

Product Name **TOP CELLAR**

Code No 805

1. SUITABILITY OF USE IN FOOD INDUSTRIES

This product is suitable for use in food handling environment and food preparation areas (e.g. butchers, restaurants, takeaways, cafes and kitchens) when used in accordance with the instructions described on its label and/or Material Safety Data Sheet.

2. ENVIRONMENTAL ASPECTS

- PF- Phosphate Free
- Biodegradable Surfactants

3. BENEFITS

- Powerful cellar cleaner
- Kills & removes mould, germs, yeast and beer contamination
- Cleans and sanitise effectively all areas in the cellars, floor, ceilings, food storage and waste disposal containers
- Kills & odours

4. DESCRIPTION

Top Cellar is a concentrated cleaner and disinfectant.

5. DIRECTIONS FOR USE

Light Soiled Areas: Dilute 1 part of Top cellar to 40 parts water.

Medium/Heavy Contaminated Area: Dilute 1 part of Top Cellar to 10 parts water.

Apply to surfaces using a mop, sponge, brush or spray. Wipe and rinse off for a clean and germs free cellar.

CAUTION: This product is HAZARDOUS. Avoid contact with skin and eyes. Wash hands after use.