called the W.E.I.R. System. The products in this brochure which achieve this certification are marked with a green tick. For further details please visit www.evansgreentick.com.

HELP & ASSISTANCE

This guide is one in a series which has been produced to help users of Evans Vanodine products attain the best possible results. We realise there are various situations and circumstances that determine which products are the most suitable and we hope this guide is of benefit to you and helps you to choose the correct product and dispensing system. If you require any further assistance please contact your local Evans distributor or our sales department.



HACCP

HACCP stands for Hazard Analysis Critical Control Point. It is a method of examining every stage in the food operation chain, identifying the steps which are critical to food safety and implementing effective control and monitoring procedures at each critical point. HACCP can be used to control everything in the food industry, including raw materials, incoming supplies, preparation, storage, transportation and important operations such as cleaning and disinfecting.

It is important to understand that all parties, whether they are producers, processors, distributors, retailers or caterers, or whether they are a 'one-man' business or a multinational corporation, are legally required to conduct their business according to the principles of HACCP.

EUROPEAN STANDARD TEST METHODS

The European Standards **EN 1276** and **EN 13697** are designed to test bactericidal products specifically for use in the food and catering industry. These tests are carried out under 'dirty' conditions, (surfaces which are known to, or may, contain organic and/or inorganic materials) and 'clean' conditions (surfaces which have received a satisfactory cleaning programme and are known to contain minimal levels of organic and/or inorganic materials). The standard test conditions are 5 minute contact time at 20°C against four reference bacteria. The EN test methods can also be used to test products at lower temperatures and with shorter contact times, such as 30 seconds, which are relevant for certain tasks.

SAFETY INSTRUCTIONS & GENERAL ADVICE

- Always position caution signs when cleaning floors.
- Always read, understand and adhere to label instructions on the container.
- Always wear personal protective equipment (PPE) when recommended.
- Always ensure adequate ventilation when using chemicals.
- Always ensure machinery is turned off or unplugged before cleaning.
- Always add chemicals to water when making up a solution.
- Always ensure made up solutions are labelled correctly.
- Always ensure you follow The Food Hygiene Regulations.



HAND HYGIENE

TRIGON®

Unperfumed hand wash



- High-strength formulation with a thorough cleansing action and excellent grease and soil removal.
- Mild and gentle to skin; added moisturiser provides skin protection.
- Produces a rich and creamy lather.

TRIGON® PLUS

Bactericidal hand wash



- Proven to kill 99.999% of bacteria; helps reduce the risk of cross-contamination.
- Ultra-high levels of moisturiser and added allantoin leave the skin soft and smooth; ideal for where frequent hand washing is necessary.
- Provides a silky cleansing action.
- Passes **EN 1276**, **EN 13727** and **EN 1499**.
- Low impact on the environment.

TRIGON® FOAM PLUS

Bactericidal foaming hand wash



- Proven to kill 99.999% of bacteria; helps reduce the risk of cross-contamination.
- Ultra-high levels of moisturiser with allantoin leaves the skin soft and smooth
- Passes **EN 1276**, **EN 13727** and **EN 1499**
- Cartridge pack for use in an Evans Evolve Cartridge Foam Dispenser; produces an easy to use instant foam.

PERSONAL HYGIENE

Every person working in a professional kitchen, food preparation or food serving area must maintain a high level of personal cleanliness. Suitable, clean clothing must be worn and, where necessary, protective clothing.

The wearing of headgear, hairnets and clean overalls is essential and personnel must maintain a high degree of personal cleanliness (as specified in **Reg (EC) 852/2004 Annex II Chapter VIII**). Guidance notes are available on the FSA's website: www.food.gov.uk.

Hand hygiene is an important part of any food business hygiene programme. Transmission of pathogenic bacteria, viruses and parasites from raw food, or from ill workers, to food by way of improperly washed hands continues to be one of the major factors in the spread of food borne illnesses.

The palm of the hand, the space between fingers and the finger nails are all potential areas for bacteria to grow and flourish.

SOAP AND SANITISER

The Evans Vanodine Hand Care Plus range is formulated using fine grade ingredients and is manufactured under a procedure which complies with **The Cosmetic Products Regulation (123/2009/EC)**.

FITNESS FOR WORK

You must not allow anyone to handle food or enter a food handling area if they:

- Are suffering from, or carrying, a illness likely to be transmitted through food (food poisoning).
- Have infected wounds, skin infections or sores.
- Have diarrhoea or vomiting.

Anyone working in a food business who is affected by any of these and is likely to come into contact with food through their work, must tell the business owner or manager immediately about the illness or symptoms and, if possible, what has caused them.

It is recommended that staff with diarrhoea or vomiting should not return to work until they have been symptom free for 48 hours.

MAKE THE TIME

Making time to wash and dry your hands thoroughly and on a regular basis is very important. Hands should be washed on entering the food handling area and in between tasks throughout the working day.



HANDSAN™

70% Alcohol-based hand rub



- Highly effective hand sanitiser with added moisturiser.
- Evaporates from hands without leaving a residue or odour.
- Autorised biocide, effective against bacteria, enveloped viruses and yeast.
- Kills bacteria; passes **EN 1500**, **EN 13727** and also **EN 1276** with a 30 second contact time.
- Also passes **EN 14476**.
- Ideal in food processing, food preparation and food handling areas.
- For use in Evans Evolve Bulk Fill and Cartridge Liquid Dispenser.

CAREHANDS™

Universal barrier and moisturising cream



- Multi-purpose, non-greasy hand cream.
- Provides skin protection in wet and dry working conditions.
- The added glycerine enables it to be used as an excellent after work moisturiser.
- For use under rubber gloves as a secondary line of protection.
- Unperfumed; ideal for use in kitchens and food preparation areas.
- Suitable for use in an Evans Evolve Bulk Fill Liquid Dispenser when used in conjunction with adaptor.

