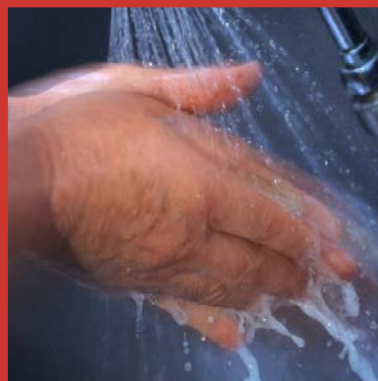




quality commercial  
catering equipment

# ROX® Water Washing Instructions





# Cleaning and Sanitizing Knives and Cutting Boards with ROX® Water

**Important - thorough cleaning and sanitizing of boards and knives is essential to prevent cross contamination and the spread of bacteria.**



1. Ensure daily pH and Chlorine Concentration checks have been completed.



2. Immerse in sink or thoroughly spray with **ROX® Cleaning Water** and scrub with brush.



3. Spray with **ROX® Sanitizing Water** and scrub with brush.



4. Rinse knives with clean tap water then wipe dry.

5. Ensure this process is followed after each use.

**ROX® Water is a proven cleaner and sanitizer that delivers highly effective results without the need for harsh chemicals. Better for you. Better for our environment.**



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