



Abrasive Cleaning

In order to remove stubborn marks such as burnt on food, then an abrasive cleaning material is often required.

For heavy duty tasks then a traditional flat green scouring pad should be used.

When absorbency is required in addition to the occasional requirement to remove stubborn marks, then a sponge scourer is often the best solution.



Specifying the correct product

It is important when purchasing cleaning products that the area in which they are to be used is considered.

Although a standard white dishcloth may be suitable for wiping down table tops in a restaurant, a heavier cloth which is much more hardwearing would be more appropriate for bars & pubs due to the daily wear and tear they endure.

Metal Scourers & Soap Pads

A commercial kitchen environment often requires a heavy duty metal scourer, which are great for removing tough grease and baked on food.

Galvanised steel scourers are available in a variety of sizes from the smaller 15g to the extra large 86g. Stainless steel scourers have the additional benefit that they will not rust if left in water for extended periods. Metal wool soap filled pads are also available and provide added convenience, as they contain a cleaning agent for ease of use.

GENERAL LOWER RISK
AREAS (EXCLUDING
FOOD AREAS)

GENERAL FOOD
& BAR USE

SANITARY
APPLIANCES &
WASHROOM FLOORS

WASH BASIN AND OTHER WASHROOM SURFACES



Cuide to Colour Coding

Colour coded cleaning is the process of designating colours to cleaning equipment for use within a particular area, reducing the spread of germs and improving hygiene standards.

Tea Towels

It is always important in a kitchen or bar environment to have a product which can be used for drying, glass polishing and taking plates to the table.

- Check Tea Towel: An economy towel used for dish drying.
- Rice Weave: Excellent absorbency and durability.
- Catering Tea Towels: Used for glass polishing. Also used by waiting staff for taking hot plates out of the kitchen to the customer.
- Cotton Twill: Heavy duty towel.



CODE: 717.10 CATERING TEA TOWEL 10 X 10 CASE



CODE: 724.10 COTTON TWILL TEA TOWEL 10 X 10 CASE

Guide to Colour Coding

Developed by the BICSc is a universal colour code chart which is recommended for use within the cleaning industry.

CODE: 740+COLOUR.CT 10 CONTRACT MICROFIBRE CLOTHS 20 X 10 CASE

Microfibre

Microfibre cloths give quicker results & are more effective than conventional cloths.

The microfibre cloth leaves the surface clean and smear free which makes them ideal for cleaning high gloss surfaces such as mirrors and glass. They also remove up to 99.9% of bacteria from surfaces.

There is no need to use chemicals, as they clean with just water making them very environmentally friendly.

Surface Cleaning

It is vital that all surfaces (including surfaces of equipment) in areas where food is handled, must be cleaned thoroughly before and after you have prepared food.

Colour coded all purpose cloths are a great way of maintaining hygiene standards as they can be disposed of after use for high risk areas where food is prepared.

Combine with a colour coded trigger spray for disinfection purposes.



Protection

In a professional kitchen environment its important to have the correct protective equipment. Ramon Hygiene are able to provide just that.

Protect your clothes with our striped catering aprons (available in blue, red, green and white) and your hands with our oven cloths and oven gloves which are manufactured to meet British Standard 6526 1998 thermal insulation.





Sanitary Cleaning Equipment

All items, fittings and equipment that food touches must be cleaned effectively and where necessary disinfected frequently enough to avoid any risk to health.

Wet wipes are a convenient and effective product for maintaining hygiene standards.

An essential cleaning product for any kitchen should be a sanitising probe wipe. Designed to clean and sanitise food probes and utensils prior to contact with food stuffs.

Floor Mopping

Mopping is an integral part of any cleaning regime to ensure a sanitary environment and help to reduce the potential for slip accidents caused by floor contamination.

Traditional socket mops are ideal for small to medium areas whereas Kentucky mops are generally used to mop larger surfaces.

All of our mops are manufactured to meet the CHSA mop standard.





Food Waste

The law states that any food business requires food waste and other rubbish to be placed in containers that can be closed.

These containers must be of appropriate construction, be easy to clean, and where necessary, to disinfect.

This 70 Litre waste bin is the ideal solution for any kitchen environment. Complete with lid, push handle, wheels and provided with a drain plug for easy emptying and cleaning. It meets all legislative requirements.

