Karndean Designflooring **Commercial**

Restaurant Cleaning and Maintenance Guide

Karndean Designflooring should be cleaned regularly, though the frequency will depend upon the level of traffic across the floor and the amount of dust and dirt transferred from the surrounding environment. Regular cleaning with a pH neutral cleaner such as Karndean Clean will help your floor stay at its best.

Instructions

1. Remove loose dust and dirt from the floor using a soft brush or dust mop.

2. Dilute 1.5 tbsp of Karndean Clean or pH neutral cleaner with 1 gallon of clean water for every 100 SF. Adjust the ratio accordingly depending on the size of the space or amount of soilage present.

3. Liberally apply the cleaning solution over the entire floor using a clean mop, then soak up the cleaning solution using a damp (not wet) mop and leave to dry. For best results use a dual-chamber mop bucket.

4. Thoroughly rinse mop with running water until clean.

Helpful Tips

- Use of Karndean cleaning products is recommended, as other products may contain agents that can damage resilient floor surfaces.
- Karndean Clean can be used with automatic cleaning appliances (e.g. scrubbing machines), especially for larger areas or for the removal of stubborn dirt. Only a red or white 3M pad (or equivalent) should be used, and RPMs should not exceed 200.
- Avoid the use of floor wax, ammonia, bleaches, soap-based detergents and abrasive cleaning products.
- Add stainless steel glides to chairs to help protect the LVT against scratching. Plastic or felt glides can be used; however they tend to become damaged or hold debris.
- If surface scratching does appear, it is important to locate and address the cause of the problem. The appearance of scratching can be improved by using Karndean Remove and Karndean Refresh.
- Adding LVT friendly entrance matting can help to collect debris and moisture.
- In restaurant applications, please ensure separate mops and brooms are used for the front and back of house. This is done in order to avoid grease contamination to the dining areas and rest of the facility.