# Description

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

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

Properly dispensed 3M™ Food Service Degreaser will remove foods and food-based grease and oil from most hard surfaces.

## **Special Features**

- Rinsing is not required for floors, saving time and labor
- Effectively removes food based soils

### **Applications**

- Quarry tile floors
- Ceramic tile
- Stainless steel and chrome
- Formica surfaces
- Vinyl surfaces
- Painted surfaces
- Cooking or smoking equipment and utensils\*
- \* A potable water rinse is required after use on food contact surfaces.

# **Packaging**

## 3M™ Food Service Degreaser Concentrate 7A

- 0.5-gallon bottle
- Four bottles per case

Each 0.5-gallon bottle yields 149 ready-to-use gallons (1:297 dilution ratio).

# 3M™ Food Service Degreaser Concentrate 7L and 7H

- 0.528-gallon bottle
- Six bottles per case

Each 0.528-gallon bottle yields 123 ready-to-use gallons (1:244 dilution ratio).

## General Use Directions

Refer to the 3M™ Foods Service Decreaser Concentrate ready-to-use SDS for personal protective equipment recommendations.

### **Floors**

- 1. Dispense 3M™ Food Service Degreaser 7A into a properly labeled spray bottle, mop bucket, or directly into an auto scrubber, using the 3M™ Flow Control System Dispenser. Dispense 3M™ Food Service Degreaser 7L or 7H into a properly labeled container using the 3M™ Twist 'n Fill™ Cleaning Chemical Management System Dispenser.
- 2. Properly place caution signs for wet floor conditions.
- 3. Sweep or dust mop floors. 3M recommends using 3M™ Easy Trap™ Sweep & Dust Sheets for this process.
- 4. Apply the solution liberally with a wet mop or an automatic scrubber.
- 5. Allow the surface to remain wet for about five minutes.
- 6. Use a hard scrub brush or a floor machine equipped with a 3M pad or 3M brush to scrub the area clean.
- 7. Pick up dirty solution with a wet vacuum, an automatic scrubber, or a tightly wrung mop.
- 8. Rinsing is not required for floor applications.
- 9. Allow the 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 the solution for ten minutes.
- 2. Rinse pans or utensils thoroughly in clean, warm water and allow to air dry.

#### NOTE

A potable water rinse is required after use on food contact surfaces.

# Health and Safety

# Tools and Equipment Usage

When using any equipment, always follow the manufacturer's instructions for safe operation.

### Chemicals

When handling any chemical products, read the manufacturers' container labels and the Safety Data Sheets (SDS) for important health, safety, and environmental information.

Follow this link to obtain SDS sheets for 3M products.

Follow this link to obtain information about substances of very high concern (SVHC) for EU products.

#### NOTE

Refer to the product's safety data sheet for specific physical property, health hazard, first aid, and precautionary information.

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

• 08-2576-0

### 3M<sup>™</sup> Food Service Degreaser 7A, 7H, and 7L Ready-to-Use

• 08-2577-8



# Warranty Information

### **Technical Information**

Technical information, guidance, and other statements provided by 3M are based upon records, tests, or experience that 3M believes to be reliable, but the accuracy, completeness, and representative nature of such information is not guaranteed. Such information is intended for people with knowledge and technical skills sufficient to assess and apply their own informed judgment to the information. No license to any intellectual property rights is granted or implied with respect to this technical information.

### **Product Selection and Use**

Many factors beyond 3M's control and uniquely within user's knowledge and control can affect the use and performance of a 3M product in a particular application. Customer is solely responsible for evaluating the product and determining whether it is appropriate and suitable for customer's application, including conducting a workplace hazard assessment, reviewing all applicable regulations and standards, and reviewing the product label and use instructions. Failure to properly evaluate, select, and use a 3M product in accordance with instructions or to meet all applicable safety regulations may result in injury, sickness, death, and/or harm to property.

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