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Windmill Hygiene Plus - Catering Degreaser - 5L

Variant code: 04-285

Windmill Hygiene Plus Catering Degreaser is a high-performance cleaning solution designed to deliver **effective grease removal and surface cleaning** across kitchen and food preparation environments. As part of the Windmill professional cleaning range, it provides reliable degreasing power while maintaining safety for use in hygiene-critical areas.

This formulation is an ideal degreaser for use throughout the kitchen, effectively **emulsifying cooking oils, fats and grease**, making it particularly suitable for cleaning **deep fat fryers** and heavily soiled surfaces. It works efficiently on a wide range of contaminants, including **shortenings, animal fats and vegetable oils**, ensuring thorough cleaning across multiple applications.

The product contains **no solvents, acids or caustics**, making it safe for use in food processing areas. It is **odourless and non-tainting**, ensuring it will not affect foodstuffs or preparation surfaces. The controlled foam formulation minimises excessive rinsing, while still delivering strong cleaning performance.

Designed for versatility, it can be used to degrease **walls, floors and all water-washable surfaces** within kitchen environments. It rinses freely, leaving non-porous surfaces clean, residue-free and grease-free. Supplied in a **5L format**, it is ideal for high-use commercial kitchens and catering environments.

Product Features

- High-performance **catering degreaser**
- Emulsifies **cooking oils, fats and grease**
- Suitable for **deep fat fryer cleaning**
- Contains **no solvents, acids or caustics**
- **Odourless and non-tainting formulation**
- Controlled foam for efficient rinsing

Product Benefits

- Provides effective removal of heavy grease and oil build-up
- Safe for use in **food preparation and**

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processing areas
- Reduces rinsing time and improves cleaning efficiency
- Maintains clean, grease-free surfaces
- Suitable for a wide range of kitchen cleaning tasks
- Supports consistent hygiene standards

Technical Characteristics

- Suitable for **water-washable kitchen surfaces**
- Designed for use on **non-porous surfaces**
- Free from solvents, acids and caustic substances
- Controlled foam formulation for ease of use
- Rinses freely without leaving residue
- Requires use in accordance with manufacturer guidelines

Applications

Windmill Hygiene Plus Catering Degreaser is suitable for use in **commercial kitchens, catering environments and food processing facilities**. It is ideal for cleaning **deep fat fryers, floors, walls and food preparation surfaces**, where grease and oil build-up is common. Its safe, non-tainting formulation makes it particularly suitable for maintaining hygiene in areas where food is handled and prepared.

Property	Value
Fragrance	Odourless
pH	10
Volume (L)	5
Dilution	For general damp wiping dilute 1:40-1:100 For heavy duty damp wiping dilute 1:20-1:40 For general mopping of floors dilute 1:10-1:100 For use as a soak in catering environments dilute 1:10 For use as a spray in enclosed areas dilute 1:20
Area of Use	Kitchen Surface and Floor Degreasing
Dosing Chart: 10L Dilution	Dosing:8
Dosing Chart: 5L Dilution	Dosing:4
Dosing Chart: Trigger Dilution	Dosing:2
CLP	irritant

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Property	Value
How to Use	For surface cleaning, use product to remove soiling and visible dirt allowing contact time if required. Rinse the surface with clean water and a clean cloth before sanitising. For floor cleaning, dilute into bucket with warm water and mop floor.
Chemical Colour	Yellow