



**Sure
Chemicals
Ltd**

A solution for every problem

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Technical Information

Product Code P007

POWER CLEAN FOOD INDUSTRY DEGREASER

POWER CLEAN is a blend of anionic and non-ionic surfactants, water softener, and caustic alkali, specially developed for the cleaning of all hard surfaces found in food preparation and processing areas, effectively removing food residues and greasy deposits.

EFFECTIVE DEGREASER

CLEANS ALL TYPES OF HARD SURFACES

FOR HARD AND SOFT WATER AREAS

MULTI-PURPOSE

DIRECTIONS FOR USE

Floors, walls, hard surfaces: Remove as much contamination as possible. Use 6 – 12g per litre of water and apply by spray. Allow a contact time of 2 minutes to allow product to affect deposits. Rinse off thoroughly with clean water.

Stoves, ovens, hot-plates: Brush or spray on neat POWER CLEAN and allow to soak until deposits are softened, contact time of 2 minutes recommended. Rinse off with clean water

Deep fat fryers: Drain oil and brush or spray neat POWER CLEAN onto dirty surfaces. Allow fryer to soak, and then fill with hot water, adding 1.5 – 2 cupfuls of POWER CLEAN depending on size. Bring to boil and simmer for 15 – 30 minutes. Empty detergent solution and rinse thoroughly with clean water.

Filters: Brush neat POWER CLEAN onto all surfaces of filter, immerse in hot water and soak for 10 minutes. Rinse in clean water and air dry before replacing.

N.B. Care should be taken when cleaning aluminium as strong solutions may dull or discolour polished surfaces

05/17 JCG