



CoverClean FG

Deep cleaning, non hazardous microbial cleaner for fat, oil and grease

Product Description

CoverClean FG is a professional grade floor cleaning solution that uses micro-organisms to digest and clean fat, oil and grease from hard tile and grout surfaces. The product has been especially developed for the deep cleaning of greasy quarry tile surfaces found in commercial kitchens. CoverClean FG is environmentally safe, USDA compliant for use in food preparation and harmless to humans, pets, plants and aquatic life.

Features

- Eliminates heavy oil and grease contaminants
- Digests oil and grease rather than dispersing them
- Leaves no residue
- Greatly increases slip resistance
- Non exposure to hazardous chemicals
- Cleans all surfaces
- Meets USDA requirements
- Cleans pores in grout
- Fast acting
- Non flammable
- No VOC's
- Cleans without polluting

Main Uses

- Cleaning Heavy Grease and Fat
- Quarry Tile and Grout
- Commercial Kitchens
- Food Processing Plants
- Walls and floors
- Any Hard Tile Surface
- Concrete and Stone
- Over existing Floor Coatings
- Counters, Sinks and Plumbing
- Country Clubs
- Restaurants and Hotels
- Food Dumpsters

Compliances

USDA compliant for use in food preparation areas.

Packaging

1 gallon (3.78L) jug

Shelf Life

12 months when stored at 77°F (25°C) or less in a dry and shaded area. Protect from freezing

Installation Guidelines

Application

Shake the container 3 or 4 times before use. This will make sure all microbes are suspended in solution. Wet the floor by misting the surface with water and then immediately apply the CoverClean FG.

Apply by pump up sprayer or pour on the contaminated area at a rate of 200 to 250ft² per gallon (4.9 to 6.1 m²/L). For heavy duty cleaning apply at a rate of 150 to 200ft² per gallon (3.7 to 4.9 m²/L). Let the cleaner dwell for 3 to 4 minutes then scrub area with a stiff brush. This can be manual or with a power scrubber depending on the size of the area being cleaned.

The solution temperature must not be allowed to rise above 120°F (48.9°C) or to completely dry out. Water must be present at all times, since this is the source of oxygen for the microbes. Mist the area with water if it starts to dry out.

Typically, the cleaned area may be rinsed off after approximately 30 minutes. During this time, the microbes will have attached to the fat and grease. If the product cannot be rinsed to a drain, then use an auto scrubber or similar to wet vac up the liquid.

Heavily contaminated areas could take 3 to 4 hours. For specific cleaning applications, please contact CoverTec Technical Service at tec@covertecproducts.com

Limitations

Do not allow product to freeze
Do not let contaminated area dry out during product application
Do not on substrates at temperature above 120°F (48.9°C)
Do not use on substrates at temperature below 40°F (5°C)
Do not store product at temperatures above 120°F (48.9°C)
Do not allow product to freeze
Test area to determine cleaning time and coverage.

Health and Safety

Before using this product consult the Material Safety Data Sheet (MSDS). The MSDS can be obtained at www.covertecproducts.com

Limited Warranty

This product is warranted to be of good quality and that it complies with the properties shown in its current datasheet. CoverTec will replace or, at our election, refund the purchase price of the product if proven defective when used according to the instructions in the current datasheet. Any suspected defect must be reported to CoverTec in writing within one (1) year from the date of shipment. No claim will be considered without such written notice or after the specified time interval. CoverTec Products LLC, **makes no warranty as to the merchantability or fitness for a particular purpose and this warranty is in lieu of all other warranties express or implied and explicitly excludes liability for consequential damages, down time, or delay.**