

**Special products
for kitchen and
food processing
industry**



HWR *KitchenCare*



**Working hygiene for the demanding customer
Environmentally friendly for mankind and nature**



Certified according to DIN EN ISO 9001 and DIN EN ISO 14001



HWR KitchenCare® – four elements for a practically hygiene management



Clean and hygienic kitchens and production plants are the figurehead for every company. Not only to meet legal directives, but this is also an important precondition for excellent product-quality and therefore for satisfied customers. HWR-CHEMIE develops practical solutions in close collaboration with its customers on the topics of cleaning and hygiene. Thereby it does not matter if only a single cleaning problem has to be solved or a

complex self-controlling system for food hygiene (HACCP) has to be established.

HWR KitchenCare® provides you with the construction kit with four elements, to deliver the perfect solutions for every company on the topic of working hygiene.

Element 1: Environmentally friendly cleaning concentrates.



HWR-products are highly efficient and economical cleaning concentrates for professional users. They meet highest demands on their compatibility to environment, materials and skin. More than thirty special products for the areas of kitchen cleaning, disinfection, dish-washing machines and personal hygiene meet all demands of modern working hygiene.

HWR-products are environmentally friendly in use, they are diluted with water just before use, and are therefore saving precious stockyard and conserving natural resources. The concentrates provide many advantages in use, they are available from small units to barrels.

Element 2: Effective dosage techniques.



The correct dosage of HWR-products secures their cleaning and economic efficiency. Technically matured and easy-to-use dosage units provide guarantee for economical and comprehensible dilution of the cleaning concentrates. HWR KitchenCare® provides broad spectrum of mechanical, electrical and water-propelled dosage systems which are especially adapted to HWR-concentrates.

Practical and rugged appliances complete our assortment of accessories.

Whether little snack-bar or big factory canteen- HWR KitchenCare® offers for each user customised dosage systems, also for dishwashing machines.

Controlling of installation, instruction of users and regular maintenance of the dosage systems are part of our service.

Element 3: Customised cleaning consulting.



Our competent and regularly trained customer advisors provide for an individual local consulting to all topics on dosage and economical use of HWR-products. The service includes detailed instruction on our assortment and the use of our products, the development of individual cleaning- and hygien-

ic plans and the regular performance check of the dosage systems in use, also for dishwashing machines.

The HWR customer service is additionally at any time attainable by phone or fax and provides on demand for safety data sheets and working directives.

Element 4: Hygienic services by the HWR hygienic institute.



As part of the company, which is certified according to DIN EN ISO 9001 and 14001, the HWR hygienic institute provides for individual quality- and hygienic concepts regarding the requirements of HACCP. Our experts will help

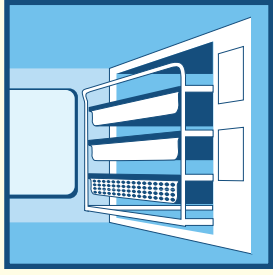
you on questions or problems, they will supervise the implementation of a self-controlling system and conduct local hygienic trainings according to DIN EN 10514.

Learn more about the services of HWR KitchenCare® with a local counselling interview. Just ask us – we would like to inform you.

Cleaning and hygiene

Art.-Nr. 2020

KONVEKTOR-S



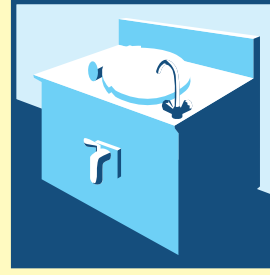
Nearly scent-free barbecue, hot-air steamer and oven cleaner

Dilution: 1:3 to 1:10

Highly effective, concentrated cleaner for burned-in oils, fats, proteins and starches in hot air steamers, barbecues and ovens. Less aggressive to skin and equipment due to a special protection remedy.

Art.-Nr. 2160

E 75 SPEZIAL



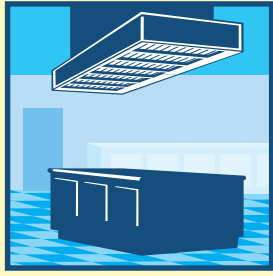
Multi-purpose cooking cauldron cleaner

Dilution: 1:3 to 1:10

Versatile cooking vat cleaner which allows the removal of protein, fat and starch films, burnt remains and calcifications in one operation. Especially low-foaming and skin-friendly.

