



KITCHEN



Degreaser multipurpose for surfaces with food contact (6)

Powerful cleaning and degreasing for professional kitchens

© KEY BENEFITS

- · Highly effective cleaner and degreaser
- · Food contact safe
- · Can be used neat and diluted
- · Effective in all water conditions

PROTOCOL OF USE FOR CLEANING AND DISINFECTING

VERY GREASY SURFACES: Use more. Immerse utensils in solution. Always rinse utensils that come in direct

contact with food with clean water.





(?) USAGE AND DOSING INSTRUCTION

Always rinse surfaces that are in direct contact with food using potable water.

Dilute use:

- For bucket use: Put 60ml (2 bottle caps or 2 pumps) in 5L preferably warm water.
- Clean surfaces with cloth/mop and leave to air-dry.
- For spray use: Put ¼ cap in a spray bottle. Fill up to 600 ml with water. Spray surfaces, wipe with clean cloth and leave to air-dry.
- For fryer cleaning: Switch off equipment, cool down to room temperature and empty oil. Fill fryer up to 2/3 with hot water. Dose 100ml (3.5 bottle caps or 3 pumps) of product per liter of water. Heat up to 80°C for 30-60 minutes. Empty and rinse carefully with water.

Neat use:

• Pour product directly onto cloth or surface. Clean and rinse with clean water.

SUSTAINABILITY

- All surfactants break down both quickly and completely into harmless material such as CO2 and water.
- Recyclable bottle, non-corrosive for skin and surfaces, does not contain bleach.

(i) TECHNICAL DESCRIPTION

EAN code:	4015600551889
Appearance:	Coloured liquid
Smell:	Odourless
pH a 1%:	11.3
Size:	5L

(!) SAFETY INSTRUCTIONS

Please make sure your employees read and understand the product label and material safety data sheet before using this product. The label contains directions for use and both label and MSDS contain hazard warnings, precautionary statements, first aid procedures and storage information. MSDS are available on-line at our website www.pgpro-msds.com or can be provided to you via the call center.

WHERE TO USE

- For cleaning and degreasing of kitchen work surfaces, kitchen floors, walls, ceilings.
- Highly effective for degreasing hoods, cookers, kitchen equipment and utensils.
- · Can also be used to clean fryers.
- Safe to use on most washable surfaces like stainless steel, enamel, ceramic, granite, blue stone.

WHERE NOT TO USE

- Avoid prolonged contact with painted or polished surfaces, aluminum, marble and linoleum.
- · Do not use neat on aluminum and linoleum.
- · Not designed to clean burnt on food on grills.
- If in doubt, first test product.