

OASIS

Broad spectrum detergent sanitiser

CS-101NF

OASIS is a clear liquid cationic detergent sanitiser recommended for use in food processing industries wherever it is desired to render all inanimate surfaces physically clean and free from most common bacteria.

OASIS is ideally suited for cleaning and sanitising food processing equipment such as filling machines, holding tanks, cookers, syrup tanks, boning tables, cutting implements, eviscerating tables, conveyor belts and mixing pans.

BENEFITS

1. Effective against a wide range of micro-organisms including all pathogenic Gram-positive and Gram-negative bacteria and fungi.
2. Extraordinarily powerful detergency enables efficient wetting, penetration and chemical degradation of common soils, oils and greases.
3. No deterioration occurs on storage and full effectiveness is retained when exposed to light, heat or unfavourable weather conditions.
4. Low level of toxicity and safe to use at the recommended use-dilutions.

CHEMICAL AND PHYSICAL PROPERTIES

Form	Liquid
Colour	Colourless
Odour	Very Slight
Flash point	Non Flammable
pH of 1% solution	11.5
Specific Gravity	1.07

METHOD OF USE

1. Hand Scrubbing:

Concentration	1:80 to 1:160 with water
Temperature	Ambient to 40°C

2. High Pressure Spraying:

Concentration	1:160 to 1:450 at nozzle
Temperature	Ambient to 72°C

3. Steam Cleaning:

Concentration	1:150 to 1:450 at nozzle
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After cleaning and sanitising surfaces with Detergent Sanitiser 101 rinse thoroughly with clean water.

EFFECT ON MATERIALS OF CONSTRUCTION

OASIS is safe on mild steel, stainless steel, brass, aluminium and galvanised surfaces when used as directed.

SAFETY PRECAUTIONS

Alkaline Product. Keep out of the eyes and mouth.
Remove contact lenses if worn.

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