









Ino-bio 9 cleans and degreases all surfaces. It hydrolyses oils and greases, making them soluble. **Ino-bio 9** can be used to clean surfaces in kitchens, dining rooms, cafeterias, food courts, food plants, etc. The Canadian Food Inspection Agency is not opposed to the use of Ino-Bio 9 on surfaces in contact with food.



Directions

Dilute **Ino-bio 9**, as needed and use according to normal cleaning procedures (see chart).

FOR ALL SURFACES:

- **1.** Spray solution and wipe. **2.** Scrub using a brush or a pad, if needed.
- **3.** No rinsing necessary.

FOR ANY SURFACE IN CONTACT WITH FOOD:

1. Pre rinse surfaces. **2.** Apply with a spray bottle or any other appropriate equipment. **3.** Scrub if needed. **4.** Rinse.

AUTO SCRUBBER OR PRESSURE EQUIPMENT:

1. Make the appropriate dilution (see chart). **2.** Use equipments according to manufacturer's specifications. **3.** No rinsing necessary.

NOTES .

- **1.** Surfaces in contact with food must be rinsed with drinking water before reuse.
- **2.** Always use an appropriate dilution system for maximum product efficiency.

Benefits

- Safe for users' health
- Safe for the environment
- Approved for the cleaning on food contact surfaces
- Does not damage surfaces and equipments
- Hypoallergenic
- Completely biodegradable
- Neutral pH
- Certified Ecologo
- Made in Canada
- Highly concentrated product: less packaging







DILUTIONS

Ino-bio 9 Biotechnological agro degreaser (cold water)		
Spray bottles regular work (kitchen surfaces and dining, food plant, etc.)	1:75	13 ml/L of water
Spray bottles heavy work (very greasy surfaces: ventilation hood, near oven, walls, etc.)	1:25	40 ml/L of water
Auto scrubber or pressure equipment	1:125	8 ml/L of water

CAN BE USED WITH THE FOLLOWING ACCESSORIES:











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