F052 : H.D. DEGREASER

heavy duty oil and fat remover

Description of product

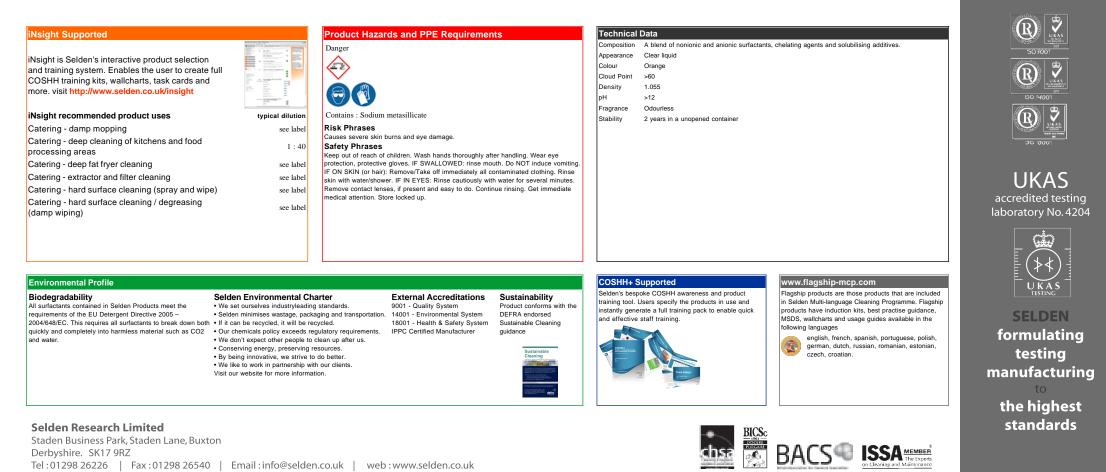
Emulsifies animal fats, grease, blood and protein with ease Contains effective detergents for soil penetration Non Tainting Ideal Food Plant cleaner Aluminium Safe Controlled foam, no excessive rinsing

Product Uses

Suitable for floors, walls, drains, gullies, and canopies in Kitchens, Bakeries, Restaurants, Hospitals and the Meat processing & Food Manufacturing Industry. Will not taint food stuffs, may be used through mechanical floor scrubber machines.

Directions

FLOORS: Sweep floor and remove all loose soiling. Apply a solution of H D Degreaser 1: 40 with water and apply by mop. Agitate the solution to penetrate the soiling before cleaning and rinsing off using warm water. WORK SURFACES AND WALLS: remove all food products to prevent contamination. Remove any loose soiling. Apply a solution of H D Degreaser at the required dilution with a cloth, sponge, or scouring pad. Rinse thoroughly with warm water and leave to air dry. DEEP FAT FRYERS: Turn off power and allow to cool. Drain oil and remove sediment. Fill fryer with a solution of H D Degreaser at a 1: 20 dilution. Heat solution for 10-12 mins. DO NOT BOIL. Drain and rinse with clean water, wipe dry. To sanitise high risk areas, rinse or spray clean all surfaces with Selgiene concentrated residual sanitiser.



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