



**OURAGAN HP** is a powerful degreasing cleaner that easily removes some of the toughest soils commonly encountered in the food service industry, such as grease, oil and others types of common soils. Thanks to its emulsifying properties, **OURAGAN HP** lifts soils to maximize cleaning and facilitate rinsing.

**OURAGAN HP** is specially designed for cleaning production material (equipment, sheets, pans, etc.), work surfaces and floors in the food and restaurant industry.

## INSTRUCTIONS FOR USE

**For regular cleaning tasks:** 10 to 40 ml **OURAGAN HP** per litre of water.

**For heavy duty cleaning tasks:** 40 to 100 ml **OURAGAN HP** per litre of water.

**OURAGAN HP** remains effective on a broad range of water temperature.

**Application methods:** manual spraying, soaking, mopping, low-pressure automatic proportioning and dispensing systems and foam generators.

1. Before applying the **OURAGAN HP** solution, remove the bulk of the food residue.
2. Apply the **OURAGAN HP** solution as per the appropriate method.
3. Allow for 2 to 10 minute contact time.
4. Rinse with water.

**OURAGAN HP** is harmless to aluminum surfaces if soaking time doesn't exceed 30 minutes and when used in 10 ml, 20 ml, or 100 ml per litre of water dilutions in water with temperatures reaching up to 50°C.

**When the product is used in food establishments:** Avoid food contamination during the application and storage of this product. All surfaces subject to food contact must be thoroughly rinsed with potable water after use of this product.

## CHEMICAL AND PHYSICAL PROPERTIES

- pH as is (25°C): 11.40
- Specific gravity (25°C): 1.020 - 1.023
- Viscosity (25°C): none
- Stability: stable at normal warehousing conditions
- Physical properties: transparent orange liquid
- Odour: citrus

## LEGISLATION

Safety data sheet available.  
Compliant for use in the food industry.

## AVAILABLE PACK SIZES

3.8 litres  
18.9 litres



## BENEFITS

### Excellent cleaning performance:

- Quick action, reduced mechanical action needed and increased user productivity.
- Effective in soft and hard water, in a wide range of temperatures (cold, warm or hot, based on the application). Using warm water helps reduce maintenance costs.
- Effective with a variety of application methods: manual spraying, low-pressure system, foam-generating system, soaking, mopping.
- Eliminates the risk of equipment breakdowns caused by high-pressure jet systems.
- Creates a highly adhering foam, leading to extended contact on vertical surfaces for superior cleaning results.
- Safe for use on aluminum, iron alloy, cast iron and galvanized steel. Maximum soak time for aluminum and other metals: 30 minutes. Keeps work tools in good condition.

### Great cleaning versatility:

- Highly effective for removing significant quantities of grease build-up inside ventilation hoods and hood filters.
- Highly effective in removing grease from unprotected floors.
- Highly effective in removing cooking residue build-ups.

### Rinsing:

- Easy-to-rinse controlled foam.
- Does not leave behind any sticky residue.

## COMMITMENT TO ECOLOGICAL RESPONSIBILITY AND SUSTAINABLE DEVELOPMENT

- All organic components in this product are readily biodegradable according to the method of the OECD 301 series. Using readily biodegradable organic substances prevents the accumulation of harmful substances in the environment.
- This product is free of substances classified as carcinogenic, mutagenic and reprotoxic (CMR).



**OURAGAN HP**  
**3424**

High performance  
degreasing  
detergent

**THE SOLUTION  
FOR TOUGH CLEANING  
IN THE FOOD INDUSTRY.**