

F10 NEUTRAL DETERGENT DEGREASER

DETERGENT DEGREASER

- Odourless - safe for use in the food industry
- Phosphate-free formula
- pH neutral - safe on all water washable surfaces

An exceptional detergent degreaser, F10 contains a blend of emulsifiers to remove food oils and fats.

USES

F10 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, F10 is suitable to clean solvent and alkaline sensitive surfaces.

F10 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. F10 is also suitable for removing oil or diesel spillages from tarmac in the engineering industry.

DIRECTIONS

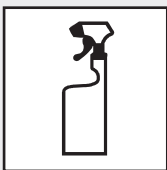
Mopping

General cleaning - dilute 1 part F10 with 100 parts of hot or warm water.
Grease and fat removal - dilute 1 part of F10 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.



Mopping



Trigger
Spray



Wet
Wiping

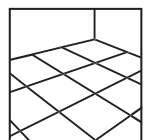
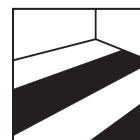
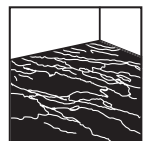


Scrubber
Drier

Spray Mopping

SKU:

CLODD10



SAFETY AND TRANSPORT

Refer to Material Safety Data Sheet

Meets European directives on the classification, packaging and labelling of dangerous chemical substances and preparations.

pH IN USE



PACK SIZES



5L

DILUTIONS

F10 : WATER		
General cleaning 1:100	Grease removal 1:20	Oil removal Undiluted

