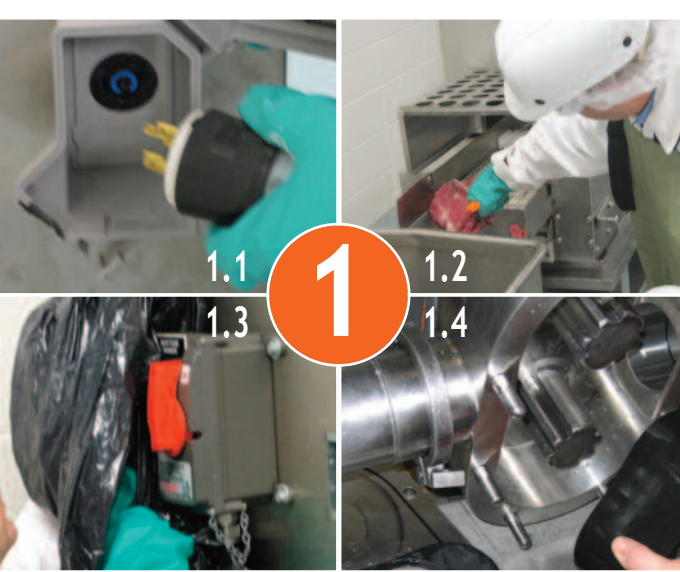




SANI MARC

The Experts in Sanitation Solutions

Basic Steps for Cleaning and Sanitizing



1

Site Preparation

- 1.1 Disconnect and secure with a padlock
- 1.2 Remove Food products, raw material and wrapping materials
- 1.3 Cover up
- 1.4 Dismantle
- 1.5 Remove large pieces of residues



2

Pre-rinsing

- 2.1 High Pressure
- 2.2 Low Pressure



3

Application of Cleaning Products

- 3.1 Foam-Gel
- 3.2 Soaking
- 3.3 Manual Cleaning
- 3.4 Spray



4

Final Rinse

- 4.1 High Pressure
- 4.2 Low Pressure



5

Visual Inspection



6

Sanitizing

- 6.1 Remove excess water and condensation
- 6.2 (.1) Sanitize with spray
(.2) using central system
(.3) soaking
- 6.3 Let dry
- 6.4 Reassemble
- 6.5 Uncover