EVANS EVOLVE DISPENSERS

Soap dispenser and cartridge system



A modern designed soap dispenser; the new ergonomic design is easy to use and minimises dirt traps making it easy to keep clean. It is strong, durable and lockable. There is a choice of either a bulk fill dispenser or a cartridge system.

EVOLVE CARTRIDGE DISPENSER

- Each cartridge is sealed to prevent contamination.
- Designed to make re-loading quick and easy.
- 1 litre cartridge system.
- 2 ml liquid soap pump / 0.6 ml foam soap pump.

Cartridge liquid dispenser:
Order code: D090AEV

Cartridge foam dispenser:
Order code: D091AEV

EVOLVE BULK FILL DISPENSER

- Can be refilled using any Evans handwash, foam soap or sanitiser gel.
- Easy to refill.
- 900 ml capacity.
- 2 ml liquid soap pump / 0.6 ml foam soap pump.

Bulk fill liquid dispenser:
Order code: D011AEV

Bulk fill foam dispenser:
Order code: D089AEV

Adaptor for Carehands:
Order code: D028AEV



OBSERVE PERSONAL HYGIENE

- Do not wear perfume or heavy makeup and remove jewellery.
- Do not smoke near food.
- Do not cough or sneeze over food.
- Avoid touching lips, nose or scalp.
- Always cover cuts with appropriate coloured waterproof plasters.

WASH HANDS:

- In wash basins provided, NOT in equipment sinks.
- Immediately upon entering kitchen or food preparation area.
- After handling uncooked food and before handling cooked food.
- After smoking, sneezing, coughing, blowing your nose, handling rubbish or using the toilet.
- After filling the dishwashing machine with dirty crockery and before taking out clean crockery.
- After touching phones, light switches, door handles and cash registers, or other surfaces that could come into contact with staff handling raw food.

Do not forget that staff should dry hands thoroughly using a disposable towel; bacteria can spread more easily if your hands are wet or damp. Use the disposable towel to turn off the tap.

HEAVY SOILING & FLOORS

LIFT™

Heavy duty cleaner degreaser



5l

- Powerful, concentrated, multi-purpose cleaner and heavy-duty degreaser.
- Easily removes fat, grease, oil and ingrained soiling.
- Unperfumed and non-tainting.
- Ideal wherever food is handled, prepared or served.
- For use on all washable hard surfaces.
- Low impact on the environment.

LIFT™ RTU

Heavy duty cleaner degreaser, ready-to-use



750ml

- Removes heavy soiling and grease.
- Unperfumed and non-tainting.
- Convenient pre-diluted formulation.
- Ideal where food is prepared, served or handled.
- For use on all washable hard surfaces.

DEGREASING

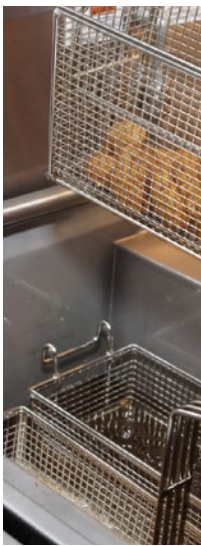
The types and degrees of soiling in kitchen and food preparation areas can vary enormously. Some areas of the kitchen can become heavily soiled and require a specialised heavy duty degreaser to remove soiling quickly and efficiently.

Lift is a powerful, high strength, multi-purpose heavy duty detergent cleaner and degreaser developed to remove fat, grease, oil and heavily ingrained soiling from floors, walls, equipment and a variety of hard washable surfaces.

Lift is especially suitable for difficult cleaning tasks such as removing heavy grease and oil from deep fat fryers, cooker hoods, canopies, filters and the interior and exterior of ovens. It is very versatile and is effective in hard and soft, warm or cold water

***Lift* is unperfumed and non-tainting (Sensory Test No. TES-S-004, Sensory Analysis - Methodology - Triangle Test, BS EN ISO 4120:2007) and therefore suitable to use wherever food is produced, prepared or served.**





DEEP FAT FRYERS

Clean weekly or as required:

- 1 Switch off power.
- 2 Drain out fat and wipe off any heavy grease with a disposable paper towel.
- 3 Add *Lift* to cold water in the fryer at a dilution rate of 1:25 (400 ml per 10 litres).
- 4 Submerge the baskets and utensils in the solution and replace the cover.
- 5 Leave for up to 2 hours until soil is emulsified.
- 6 Drain off solution.
- 7 Make up another solution by adding *Lift* to warm water at a dilution rate of 1:50 (100 ml per 5 litres).
- 8 Using solution, wipe internal and external surfaces with a clean or disposable cloth.
- 9 Rinse with clean water and allow to air dry.



OVENS

EXTERIOR AND INTERIOR - GRILLS, GRIDDLES, CHAR GRILLS, COOKER HOOKS AND FILTERS

Clean daily and as required:

- 1 Switch off the appliance.
- 2 Ensure the oven and any soiled surfaces are cold.
- 3 Make up a solution by adding *Lift* to warm water at a dilution rate of 1:50 (100 ml per 5 litres) or use *Lift RTU*.
- 4 Using the solution and a clean or disposable cloth, wipe or spray all surfaces. Agitation may be necessary for heavily soiled areas.
- 5 Rinse with clean, warm water.
- 6 Allow to air dry.



WALLS, CANOPIES AND HEAVILY SOILED SURFACES

Clean as required:

- 1 Make up a solution by adding *Lift* to warm water or use *Lift RTU*:
HEAVY SOIL, GREASE, FAT AND OIL -
 Dilute up to 1:50 (100 ml per 5 litres)
GENERAL CLEANING -
 Dilute up to 1:250 (20 ml per 5 litres)
- 2 Using the solution and a clean or disposable cloth, wipe or spray all surfaces. Agitation may be necessary for heavily soiled areas.
- 3 Rinse with clean water.
- 4 Allow to air dry.



