

K1

KITCHEN DYNAMIC - Degreaser

DESCRIPTION

K1 Kitchen Dynamic Degreaser is a water based hard surface cleaner, formulated to remove heavy grease, dirt and grime from a multitude of surfaces including floors, walls, bench tops, stainless steel, plastics, glass, concrete, food utensils, painted surfaces etc.

K1 Kitchen Degreaser has been developed especially for commercial kitchens, restaurants, abattoirs and the food processing industry.

K1 Kitchen Degreaser easily breaks down fatty grease build-up, faster and easier than any other type of cleaner. Specifically formulated to penetrate and cut through protein, fat, grease, vegetable oil, blood & soap scum on all hard surfaces.

FEATURES AND BENEFITS

- Super Concentrate
- Safe to use on reactive metals e.g. aluminium, alloys, copper & brass concentrated
- Biodegradable • Multi-Purpose • Caustic Free
- Boosted with solvent and alkaline salts
- Concentrated - Value for money
- For Commercial use
- Fast Acting

FIRST AID

For advice, contact a Poisons Information Centre (phone Australia 13 1126) or a doctor. If swallowed, do NOT induce vomiting. If in eyes, hold eyelids apart and flush the eye continuously with running water. Continue flushing until advised to stop by the Poisons Information Centre or doctor, or for at least 15 minutes. If skin or hair contact occurs, remove contaminated clothing and flush skin and hair with running water.

PACKAGING

Code:
SOLCK1PK = 1 x 5lt Bottle
SOLCK120 = 1 x 20 Litre

DIRECTIONS FOR USE

Remove or cover all food articles in area.

Remove excess soil from surfaces to be cleaned by hand.

Use HOT WATER to pre-rinse the surface.

MANUAL USE: 1 part K1 to 50 parts to 100 parts HOT WATER. (10 to 20mls product to 1ltr water)

HIGH PRESSURE SPRAYER: Use through high-pressure spray washers at a dilution of 1:80 to 1:160 at the nozzle. (7 to 12mls product to 1ltr water)

SOAKING: When soaking equipment parts, utensils and filters dilute 1 part K1 to 20-30 parts HOT WATER. Apply liberally to all surfaces to be washed. (35 to 50mls product to 1ltr water)

FISHING VESSELS AND SEAFOOD PROCESSING: Use one part product to 20 parts water to clean down decks, crates, floors, bench tops etc. (50mls product to 1ltr water)

Allow K1 to penetrate soil. Scrub if required.

Rinse all surfaces and parts *thoroughly* with Potable Water.

Consult Safety Data Sheet before opening container.

Hanley Industrial Enterprises Pty Ltd
21 Yarraman Place
Virginia QLD 4014
AUSTRALIA ABN 49 010 930 471
Enquiries: (07) 3326 6711
www.hanleyonline.com.au

Poisons Information Centre:
ph: 13 11 26 24 hours
In Case Of Fire Or Serious Spills
ph: 000 Fire Service

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HEALTH AND SAFETY:

This product is classified as HAZARDOUS (IRRITANT) according to criteria of the National Occupational Health and Safety Commission Australia.

This product is NOT classified as Dangerous Goods according to the Australian Dangerous Goods (ADG) Code.

This product is classified as a Scheduled 5 Poison according to the SUSDP.

APPROVED CRITERIA CLASSIFICATION:

Xi – IRRITANT

Risk:

R36/38 – Irritating to skin and eyes.

Safety Phrases:

S(1/2) – Keep locked up and out of reach of children.

S24/25 - Avoid contact with skin and eyes.

S36/37/39 – Wear suitable protective clothing, gloves and eye/face protection.

S45 - In case of accident or if you feel unwell, seek medical advice immediately (show the label whenever possible).

HAND & SKIN CARE:

K1 Kitchen Degreaser is an alkaline liquid. May produce irritation. Wash skin with plenty of water.

Remove contaminated clothing and wash before re-use. Seek medical advice (e.g. doctor) if irritation, burning or redness develops.

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SPECIFICATION	TYPICAL VALUES
Appearance	Green Liquid
Odour	Glycol Odour
Alkalinity	Strongly Alkalinity
pH	12.8 - 13.7 @ Neat
Foam Height	Medium
Phosphates	Present - Low
Biodegradability	Fully Biodegradable
Surfactant Type	Anionic / Nonionic Present
Solubility	Complete in Water

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