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Eco- Friendly Degreaser

BRIEF INTRODUCTION - DRILLCLEAN



With the ongoing worldwide pressure on the environment, DrillClean has been committed to bringing non-toxic environmentally friendly cleaning and cleanup to the market.

With the base of DrillClean's manufacturing being in South Africa, all products are manufactured locally. However, we also have manufacturing plants in other countries servicing the global community.

DrillClean has been involved in the hospitality, oil and gas industry for many years, providing environmentally friendly products and solutions for doing cleanups during operations and spillages.

GREASE OFF

ECO FRIENDLY

A **New** Way of thinking about breaking down Fat, Oil & Grease (Fog) with no....

- ▶ No Chlorine
 - ▶ No Ammonia
 - ▶ No Caustic Soda
 - ▶ No Enzymes
- ▶ A product that is both cost-effective and covers a number of different applications!!!!



Introduction to GreaseOFF

Additional benefits are:

- **THIS PRODUCT IS NOT ENZYME BASED !! i.e. works immediately**
- The product is environmentally friendly 100% bio-degradable
- It is active for between 8-10 hours
- It contains no phosphates i.e. no residues are left behind
- Removes smells and odors
- It is odorless and is not hazardous to use in store
- The product can be used as a multipurpose cleaner, saving on a number of associated costs.

Accreditations are as follows:

- ISO 9001
- SANS 1828:2016
- A CLEANING CHEMICAL FOR USE IN THE FOOD INDUSTRY

Most Frequent Uses:

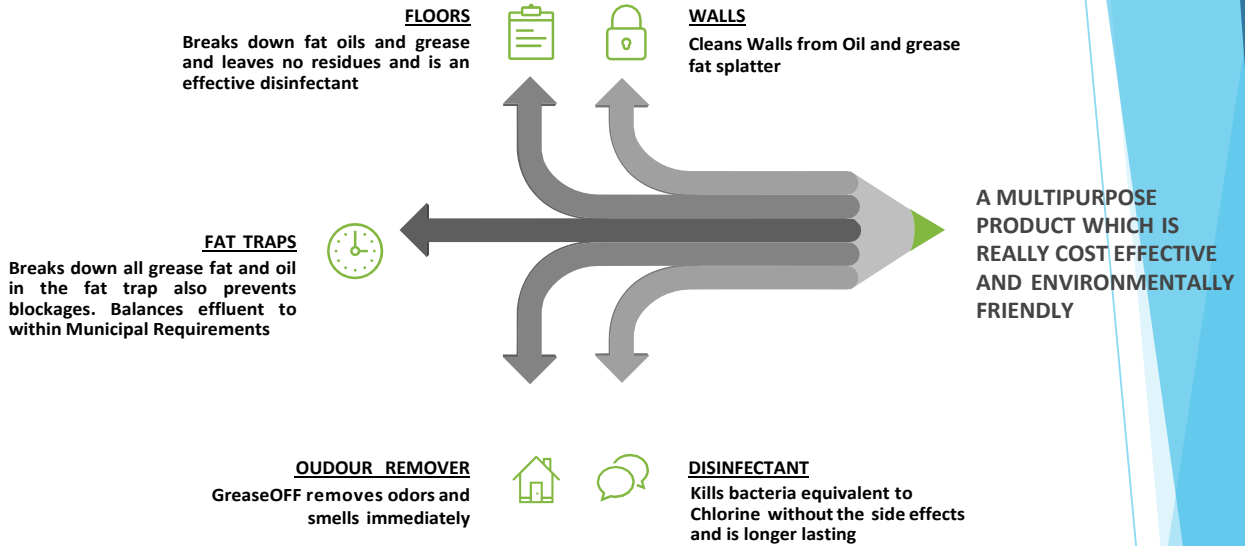
- Fat Traps
- Floors
- Zincs and Basins
- Walls
- Windows
- Meat Crates & Cutting Boards
- Cleaning of clothing, by soaking and then washing
- Urinals (Removes Smells and disinfects)



**HAVE
YOU GREASED
OFF LATELY?**

GREASEOFF DEGREASER

GreaseOFF complies with all the environmentally friendly requirements as it contains no Chlorines Ammonias or other hydro carbons



EFLUENT TEST AFTER 7 DAYS OF USE

These test were done with a client by an accredited laboratory and effluent test were taken before the trail of GreaseOFF

Effluent test	Before Use	After 7 Days	Improvement
pH	5.3	6	
Conductivity(mS/m)	210.7	62	71%
Oil & Grease	8.65	0.62	93%
P.V.(4-h) as O	580	50	91%
C.O.D as O2	17636	3636	79%

Cleaning & Sanitation With GreaseOff

It is important that all food is prepared in a clean, sanitized and well-maintained facility, by employees with good personal hygiene.