FLOORS, WALLS, DOORS, DRAINS AND GULLEYS

Clean as required:

- | | |
|--|--|
| FLOORS, WALLS AND DOORS: <ol style="list-style-type: none"> 1 Sweep floor. Display wet floor caution signs. 2 Make up a solution by adding <i>Lift</i> to warm water. Dilute up to 1:250 (20 ml per 5 litres). 3 Wipe walls and doors with solution, then mop the floor. 4 Allow to air dry. 5 Remove wet floor caution signs. | DRAINS AND GULLEYS: <ol style="list-style-type: none"> 1 Make up a solution by adding <i>Lift</i> to warm water at a dilution rate of 1:100 (50 ml per 5 litres). 2 Remove the drain channel covers. 3 Scrub covers and drain channels with solution. 4 Rinse with clean warm water. 5 Replace covers. |
|--|--|

FOOD HYGIENE STANDARDS

If you serve or supply food direct to the public in the United Kingdom, you will be evaluated by the Food Hygiene Rating Scheme. This means that when your business is inspected, you will be given a hygiene rating from '0' to '5' based on the hygiene standards found at the time. (In Scotland you will be given a 'Pass' or 'Improvement Required' result as part of a similar scheme called the Food Hygiene Information Scheme.)

FOOD STANDARDS AGENCY (FSA) GUIDELINES

Effective cleaning removes bacteria from hands, equipment and surfaces. It helps to stop harmful bacteria from spreading onto food. You should carry out the following:

- Make sure all staff wash and dry their hands thoroughly before handling food.
- Clean and disinfect food areas and equipment between tasks.
- Clear and clean as you go. Clear away used equipment, spilt food etc as you work and clean work surfaces thoroughly.
- Use products that are suitable for the job and follow the label instructions.
- Disinfection products should meet European EN test standards, check product labels for either of these codes: **EN 1276** or **EN 13697**.
- Do not let food waste build up.

FOOD HYGIENE FOR BUSINESSES

Good food hygiene is essential for you to make, process or sell food that is safe to eat. It is a requirement under Food Safety Regulations that all staff are trained and adhere to the working practices you have in place. Good food hygiene helps you to:

- Obey the law.
- Reduce the risk of food poisoning among your customers.
- Protect your business's reputation.

KEEP CONTROL

Good food hygiene is all about avoiding cross contamination and controlling harmful bacteria, which can cause serious illness. The four main points to remember for good food hygiene are:

CLEANING **COOKING** **CHILLING** **CROSS CONTAMINATION**

These are known as the 4 Cs. They will help you prevent the most common food safety problems.

FIND OUT MORE BY VISITING THE FSA WEBSITE: WWW.FOOD.GOV.UK

PREPARATION SURFACES & EQUIPMENT

EST-EEM™

Cleaner sanitiser



5l

- Multi-purpose unperfumed cleaner sanitiser.
- Ideal for use in the food and catering industry.
- Concentrated formulation.
- Removes general soiling and kills bacteria.
- Passes **EN 1276** with a 30 second contact time.
- Also passes **EN 16777**, **EN 14476**, **EN 16615** and **EN 1650**.
- Low impact on the environment.

EST-EEM™ RTU

Cleaner sanitiser, ready-to-use



750ml

- Multi-purpose, unperfumed cleaner sanitiser.
- Ideal for use in the food and catering industry.
- Convenient, pre-diluted formulation.
- Removes general soiling and kills bacteria.
- Passes **EN 1276** with a 30 second contact time.
- Also passes **EN 16777**, **EN 14476** and **EN 1650**.

ENSURE™

Alcohol-based sanitiser



5l

750ml

- Ready-to-use, unperfumed cleaner sanitiser.
- Alcohol-based; quickly evaporates, leaving the surface clean and disinfected.
- Ideal in food processing or catering industries.
- Does not contain quaternary ammonium compounds (QACs).
- Passes **EN 1276** with a 30 sec contact time.
- Also passes **EN 13697** and **EN 1650**.

SANITISING

Bacteria cannot be seen unless they are under a microscope. Millions of bacteria can be present on an area as small as a pin head.

A good, effective, sanitiser is required to kill a wide range of bacteria on a surface, not just those known to be responsible for food poisoning. Food preparation surfaces and equipment which come into contact with food may be contaminated with several different bacteria. At the time of sanitising it is not possible to identify specific bacteria, therefore disinfectants must be selected and used at a concentration which is sufficient to destroy the most resistant, usually *Pseudomonas aeruginosa*.

Est-eem and *Ensure* both have excellent bactericidal action, clean well and are suitable on all food contact surfaces.

For certain applications it is imperative the sanitiser works rapidly and at a low temperature. Laboratory tests have demonstrated that *Est-eem* will kill both gram positive and gram negative bacteria in 30 seconds at 20°C in dirty conditions and in 5 minutes at 5°C and 10°C, making it the ideal choice in catering and food manufacturing industries.

HYGIENE PROGRAMMES

A comprehensive cleaning programme is essential within the food industry. Cleaning procedures, hygiene planning and good staff training methods are very important but are incomplete without the use of products such as *Est-eem* or *Ensure*, which is an essential part of a Total Hygiene Programme.



BACTERIA	EFFECTIVE DILUTION
<i>Pseudomonas aeruginosa</i>	1:25
<i>Staphylococcus aureus</i>	1:50
<i>E. coli</i>	1:25
<i>Enterococcus hirae</i>	1:200

Est-eem - EN 1276
30 second contact time **under dirty conditions**

GUIDE TO DILUTION RATES FOR EST-EEM™

Using the results from **EUROPEAN STANDARD EN 1276**, we recommend the following dilution rates:

FOR DISINFECTING FOOD CONTACT SURFACES

Dilute 1:25 parts hot water (200 ml per 5 litres).
Passes **EN 1276** with a 30 second contact time under dirty conditions.

