

G6 Non-caustic Oil & Grease Remover

Highly effective degreasing action, ideal for emulsifying oils, fats and proteins for effortless removal. Free from caustics, solvents and acids. Suitable for hard surfaces, deep fat fryers, floor and wall cleaning and many other applications.

- Concentrated formulation cuts through grease and grime
- Fragrance-free formulation
- Safe for use in food preparation areas
- Aluminium safe

For cleaning and degreasing hard surfaces, dilute 1:20 in clean, fresh water. Apply to surfaces using a cloth or mop, or use in a trigger spray.

For deep fat fryer cleaning, dilute 1:10 in clean, fresh water. Empty fryer of oil and any sediment and fill with diluted solution. Warm the solution but do not allow to boil and leave for 10-15 minutes. Drain the solution and thoroughly rinse the fryer with clean, fresh water and dry fully before refilling with fresh oil.

For floors, walls etc. may be diluted up to 1:50 depending on the level of soil.

QUALITY ASSURANCE:

This product is manufactured in the UK by Orca Hygiene Ltd. Produced under ISO9001 Quality Management System and ISO 14001 Environmental Management System.



Code	Description	Pallet Quantity
G6 C500	Non-caustic Oil & Grease Remover	200
G6 Y500	Non-caustic Oil & Grease Remover	200