

FOOD SERVICE SUMMARY WALL CHART



PRODUCT	APPLICATION	DILUTION	PACK SIZE	ALPHA NUMERIC CODE	SAFETY (REFER TO MSDS FOR FULL DETAILS)
SUDZEE	Sink Washing Pots, baking trays, receptacles, utensils, serving tongs, food processing equipment components and food dispensing equipment components.	Light Soil - 50ml per 20 litres hot water. Medium/Heavy Soil - 100ml per 20 litres hot water.	5 or 15lt Container	K1	CLASSIFIED AS NON HAZARDOUS Avoid contact with eyes. Wear rubber gloves if prolonged contact with skin is expected. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.
TROJAN	Floor Washing & Surface Degreasing All tiled surfaces, bench tops, splashbacks, wall tiles, range hoods, canopies & food service equipment.	Light Soil - 1:80 parts water Normal Soil - 1:40 parts water Heavy Soil - 1:20 parts water	5 or 15lt Container	K2	CLASSIFIED AS HAZARDOUS Strong alkalis. Corrosive to human tissue. Risk of serious damage to eyes. Avoid contact with eyes and skin. Avoid breathing vapours/spray mists. Wear rubber, PVC or nitrile gloves. Wear Safety goggles when handling or using product. Wear adequate protective clothing. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES
GRILL MASTER	Hot Food Decarbonizing Grill, deep fryer, char grill & oven	Undiluted	5 or 15lt Container	K3	CLASSIFIED AS HAZARDOUS Strong alkalis. Corrosive to human tissue. Risk of serious damage to eyes. Avoid contact with eyes and skin. Avoid breathing vapours/spray mists. Wear rubber, PVC or nitrile gloves. Wear Safety goggles when handling or using product. Wear adequate protective clothing. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES
STREAK FREE	Machine Dishwashing - Powder All machine washable kitchenware	Domestic Machine: 1-2 teaspoons p/wash Commercial Machine - Initially 100-120gms . Add 30-60gms at the beginning of each wash cycle.	10kg Container	K4	CLASSIFIED AS HAZARDOUS Moderately strong alkalis. Irritation to eyes, skin & respiratory system. Avoid contact with eyes and skin. Avoid breathing dust. Wear rubber, PVC or nitrile gloves when handling product. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.
MACHINE PLUS	Machine Dishwashing - Liquid All machine washable kitchenware	Automatically dosed through a dispensing unit	5 or 15lt Container	K5	CLASSIFIED AS HAZARDOUS Strong alkalis. Causes burns. Corrosive to human tissue. Avoid contact with eyes & skin. Avoid breathing vapours. Wear rubber, PVC or nitrile gloves when handling concentrate. Risk of serious damage to eyes. Wear safety goggles when handling concentrate. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.
RINSE PLUS	Rinse Aid All machine washable kitchenware	Automatically dosed through a dispensing unit	5 or 15lt Container	K6	CLASSIFIED AS NON HAZARDOUS Avoid contact with eyes and skin. Wear safety goggles if splashing may occur. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.
LIQUID SPARKLE	Glass Washing Detergent	Dependant on individual machine	5 or 15lt Container	K9	CLASSIFIED AS HAZARDOUS Avoid contact with eyes and skin. Avoid breathing vapours/spray mists. Wear rubber, PVC or nitrile gloves. Wear Safety goggles when handling or using product. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.
R.F.S RINSE FREE SANITISER	Surface Sanitising All washable food contact surfaces, preparation benches, chopping boards, food processing equipment, slicers etc.	Undiluted	750ml, 5 or 15lt Container	K10	CLASSIFIED AS HAZARDOUS Strong alkalis. Corrosive to human tissue. Risk of serious damage to eyes. Avoid contact with eyes and skin. Avoid breathing vapours/spray mists. Wear rubber, PVC or nitrile gloves. Wear Safety goggles when handling or using product. Wear adequate protective clothing. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES
WONDER	Pre-Soaking & De-Staining Cups, plates, urns & kitchen utensils	10gms per litre of warm water	4 or 15kg Container	L4	CLASSIFIED AS HAZARDOUS Moderately strong alkalis. Avoid contact with eyes and skin. Liquid product will not cause burns. Risk of serious damage to eyes, irritation to skin and respiratory system. Avoid breathing dust. Contact with acids liberates toxic gas. Wear safety goggles when mixing. Wear rubber, PVC or nitrile gloves when handling product. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.
4% BLEACH	Vegetable Sanitising Vegetable sanitiser in kitchen application when diluted to the correct ratio	11mls to 10litres of water	5 or 15lt Container	H11	CLASSIFIED AS HAZARDOUS Corrosive to human tissue. Risk of serious damage to eyes. Avoid contact with eyes and skin. Avoid breathing vapours/spray mists. Wear rubber, PVC or nitrile gloves. Wear Safety goggles when handling or using product. Wear adequate protective clothing. REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.
GENTLE (Pink or Pearl)	Hand Washing	Undiluted	5 or 15lt Container	P1	CLASSIFIED AS NON HAZARDOUS REFER TO MANUAL, LABEL OR MSDS FOR FIRST AID PROCEDURES.