

DETERGENT DEGREASER

- Concentrated detergent degreaser
- Removes food oils, fats, engine oils and grease
- Odourless - safe for use in the food industry
- pH neutral - safe on all water washable surfaces

USES

An exceptional detergent degreaser, *Detergent Degreaser* contains a blend of emulsifiers to remove food oils and fats.

Detergent Degreaser is a pH-neutral, blue liquid that is odourless for use in the food industry.

Ideal to remove vegetable oils, animal fats, mineral oils and grease from all impermeable surfaces, *Detergent Degreaser* is suitable to clean solvent and alkaline sensitive surfaces.

Detergent Degreaser is excellent when used on a daily basis for the removal of vegetable oils and animal fats in kitchens, bakeries, pie makers, crisp/savoury snack factories, meat processing plants etc.

Detergent Degreaser is also suitable for removing oil or diesel spillages from tarmac in the engineering industry.

DIRECTIONS

General cleaning - dilute 1 part *Detergent Degreaser* with 100 parts of hot or warm water.

Grease and fat removal - dilute 1 part of *Detergent Degreaser* with 20 parts of hot water.

Oil or diesel removal - use undiluted.

Apply to the surface using a mop, brush or machine. Agitate and either rinse away or extract the suspended soil, depending upon the cleaning equipment used.



AREAS OF USE



Kitchens



Factories

DILUTIONS

DETERGENT DEGREASER : WATER

General cleaning 1:100	Grease removal 1:20	Oil removal Undiluted
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