

PRODUCT INFORMATION SHEET

FOOD SERVICE DEGREASER

PRODUCT DESCRIPTION

Food Service Degreaser is a multi-purpose water soluble degreaser designed for food service areas and in food manufacturing plants. Food Service Degreaser highly emulsifies fats and oils into the solution making it highly efficient and excellent performer in this industry. Food Service Degreaser has no perfume and carries an approval for use in food manufacturing facilities and is also ideal in cafés and restaurants for flooring, ovens, fry area's and preparation areas as a cleaner maintainer. Food Service Degreaser contains a specialised blend of biodegradable surfactants making it safe for workers and the environment.

DIRECTIONS FOR USE

Recommended Dilution: 50mls per 1L with potable water (may be used higher or lower as required)

Mop or spray on to surface and remove excess solution with mop or cloth. Always use a separate mop or wipers from those used with disinfectants or sanitisers. For walls, floors, equipment and hard surfaces, wipe or spray on and leave for 10 minutes for effective penetration of fats and proteins. For rinse free wipe surfaces with a cloth or towel until dry.

FIRST AID & SAFETY

Considered a hazardous product as product will irritate the eyes. Avoid long term contact when undiluted with the skin. Wear gloves and eye protection when handling. Keep out of reach of children. If swallowed seek medical advice. If poisoning occurs contact a Doctor or the Poisons Information Centre. If swallowed do NOT induce vomiting, give water. If skin contact occurs wash affected area and remove clothing. If in eyes, hold eyes open and flush with water for a minimum of 15 minutes. Call a Doctor.

Refer to Safety Data Sheet for more information.



FEATURES & BENEFITS

- High performance and SAFE for workers and Environment
- Fragrance Free Food Industry Approved
- Concentrated formula for economical use
- Contains no harsh solvents or Caustics



PACK SIZES

5 Litre: NCFSD5

20 Litre: NCFSD20