Art.-Nr. 2040

F 100 SUPER



Highly concentrated fat remover

Dilution: 1:10 to 1:500

Highly effective fat remover and all purpose cleaner for the entire kitchen hygiene, suitable for all areas and surfaces.

Art.-Nr. 2180

GLANZ-S



Stainless steel care

Dilution: pure

Harmless for use in relation with food products and equipment. GLANZ-S is used for the care of all metal surfaces. Prevents fingerprints and protects against future soilings.

Art.-Nr. 2060

SPÜL-S



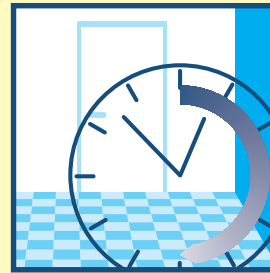
Super concentrated dishwashing liquid

Dilution: 1:1000 to 1:2000

Highly concentrated liquid for the manual dish-washing of glasses, dishes, cutlery and all water-proof surfaces. Provides fast water runoff and streak-free shine.

Art.-Nr. 2760

BOWI-SEPT®



Disinfection cleaner with a wide range of effects, listed by DGHM and DVG

Dilution: 1:50 to 1:200

Suitable for the cleaning and disinfection of surfaces i.e. rooms and floors and also raw wood surfaces in saunas and resting areas. Highly effective against bacteria, fungi and viruses. Certified and listed according to DGHM and DVG.

Art.-Nr. 2080

GERUCH-EX



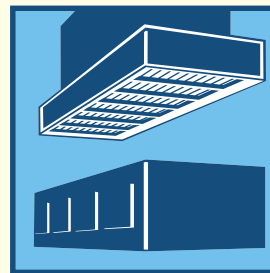
Smell-binding grease decomposer on orange oil basis

Dilution: 1:10 to 1:1000

Indispensable assistant for the hygienic treatment of waste bins and kitchen drains. Removes fatty congestions, acts deodorising, insect repelling and spreads an orange-fresh smell.

Art.-Nr. 8501

Bactoclean®-Hood



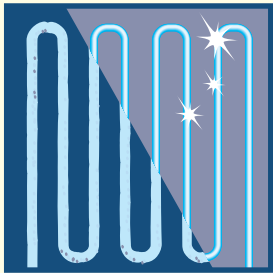
Biotechnological degreaser for filters in extractor hoods

Dilution: pure

Bactoclean®-Hood is the gentle alternative to aggressive chemicals. It keeps fat filters free and exterminates fat layers in extractor shafts. Therefore it reduces fire risk and spares exhausting manual cleaning. Easy to use, just spray Bactoclean®-Hood daily on the filters.

Art.-Nr. 2170

E 90 SUPER



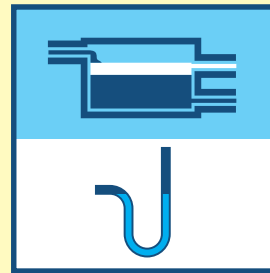
Unscented high-performance descaling agent

Dilution: 1:3 to 1:10

High-performance descaler with metal and tarnish protection. Descals fast and safely heating basins, machines etc. with a neutral odour.

Art.-Nr. 8510

Bactoclean®-Flow



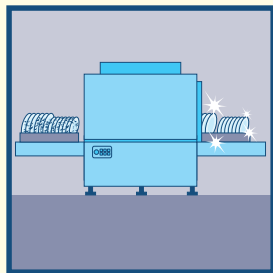
Biological treatment of waste-pipes and fat separators

Dilution: pure

Bactoclean®-Flow is the easy way to long-lasting clear drains. It eliminates fats and bad odours in drainage pipes and grease separators and extends significantly the emptying intervals.

Art.-Nr. 2110

GL 95



Highly concentrated dishwasher cleaner for glasses

Dosage: 2 – 5 g per litre dishwater

An economic, chlorine free cleaner for all industrial glass dish-washing machines. It cleans all kind of glasses, jars, dishes and cutlery in a gentle but intensive way. It is low foaming and dries off streak-free. Suitable for all water hardness.

