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PRODUCT GUIDANCE SHEET

BRAKES DISHWASHER RINSE AID



A highly effective concentrated liquid dishwashing rinse aid designed and developed to speed up the drying of crockery and cutlery leaving a sparkling streak free finish. Containing citric acid the formulation provides excellent result in hard water areas.

Product Name: BRAKES DISHWASHER RINSE AID
Description: Concentrated automatic dishwasher rinse additive
Pack Size(s): 2x5ltr & 20ltr
Pallet Size(s): 80 & 32
Product Code(s): A16096 & A16095

HOW TO USE

The formulation provides excellent results in all water conditions and is auto-dosed into the machine, either by the Brakes free-on-loan wall mounted dosing unit or by the internal machine pump. It is designed to ensure that 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 should be adopted to ensure optimum dishwashing results:

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 (Brakes Descaler 7591).

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 Brakes 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 Brakes 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 practises are adopted. Wear rubber gloves when handling and avoid contact with eyes. In case of contact with eyes, rinse immediately with plenty of water and seek medical attention if irritation persists.

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.