A close up of a sign

Description automatically generated

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**PRODUCT GUIDANCE SHEET**

RELOAD No.10

# CONCENTRATED WASHING UP LIQUID

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A powerful super concentrated neutral detergent. Primarily used as a manual washing up liquid in commercial kitchens where high volume use~~d~~ requires ultimate control. It can also be used at extremely high dilutions for general hard surface and floor cleaning. To aid product recognition the Reload No.10 product label, the solutions, both concentrated and diluted, and the label on the dispenser and trigger bottle are green.

Product Name: Reload No.10

Description: Super concentrated washing up liquid

Pack Size: 4x2Lt

Pallet Size: 84

Product Code: REAQUAWUL-4X2L

# HOW TO USE

Used for manual washing up of pans, utensils and other catering equipment that will not fit into the dishwasher. Designed to remove starches, grease and stubborn residues from larger catering utensils. Remember, highly soiled items should be soaked in a hot water and chemical solution before normal washing up commences.

## Caution:

**This product is designed to degrease plates and utensils, so it can also de-fat hands ~~also~~ with prolonged use. Please ensure you wear protective gloves at all times.**

Reload No.10 must be diluted before use using a Kitchenmaster over-sink or bottle fill dispenser. For a spray bottle solution dilute by adding one plunge of the dispenser per green labelled Reload No.10 spray bottle and fill with water; for a sink cleaning solution add two to four plunges of the dispenser, to a sink of hand-hot water depending on the degree of soiling.

**Issue Date: May2021**

**Kitchenmaster products are manufactured under ISO 9001 & registered Quality Management System**.

## Over Sink Fill Instruction:

1. Pull GREEN lever in an upward direction until it CLICKS to prime the unit or push the button to vend
2. Pull lever towards you in an upward direction until it CLICKS. This is now ready to vend.
3. To vend product PUSH lever downwards or depress the round button. The concentrate will be dispensed into the sink at the correct dilution to water.
4. Wait for the green indicator to reappear in the window before vending again. It is suggested that 2-3 plunges are sufficient product in sink of warm wash water.

## Cross-Contamination Prevention

As best practice an automatic dishwasher should be used to provide thermal disinfection, but where this is not practical and a manual process is necessary, a 2-step process is advised:

**Stage 1 Cleaning:** Remove food debris then manually wash dishes or equipment and allow sufficient time for the product to penetrate the soiling, agitating heavily soiled areas if necessary. Rinse with fresh clean water or wipe down with a clean damp cloth.

**Stage 2 Sanitising:** In a separate sink prepare a disinfectant solution which meets BS EN 1267 standard. Immerse washed items into the disinfection solution and allow sufficient contact time before rinsing the surface with fresh clean water or a clean damp cloth. Allow to air-dry or dry the surface with a separate clean, dry cloth.

# SAFETY ADVICE

Danger. Causes skin irritation. Causes serious eye damage. Harmful if swallowed. Harmful to aquatic life with long lasting effects. Wear protective gloves, and eye/face protection. IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/ shower. 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 CENTRE or doctor/physician.

**For detailed advice on safe handling and storage of the concentrated product refer to the product Safety Data Sheet.**

FOR INDUSTRIAL & INSTITUTIONAL USE ONLY. Keep out of reach of children.

Note: In-use solutions are not classified as hazardous, however we advise that normal hygiene practices are adopted. Wear protective gloves.



***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**. E-Mail Technical:** [sales@kitchenmaster-ni.com](mailto:sales@kitchenmaster-ni.com)