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### TECHNICAL DATA SHEET

## KITCHEN GREASEBUSTER

Cleaning System Code: C1

#### 1. Introduction

An alkaline, solvent free cleaner/degreaser/sanitizer primarily designed for use in the catering industry. This product possesses NSF registration in accordance with clause D2, covering sanitizers for all surfaces not always requiring a rinse. NSF Registration Number 141338

#### 2. Where to use

On all water and alkali resistant hard surfaces, for heavy duty cleaning applications. This product is particularly effective for the removal of fatty and oily soils in kitchen and food preparation areas, and possesses excellent anti-bacterial properties.

#### 3. Where not to use

- Aluminium or other soft alloys.
- Vitreous surfaces formulated for kitchen and other catering applications.
- On food contact areas where overspray or product retention is expected. This product may be used to clean food preparation and storage areas provided that all residues are removed, and it is used in accordance with the instructions provided in section 5, with additional warm water rinsing where necessary.
- Use with extreme caution on cementitious or decorative marble substrates. Always assess on an inconspicuous area prior to use.

#### 4. Physical properties.

|                               |  |
|-------------------------------|--|
| Appearance                    | A fast breaking, colourless liquid with a bland soapy odour.   |
| pH                            | 11.5 – 12.5  |
| Specific Gravity              | 1.010 – 1.030  |
| Non Volatiles % m/m           | 5.0  |
| Active Content % m/m          | 5.0  |
| Flammability                  | This product is not flammable.   |
| Composition Data, descriptive | Water, a blend of organic and inorganic sequesterants and water softeners, and a blend of surface active agents.   |
| Anti-Bacterial properties     | Compliant with EN1276, [>log 5 reduction] within 5 minutes against pseudomonas aeruginosa, escherichia coli, staphylococcus aureus and enterococcus hirae, source, Abbott Analytical 07C.123.JBR dated April 3, 2007 |

#### 5. Application Details

Spray:- DO NOT dilute. Spray apply liberally to soiled surface. Allow to remain in contact for a short period, agitating or wiping with a cloth, paper towel, plastic pad or similar to aid penetration, and remove immediately with an absorbent cloth. Optimum disinfection will occur following a 5 minute contact time. Do not allow to dry before removal.

Wipes:- Wear Gloves. Feed wipe and tear along perforations. Work wipe over surface. Remove excess with an absorbent cloth. Do not allow to dry before removal.

#### 6. Availability

1 litre trigger spray packs and five litre jerry cans for refilling. 200 wipe tub. Not for sale or use in the USA

SVTN200KG, SVTN1KG/SVTN5KG, Dated 26<sup>th</sup> April 2013

*This information is provided in good faith based upon data and sources believed to be reliable and correct. Conditions of use, outside the control of the Company, dictate that no responsibility can be assumed for the ultimate performance of this product.*