

FPPC

HEAVY DUTY CAUSTIC DEGREASER FOR FOOD INDUSTRY

FPPC is a multi-purpose bactericidal cleaner, especially formulated for the food processing and catering industries. It is highly concentrated and ideal for heavy duty cleaning and sterilising operations in a food environment.

FPPC can be used for shifting burnt-on grease and fats from cooker hoods, canopies, fryers, blanchers etc.

Quickly removes grease, fats and oils from floors, gulleys, utensils, etc., in kitchens and all food processing plants.

FPPC is versatile: it may be used hot or cold, through pressure washers, hand sprayers and other spraying equipment, as well as by hand using mop or sponge.

FPPC is infinitely water soluble.

For manual applications it should be diluted with 4 to 50 parts water depending on the severity of the soiling, then allowed to dwell for about 2 minutes before it is agitated, then rinsed off with clean water.

CAUTION - CAUSTIC

DO NOT USE ON ALUMINIUM FITTINGS OR COOKWARE

MAY ETCH GLASS.

STORAGE AND HANDLING: Keep tightly closed in original containers. Keep away from sunlight and extreme temperatures.

COSHH Data: An EC safety data sheet (MSDS) providing additional information is available on request.

Packaging Sizes:

- 4 x 5 litre jerrycans
- 25 litre drums
- 210 litre barrels



BENEFITS:

- Formulated for easy use.
- Highly concentrated for effective, economical cleaning
- Shifts burnt-on fats and oils
- Use hot or cold
- Versatile - apply by hand or through pressure wash
- Added bactericide for enhanced safety

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