



Cleaning



Tablets



Pumps



Ancillaries



Refrigeration coil & pan sanitising cleaner concentrate



Eco-clear

CONCENTRATED

NON HAZARDOUS



80:1

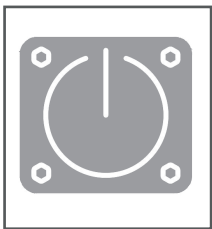
Makes 20 litres



User Guide
QR Code



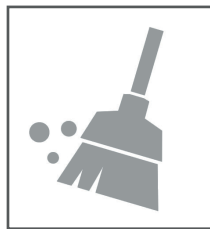
Safe to use in food preparation areas, for cold rooms, chiller cabinets, chilled food display counters and all evaporator coils and drain pans in refrigeration.



Isolate the unit before cleaning.



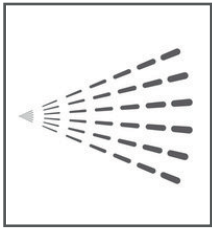
Spray Eco-clear into the coil & around the pan.



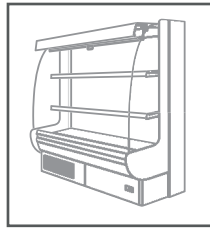
Wash around the coil & pan removing all debris.



Prevent debris from entering the drains.



Spray again around coil & pan.



Allow to dry naturally.

Eco-clear breaks down the biofilms that allow bacteria to survive. Biofilms that develop in HVACR units reduce coil efficiency, increase metal corrosion, and secrete drain blocking slimes. Cleaning with Eco-clear will deliver a long lasting coating on the coil and pan to prevent and control biofilms.

Effective to BS EN1276 & EN1650 standards.

NSF Registered for food preparation areas.



Nonfood Compounds
D2

Eco-clear concentrate is a non-hazardous concentrate requiring no COSHH / REACH controls for transport as storage.

Non-corrosive, safe on all metals, aluminium, and copper. Safe on all surfaces.

INGREDIENTS:

Aqua, Urea, Benzalkonium chloride, Active ingredients <1% by volume.

CAUTION; Keep out of reach of children. Do not swallow. Avoid eye contact. In case of contact with eyes, rinse with water, if swallowed, wash mouth out with water and seek medical advice if symptoms arise or persist.

STORAGE; Store upright at room temperature. Do not allow to freeze.

Name	Eco-clear concentrate
Product code	ECC250
Weight	265 grams
Colour	Light green
Hazards	None
Soils	Dust, Airbourne pollutants, bacteria, mould, slime & biofilms

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