

DEEP KLEEN

TECHNICAL INFORMATION SHEET

IMPORTANT NOTE:

This information sheet is intended to provide a general overview of Deep Kleen and its potential uses. For further technical and safety information and before attempting usage, please refer to the Deep Kleen MSDS

DESCRIPTION

Deep Kleen is a caustic based, medium duty, alkaline sanitizing cleaner. It has been specially designed for use in the food processing and agricultural industries.

PACK SIZES

5 Litres 25 Litres 210 Litres

USES

Deep Kleen is effective in removing grease, fat, blood and general contamination from all types of surface found in the food processing industry.

DIRECTIONS

Deep Kleen is best applied using pressure washing and/or foam cleaning equipment. Alternatively, Deep Kleen may be diluted and used manually for equipment that is sensitive to high pressure cleaning.

For best results when pressure or foam cleaning, adjust the equipment to dose at between 1% and 5% depending on level of contamination. Apply to all surfaces to be cleaned, leave for up to 5 minutes and then rinse off under pressure with clean water.

For manual cleaning, dilute with water to between 1% and 5% before use. Apply with mop or spray, agitate with brush or mop before rinsing with clean water.

Do not allow Deep Kleen to dry on the surface.

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