



WorldWare Enterprises Ltd. SUPER FLOOR DEGREASER

DOSING GUIDELINES – EATOILS™ SUPER FLOOR DEGREASER™ SHAKE WELL BEFORE EACH USE

SIZE	EXAMPLE	NOTES	DOSING
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FLOOR CLEANING (extremely greasy floors, organic waste removal)

All sizes of kitchens & food processing areas – all floor types including concrete, tile & grout, composite, stone, wood, etc.	Restaurants, food processors, etc. Floors are very slippery, grout is greasy. Food buildup on floors is a problem.	For faster results, apply enough mixture (2 - 4 oz./gal) to the floor to soak in (1/4”), leave it for up to an hour - scrub. Squeegee excess.	2 - 4 oz. per gallon of water and mop as usual. DO NOT RINSE
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GREASY SURFACE CLEANER/ODOR CONTROL – ATTACKS ALL ORGANIC MATERIAL

Residential	Kitchen tiles, floors, etc.	Spray and wipe surfaces, rinse as necessary.	2 oz. per gallon of water. DO NOT RINSE
Industrial – organic glues	Organic & animal based glue residue on machinery (cardboard box making, particle board, etc.), floor tiles, etc.	Spray with a foamer, let sit 20-40 minutes or for best results overnight, scrub or release with scraper, and wipe as needed. Let air dry.	Dilute at 10:1 – 2:1 with warm water as required. DO NOT RINSE
Industrial / Commercial bakeries	Organic oil/flour mixture - residue on machinery & floors (ovens, racks, floors, etc.)	Spray with a foamer, let sit 20-40 minutes, scrub or release with scraper, and wipe as needed. Let air dry.	Dilute at 10:1 – 2:1 with warm water as required. DO NOT RINSE

SURFACE CLEANER/MOLD & MILDEW CONTROL (FOR LONG TERM EFFECT - FIND & ELIMINATE SOURCES OF MOISTURE)

Residential & commercial	Bath tiles, floors, walls, wood, concrete, cement, ductwork, siding, awnings – all surfaces	Spray, Brush, wait 20-40 minutes, & wipe away residual, do not rinse – allow to air dry.	Dilute at 2:1 – 10:1 (2 - 10 parts water to 1 part product) DO NOT RINSE
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SUPER FLOOR DEGREASER

EATOILS™ SUPER FLOOR DEGREASER™ - FREQUENTLY ASKED QUESTIONS

HOW LONG DOES IT TAKE TO GET MY GREASY FLOOR UNDER CONTROL?

Grease build-up can take years to develop on floors and in the grout between the tiles. Removing the grease using biochemical cleaning action with EATOILS™ SUPER FLOOR DEGREASER™ will take 2-3 weeks of daily cleaning using the product at 2 oz. per gallon. All you need to do is mop your floor with our product as you would normally and leave it in a wet state – **no rinsing!** – you want to allow the microbes to continue to work on the grease – **they keep on working long after you're done!** Once you get your greasy condition under control, you will start to see an improvement in the color of the grout (usually after 4-6 weeks).

For faster results, scrub the floor and grout using EATOILS™ SUPER FLOOR DEGREASER™ in the same concentration on a weekly basis until the greasy condition is gone. The grout will also brighten to its original color much faster this way.

THE FLOOR SEEM GREASIER DURING THE FIRST WEEK OF USE WHAT CAN I DO ABOUT IT?

During the initial treatment period the microbes are 'pulling' the grease out of the pores of the floor tiles and grout so the floor actually is greasier during the first week. To offset this, you can scrub the floor using a scrubbing machine or with a stiff brush as you apply the product. To remove excess grease during this period some clients have squeegee'd the floor after brushing to remove the excess grease and then followed up with a thorough soaking of the floor with EATOILS™ SUPER FLOOR DEGREASER™ and then they have left it on the floor overnight. The next morning they have noticed that the floor is less greasy. Following this regimen for a few days will shorten the time required to attain grease free floors.

WHAT IS DIFFERENT ABOUT THIS PRODUCT? HOW CAN I TELL THAT ITS WORKING?

Most chemical cleaners rely on either VOC's (volatile organic compounds – solvents, etc.) or strong chemicals to do the cleaning – once you finish wiping the floor they are finished! While they are initially good at cleaning in the first few dips of the mop, by the time you have covered a small area, you are actually putting grease and dirt back on the floor every time you dip your mop in the solution. The technology in our EATOILS™ biochemical cleaning products is revolutionary. Unlike chemical cleaners that are finished as soon as they hit the floor, our EATOILS™ products actually just get started when they are put on your floors. With EATOILS™ products you are actually inoculating the surface with beneficial microbes every time you put your mop on the floor. These microbes will eat all food materials on the floor and remove the greasy conditions that you now have. We have tested the major cleaners on the market and we have found that 3 out of 4 of our major competitors actually add grease to the floor as a net result of cleaning the floor (see the chart on the back of the product info sheet). EATOILS™ SUPER FLOOR DEGREASER™ removes about 70% of the grease on the floor – **JUST BY MOPPING THE FLOOR** – then our product starts to work to remove the residual grease from out of the pores of the tiles and grout. As long as there is food material on the surface, our microbes will keep on working long after you're done to clean your floor.

A simple test of how well our product works is this – at the end of your cleaning shift with your current product, lift your mop and smell it – it will probably smell of mold and mildew as the bacteria from the floor are on your mop and eating your mop head. Now smell the mop from our product - the mop head will smell clean and when you rinse it, it will come clean, your mop heads will last longer, and your floor cleaner will go a long way – **usually up to twice as far as the competition.** Are you mixing 6 gallons of floor cleaner and throwing away 3-4 gallons at the end of the job? With our product you can mix up 3 gallons, clean your floors and pour your left over waste water down your slowest moving drain – the microbes will clean the drain & keep it running freely! How's that for getting the most out of your product?

HOW DO THE MICROBES IN THE PRODUCT WORK? THIS SEEMS LIKE MAGIC WHERE DOES THE GREASE GO?

When the microbes come in contact with oils & grease they secrete a series of enzymes that digest the hydrocarbons breaking down the food into harmless invisible gasses (hydrogen, oxygen, water vapor) and carbon. The microbes eat the carbon and breathe it out as carbon dioxide - another harmless invisible gas. In a nutshell here's the magic: you start with an ugly mess – a greasy floor, after using our EATOILS™ SUPER FLOOR DEGREASER™ daily for a few weeks, the floor is less greasy, the grout brightens and you have replaced the messy condition with invisible, harmless gasses & beneficial microbes that keep on working long after you're done to keep the floor safe and clean.