

DD10

CONCENTRATED DETERGENT DEGREASER

- Odourless - safe for use in the food industry
- Phosphate-free formula
- pH neutral - safe on all water washable surfaces

An exceptional detergent degreaser, DD10 contains a blend of emulsifiers to remove food oils and fats.

USES

DD10 is a pH-neutral, blue liquid that is odourless for use in the food industry.

Ideal to remove vegetable oils, animal fats, mineral oils and grease from all impermeable surfaces, DD10 is suitable to clean solvent and alkaline sensitive surfaces.

DD10 is excellent when used on a daily basis for the removal of vegetable oils and animal fats in kitchens, bakeries, pie makers, crisp/savoury snack factories, meat processing plants etc. DD10 is also suitable for removing oil or diesel spillages from tarmac in the engineering industry.

DIRECTIONS

General cleaning - Dilute 1 part DD10 with 100 parts of hot or warm water.
Grease and fat removal - Dilute 1 part of DD10 with 20 parts of hot water.
Oil or diesel removal - Use undiluted.

Apply to the surface using a mop, brush or machine. Agitate and either rinse away or extract the suspended soil, depending upon the cleaning equipment used.



DILUTIONS

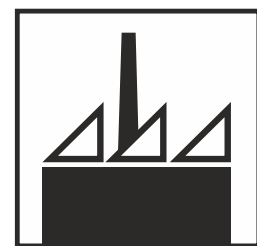
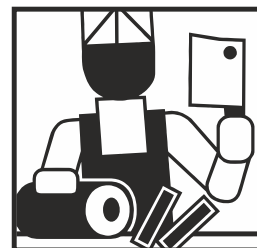
DD10 : WATER		
General Cleaning 1:100	Grease Removal 1:20	Oil Removal Undiluted



CHRISTEYNS

PROFESSIONAL HYGIENE

Code: 404



pH in use



PACK SIZES



5L



20L