

MATTING AND FLOORING

Cleaning guidance

Regular cleaning as part of planned regime will maintain both the effectiveness and life span of the product.

Preparation

Brush/vacuum surface to remove all loose debris. Scrape any solid deposits off surface of mat. Use a chewing gum remover if required.

Hand cleaning

A cleaning fluid should be sprayed onto the flooring/matting and allowed to penetrate any grease or dirt before rinsing with clean water. A stiff brush may be used to work the cleaning fluid into the surface dirt.

Machine cleaning

Following pre-spray, clean top surface initially - use the cylindrical brush machine in the direction of the ribs. Where there are etched patterns on the top ribs in which dirt is deposited, additional cross passes should be made to complete the cleaning.

Steam cleaning

Any type of steam cleaner may be used. Good results have been obtained with nozzle pressure of approximately 1000 lbs p.s.i (6894.8 kN/m²) and water temperature of approximately 212°F. Cleaning fluid should be diluted according to the steam cleaning machine manufacturers' recommendations. Experience has shown that it is preferable to spray on a hot cleaning fluid/water solution, allowing it to soak for a few minutes before steaming off.

Degreasing

Some users in the food industry have found that the method for general cleaning purposes in, say, meat preparation areas, can be equally satisfactory for matting. For example, if the matting becomes coated with grease, it may be completely immersed in a solution of warm water and a suitable cleaning fluid. Use the manufacturers' recommended mix in any suitable tank. Once it has been allowed to soak until the grease is lifting off the surface, it can be removed from the tank and lightly brushed over with a stiff bristle brush before hosing down with clean water:

Cleaning fluids

It is recommended that a fluid cleaner be used in preference to powder, which tends to be harder to remove and may leave a film on the surface.

