

## DESCRIPTION:

- Liquid alkaline chlorinated foam cleaner for multiple uses containing concentrated detergents, oxidising inhibitors and wetting agents.
- The thick foam produced acts as a concentrated cleaner which adheres to horizontal and vertical surfaces and machinery.
- Easily removes grease, oil, proteins, starch, distaining at the same time. The chlorine in its composition enforces its action towards the removal of stains and proteins.
- Its composition and cleaning action helps to reduce the number of microbes.
- Hard water tolerant, rinses away easily.
- Biodegradable.



With just few steps, the Kitchen Aid is very easy to use.



## DIRECTIONS FOR USE:

Remove food from surfaces and equipment.  
Rinse surfaces and machinery with approved potable water to remove heavy soils.

## Foaming by machine:

- Open and insert the 1/2 of, the specific packaging, the chemical cleaning Kitchen Aid that is designed specifically for this foaming machine.
- Add additional 6 liters of water.
- Tightly close the machine and fill with air using the lever.
- Through the foaming machine, cover surfaces well.
- Rub as necessary.
- Rinse with approved potable water.



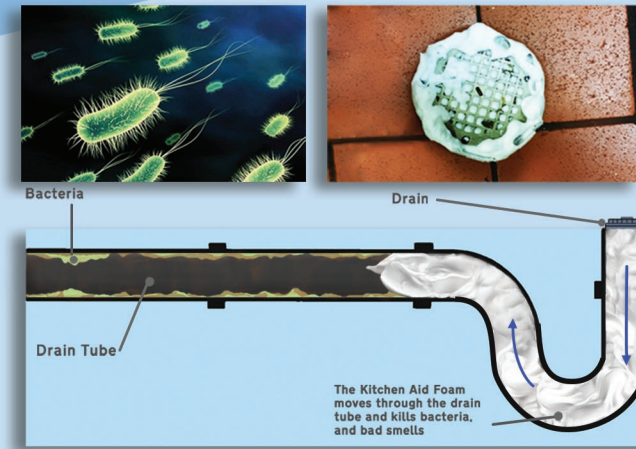
Pour carefully the Kitchen Aid liquid in the foamer

**Do not mix with other detergents or acids**

## RECOMENDED FOR USE:

Restaurants, hotels and in all types of food processing facilities and outlets, such as meat and fish processing, bakeries, dairy industries and others

Making sure that the Foodservice floors, drains and dustbins are always clean. Ensure that hygiene is in High Levels and there is no chance of food poisoning which may lead to Dangerous diseases.



## DRAINS

Approved product for destroying biofilm coatings commonly found in food processing area drains and plumbing. Kitchen Aid protect and harbor Salmonella, E. coli, Listeria and many other pathogens which cause deadly illnesses. Using Kitchen Aid prevent clogs in floor drains maintaining free-flowing drain lines and reduce organics that can cause drain odor. Kitchen Aid is a key factor in keeping your drains clog-free and keeping those stinky drain smells away

## DUSTBINS

Is it a bad Long-lasting odor all around position to professionally clean, disinfect and deodorise Dustbins. A bin cleaned by Kleen Bin is Left free from harmful bacteria and noxious smells, substantially reducing potential infestation by flies and maggots after each visit. Keep rats and cats from feeding on your garbage by securing your wheelie bin



## FLOORS

Before cleaning foodservice floors, make sure floor drains are unobstructed and working properly. All floor care work should be performed before food handling/processing equipment is cleaned. Using Kitchen Aid as floor cleaner you prevent floor soils and debris from becoming airborne and landing on workstations or equipment, get rid of bad smell and moulds Prevent bugs and ants Efficiency in the kitchen and convenience



With Kitchen Aid we ensure that now all foodservice areas are hygienically maintained. Furthermore ensuring both the protection and health of ourselves and our customers. Using Kitchen Aid you have achieved the Global standards for cleaning and sanitize, meeting the health codes and regulations.