Use disinfectants safely.

Clean surfaces before disinfection.

Always read the label and product information before use.

Microbiological profiles, for all our disinfectant products, are available on the Evans Vanodine website.

FOR CLEANING NON-FOOD CONTACT AREAS

Dilute 1:50 parts hot water (100 ml per 5 litres).



FOOD PREPARATION SURFACES

CHOPPING BOARDS, SINKS AND SURROUNDS

Clean after every use:

- 1 Remove debris and food particles from surface.
- 2 Wash the chopping board in a sink or dishwashing machine.
- 3 Make up a solution of *Est-eem* or use *Est-eem RTU* or *Ensure*.
- 4 Wipe the surface with solution using a clean or disposable cloth.
- 5 Allow to air dry or wipe with paper towel or clean disposable cloth.

FOOD PREPARATION EQUIPMENT

SLICERS, MIXERS, CAN OPENERS, PEELERS AND SCALES

Clean after every use:

- 1 Switch off power.
- 2 Remove food debris from equipment.
- 3 Make up a solution of *Est-eem* or use *Est-eem RTU* or *Ensure*.
- 4 Wash all removable parts in the solution and wipe clean non-immersable equipment (always take care and attach safety guard to slicer blade before dismantling).
- 5 Rinse all parts and equipment with clean water.
- 6 Allow to air dry or wipe with a paper towel or clean disposable cloth.
- 7 Reassemble.



ELECTRICAL EQUIPMENT

BAIN MARIES, HOT CUPBOARDS, BOILERS, MICROWAVE AND COMBI OVENS, SALAMANDERS AND STEAMERS

Clean daily or as required:

- 1 Switch off power.
- 2 Remove any loose food debris.
- 3 Make up a solution of *Est-eem* or use *Est-eem RTU* or *Ensure*.
- 4 Wipe down all internal and external surfaces with solution using a clean or disposable cloth.
- 5 Allow to air dry or wipe with paper towel or clean disposable cloth.



FOOD STORAGE

SHELVES, RACKS AND CUPBOARDS

Clean weekly or as required:

- 1 Empty the shelving.
- 2 Remove debris and food particles from surface.
- 3 Make up a solution of *Est-eem* or use *Est-eem RTU* or *Ensure*.
- 4 Wipe all the surfaces with solution using a clean or disposable cloth.
- 5 Allow to air dry or wipe with paper towel or clean disposable cloth.
- 6 Restock shelving.



REFRIGERATORS, FREEZERS AND COLD STORAGE

Empty the refrigerator, freezer or cold storage and make up a solution of *Est-eem* or use *Est-eem RTU* or *Ensure*.

Clean weekly or as required:

Wipe the interior and outer surfaces of the appliance paying particular attention to door seals and handles.

Clean periodically:

REFRIGERATOR

- 1 Wash shelves manually in the sink then wipe using solution.
- 2 Wipe the interior of the refrigerator with solution.
- 3 Replace the shelves and restock.

FREEZER

- 1 Defrost the freezer and remove any loose debris.
- 2 Wipe down the interior of the freezer using solution and leave to air dry.
- 3 Restock the freezer.



AUTOMATIC DISHWASHING

DISHWASH

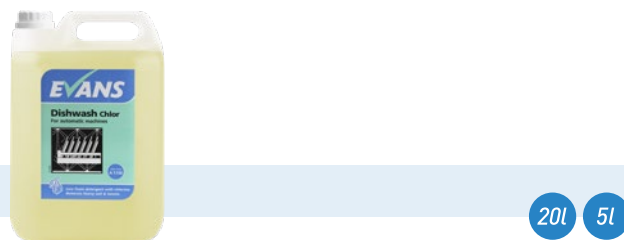
For automatic machines



- A choice of low-foam detergents for industrial dishwashing machines.
- Cut through heavy grease and dried on food.
- Leaves crockery and utensils completely clean and bright.
- Formulated to prevent limescale formation and redeposition of soil.
- Each product is formulated for use in various water hardness areas.
- For best results use in conjunction with *Evans Rinse Aid* or *Rinse Aid Multi*.

DISHWASH CHLOR

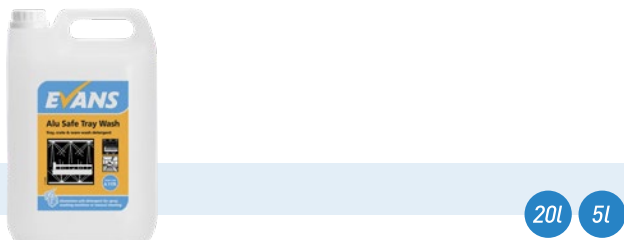
for automatic machines



- Low-foaming, chlorinated dishwash detergent.
- Formulated to remove general soiling, protein and tannin.
- Ensures crockery, glassware and cutlery is thoroughly clean.
- Suitable for soft water areas, or in conjunction with water softening equipment.
- For use in all types of industrial dishwashing machines.
- For best results use in conjunction with *Rinse Aid* or *Rinse Aid Multi*.

