

# Chemron



## SURE CLEAN

**\$69.30 \$69.30 (inc GST )**

Economical chlorinated formulation removes fat, oil and protein from food processing equipment. Provides complete sanitation and has a high foaming ability.

- Complies with HACCP and GMP guidelines
- Suitable for use in all Australian food manufacturing plants

---

**SKU:** SUR-YU-8-020-CF-015-LTP

## PRODUCT DESCRIPTION

Sure Clean's high-performance dual-action formula is designed to clean and sanitise food industry manufacturing equipment.

This product has a rich stable foaming action. As a result, it clings to vertical surfaces and maintains a sustained wet surface further aiding the breakdown of food-based fats, oils and proteins.

### Product Features:

- Cleaning and sanitising
- High foaming
- Easy rinse formula
- Chlorinated
- Economical
- Made in accordance with HACCP and GMP guidelines
- Suitable for use in all Australian food manufacturing plants

---

Sure Clean is a highly effective replacement for Samurai and Crate Wash.

If you have any questions about using Sure Clean as a replacement for these retired products please call us or fill in the form below.

# Chemron

## DIRECTIONS FOR USE

### Dilution:

As a foaming detergent:

- With a venturi unit with a 40:1 tip: no dilution required.
- In a trolley-type foamer: 1 part to 25, or up to 50, parts water.

As a manual cleaner or soak cleaner for machine parts: 1 part to 50, or up to 100, parts water.

1. Remove any loose contamination.
2. Foam onto walls and equipment working upwards from the bottom.
3. Allow to dwell for 5 to 10 minutes, but do not allow to dry.
4. Agitate heavily soiled surfaces with a soft-bristle brush.
5. Thoroughly rinse with potable water.
6. Repeat steps 2 to 5 if required.

**Note:** Do not use on aluminium or other soft metals.

## DOWNLOADS

- [SUR – Compliance Label](#)

# Chemron

## YOU MAY ALSO LIKE...



**Singlex**



**Sledge**



**Lafferty Foaming Gun**



**Non-Rinse Quick-Dry  
Sanitiser**