

ISEU-014-01

KITCHEN FLOOR CLEANING & DEGREASING





Description

Nu-Grip Plus™ is a biotechnology-based cleaner and degreaser for floors. It is designed to quickly deep-clean and remove oils, grease and other soil. It also leaves floors less slippery.

Applications

Nu-Grip Plus™ is recommended for cleaning greasy floors in kitchens, food courts and restaurants. Ideal for restaurants, hotels, hospitals, supermarkets and other sites where food is handled or served. **FOR PROFESSIONAL USE**





Directions

Nu-Grip Plus™ is a concentrated cleaner. Dilute in cold water in a bucket or an automatic scrubber. Requires no rinsing.

Floors - Routine cleaning - with a bucket: (1) Sweep up any dust or litter from the floor. (2) Dilute at 1:100 in a bucket. (3) Spread the solution liberally with a flat mop. (4) Scrub. (5) Wipe up any excess cleaning solution.

Floors - Routine cleaning - with an automatic scrubber: ① Sweep up any dust or litter from the floor. ② Dilute at 1:300 in the automatic scrubber's cleaning solution reservoir. ③ Clean the floors, making sure the machine removes the cleaning solution properly.

<u>Heavily soiled floors:</u> ① Sweep up any dust or litter from the floor. ② Dilute at 1:100 in a bucket. ③ Spread the solution liberally with a flat mop. ④ Rub or scrub with a brush. ⑤ Let stand 10-15 minutes, then scrub again. ⑥ Wipe up any excess cleaning solution.





Cleaning tips



Always post clear signs indicating the dangers of a wet floor ■ Wear shoes with non-slip soles ■ Always work with clean, well-maintained tools; let flat mop heads dry thoroughly ■ Never mix products.

Dilution table





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