ALU SAFE TRAY WASH

Tray, crate and ware wash detergent



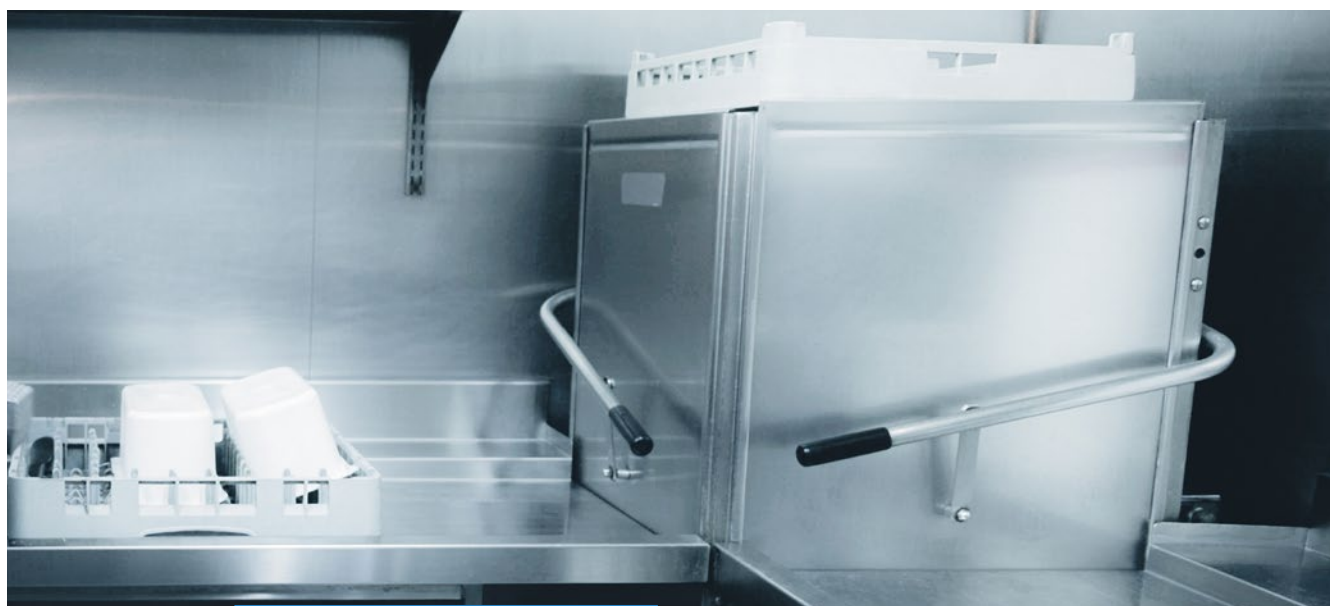
- Highly efficient, low-foaming detergent.
- Ideal for use on plastic trays and crates, glazed pots, polycarbonate, aluminium and other caustic sensitive surfaces.
- Removes burnt on food debris, grease and carbon deposits.
- Suitable for use through an automatic dishwashing machine or for manual washing.
- Effective in all water conditions.

RINSE AID / RINSE AID MULTI

for automatic machines

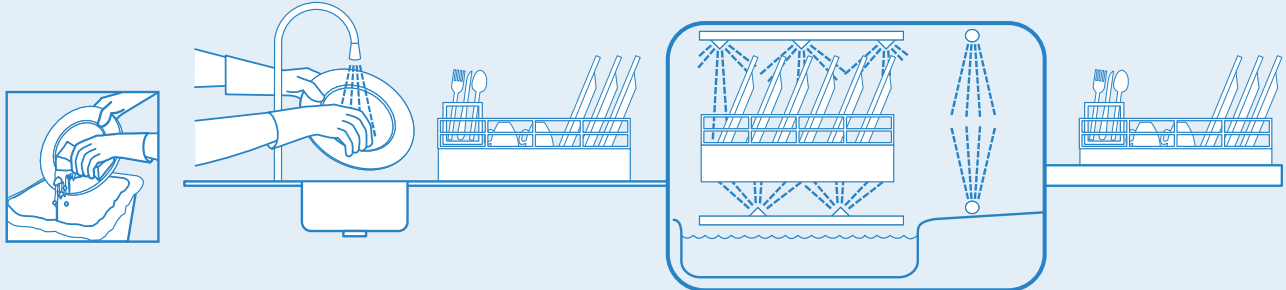


- Formulated using a blend of low-foaming surfactants to promote rapid drying of glassware, crockery, cutlery and kitchen utensils.
- Eliminate water spotting to provide excellent sparkling, streak-free results.
- Help to prevent the formation of scale during the rinse cycle.
- Both products are effective in all water conditions.
- For use in industrial dishwashing machines.
- *Rinse Aid* is suitable for lower wash temperatures and more demanding wash conditions.



GET THE BEST RESULTS FROM THE CHEMICAL AND YOUR MACHINE

Dispense your chosen product into automatic dishwash machine through an electronic dispenser at a ratio of 1-3 ml per litre, depending on soiling and water hardness, or in accordance with the machine manufacturer's instructions.



1 PRE-CLEAN AND RINSE

- Switch on machine and set at correct operating temperature.
- Scrape food from crockery into bin.
- Rinse with clean water.

2 RACK

- Load cutlery into baskets.
- Rack plates in same direction.
- Empty cups and load upside down.
- Do not overload tray.

3 WASHING AND RINSING

- Choose a dishwash product relevant to water hardness.
- Switch on dosing equipment.
- Check sufficient product in chemical drums.

4 STACKING

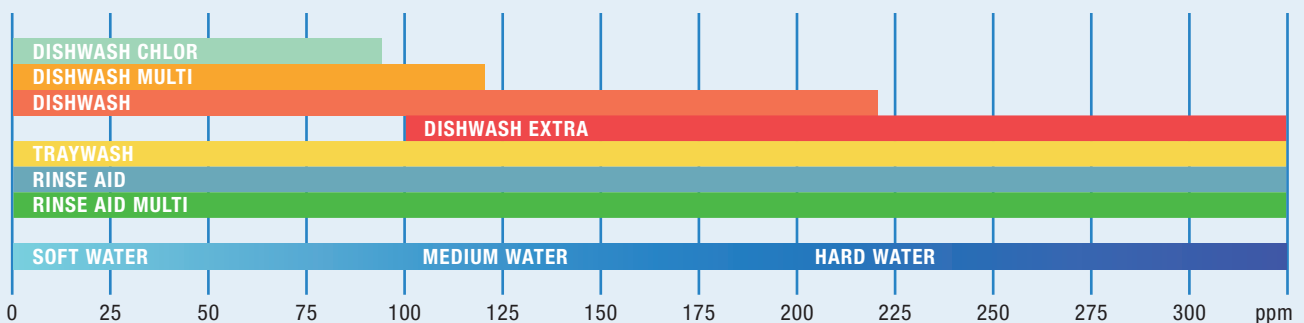
- Crockery must be dry before stacking.

