



S.F. 210

DEGREASER FOR OVENS, COOKERS AND HOT PLATES

- Eliminates burnt fat
- Viscous product to guarantee better adherence on vertical surfaces
- Suitable for HACCP use

Specific alkaline detergent for removing burnt fat from ovens, grills, hot plates and roasting spits. Suitable for use in the food area (HACCP).

HOW TO USE

5 kg size: Heat the surfaces to be cleaned at 60°-70°C. Turn off and afterwards spray the product evenly. Leave to act for a few minutes, rub with abrasive tool and rinse with sponge cloth and water. Before use the oven heat for 10 minutes.

500 ml size: Unscrew the cap and put on the specific sprayer. Heat the surfaces to be cleaned at 60°-70°C. Turn off and afterwards spray the product evenly. Leave to act for a few minutes and rinse with sponge cloth and water. Before use the oven heat for 10 minutes

TECHNICAL DATA

ASPECT: Clear/lightly opalescent liquid

PERFUME: Technical

COLOR: Colorless

ACTIVE SUBSTANCE [%]: 20 ± 1

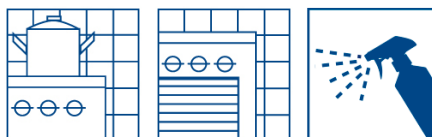
PH: > 13,0

DENSITY: 1,173

DILUTION

Ready to use.

PICTOGRAMS



DANGER

WARNINGS

Causes severe burns. Contains Potassium hydroxide. Keep locked up and out of the reach of children. In case of contact with eyes, rinse immediately with plenty of water and seek medical advice. After contact with the skin, wash immediately with plenty of water. Wear suitable protective clothing, gloves and eye/face protection. In case of accident or if you feel unwell, seek medical advice immediately (show the label where possible). Do not mix with other products

NOTES

Do not use on aluminium or enamel surfaces or other surfaces not resistant to corrosive products.

PACKAGING

CODE	SIZE	QUANTITY	PALLET
4255	kg 5	4	9x4=36
5332	ml 500	12	12x3=36