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FLOOR STRIPPER

Contains: <40% Sodium Hydroxide / UN No: 1824 / Pkg. Gp.: III / D.G. Class: 8 / Hazchem Code: 2R

PRODUCT DESCRIPTION

- Floor Stripper is classified as a Dangerous Good by the criteria of the ADG Code.
- Floor Stripper is classified as Hazardous according to ASCC Criteria.
- Floor Stripper is a Semi-Clear liquid in colour.
- Floor Stripper has a slight Caustic odour.

Please refer to "Safety Precautions" below before use.

TYPICAL USES

- To remove old sealers or as a general cleaner in commercial kitchens or work shop areas.

PRODUCT HANDLING

- Pour 100ml of Floor Stripper in 5 Litres of water.
- Then clean with a mop.

SAFETY PRECAUTIONS

- This product is a Corrosive Product.
- Can cause severe burns. Risk of serious damage to eyes.
- As in handling any chemical, avoid contact with eyes and prolong contact with skin.
- Keep locked up and out of reach of children.
- Wear suitable protective clothing, gloves and eye/face protection.
- In case of accident or if you feel unwell seek medical advice immediately.
- Poison Information Centre. Ph: 131126.



Available in 5L & 20L.



CBC Cleaning Products Pty Ltd.
Serving the Hospitality Industry since 1987.

This Product Information Sheet has been compiled by CBC Cleaning Products Pty Ltd.

Further clarification regarding any aspect of this product should contact CBC Cleaning Products. While CBC Cleaning Products has taken all due care to include accurate and up-to-date information in this document, it does not provide any warranty as to accuracy or completeness. As far as lawfully possible, CBC Cleaning Products accepts no liability for injury, and damage or for any loss (including consequential loss) which may be suffered or incurred by any person as a consequence of their reliance on the information contained in this Product Information Sheet.

This product is safe to use in kitchens and food preparation places if instructions on Product Labels, Material Safety Data Sheets and Product Information Sheets are followed correctly.