

DEGREASERS

Cleansing cleaner floors / surfaces

Enzymes = Power

Food workshops

Via Venturi

Degreasing - Security

Application

Liquid based enzymes cleansing cleaner.
 Recommended for floors and surfaces (walls, worktables, pavements, epoxy, etc) ;
 - Specially adapted for non-slippery and porous floors ;
 - Eliminates and transforms all organic residues, even encrusted ;
 - Ensure a perfect hygiene of surfaces.

Use

Collective kitchens and food industries.

Dosage / Instructions

0.5 to 1% in hot water (35-40°C)
 Via Venturi dispensers : central cleaning, dilution cleaning ;
 → Let act minimum 15 minutes for an in-depth action ;
 → After application of the product, rinse with clear water (35°-40°C).

Advantages

For more than 30 years, REALCO has been developing cleaning solutions respecting the environment. The enzymatic technology developed by REALCO is the best performing solution on the market to protect our environment and the user (patented technology : n°EP1025052, n°PCT/EP2006/060244).

- Preventive and curative actions against biofilms ;
- Improve of the cleaning performance ;
- Deep and soft cleaning thanks to enzymatic action ;
- Non aggressive for the users, nor for the kitchen material or the revetments ;
- Prevents pipe chocking thanks to continuous action of the enzymes inside the pipes ;
- Positive impact on environment.

Active Matters

Among others :

Enzymes
Sequestrant
Surfactants
Hydrophilic solvents

Physical Chemical Properties

Aspect	Liquid
Colour	Yellow-brown
Density	1,030±0,050
pH	8,0±0,5

05/08/2009
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Precautions

Product developed for a strictly professional use. It is recommended to use the product for the applications defined here above.

For more information on our product, we invite you to consult the safety data sheet that can be provided to you on a simple request.

In case of sensitive hands or of prolonged contact with the product, we recommend you to wear gloves.



**Article code
Packaging
Palletization**

LIQ0824
4 x 5 L
24 boxes / pallet

Storage

Storage in the packing of origin closed, between +4°C and +25°C.
Deadline of optimal use : 1 year from the date of delivery, 6 months after opening.

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