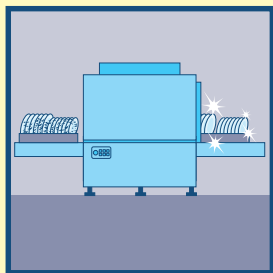
Dosage-systems for dishwashing



Digital, electronic dosage systems guarantee the automatic and effective use of HWR dish-washing concentrates. Different pumping systems offer the optimal solution for all kind of industrial dish-washing machines.

Art.-Nr. 2120/2122

G 20 F / G 30 F



Highly concentrated dishwasher cleaner

Dosage: 1.5 – 3 g per litre dishwater

The economic all purpose dish washing liquids for all industrial dish-washing machines. Gentle but efficient cleaning of crockery, glasses, cutlery and saucepans. Strong against staining of fat, protein, starch, coffee and tea. Suitable for all water hardnesses.

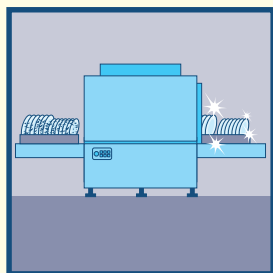
Dosage-stations for kitchen cleaners



HWR dosage-stations permit the receipt of ready-to-use cleaning dilutions by just pressing one button. Because of constant concentration of the cleaning dilution they guarantee the simple and economic use of the HWR cleaning concentrates. Annoying and inexact manual dosing becomes obsolete.

Art.-Nr. 2125

G 40 CF



Highly concentrated dishwasher cleaner, chlorine-free

Dosage: 1.5 – 3 g per litre dishwater

Chlorine-free dish washing liquid for all industrial dish-washing machines. Gentle but efficient cleaning of crockery, glasses, cutlery and saucepans. Strong against staining of fat, protein, starch, coffee and tea. Prevents the dishwasher from calcification.

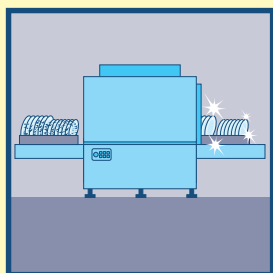
Appliances



A broad selection of hand spray bottles, pressure sprayers and foaming devices in different size and capability ensure the optimal and economic use of HWR concentrates.

Art.-Nr. 2140

K 20 F



Dish and glass washer rinse aid

Dosage: 0.5 g per litre rinsewater

K 20 F is the yieldingly rinsing agent that provides streak-free drying. Suitable for porcelain, plastics and glasses. Effective inhibition of calcifications and stains due to water spotting. Suitable for all temperatures and water hardnesses.

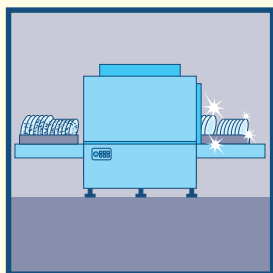
Dosage pumps



HWR dosage pumps provide for the simple and quick dosage of exact amounts of cleaning concentrates. Different types for wall- and canister mounting offer a broad spectrum for the use of HWR products.

Art.-Nr. 2145

K 50 FN



Neutral dish and glass washer rinse aid

Dosage: 0,5 g per litre rinsewater

K 50 FN is the yieldingly neutral rinsing agent that provides streak-free drying. Suitable for porcelain, plastics and glasses. Effective inhibition of calcifications and stains due to water spotting. Suitable for all temperatures and water hardness.

Dispensers



Shapely, practical and rugged soap-dispensers ensure the economic and easy use of HWR products. They are the ideal tool for the modern hand cleaning, care and disinfection.

