

Eversolve Cleaner/Degreaser 409 is a highly concentrated cleaner/degreaser that has been especially formulated for use in industrial, commercial, and institutional cleaning. It is approved by the USDA for use in meat, poultry, rabbit and other food processing plants (always rinse with potable water after use). By following the dilution ratios, this multi-purpose cleaner is excellent for a wide variety of applications. From heavy greasy buildup on shop machinery and equipment to stoves and other greasy kitchen appliances to mopping waxed floors, Eversolve Cleaner/Degreaser 409 outperforms other cleaners/degreasers in its class.

## Physical Properties

Appearance:	Blue Liquid
pH (undiluted):	13.0 - 14.0
Weight:	8.70 lb/gal
Specific Gravity:	1.05 g/cc

## Directions

Eversolve Cleaner/Degreaser 409 can be used at a dilution ratio of 1:32 (4 oz. per gallon) to full strength. Hot water will improve cleaning results and reduce cleaning time and effort. The product can be sprayed, brushed or mopped on the surface to be cleaned. To the right are suggested dilutions for average soil loads; use less water or soak longer for heavily soiled surfaces.

## Suggested Dilutions

### General Building Maintenance:

For mopping waxed floors, use 1 oz. per gallon of water. For more heavily soiled concrete floors, use 4 to 8 oz. per gallon of water. Scrub or soak and rinse with water. For walls, use 2 to 4 oz. per gallon, wash and rinse. Do not use on windows.

### Industrial Usage

Use 1 part cleaner to 15 parts water, or more as required to clean soiled equipment and machinery. Use this same dilution to clean greasy spots in carpeting, remove heel marks on flooring, clean white sidewall tires or vinyl upholstery, or pre-spot clean heavily soiled laundry.

### Kitchens:

For removing greasy buildup around stoves, vent hoods, fans, blowers and other appliances, use 1 part cleaner to 10 parts water. To soften and remove baked-on grease, soak overnight. For deep fat fryers, boil out, running an exhaust fan to avoid breathing fumes. Food surfaces should be rinsed with potable water before reusing.

## Non Warranty

The suggestions and data in this bulletin are based on information we believe to be reliable. They are offered in good faith but without guarantee, as conditions and methods of use of our products are beyond our control. We recommend that the prospective user determine the suitability of our materials and suggestions on an experimental basis before adopting them on a commercial scale.

