

A photograph of a dark grey, textured Maxi Grip mat placed on a light-colored floor in a kitchen or food service area. The mat is positioned in front of a counter with a paper towel dispenser. A green overlay on the left side of the image contains the text 'MAINTENANCE PROGRAM' and 'Maxi Grip'.

MAINTENANCE PROGRAM

Maxi Grip

For the best results, mats should be cleaned regularly. Simply follow these instructions to keep your mats looking great and functioning effectively.

General/daily Maintenance

Simply sweep the surface with a broom or vacuum. Once the debris and dust is removed, the mats can be wet-mopped with mild soap solution. If used in a food processing or beverage service area, it is essential that the mat be hosed daily. Maxi Grip is safe to be washed in a commercial dishwasher.

It is important to clean both sides of the mat. Mats must be hung and left to drip dry before use.

Deep cleaning

Use a hose or high-pressure hose (not to exceed 500 psi) and hot water (max 70o C) to rid the mats of oils. For the best results use a water-based or mild solvent-based cleaner with a pH between 4 and 9, to clean the mats. As with general/daily maintenance it is important to clean both sides of the mat.

Where required, Maxi Grip is safe to be sterilised in the autoclave

We recommend this be completed at least fortnightly to prolong the lifespan of the mat.

Floor Preparation

Prior to the mat being put back into service, Mattek recommends that flooring where the mat will be placed be cleaned to remove debris, dust and dirt. This will allow the mat to grip the floor more effectively and keep the underside of the mat cleaner.

Recommended Cleaning Agent for General Applications

Use window cleaner or all-purpose cleaner. Other options include non-abrasive, non-oil-based cleaners with pH levels between 4 and 8.

Ensure any soap residue is completely removed prior to putting the mat back in service.

Do not walk on the mats until they are completely dry.