



## Windmill Hygiene Plus – Catering Degreaser – 5L

**Variant code: 04-285**

Ideal degreaser for use throughout the kitchen. Emulsifies cooking oil, ideal for cleaning deep fat fryers.

Contains no solvents, no acids or caustics. Odourless, will not taint food stuffs – safe for use in food processing areas. Controlled foam, no excessive rinsing required.

Use to degrease walls, floors, and all water washable surfaces in the kitchen. Emulsifies shortenings, animal and vegetable oils and fats.

Hygiene Plus degreaser rinses freely to leave all non-porous surfaces clean and grease free.

Property	Value
Fragrance	Odourless
pH	10
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
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