You want more information about HWR products and their versatile use? Then fill in the coupon below and fax it to:

HWR-CHEMIE GmbH®

Customer care

Phone +49 (0) 8141 51030

Fax +49 (0) 8141 510352

Yes, send me further information to following topics:

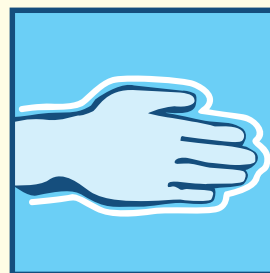
- Maintenance cleaning
- Biotechnological special products
- Vehicle cleaning and care
- Workshop and industry
- Technical maintenance products

My adress:

Company
First name name
Position
Street
Postal code, city
Phone
Fax
E-mail
Company stamp/signature

Art.-Nr. 4450

HAND-SAFE



Skin protecting foam

Hand protection

Apply before starting work. Protects your hands against water soluble irritants such as acids and bases and against oil soluble irritants such as oils, tar and paint. HAND-SAFE eases noticeable the cleaning of hands after work finish.

Art.-Nr. 2780

HWS rose



Liquid soap, extra mild

Hand cleaning

HWS rose is the liquid soap for sophisticated skin cleaning. Precious ingredients gently clean your hands and provide for an excellent care of the skin. HWS rose is dermatologically tested.

Art.-Nr. 2770

HÄNDE-DES



Antibacterial liquid soap

Hygienic hand cleaning

Extra mild liquid soap with disinfecting effect. Provides for the reliable killing of germs while cleaning your hands. Disinfectant additives tested according to DGHM.

Art.-Nr. 2773

HÄNDE-DES fluid



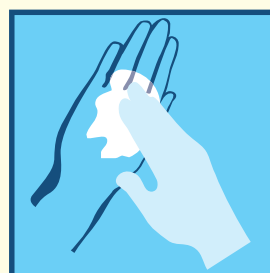
Hygienic hand disinfection

Alcoholic disinfection

The safe solution for the regular hand disinfection in kitchen, food processing industry, hospitals and medical laboratories. Fast antibacterial and fungicide efficiency. DGHM certified and listed.

Art.-Nr. 2776

HAND-CARE 24




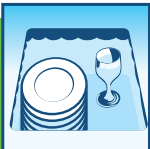

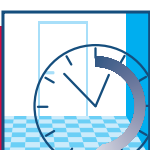



Skin-care with allantoin and vitamin E

Skin care

Revitalizing care milk for the prevention of work-related skin damages. HAND-CARE boosts cell regeneration and works against skin aging. It absorbs quickly into skin and is dermatologically tested.

For soap dispenser look at page before.

Object	Product	Dilution	Application	Responsible person
 Hot-air steamer and ovens	KONVEKTOR-S	1 : 3 330 ml to 1 litre of water	Preheat the oven to 90 – 100°C, foam the diluted product on dirty surfaces, let it act for 10 minutes, rinse afterwards with plenty of fresh water.	
 Hoods, fatty surfaces	F 100 SUPER	1 : 10 to 1 : 50 20 to 100 ml to 1 litre of water	Spray the diluted product on dirty surfaces, let it act for 2 – 3 minutes, rinse afterwards with fresh water.	
 Kitchen floors, tiles	F 100 SUPER	1 : 100 10 ml to 1 litre of water	Wipe off surfaces, let the product act for a few minutes, rinse afterwards with fresh water.	
 Dishes for hand-washing, all surfaces	SPÜL-S	1 : 1000 – 1 : 2000 5 to 10 ml to 10 litres of water	Clean manually with a sponge or similar, rinse afterwards with fresh water and let it dry. If required, polish e.g. silver platters.	
 Calcificated surfaces, Bain Mariés	E 90 SUPER	1 : 10 100 ml to 1 litre of water	Depending on the calcification, let the diluted product act on the related parts and surfaces. Rinse thoroughly with fresh water after application. For descaling coffemachines: Let the machine work with the dilution, rinse 2x with clean water afterwards.	
 Disinfection	BOWI-SEPT®	1 : 50 20 ml to 1 litre of water	In dependence of the residence time, apply BOWI-SEPT® on the surfaces in 0.5 – 4% dilution in a wiping application with a wet, clean cloth. Surfaces which will come in contact with foodstuff, rinse with clear water after having passed the recommended residence time.	
 Drains, trash bins	GERUCH-EX	1 : 10 – 1 : 50 20 to 100 ml to 1 litre of water	Wipe out trashbins regularly. Treat gullies and sinks with a cup (ca. 150 ml) of undiluted product, then add some hot water.	