

























**KITCHEN**

Surfaces to be cleaned Type of surface	Type of product	Method of use	Concentration
 CLEANING IN AUTOMATIC DISHWASHERS dishes, cutlery	 <b>Clinex Dish Wash</b>	Use as recommended by manufacturer of the dishwasher.	Recommended concentration: 1 to 5ml per 1 liter of water, depending on how dirty the dishes are.
 POLISHING IN AUTOMATIC DISHWASHERS dishes, cutlery	 <b>Clinex Dishine</b>	Use as recommended by manufacturer of the dishwasher.	Recommended concentration: 0,1 to 0,5 ml per 1 liter of water, depending on how dirty the dishes are.
 HAND WASHING OF DISHES dishes, cutlery	 <b>Clinex Hand-wash</b>	Use 0.5-1% solution (add 50 to 100 ml of liquid to 10 liters of water). The concentration shall depend on the number of dishes to be cleaned and the amount of dirt. In case of heavy dirt: use more concentrated cleaning solution. Thoroughly rinse clean dishes with water and let them dry.	
 PERIODIC DESCALING Pieces of furniture, tables, chairs, cabinets	 <b>Clinex Destoner</b>	Preparation for removing scale from kitchen and other food related appliances. Shake before use.	Average concentration: 30-200ml per 1 liter of water (reaction time: 15-30 minutes) Repeat, if necessary. When used in dishwashers the descaler concentration should be 30-200 ml per wash cycle.
 THOROUGH CLEANING	 <b>Clinex M4</b>	Manual cleaning	For heavy dirt: 100 ml per 10 liters of water.
 THOROUGH AND REGULAR CLEANING WASHING OF WORKING CLOTHES For removal of oily stains	 <b>Clinex 4 Dirt</b>	Hand or machine washing. Washing of working clothes.	Depending on the amount of dirt use the product diluted: 50 to 500 ml per 10 liters of water. Washing of working clothes: 10 to 100 ml per 10 liters of water.
 PERIODIC CLEANING, DEGREASING Floors, walls, window sills	 <b>Clinex S5</b>	Apply the solution on surface to be cleaned using a pressure or foaming device, wait about 1 minute and then rinse with water.	Cleaning: 5-50ml per 1 liter of water.
 FOR STAINLESS STEEL deep cleaning	 <b>Clinex Steel</b>	Shake before use. Spray the cleaner onto a surface to be cleaned, scrub and then rinse with large amounts of clean water. Wipe dry.	Ready-for-use product
 REGULAR CLEANING Convective equipment (grills, ovens)	 <b>Clinex Grill</b>	Always use in cold ovens and on cold grills. Shake before use. Evenly apply the undiluted preparation on surfaces to be cleaned. Leave it for approx. 1 minute until it dissolves all the dirt and then rinse the surfaces thoroughly with water. It can be used in "active foam" technology. Do not apply on surfaces that are little resistant to alkalis.	Ready-for-use product
 SURFACE DISINFECTION countertops, devices, door handles	 <b>NPS Table</b>	Before product application thoroughly wash surfaces to be disinfected in order to remove any dirt and dust. Shake before use. Spray approx. 15 ml of liquid onto a surface to be disinfected and leave for approx. 15 minutes. Use regularly. Recommended temperature of use: 20°C.	Ready-for-use product
 CLEANING AND DISINFECTION OF WASHABLE SURFACES ceramic tiles, bathtubs, shower cubicles, floors	 <b>Clinex Barren</b>	Prepare a solution of required concentration (see information next to). Apply to surfaces with a sponge, mop, spraying equipment or foam-forming lance. Clean to remove dirt. For germicidal disinfection leave the product on surface for at least 5 minutes. For fungicidal disinfection leave it for at least 15 minutes. Then rinse with potable water.	Germicidal disinfection: 1% solution, contact time: at least 5 minutes. Fungicidal disinfection: 0.5% solution, contact time: at least 15 minutes.
 CLEANING AND DISINFECTION OF WASHABLE SURFACES Also for surfaces with food contact	 <b>Clinex Fas Gast</b>	For cleaning of water-resistant surfaces exposed to formation of fatty deposits in the catering and food processing industry. The product is recommended for cleaning of any types of hard surfaces, both in kitchens and catering industry, as well as surfaces in food industries: kitchen hoods, countertops, tables, floors and walls. NOTE: surfaces that come into contact with food should be rinsed with large amounts of water after cleaning.	Ready-for-use product