Technical Data

3M™ Food Service Degreaser Concentrate 7A, 7H and 7L

Description
3M™ Food Service Degreaser Concentrate 7A is a concentrated product to be diluted and dispensed using only the 3M™ Flow Control System Wall Mount Dispenser or the 3M™ Flow Control System Portable Dispenser.

3M™ Food Service Degreaser Concentrate 7H and 7L are concentrated products to be diluted and dispensed using only the 3M™ Twist ‘n Fill™ Cleaning Chemical Management System.

Ready-to-use Food Service Degreaser will remove foods and food-based grease and oil from most hard surfaces.

Special Features

- Automatic dispensing eliminates measuring and mixing and ensures accurate dilutions
- No rinsing is required for floors, saving time and labor
- Effectively removes food and oil-based soils

Applications

- Quarry tile floors
- Ceramic tile
- Stainless steel and chrome
- Formica surfaces
- Vinyl surfaces
- Painted surfaces
- Cooking or smoking equipment and utensils*

Packaging

3M™ Food Service Degreaser Concentrate 7A
- 0.5-gallon bottle
- 4 bottles per case
Each 0.5-gallon bottle yields 149 ready-to-use gallons.

3M™ Food Service Degreaser Concentrate 7L and 7H
- 0.528-gallon bottle
- 6 bottles per case
Each 0.528-gallon bottle yields 123 ready-to-use gallons.

General Use Directions

Floors
1. Dispense Food Service Degreaser 7A using a 3M™ Flow Control System Dispenser into a properly labeled spray bottle, mop bucket or directly into an auto scrubber. Dispense Food Service Degreaser 7L or 7H using the 3M™ Twist ‘n Fill™ Cleaning Chemical Management System Dispenser into a properly labeled container.
2. Properly locate caution signs for wet floor conditions.
3. Dust mop or sweep the floor.
4. Apply the solution liberally with a wet mop or automatic scrubber.
5. Allow the surface to remain wet about five minutes.
6. Using a hard scrub brush or floor machine equipped with a 3M pad or 3M brush, scrub the area, as required, to clean the surface.
7. Pick up dirty solution with a wet vacuum or an automatic scrubber or tightly wrung mop.
8. No rinse required.
9. Allow floor to dry.

Other Non-food Contact Surfaces
1. Apply the solution using a trigger sprayer, sponge or brush.
2. Scrub as required to clean the surface.
3. Wipe until dry.

Utensils
1. Soak soiled greasy pans or utensils in solution for ten minutes.
2. Rinse pans or utensils thoroughly in clean, warm water and allow to air dry.

*Important Note: A potable water rinse is required after use on food contact surfaces.

NOTE: Refer to product Safety Data Sheets for specific physical properties, health hazard, first aid and precautionary information.

- 08-2576-0 (Concentrate)
- 08-2577-8 (RTU)
Important Notice to User

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