



DE-GREASE'R

Industrial/Food Service Degreaser-Cleaner

HIGHLIGHTS

- Made with surfactants listed on the EPA's Safer Choice list
- Virtually odorless in use
- No NTA, EDTA, phosphates, petroleum solvents, glycol ethers, perfume, dye, or Sara 313 reportables, which may pose a health risk/irritation and/or can have a negative environmental impact
- Closed-loop dilution control available, no exposure to concentrate
- Self-splitting formula
- Cleans where agitation/mechanical action is restricted
- Dilutions: 5:1 for heavy soils, 30:1 for routine



HMIS (USE): H-1; F-0; R-0; P-B

APPLICATIONS

INDUSTRIAL



Removes motor oil, cutting fluids, lubricants, soot & grime from floors, walls, production machinery, lift trucks, light reflectors, racking, tools and more.

FOODSERVICE



Removes animal fats, grease, cooking oil, blood, smoke film from cement, quarry/ceramic floors/walls, appliance vent hoods, prep tables and equipment.

CLOSED-LOOP SYSTEM

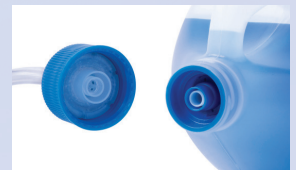


- Available with Closed Loop Chemical Dispensing:
- Prevents direct exposure to the cleaning chemical
 - Eliminates accidental spillage
 - Delivers proper dilution dispensing



How it works:

1. An interior valved plug seals the product until it is "unlocked" by the end-user, yet allows for release of any pressure during shipping and storage.
2. The end-user replaces the shipping plug with the compatible Exterior Cap (molded for use with the dispensing system) and connects container to the dispenser.
3. When product is connected to the dispensing system, the interior cap is "unlocked" so chemical can be dispensed according to desired ratio.



shown with single line cap



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