5 CLOSE DOWN

- Switch off and drain dishwasher.
- Remove and empty scrap tray.
- Remove curtain and filter plate and clean thoroughly.
- Spray *Lift RTU* onto interior surface, leave for a few minutes and then rinse with clean water.
- Allow to air dry with door open.

WALLCHART AVAILABLE ON REQUEST

GUIDE TO PRODUCT WATER HARDNESS TOLERANCE



DESCALE

For automatic machines and equipment



5l

- Highly effective, concentrated acid-based formulation.
- Quickly removes limescale and heavy soiling.
- Safe to use on stainless steel.
- For use in all types of industrial automatic dishwashing machines.
- Also suitable for removing scale from a variety of kitchen equipment.
- Effective in all water conditions.

HOW TO USE

Dish and Glasswashing Machine

- 1 Drain the machine.
- 2 Switch off dosing unit.
- 3 Remove loose limescale with spatula and rinse the inside of machine with clean, fresh water.
- 4 Fill the machine with clean water.
- 5 Pour undiluted *Descale* into machine at a ratio of 1:20 (2 litres per 40 litre capacity) and leave for 2-3 minutes.
- 6 Circulate for 5-10 minutes.
- 7 Inspect machine:
 - A If all the scale has been removed, drain solution and proceed to step 8.
 - B If machine still contains scale, empty machine and repeat process from step 4.
- 8 Refill with clean water and operate the cycle 3 times to rinse the machine.
- 9 Drain solution.
- 10 Fill the machine with clean water.
- 11 Switch on the dosing unit.

POINTS TO REMEMBER

- Descale the machine on a regular basis to maintain efficiency and extend the life of the heating elements.
- Keep the machine clean, or the presence of organic soiling will affect the descaling procedure.

MANUAL DISHWASHING

Q'DET™

Unperfumed washing up liquid



20l 5l 1l

- Superior, unperfumed, washing up liquid for the manual cleaning of crockery, glassware and kitchen utensils.
- Produces a rich foam, even under heavily soiled conditions.
- Contains excellent grease removing properties.
- Will not taint or affect beer head retention when used on drinking glasses.
- Concentrated formulation for greater economy.
- Dilute 1:1200 parts hot water.

Q'SOL™

Superior washing up liquid



20l 5l 1l

- Superior and long-lasting, with a rich foam.
- Quickly and easily removes grease and dried on food from crockery and kitchen utensils.
- Effective in all water conditions.
- Clean fresh fragrance.
- High dilution rate for extra economy.
- Dilute 1:1200 parts hot water.
- Also suitable for general cleaning of floors and walls.

KIND™



General-purpose washing up liquid



5l

- Produces an excellent long-lasting foam.
- For the manual cleaning of crockery, glassware and kitchen utensils.
- Very good grease removal and drainage properties.
- Light lemon fragrance.
- Effective in all water conditions.
- Dilute 1:400 parts hot water.
- Also suitable for general cleaning of floors and walls.
- Low impact on the environment.



HOW TO USE

- 1 Scrape off food debris into a bin. Rinse item if necessary.
- 2 Add washing up liquid to hot water in the sink, at the recommended dilution rate.
- 3 Wash items thoroughly. It may be necessary to leave heavily soiled items to soak.
- 4 Rinse in clean, hot water or use steriliser sink.
- 5 Allow items to air dry on a clean, sanitised surface or rack.

POINTS TO REMEMBER

- Do not stack crockery unless completely dry.
- Cool or dirty washing up water should be replaced.
- Rubber gloves should be worn.
- Use one of the Evans drain maintainer products to help keep the pipes clear of fat and grease build up.



OVEN CLEANING

OVEN CLEANER

Thickened heavy duty cleaner



5l

750ml

- Powerful and very effective foaming formulation.
- Thickened; clings to surfaces.
- Increased contact time for better cleaning.
- Removes carbon and baked on and burnt grease.
- Suitable for the interior of enamelled ovens, enamelled surfaces, griddles and cast iron hobs.

COMBI OVEN CLEANER

Concentrated detergent



5l

- High strength, low-foaming detergent.
- Developed for effective cleaning of the interior of combination ovens.
- Designed for automatic dosing during the ovens integral programme.
- Also suitable for manual cleaning.
- Easily removes carbon and baked on food deposits.
- If a rinse aid is required, use in conjunction with Rinse Aid Multi.



OVENS

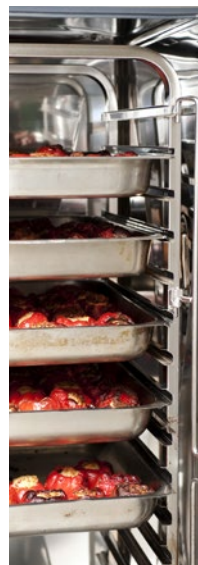
INTERIOR OF ENAMELLED OVENS, ENAMELLED SURFACES, GRIDDLES AND CAST IRON HOBS

Clean weekly and as required:

- 1 PPE must be worn during cleaning.
- 2 Warm oven or griddle to 40-45°C and then switch off appliance.
- 3 Affix the spray head with extending tube to the 5 litre container.
- 4 Spray product over the surface. Start at the back of the oven and work forwards.
- 5 Leave for between 10-20 minutes, depending on degree of soiling.
- 6 Agitate with a brush or scouring pad if necessary.
- 7 Rinse thoroughly with clean, warm water. Allow to air dry.

DO NOT USE ON:

Exterior of ovens or aluminium, brass, galvanised, painted, easy clean or self clean surfaces.



