technicaldatasheet

The data presented herein is based on experiments and information believed reliable. However, we can make no guarantee on performance of, or results obtained through the use of the product herein described owing to varying conditions in laboratories and plants over which we have no control. Neither can any guarantee be given that the products or uses outlined will not infringe any existing patents.

Food Service

ULTREX GENERAL PURPOSE DEGREASER

DESCRIPTION

- A water soluble non-butyl cleaner, degreaser & sanitizer.
- Removes animal, vegetable & petroleum oils & greases.
- Emulsifies oils, greases & grime, holding them in suspension to be flushed or rinsed away.
- Destroys bad odour.
- Works equally well in cold or hot, hard or soft water.
- Ultrex leaves germ free surfaces (single quaternary ammonium).

WHERE TO USE

- Ultrex is recommended for use in food processing plants, restaurants, dairies & all other food handling places.
- Suitable for use in industrial kitchens to remove all types of grease, oil, soot & carbon from grills, air-conditioning duct, filters, conveyors & hoods.
- Suitable for removing printers ink, lipstick, wax, floor finish,
- Suitable for cleaning & disinfecting of all surfaces.

HOW TO USE

- Dosage: As recommended
 - For damp mopping: Dilute 1:80 parts water.
 - For cleaning: Dilute 1:40 parts water.
 - For heavy duty: Dilute 1:10 parts water.
- Apply with a cloth, sponge or mop. Or use in high pressure washer & steam cleaning units.

INGREDIENTS

- Potassium Hydroxide.
- Sodium metasilicate, anhydrous.
- Octyl phenol ethoxylate.
- Non-phenol ethoxylate.

TECHNICAL DATA

Colour	Bright pink
Odour	Disinfectant
рН	8
Foam	Low foam
Rinsing	Complete
Storage	Dry place
Fuming Capacity	Non-fuming

SECURITY

Health	Moderate
Flammability	Insignificant
Reactivity	Slight
Personal protection	See MSDS