The difference between Cleaning and Sanitation?

Cleaning is the removal of all visible dirt.

Sanitation is the procedure whereby the item or area is treated to remove bacteria that cannot be seen.

It is the responsibility of every Team Member to ensure they follow the correct cleaning procedures.

A team member should

- Only complete a cleaning task after they have been properly trained in the use of GREASEOFF and cleaning equipment.
- Ensure that the cleaning equipment is clean and well maintained.
- Complete cleaning tasks to the correct standard and times e.g. not cleaning the ceiling over open food.
- Ensure that GREASEOFF is used correctly as per the Manufacturer's instructions printed on the label.
- Report any concerns regarding cleaning to your manager.

Chemical Effectiveness

Temperature:

For GREASEOFF to mix properly, the correct warm water temperature of 35° to 40° is required.

Method

- GREASEOFF may be used differently such as with a mop, cloth or scrubbing brush.
- It is important to ensure the correct method is used for the best results without damaging the item or the cleaning equipment.
- It is important that only clean and well maintained cleaning equipment is used.

Dilution

GREASEOFF should be mixed as per the Manufacturer's instructions printed on the label, as this will ensure effective cleaning.

- Over portioning leads to wastage and increases costs.
- Under portioning leads to poor results.
- Never use GREASEOFF undiluted. Unless the printed instruction tells you.
- Undiluted GREASEOFF can be used when a Deep Clean action needs to be implemented on heavily soiled areas.



Deep Clean Application

- Thoroughly wet the area with warm water.
- Sprinkle 1 sachet over the affected area (heavily soiled areas).
Use 1 (one) sachet on 3m³ x 3m³ area.
- With the aid of the scrubbing broom work GREASEOFF into the area using circular motions.
- Leave GREASEOFF to penetrate and action for a couple of minutes prior to washing off with water.
- With the aid of the mop, mop up the area and dispose of the liquid into the floor drain with the use of a squeegee.

Never mix different cleaning chemicals together.

GREASEOFF for floor cleaning

Setting up the double bucket system

Set up the double bucket mopping system so the wringer is hanging over the second chamber.

Pour 1 (one) sachet of GREASEOFF into the first chamber and fill with 10lt of lukewarm water.

Do not leave empty GREASEOFF sachets in the mop bucket. Discard them into the rubbish bin.

Take care when moving the mop trolley around to prevent damage to the building.



Mopping the floors

- Set up the double bucket mop system
- First, sweep the floor paying attention to areas underneath and behind equipment, tables, and also in the corners and wall joints

Put down a “Wet Floor” sign to indicate a wet area.



Yellow Mops must be used for Front of House and Red Mops must be used at Back of House only.

- This is to prevent grease and oil from Back of House from being transferred to Front of House.
- Dip the mop into the GREASEOFF solution in the front chamber, wring once, and mop the floor, one section at a time in areas no bigger than 5m³x 5m³.
- Wring the mop using the mop wringer into the empty chamber.
- After wring, dip the mop into the GREASEOFF solution and repeat the mopping procedure in the next area.
- After the cleaning task is completed store the mop in the GREASEOFF solution. Or wring excess water and hanging the mop on the wall rack with its head down to air dry.

Cooking Equipment Cleaning

- Fill the sink with 40lt of warm water.
- Pour GREASEOFF into the water.
- Place equipment into the sink for a couple of minutes so that the GREASEOFF can action.
- With the aid of the scrubber, scrub the equipment.
- Then rinse with clean water.



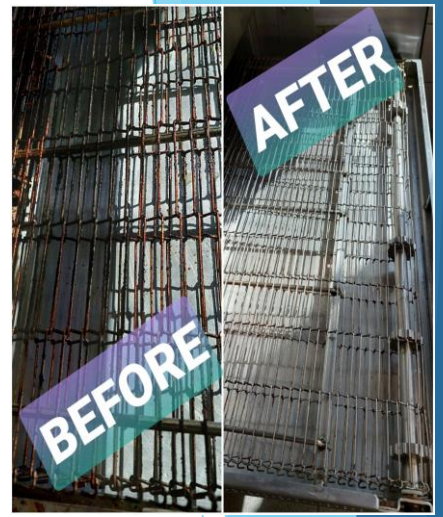
Food Preparation Surfaces

- Pour warm water into the cleaning vessel
- Pour a $\frac{1}{4}$ of the GREASEOFF sachet into the vessel
- Clean the surface with a cloth
- Rinse the area with a clean wet cloth.

Walls, Doors, and Crate Cleaning

- Pour warm water into the cleaning vessel.
- Pour a $\frac{1}{4}$ of the GREASEOFF sachet into the vessel.
- Clean the surfaces with a cloth.
- Rinse the area with a clean wet cloth.





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