COMBINATION OVENS

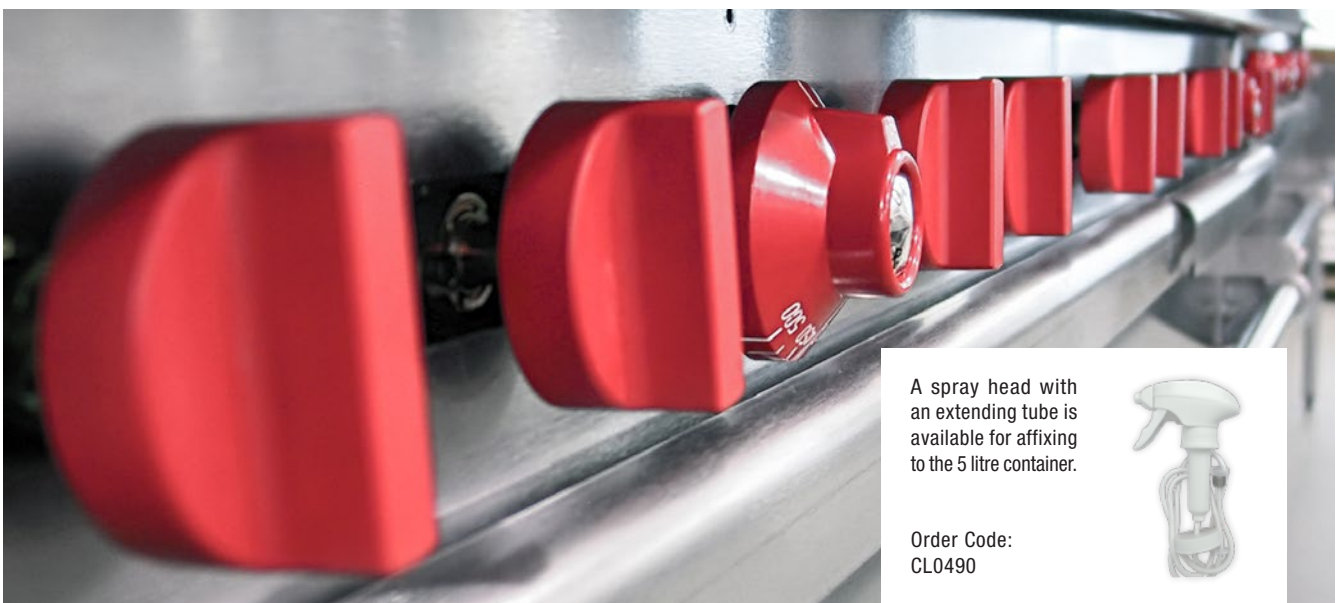
INTERIOR

Automatic cleaning:

Dispense into oven via integral cleaning system (in accordance with machine manufacturer's instructions). The detergent concentration can be adjusted via the oven control panel according to soiling; (typical dilution rate is between 0.5-2.0%).

Manual cleaning:

- 1 PPE must be worn during cleaning.
- 2 Affix an optional spray head with extending tube to 5 litre container.
- 3 Select 'manual wash' and press Start/Stop key: oven will heat or cool to required temperature.
- 4 When display indicates 'spray with cleaner' open door and spray the internal cooking cabinet, including shelves and grids. Close the door and allow 10 minutes contact time.
- 5 Restart programme and allow the oven to complete manual wash cycle.
- 6 Rinse the oven thoroughly. Allow to air dry.



A spray head with an extending tube is available for affixing to the 5 litre container.



Order Code:
CL0490

GENERAL PRODUCTS

GLAZE™

Dishwash tablets and powder



- Outstanding cleaning performance.
- Remove foodstuffs, protein and grease deposits.
- Leaves crockery, cutlery and glassware sparkling clean and streak free.
- Built in detergent, glass protection, rinse aid and salt action; effective in all water conditions.

Tablets - individually wrapped in soluble wrappers.

Powder - bucket comes with a 25 g scoop.

HOW TO USE

TABLETS

Load dishwasher with rinsed crockery and cutlery. Add 1 tablet to the machine and switch on. Do not use a pre-rinse programme.

POWDER INDUSTRIAL DISHWASH MACHINES

Soft water areas - 1 heaped scoop (25 g) per 10 litres.

Hard water areas - 2 heaped scoops (50 g) per 10 litres.

Not suitable for hand painted porcelain and antiques.

DESTAIN

Destaining powder



- Highly effective powder for removing tea and coffee stains from crockery.
- Also suitable for cleaning tea urns, coffee making machines and vending machines.
- Contains a chlorine releasing agent.
- Easily dissolves in hot water.

HOW TO USE

CROCKERY

Dissolve 1 scoop (50 g) in 5 litres of hot water. Soak crockery for a minimum of 30 minutes. Remove crockery and rinse thoroughly in clean water.

TEA URNS, COFFEE POTS

Fill with hot water and add 1 scoop (50 g) per 5 litres. Leave for approximately 1 hour. Drain solution then rinse thoroughly with clean water.

P.S.P.

Pre-soak powder



- Alkaline powder which easily disperses in water.
- For soaking cutlery prior to washing.
- Will dissolve food debris and protein deposits.
- Effective in all water conditions.
- Also suitable for de-tarnishing silver and silver plated cutlery.

HOW TO USE

Dissolve 1 heaped scoop (50 g) in 5 litres of warm water.

Soak cutlery for at least 15 minutes.

For stubborn stains, soak overnight.

Remove cutlery and rinse thoroughly before washing in the normal manner.

DETARNISHING SILVER

Use as above but add a rolled up ball of aluminium foil into the solution.

The cutlery will then be cleaned by a process of electrolysis.

TRIDENT

Sanitising powder



- Multi-purpose blue sanitising powder.
- Removes stubborn stains from food preparation areas, kitchen equipment, floors and walls.
- Provides up to 10,000 ppm available chlorine for use in high risk areas.
- Also ideal for soaking mops and cloths.

