

## PRODUCT GUIDANCE SHEET

### RINSAL UNIVERSAL

#### AUTOMATIC DISH AND GLASS WASHER RINSE ADDITIVE



A highly effective liquid dish AND glass washer rinse additive which is designed to speed up the drying of crockery, cutlery and catering utensils in commercial kitchens as well as glassware within cabinet glass washers; suitable for use in most water conditions.

Product Name:	RINSAL UNIVERSAL
Description:	Automatic dish and glass washer rinse additive
Pack Size(s):	2x5Lt (20lt)
Pallet Size(s):	80 (32)
Product Code(s):	1530000 (1310000)

### HOW TO USE

A highly effective commercial liquid dish and glass washer rinse additive which is automatically dosed into the dish or glass washer either by our free-on-loan wall mounted dosing unit or by the internal dish/glass washer pump. It is designed to ensure that glass ware, plates, cups and cutlery leave the machine hot to the touch and bone dry. For optimum results, ensure your machine rinse temperature is between 82-88°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**

Not classified as hazardous, however we advise that normal cleaning safety practices are adopted. Wear protective gloves. **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists get medical attention.

**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.