

Safe. Simple. Effective.



Flash Professional

Heavy Duty Cleaner & Degreaser (6)

Powerful cleaner and degreaser for cleaning and degreasing of surfaces in professional kitchens.



Use Flash Professional

...for outstanding business results

Safe

- From a market leading brand Flash Professional.
- Can be used on stainless steel and foodcontact surfaces.
- Non-tainting formula, contains no perfume or dye.
- For professional use.

Simple

- Effective in all water conditions.
- Can be used neat and diluted.

Effective

- Use of high performing ingredients and P&G patented technologies for great cleaning results.
- Highly effective cleaner and degreaser.
- Cleans away tough grease.

★★★★★ Satisfy your guests

Cleanliness is proved to have a direct impact on ratings & reviews and help you generate incremental business.



Minimize your total operating cost

Flash Professional has a direct impact on your total operating cost as the strong performing formulation helps you to remove grease fast. This helps you save time on your cleaning process.



Care for your staff

Flash Professional saves efforts and time to your staff as the strong performing formulation helps your staff to degrease fast and effectively.

every **experience** counts.™

P&G
Professional



Technical information



Research & Development Corner

Flash Professional Heavy Duty Degreaser uses a combination of surfactants and a high alkaline formula to clean away tough grease soils

Flash Professional contains surfactant technology, which penetrates the greasy soils, lifting them up and away from the surface. While the high alkaline formula helps deliver excellent cleaning.

Usage & Dosing Instructions

Always rinse surfaces that are in direct contact with food using potable water.

Dilute use:

- **For bucket use:** Put 60ml (2 bottle caps or 2 pumps) in 5L preferably warm water.
- Clean surfaces with cloth/mop and leave to air-dry.
- **For spray use:** Put ¼ cap in a spray bottle. Fill up to 600 ml with water. Spray surfaces, wipe with clean cloth and leave to air-dry.
- **For fryer cleaning:** Switch off equipment, cool down to room temperature and empty oil. Fill fryer up to 2/3 with hot water. Dose 100ml (3.5 bottle caps or 3 pumps) of product per liter of water. Heat up to 80°C for 30-60 minutes. Empty and rinse carefully with water.

Neat use:

- Pour product directly onto cloth or surface. Clean and rinse with clean water.

Technical Description

- | | |
|---|------------------------------------|
| • EAN code: | • pH (neat):
11.3 |
| • Appearance:
Coloured liquid | • Density:
1.13 g/ml |
| • Smell:
Odourless | • Water solubility:
High |

Safety Instructions

Please make sure your employees read and understood the product label and your COSHH assessment (Chemical Risk Assessment in EU) before using this product. The label contains directions for use and both label and SDS contain hazard warnings, precautionary statements, first aid procedures and storage information. SDS are available on-line at our website www.pgpro-msds.com or can be provided to you via the call center.

Where to Use

- For cleaning and degreasing of kitchen work surfaces, kitchen floors, walls, ceilings.
- Highly effective for degreasing hoods, cookers, kitchen equipment and utensils.
- Can also be used to clean fryers.
- Safe to use on most washable surfaces like stainless steel, enamel, ceramic, granite, blue stone.

Where Not to Use

- Avoid prolonged contact with painted or polished surfaces, aluminum, marble and linoleum.
- Do not use neat on aluminum and linoleum.
- Not designed to clean burnt on food on grills.
- If in doubt, first test product on a small inconspicuous area.