HOW TO USE

FOOD PREPARATION AREAS

Sprinkle powder onto moist surface or damp sponge and wipe surface till clean.

Rinse thoroughly with clean water. Allow to air dry.

KITCHEN EQUIPMENT, FLOORS AND WALLS

Prepare a 4% solution (40 g per 1 litre of warm water). Immerse washable equipment.

Mop or wipe surfaces with solution.

Rinse with clean water and allow to air dry.

TANNIN REMOVAL, SOAKING MOPS AND CLOTHS

Prepare a 1% solution (10 g per 1 litre of warm water). Immerse crockery or cloths for up to 30 minutes. Rinse thoroughly with clean water before using.

CHLOR TABS

Effervescent chlorine tablets



- Quick-dissolving, effervescent chlorine tablets.
- Provides a disinfection and sanitising solution to kill bacteria. Passes **EN 1276**.
- Unperfumed: suitable for a wide range of uses in kitchens and food preparation areas.
- Packed in tubs containing 200 tablets.

HOW TO USE

FOOD PREPARATION AREAS, FLOORS AND WALLS

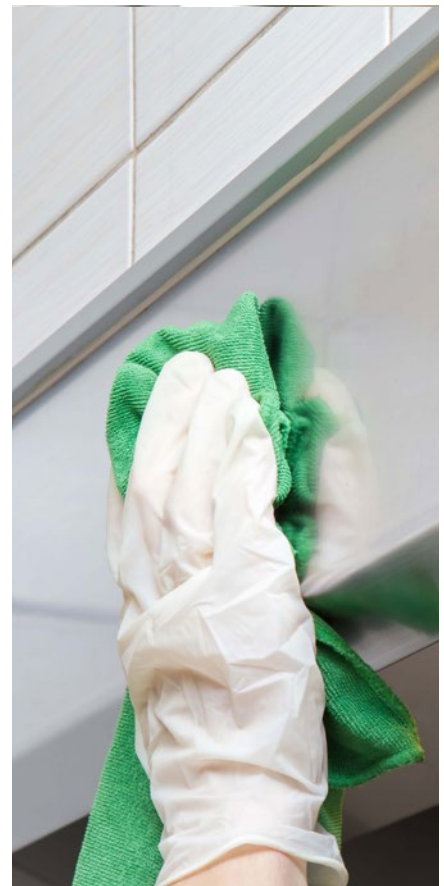
Dissolve 1 tablet in 5 litres of warm water (200 ppm). Mop or wipe surface. Leave to air dry.

CUTLERY, CROCKERY AND GLASSWARE

Dissolve 1 tablet in 8 litres of warm water (125 ppm). Leave items to soak for a minimum of 5 minutes.

DISINFECTION OF SALADS, VEGETABLES AND NON-PEELABLE FRUITS

Rinse off loose soil. Dissolve 1 tablet in 20 litres of water (50 ppm). Wash in solution, shake off excess liquid. Do not rinse after washing, unless food will be consumed in less than 2 hours, in which case rinse well with clean fresh drinking water.



DRAIN MAINTENANCE

DRAIN CLEAR

Bio drain and grease trap maintainer



10L 5L

- Biological liquid that digests fat and grease.
- Contains naturally occurring micro-organisms to help keep drainage systems clean and free flowing.
- Allows grease traps to work better and reduce the frequency of emptying by up to 70%.
- Safe to handle and eliminates the need to use hazardous chemicals.
- Drain dosing systems are available if required.

HOW TO USE

GREASE TRAP:

Dispense automatically through an Evans Biological Drain Dosing System into the drain or grease trap 2 hours after the end of the working day. Alternatively, pour manually into the drain at the end of the working day.

INITIAL DOSE: 2 litres DAILY MAINTENANCE: 300 ml

DRAIN LINES:

Pour manually into the drain at the end of the day, as close as possible to the source of the grease.

INITIAL DOSE: 500 ml DAILY MAINTENANCE: 300 ml

SINK & DRAIN CLEAR

Emulsifies grease and fat



2.5L

- Powerful liquid which clears grease, fat and food deposits in drains, gulleys and waste outlet pipes.
- Formulated to work quickly and efficiently to keep drains free flowing.
- Maintains drains to reduce build-ups and blockages, avoiding expensive call out charges.
- Helps to overcome and control malodours.

HOW TO USE

WASTE BUILD-UP AND REGULAR MAINTENANCE:

Pour 250 ml into drain or down sink, once or twice a week.

BLOCKAGE:

Pour 500-1000 ml slowly into drain or down sink and allow up to 20 minutes for the blockage to clear. Alternatively, leave overnight. Flush drain or sink with hot water.

PLEASE NOTE: After use, do not use a plunger, as the product may still be present in the outlet pipe.

EVANS SUPPORT MATERIAL

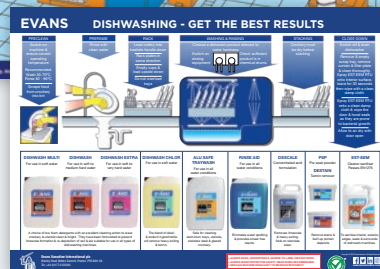
AVAILABLE FREE OF CHARGE

Evans Vanodine has a variety of training support material and other helpful literature which include:

Training Support DVD
Kitchen Hygiene Plan
Kitchen Dilution Guide
Guide to Dishwashing

Please contact your distributor for more information.

Our literature is also available to download via our website
www.evansvanodine.co.uk/leaflets





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EVANS VANODINE

Evans Vanodine International plc
Brierley Road, Walton Summit, Preston, PR5 8AH, England.
tel: +44 (0)1772 322200
web: www.evansvanodine.co.uk
email: sales@evansvanodine.co.uk
export@evansvanodine.co.uk

