

BLUE BLITZ



MULTI TASK FOOD INDUSTRY CLEANER

CODE:F41

- POWERFUL FORMULA FOR REALLY TOUGH JOBS
- DISSOLVES FOOD OILS, GREASE, FATS, BLOOD, SUGARS, STARCH, MILDEW, CARBON RESIDUE, INKS, DYES, DIESEL OIL, INDUSTRIAL SOILS.

RECOMMENDED USE

Food processors, bakery, meat, abattoirs, kitchens, breweries, engineering workshops, print works.

USE FOR:

Food industry surfaces, machinery and equipment, plastics, paintwork, metals, anti slip floors, vinyl's, ceramic tiles, stainless steel, plastics, vinyl's, glass, granite, marble, concrete.

DIRECTIONS FOR USE

Dilute with hot and cold water.

Apply with mop, spray or cloth. Allow to soak, if required agitate with brush or scourer then rinse with clean water and allow to air dry.

For effective floor cleaning apply by spray direct to surface or mop and allow to penetrate before rinsing or wiping clean.

Heavily stained & soiled areas: Dilute up to 10:1 with hot water. Allow to act for up to 5 minutes. If necessary agitate surface before rinsing thoroughly with clean water.

Caution: It is advisable to test a small area before applying to surface.



PACK SIZES



HEALTH + SAFETY

EYES: Rinse splashes to eyes, wash with water immediately.

PPE: Wear protective gloves (Alkaline resistant).
If splashes are likely to occur wear glasses.

For full Health & Safety information refer to the Safety Data Sheet.



Mop 60:1



Spray 20:1



Wet Wipe 100:1



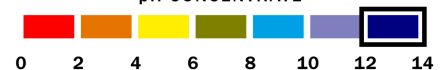
Machine 100:1



IN USE
RISK LEVEL



pH CONCENTRATE



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