

MANUAL POT & PAN WASHING – Aseptopol 76

READ BEFORE STARTING PROCEDURE



Use your cleaning tools –
Scourer

Please reference the relevant
Safety Data Sheets, risk
assessment and safe system
at work documents.



WS.TC.201.01

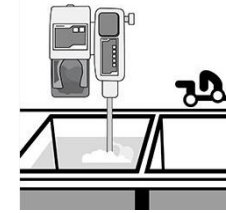
1

Always wear correct PPE



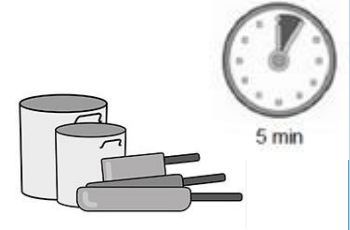
2

Fill sink with hot
water. Add 2x
pumps of Aseptopol
76 per 10ltrs of
water



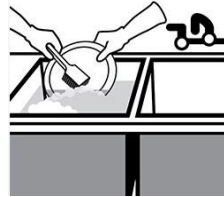
3

Add pots &
pans to the
sink and allow
5 minutes
contact time
at 40°C



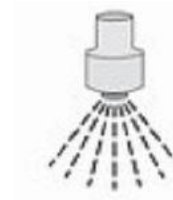
4

Scrub if necessary



5

Rinse with clean
water. Leave to
air dry



* The average commercial sink is 40ltrs which
equates to **8 pumps** of Aseptopol 76

Helpline: 02920 855540

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