



TRAINING MANUAL

Fat Buster Training Manual

Product Overview

Fat Buster is a powerful degreasing solution formulated to dissolve and remove stubborn grease, oils, and fats. It is ideal for use in kitchens, food preparation areas, and industrial environments where regular cleaning is required to maintain hygiene and safety.

Where to Use

- Kitchen counters & stoves
- Extractor fans & hoods
- Ovens & grills
- Fryers & baking trays
- Floors & tiles in food areas
- Industrial machinery with oil/grease build-up

Not recommended for wood, painted surfaces, or non-stick coatings unless tested first.

How to Use – Step by Step

1. General Kitchen Cleaning

1. Dilute 1 part Fat Buster to 10 parts water.
2. Apply with a cloth, sponge, or spray bottle.
3. Leave for 2–5 minutes to break down grease.
4. Wipe clean with a damp cloth.
5. Rinse with fresh water.

2. Heavy-Duty Degreasing (Ovens, Fryers, Extractors)

1. Use undiluted or 1:3 dilution depending on grease build-up.
2. Apply directly to the greasy area.
3. Leave for 5–10 minutes (do not let it dry on the surface).
4. Scrub with a scouring pad or brush.
5. Rinse thoroughly with hot water.



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3. Floor & Tile Degreasing

1. Dilute 1 cup (250 ml) of Fat Buster in 5 litres of hot water.
2. Mop or scrub greasy floors/tiles.
3. Rinse with clean water to remove residue.

Safety Guidelines

- Wear gloves when handling concentrated solution.
- Use in well-ventilated areas.
- Avoid prolonged contact with skin.
- Do not mix with other cleaning agents (especially acids).
- Keep out of reach of children and pets.

Quick Tips

- For best results, use hot water with Fat Buster – it speeds up grease removal.
- Always rinse food-contact surfaces thoroughly before reuse.
- Regular use prevents build-up and makes cleaning easier.



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