## neodisher<sup>®</sup> preclean F



# Cleaner for cutlery in immersion baths

## Liquid concentrate

### Fields of application:

- Pre-cleaning of cutlery in immersion baths prior to automated warewashing
- Also suitable for the pre-treatment of other tableware like plates, Gastronorm containers or working utensils with dried food residues in the immersion baths prior to automated warewashing
- Also suitable for manually cleaning of dishwashers

### Performance Spectrum:

- Effectively supports the removal of dried on food residues for shiny, hygienically clean cutlery
- A possible carry-over of the neodisher preclean F solution does not cause excessive foaming in the dishwasher
- Suitable for stainless steel, porcelain, glass and plastic
- Check silver, aluminium, anodised aluminium and light metal alloys first

## Special properties:

- Very user-friendly due to non-hazardous formula, neither caustic nor irritating
- Fast and self-acting removal of protein and other food residues
- No intermediate rinsing necessary prior to automated cleaning

## Application and dosage:

## Manual pre-cleaning of cutlery, tableware like plates, Gastronorm containers or working utensils:

Fill the immersion bath with warm water (approx. 40 - 60 °C) and then add 5 - 20 ml/l (0.5 - 2.0 %) neodisher preclean F depending on the degree of soiling.

Immerse the dirty cutlery or other items to be washed (singly or in the cutlery basket) in the working solution. Fully immerse the cutlery or other items to be washed. After an action time of 10 - 30 minutes place the cutlery or other items to be washed into the dishwasher. Do not soak cutlery or other items to be washed over a longer period of time (e.g. overnight).

The working solution in the immersion bath must be renewed regularly depending on the degree of soiling.

#### Manual cleaning of washers:

We recommend cleaning the dishwasher in accordance with the manufacturer's recommendations. This can be supported by the use of neodisher preclean F. Depending on the degree of soiling, dilute neodisher preclean F according to the below-mentioned dosing recommendations. Apply the solution on the surfaces to be cleaned and depending on degree of soiling leave to act for a few minutes. Alternatively, neodisher preclean F can also be applied using the foaming method, e.g. with the aid of the manual foaming unit neomatik HSG or neomatik HSG plus.

Then rinse off with plenty of fresh water.

| Application  | Dosage        |            |
|--|---------------|------------|
| In immersion baths in the case of light soiling                      | 5 ml/l        | 0.5 %      |
| In immersion baths in<br>the case of bad dirt<br>and grease deposits | 20 ml/l       | 2.0 %      |
| dishwasher cleaning  | 20 – 100 ml/l | 2.0 – 10 % |





## neodisher® preclean F

### General instructions on use:

- For professional use only!
- For an economical and controlled dosage the use of manual dosing ancillaries such as mixing equipment or canister pumps is recommended. Please contact us.
- The neodisher preclean F solution has to be rinsed off completely with water.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.

## Technical data:

| pH-value  | approx. 10.5 (5 - 100 ml/l, determined<br>in deionised water, 20 °C) |
|-----------|--|
| viscosity | < 10 mPa s (concentrate, 20 °C)                                      |
| density   | approx. 1.1 g/cm <sup>3</sup> (20 °C)                                |

## Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents: < 5 % anionic and non-ionic surfactants also enzymes

## Storage information:

Store in a cool and dark place. Always store at a temperature between 0 °C and 25 °C. Keep away from sunlight. Usable for 2 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol  $\blacksquare$ .

## Hazard and precautionary statements:

For safety information see Safety Data Sheets. These are available at www.drweigert.com under the category "Service/Downloads".

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.

Dispose only when container is empty and closed. For disposal of product residues, refer to the Safety Data Sheet.

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With the above information, to our current knowledge we describe our product regarding safety necessities, but we do not involve any quality description or promise certain properties.

