Neutral Cleaner - J453

DESCRIPTION: A high quality all purpose neutral floor cleaner formulated to remove dirt and soil without removing the shine. This product has a pH in the neutral range and therefore does not dull the finish or leave mop streaks or soapy film.

This detergent has controlled foam and as such is ideal for use in automatic scrubbers. It does not contain any harsh alkali, it has a pleasant fragrance and can safely be used on a frequent basis. It is safe to use on all washable surfaces including floors, walls, woodwork, etc.

DIRECTIONS: Use one part to 80 parts of water for normal cleaning operations. For maximum efficiency in heavy soil areas, use one part to 40 parts of water. Apply with mop, brush or hand wipe.

The Canadian Food Inspection Agency has no objection to the use of this product in food plants when used according to label directions.

Pink Liquid Hand Soap - J452

DESCRIPTION: A viscous, opacified, ready to use hand cleaner. It can be used in commercial dispensers and has been designed for use in public washrooms, hotels, restaurants, industrial plants and commercial buildings.

It contains a blend of synthetic surfactants and emulsifiers, glycerine and a pleasant perfume. This product will work well in hard or soft water, has an excellent shelf life, is non-toxic and gentle on the hands.

DIRECTIONS: Wet hands thoroughly, apply liberally, work up a lather and rinse.

The Canadian Food Inspection Agency has no objection to the use of this product in food plants when used according to label directions.

Descaler - J434

For dishwashing machines, glass washers, coffee machines, etc.

DESCRIPTION: Descaler is a non-foaming cleaner that can be used for descaling dishwashers and glass washers. It contains a special blend of acids and non-foaming detergents.

DIRECTIONS: Circulate or soak for about 10 minutes with a solution of 1 part Descaler to 4 parts of water. Drain and rinse. For major scale build up, use a stronger solution and a contact time of up to 4 hours.

CAUTION ACID: Do NOT mix with other chemicals and avoid contact with aluminum.

The Canadian Food Inspection Agency has no objection to the use of this product in food plants when used according to label directions.

HESCO

Hotel Equipment and Supply Co. (2006) Ltd.

HESCO

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Chemical Guide

Liquid Chlorine 6% Sanitizer - J437

DESCRIPTION: An effective sanitizer and bleaching compound for a wide variety of applications. It provides an easy and economical way of cleaning and removing stains without scratching porcelain finishes.

DIRECTIONS: When used as a sanitizer 200 ppm is normally required.

For mold control use at 1000 ppm. When used in low temperature dishwashing machines limit available chlorine to 50-100 ppm.

Available Chlorine:	Use dilution:
2 ppm	1 ml/120 L of water
50 ppm	10 ml/10 litres of water
100 ppm	20 ml/10 litres of water
200 ppm	40 ml/10 litres of water
1000 ppm	200 ml/10 litres of water

This product conforms to the requirements of NSF/ANSI Standard 60 – Drinking water Treatment Chemicals – Health Effects.

CAUTION: Do not mix with acids (toilet bowl cleaners, vinegar, etc) or ammonia.

Also available: Liquid Chlorine 12% Sanitizer - J436

E-20 Liquid Machine Dishwash - Non-Chlorinated - J430

DESCRIPTION: An excellent liquid dishwash detergent designed for use in commercial operations for exceptional removal of grease and soil.

It has a high concentration of sequestering agents and is well suited for use in hard water areas. It eliminates the need for descaling of machine and dishes. This product also contains highly effective alkaline cleaners to assure hygienically clean, film free dishes. Although designed for high temperature machines, it can be used in low temperature machines as well.

Ideal for food plant use.

DIRECTIONS: Use approximately 1/3 oz per gallon of water or as required. Best and most economical results are obtained when used with a liquid dispensing system. Food contact surfaces should be rinsed clean with potable water.

NOTE: This is an alkaline product and not recommended for use on aluminum pots and pans.

The Canadian Food Inspection Agency has no objection to the use of this product in food plants when used according to label directions.

Low Temp Liquid Machine Dishwash - J428

DESCRIPTION: An excellent liquid dishwash detergent designed for use in low temperature commercial dishwashing machines.

It has a high concentration of sequestering agents and is well suited for use in hard water areas.

DIRECTIONS: Use approximately ½ oz. per gallon of water or as required. Best results are obtained by dispensing the product with automatic equipment.

PRECAUTION: Contains caustic.

Glass Brite - J433

GLASS BRITE is a concentrated liquid rinse additive that reduces rinse water surface tension, providing rapid sheeting for spot-free drying. GLASS BRITE is formulated for efficient use in any water conditions. It is designed for use in high temperature machines, but can be used in low temperature machines as well.

For best results this product should be used with automatic dispensing equipment.

Avoid contact with eyes. Do not take internally.

Griddle & Fryer Cleaner - J462

DESCRIPTION: A highly alkaline degreaser, with sequestering agents and surfactants. Designed for heavy duty cleaning of kitchen canopies, grills, deep fryers, hood screens and ovens.

DIRECTIONS: For cleaning ovens, fryers and grills, preheat before cleaning to 81°C (180°F). Then shut off before applying the product.
Commercial Ovens: Use at full strength. Using a brush apply cleaner directly to walls and racks. Allow 5 - 15 minutes contact time. Stubborn areas may need some scrubbing. Rinse well with potable water. Wipe dry.
Grills, Hood Screens, Fume Hoods, Pizza Ovens: Dilute 1 part with 1 part water and apply using a brush or cloth. Allow 5 -10 minutes contact time. Wipe clean using a wet cloth or sponge. Rinse well with potable water and wipe dry.
Deep Fryers: Remove excess grease. Fill up to 10 cm (4 inch) from top with cold water. Add 1 part to 40 parts of water. Boil the solution for 30 minutes. Drain and flush off using hot water. Rinse well with potable water. Wipe dry.
Kitchen Canopy Flush Systems: Use at full strength.

CAUTION: Keep out of reach of children. This product contains caustic. Avoid prolonged and repeated contact with aluminum.

The Canadian Food Inspection Agency has no objection to the use of this product in food plants when used according to label directions.

Blu-Clean (Butyl Cleaner) - J476

DESCRIPTION: An all purpose butyl cleaner-degreaser designed to clean almost any surface without harming plastic, vinyl, cloth or painted surfaces. It has a pleasant smell and is biodegradable and non-flammable.

It contains alkaline builders, water soluble solvents, emulsifiers, water softeners and highly active synthetic detergents.

DIRECTIONS: For light duty cleaning of floors and walls: dilute with up to 100 parts of water.

For heavy duty cleaning and degreasing: dilute with 5 -10 parts water.

The Canadian Food Inspection Agency has no objection to the use of this product in food plants when used according to label directions.