



Industrial, Food Preparation Medical or Domestic Applications

HydroSafe Multi-Surface Cleaning Solution is certified as safe to use on all food preparation areas. Widely used in the food industry to clean stainless steel machinery of fats, oils and grease. It is especially useful in the bakery sector dissolving dried dough residue on baking machinery.

The normal use of caustic cleaners can damage the surface of some types of stainless steel, where HydroSafe remove all traces of dirt and grime but does not stain or degrade the surface.

Available in a wide choice of packages, HydroSafe can be tailored to meet your budget. Supplied as a concentrate to reduce transportation costs, HydroSafe can be diluted from 5:1 up to 200:1 to suit your application, making the product highly cost effective.

HydroSafe is suitable for use in any industrial or domestic application. Versions of the product are available with an added citrus, or lavender scent for use in bathrooms, floors and non-food areas.

In kitchen areas the standard product is normally used which does not contain colour or perfume. The product can be used with outstanding results on any water tolerant surface found in a domestic environment such as ceramic, glass, wood, paint, plastic, metal, slate, marble and stainless steel.

Product Order Codes

HYDS-1000	1000 Litre Concentrate
HYDS-200	200 Litre Concentrate
HYDS-20	20 Litre Concentrate
HYDS-20-4	4 x 5 Litre Concentrate

Certified For Use On Food Preparation Surfaces



Product Properties

- ✦ Non-Toxic
- ✦ Non-Hazardous
- ✦ No Fumes
- ✦ Biodegradable
- ✦ Kind To Skin
- ✦ Powerful on Grime

Eco.3 Compatible Product

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