

# PRODUCT INFORMATION SHEET

# **WIPE OVER**

Wipe Over is a special blend of water soluble solvents and surfactants and is ideal for the removal of cooking grease from food preparation areas and as a general all-purpose cleaner.

Wipe over is non-flammable and is suitable for cleaning grime and oil off machinery. Wipe Over's medium foaming characteristics make it suitable for use through hand pumps and high pressure equipment. Wipe over has been specially formulated to be pH neutral and non-perfumed making it safer to use than conventional cleaners.





#### **FEATURES & BENEFITS**



Non-flammable



Great for removing fats, grease and oil



pH neutral so safe to use

#### **FIRST AID & SAFETY**

Avoid contact with eyes. Keep out of reach of children. If swallowed seek medical advice. If poisoning occurs contact a Doctor or the Poisons Information Centre. If swallowed do NOT induce vomiting, give water. If skin irritation occurs wash affected area. If in eyes, hold eyes open and flood with water for a minimum of 15 minutes. Call a Doctor. Refer to Safety Data Sheet for more information.









### **DIRECTIONS FOR USE**

**Industrial:** For use in pressure machines and light duties dilute 25mls per 1L of water. For areas of heavy grease and grime test a stronger solution on the surface or consult your sales technician. Apply to surface and allow to sit for a few minutes. Scrub with brush or wipe with a cloth, rinse with water.

Hospitality and Food Industry Applications: Can be used as 'spray N wipe' at a dilution of 25mls per 1L of water to wipe down bench tops, bar areas and general cleaning such as floors. In kitchen areas where there is grease such as stoves and fume hoods dilutions of 50mls per 1L of water is recommended. Wipe over can be used to help boost the cleaning power of detergent when washing up and can also be used in washrooms and on timber floors.

## **PACK SIZES**

Size	Code
5L	NCWO5
20L	NCWO20

Not to be used for any other purpose. Do not mix with other chemicals.



