



DEGREASING POWDER - C852

An effective soluble degreasing powder for catering applications



DEGREASING POWDER is a heavy-duty degreaser supplied as a concentrated powder for the removal of fats, grease and carbonised oils from catering equipment.

FEATURES

- Heavy duty cleaner and degreaser for the most heavily soiled catering and kitchen equipment.
- Removes carbonised oils, grease and food residues.
- Effective in hard and soft water areas.
- Non-caustic formula is suitable for use on aluminium pans.
- Concentrated powder formula for ease of dosing and economy in use.

APPLICATIONS

- Degreasing Powder is suitable for use within catering establishments and professional kitchens.
- Ideal for soak degreasing of deep fat fryers, brat pans, filter covers and other kitchen utensils.
- May also be used to remove heavy grease deposits from cooker hoods, floors and other surfaces within the kitchen.

DIRECTIONS FOR USE

Fat fryers:

1. Fill but not overfill the fryer with water.
2. Add the Degreasing Powder, this should be added at a rate of 125gms (5 scoops) of powder to 5 litres of water.
3. Boil for 20 minutes.
4. Drain and rinse the fryer thoroughly with fresh water.

Surface Cleaning and floors:

1. Dilute the Degreasing powder at a rate of 75g powder (3 scoops) to 5 litres of water.
2. Apply to the surface by spray, cloth, sponge or mop.
3. Agitate stubborn deposits.
4. Rinse/wipe surfaces with clean fresh water. For floors mop clean then wring our mop in clean water and mop dry.

TECHNICAL DATA

APPEARANCE : Powder
COLOUR : Yellow
ODOUR : Mild pine
pH-VALUE : 12.0
PACK SIZE : 10 kg

USAGE PRECAUTIONS

Avoid spilling, skin and eye contact. Do not inhale powder/dust. Wear suitable gloves and eye protection.

STORAGE PRECAUTIONS

Keep between 0°C and 40°C in a dry place. Reseal tub after use.

HEALTH AND SAFETY

Health and Safety Data sheet available separately.