



# CoverClean FG

Deep cleaning, microbial cleaner for fat, oil, grease and organics

## Product Description

CoverClean FG is a professional grade, deep cleaning solution, that uses micro-organisms to digest and clean fat, oil, grease and organic matter from hard surfaces. The product has been specifically developed for deep cleaning commercial kitchens and food processing facilities. CoverClean FG is environmentally safe, USDA compliant for use in food preparation areas and harmless to humans, pets, plants and aquatic life.

## Features

- Digests heavy fat, oil and grease contaminants
- Eliminates foul odor
- Works on organic matter, urea,
- Cleans up starch, sugars, cellulose, proteins
- Leaves no residue
- Greatly reduces slippery floors
- Non hazardous chemicals
- Cleans all surfaces
- Meets USDA requirements
- Fast acting
- Non flammable
- No VOC's
- Cleans without polluting

## Main Uses

- Cleaning Heavy Grease and Fat
- Quarry Tile and Grout
- Commercial Kitchens
- Food Processing Plants
- Cleaning organic matter
- Walls and floors
- Grease Traps
- Sewage spills
- Concrete and Stone
- Over existing Floor Coatings
- Counters, Sinks and Plumbing
- Country Clubs
- Restaurants and Hotels
- Food Dumpsters

## Compliances

USDA compliant for use in food preparation areas.

## Packaging

1 gallon (3.78L) jug and 5 gallon (19L) pail

## Shelf Life

12 months when stored at 77°F (25°C) or less in a dry and shaded area. Protect from freezing

## Installation Guidelines

### Application

Shake and the container 3 or 4 times before use. This will make sure all microbes are suspended in solution. Wet the floor by misting the surface with water and then immediately apply the CoverClean FG.

Apply by pump up sprayer, wet mop, or pour on the contaminated area at a rate of 200 to 250ft<sup>2</sup> per gallon (4.9 to 6.1 m<sup>2</sup>/L). For heavy duty cleaning apply at a rate of 150 to 200ft<sup>2</sup> per gallon (3.7 to 4.9 m<sup>2</sup>/L). Let the cleaner dwell for 3 to 4 minutes then scrub area with a stiff brush. This can be manual or with a power scrubber depending on the size of the area being cleaned.

The solution temperature must not be allowed to rise above 120°F (48.9°C) or to completely dry out. Water must be present at all times, since this is the source of oxygen for the microbes. Mist the area with water if it starts to dry out.

Typically, the cleaned area may be rinsed off after approximately 30 minutes. During this time, the microbes will have attached to the fat and grease. If the product cannot be rinsed to a drain, then use an auto scrubber or similar to wet vac up the liquid.

Heavily contaminated areas could take 3 to 4 hours. For specific cleaning applications, please contact CoverTec Technical Service at [tec@covertecproducts.com](mailto:tec@covertecproducts.com).

**Limitations**

Do not allow product to freeze  
Do not let contaminated area dry out during product application  
Do not on substrates at temperature above 120°F (48.9°C)  
Do not use on substrates at temperature below 40°F (5°C)  
Do not store product at temperatures above 120°F (48.9°C)  
Do not allow product to freeze  
Test area to determine cleaning time and coverage.

**Health and Safety**

**Before using this product consult the Material Safety Data Sheet (MSDS). The MSDS can be obtained at [www.covertecproducts.com](http://www.covertecproducts.com)**

**Limited Warranty**

This product is warranted to be of good quality and that it complies with the properties shown in its current datasheet. CoverTec will replace or, at our election, refund the purchase price of the product if proven defective when used according to the instructions in the current datasheet. Any suspected defect must be reported to CoverTec in writing within one (1) year from the date of shipment. No claim will be considered without such written notice or after the specified time interval. CoverTec Products LLC, **makes no warranty as to the merchantability or fitness for a particular purpose and this warranty is in lieu of all other warranties express or implied and explicitly excludes liability for consequential damages, down time, or delay.**