

Universal Cleaner



SANS1828: Cleaning chemical for use in the food industry

Uses

Highly effective universal cleaner. Free from solvents and corrosive substances. Specially suitable for the food processing industry.

For the removal of vegetable and animal oils and fats as well as other soiling's. For the cleaning of floor coverings, objects and installations in kitchens, restaurants and other food processing areas, also in industrial and production installations.

Application

By hand, in automatic scrubber-driers, high pressure washers, single-brush machines and wet mopping equipment. Leave cleaning solutions to soak for a short time. Clean the moistened surface, vacuum the dissolved dirt thoroughly.

Note

Avoid direct contact with food. Cleaned objects have to be rinsed thoroughly.

Dilution (to 10lt water)

Slight soiling: 50-100ml

Medium to heavy soiling: 200-400ml

Supplies

20lt container – P02230

5lt container – P02235

Compounds

- 5 – 15% non-ionic surfactants
- < 5% Soap
- Preservatives

Technical Specifications



| Description | Result |
|--------------------------|----------------|
| Colour | Whitish Opaque |
| pH in concentrate | 9.5 ± 0.5 |
| Specific Gravity at 20°C | 1.020 g/ml |

Specifications and details are subject to change without prior notice