

**BIO SOL**

**4022**

*Food Surface Renovator*



**DESCRIPTION**

**BIO SOL** is a heavy duty renovator blend of biodegradable detergents and penetrants, formulated to remove food fats and grease deposits from food surfaces and equipment in kitchen and food processing industry.

**APPLICATIONS**



**BIO SOL** is used in areas where food is cooked or processed in restaurants, caterings, hospitals & school kitchens, nursing homes, camps, day care centres, meat & poultry processing plants and canneries.

**BIO SOL** effectively removes food fats and grease deposits from ovens, grillers, fryers, pans, filters, hoods and other food cooking apparatus.

**PRODUCT BENEFITS**

- Fast action – no harsh scrubbing required
- Deep penetration on heavy grease build-ups.
- Contains no acids or caustic compounds.
- Contains corrosion inhibitors to prevent re-rusting.
- Reduces the risk of dangerous grease fires when use regularly.
- Contains biodegradable surfactant.
- Safe on stainless steel, ferrous, non-ferrous metal, Teflon.
- Non-flammable / Non-toxic.
- Economical.

**PHYSICAL PROPERTIES**

Appearance.....	Liquid
Colour.....	Fluorescent Green
pH (10%).....	12.5 ± 0.5
Flammability.....	Non-flammable

**APPROVAL / CONFORMANCE**

**BIO SOL** meets all requirements of the U.S. Department of Agriculture for use as a grease or carbon remover for food cooking or smoking equipment, utensils or other associated surfaces in official establishments operating under the Federal Meat, Poultry, Rabbit, Shell Egg Grading and Egg Products Inspection Programs. Original letter of acceptance is on file in home office.

Approved by Agro-Food & Veterinary Authority of Singapore (AVA) for use in poultry slaughterhouses and meat cutting/deboning establishments.



### DIRECTIONS FOR USE

After diluting according to the recommendations below, spray **BIO SOL** on the surface to be cleaned, allow adequate time for penetrants and degreasers to work and then rinse off (For ovens, apply to warm but not hot surface) :

APPLICATIONS	DILUTION	
	WATER, PART	BIO SOL, PART
OVENS, GRILLS, DEEP FRYERS	1	1
HOODS, VENTS, CANOPIES AND FLUES	1	1
SPLASH BOARDS (aluminum, chrome or stainless)	8	1
FILTERS, EXHAUST DUCTS, FAN	4	1
SERVING COUNTERS AND TABLE TOP	12	1
MEAT BLOCKS AND CONVEYORS	2	1
MEAT MACHINES, MEAT HOOKS and TOOLS	5	1
BAKING PANS and STOVE COMPONENTS	2	1
FOOD CARTS, COOLERS, DISPLAY CASES, REFRIGERATORS	8	1
WALLS	12	1
FLOORS AND BASEBOARDS	8	1

Note : Penetrating powers are enhanced by temperatures up to 93°C (200°F)

### STORAGE & SAFETY

Three years, stored in closed original packaging in a cool and dry environment. Corrosive to eyes and skin. Wear gloves and glasses.

*For further information please refer to the Safety Data Sheet.*

### PACKAGING

Ref: OH-4022-J1 ..... Jerry Can 4 X 5L  
Ref: OH -4022-O2 ..... Pail 25L  
Ref: OH -4022-U2 ..... Drum 205L

### WARRANTY

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