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Windmill Contester Unperfumed - Heavy Duty Degreaser - 1L - Windmill Refill Recharger

Variant code: 07-265

Windmill Contester Unperfumed - Heavy Duty Degreaser - 1L - Windmill Refill Recharger is a powerful multi-purpose cleaning concentrate designed to deliver **effective removal of grease, oil and ingrained soiling** across a wide range of environments. As part of the Windmill professional cleaning range, it has been developed for use in kitchens, food processing operations and general industry where strong degreasing performance is required.

This highly versatile formulation is effective in **hard or soft water and at a range of temperatures**, making it suitable for varied cleaning conditions. It can be used on all **hard washable surfaces**, including cooker hoods, deep fat fryers, ovens, floors and walls. The unperfumed formulation makes it ideal for use in **food preparation areas** where odour neutrality is essential.

The cleaner quickly breaks down **fat, grease, oil and heavy build-up**, supporting efficient cleaning in demanding environments. Its concentrated formulation allows flexible dilution depending on application, making it suitable for spray cleaning, mopping and foaming systems. Supplied in the **Windmill 1L Refill Recharger bottle**, it supports sustainable cleaning practices by reducing single-use plastic waste through refill and reuse systems.

The bottle includes an **integrated dosing system**, allowing accurate measurement for controlled dilution and improved cost efficiency. This supports consistent results across cleaning tasks while reducing product waste.

Product Features

- **Heavy-duty multi-purpose degreaser concentrate**
- Removes **fat, grease, oil and ingrained soiling**
- Suitable for **hard washable surfaces**
- **Unperfumed formulation** for food-safe environments

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- Effective in **hot or cold water and varying conditions**
- Supplied in **refill recharger bottle with dosing system**

Product Benefits

- Delivers strong cleaning performance in demanding environments
- Suitable for use in **food preparation and processing areas**
- Improves efficiency across multiple cleaning applications
- Reduces waste through controlled dosing and refill system
- Supports consistent and reliable cleaning results
- Versatile solution for industrial and commercial use

Technical Characteristics

- Suitable for use on **cooker hoods, ovens, fryers, floors and walls**
- Compatible with **spray, mop and foaming systems**
- Integrated dosing system measuring **20–60ml per use**
- Effective in **hard and soft water conditions**
- Supplied in **Windmill Refill Recharger format**
- Use in accordance with manufacturer guidelines

Applications

This product is suitable for use in **commercial kitchens, food processing facilities, catering environments and industrial settings** where heavy grease and soiling must be removed. It is particularly effective for cleaning **equipment, floors, walls and high-contact surfaces**, supporting hygiene and operational efficiency in demanding cleaning environments.

Property	Value
Fragrance	Faint Solvent
pH	13.5
Area of Use	Kitchen Surface/ Light Oven Cleaning and Floor Degreasing
Dosing Chart: 10L Dilution	recharge:120ml

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Property	Value
Dosing Chart: 5L Dilution	recharger:60ml
Dosing Chart: Trigger Dilution	recharger:20ml
CLP	corrosive
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	Pale Amber
Frequency of Cleaning	Daily and Deep Clean
Cleaning Method	Mopping
Polished or Unpolished Floor	Unpolished
Floor Type	Rubber, Safety Floor and Tiles
Damp Mopping	Dilute 60ml for every 5L of cold water into mop.
Spray and Wipe in Trigger Spray	Dilute 20ml. Spray with caution, allow contact time and rinse/wipe away.
Foamer	Dilute 60ml into 1400ml of water. Spray with caution, allow contact time and rinse/wipe away.
Deep Fat Fryers	Switch off appliance, drain oil and any deposits. Dilute 180ml (3x60ml Doses) with cold water. Submerge basket and utensils in solution and soak for 2 hours. Rinse with clean water and allow to air dry.