

INSTRUCTIONS FOR THE CORERCT USE OF POLYETHYLENE PRODUCTS



HYGIENE/SANITISE/MAINTENANCE

To properly sanitise a polyethylene worktop, use a microfibre cloth soaked in soap, liquid detergent or degreaser and rinse well with water. Water vapour, denatured alcohol, ammonia can be used.

Avoid abrasive sponges and granular cleaners that could alter the surface finish.

DO NOT use oxidising acids such as nitric acid and sulphuric acid, which corrode polyethylene.

◆ **Daily cleaning:** It is essential to carry out a light daily scraping of the polyethylene to ensure that all food residues are removed. This could be done with a brush or with a smooth blade. Then wash with lukewarm water and degreaser detergent and rinse well.

◆ **Deep cleaning:** we suggest to carry out a mechanical scraper once per year of the product, to avoid the formation of holes that are difficult to sanitise and to recover

POSITIONING

INCORRECT POSITIONING OF THE POLYETHYLENE WORKTOP CAN COMPROMISE ITS STRUCTURAL INTEGRITY.

Polyethylene products should not be exposed to sunlight and should preferably be placed in rooms with a temperature between +20 and +23°C and relative humidity of 50%.

STORAGE

Polyethylene products that come into contact with food cannot remain unused for years and cannot be stored in warehouses or stores for long periods.

They must not be stored in places with excessive temperature leaps, nor exposed to snow or frost.

We recommend storing them in rooms with a temperature of around +20/+23°C and a humidity level of 50 %.