

Meta Cleanse

OVERVIEW

Heavy duty, low foaming alkaline cleaner for removal of greases and cooking residues in food processing plants and equipment. Also suitable for larger industrial kitchens.

TECHNICAL DESCRIPTION

A non-caustic, low foaming, heavy duty alkaline cleaning product developed specially for use in food processing industries for the rapid removal of heavy deposits of fats, greases, oils, proteins, carbohydrates and burnt on residues from ovens, baking trays, heat exchangers and filling equipment. The product is safe to use on normally sensitive surfaces such as aluminium, brass or galvanised steel and will not cause corrosion.

Ideal for use in abattoirs, butcheries, poultry production, sea food production and fish processing, dairies, drink production, cooked meat processing, bakeries, confectioners and biscuit makers,

Extremely effective when used as an immersion or dip-tank cleaner.

FEATURES & BENEFITS

Features	Benefits
Highly concentrated formulation	Less harsh and hazardous compared to caustic cleaners
Excellent degreaser and cleaner of backed on residues	Compatible with all common final rinse disinfectants
Can be used cold as well as hot	Safe for use on sensitive metal surfaces and seals/gaskets
Single multi-use product saving time and money	Easy to use, water rinsable.

DIRECTIONS FOR USE

Remove any gross soiling and debris from floors, equipment and work surfaces prior to use. Can be used cold although faster and more effective results will be achieved when used with heated water.

General Cleaning

Dilute up to 100 : 1 depending upon degree of soiling. For best results leave on surface for a few minutes before rinsing off.

Pressure Washers and Steam Cleaning.

Set machines at 1 – 5% depending upon degree of soiling.



Component Washing Machines and Dip Tanks

General dilution from 5 : 1 to 50 :1 depending upon soiling on parts to be cleaned. Leave for up to 15 minutes or until parts are clean. Rinse off with fresh water.

PACKAGING

2x5L, 20L

STORAGE AND HANDLING

Store in a cool, dry place. Wash hands with soap and water after use.

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