

Food Service

ULTREX GENERAL PURPOSE DEGREASER

DESCRIPTION

- A water soluble non-butyl cleaner, degreaser & sanitizer.
- Removes animal, vegetable & petroleum oils & greases.
- Emulsifies oils, greases & grime, holding them in suspension to be flushed or rinsed away.
- Destroys bad odour.
- Works equally well in cold or hot, hard or soft water.
- Ultrex leaves germ free surfaces (single quaternary ammonium).

WHERE TO USE

- Ultrex is recommended for use in food processing plants, restaurants, dairies & all other food handling places.
- Suitable for use in industrial kitchens to remove all types of grease, oil, soot & carbon from grills, air-conditioning duct, filters, conveyors & hoods.
- Suitable for removing printers ink, lipstick, wax, floor finish,
- Suitable for cleaning & disinfecting of all surfaces.

HOW TO USE

- Dosage: As recommended
 - For damp mopping: Dilute 1:80 parts water.
 - For cleaning: Dilute 1:40 parts water.
 - For heavy duty: Dilute 1:10 parts water.
- Apply with a cloth, sponge or mop. Or use in high pressure washer & steam cleaning units.

INGREDIENTS

- Potassium Hydroxide.
- Sodium metasilicate, anhydrous.
- Octyl phenol ethoxylate.
- Non-phenol ethoxylate.

TECHNICAL DATA

Colour	Bright pink
Odour	Disinfectant
pH	8
Foam	Low foam
Rinsing	Complete
Storage	Dry place
Fuming Capacity	Non-fuming

SECURITY

Health	Moderate
Flammability	Insignificant
Reactivity	Slight
Personal protection	See MSDS