

# DFA100

## Food Processing Cleaner & Degreaser

DFA100 is a concentrated foaming, grease releasing cleaner developed especially for kitchens, restaurants, abattoirs and all food processing industries. DFA100 breaks down fatty grease build-ups faster and easier than any other type of cleaner, and is specially formulated to penetrate and cut through proteins, fats, grease, vegetable oil, blood and soap scum on all hard surfaces.



DFA100 is highly recommended for removal of heavy fat deposits in areas where food is being prepared, packaged, stored or served including floors, walls, rotisseries, hot plates and stainless steel kitchen fittings. DFA 100 can be applied with mops, high pressure sprayers, foam sprayers or manually.

### How to Use

Remove or cover all food articles in area. Remove excess soil from surfaces to be cleaned by hand. Use hot water to pre-rinse the surface.	
<b>Manual Use</b>	Dilute 1 part DFA100 to 40 parts hot water.
<b>High Pressure Sprayer</b>	Dilute 1 part DFA 100 to 80 parts water at the nozzle. For light cleaning, dilute 1 part DFA 100 to 160 parts water at the nozzle.
<b>Soaking</b>	Dilute 1 part DFA100 to 20 to 30 parts hot water for soaking equipment parts, utensils and filters.
Apply liberally to all surfaces to be washed. Allow DFA 100 to penetrate soil. Scrub if required. Rinse all surfaces and parts thoroughly with potable water.	

Features	Advantages	Benefits
Concentrated	High dilution rates	Economical
Fast acting	Saves time	Saves money

### Specifications

<b>Appearance</b>	Clear Liquid
<b>Odour</b>	Odourless
<b>Hard Water Tolerance</b>	Excellent
<b>Rinsability</b>	Complete
<b>Flammability</b>	Non-flammable



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