

ENZYMATIC FOAM CLEANER

DD 487

Highly foaming enzymatic detergent designed to eliminate all types of fat and dirt on vertical surfaces. With European Eco-label. SUITABLE FOR THE FOOD INDUSTRY



APPLICATIONS

- Cleaning in the food industry (HACCP programs) at all types of establishments that handle, process, or store food: meat, canning, cold storage industries, etc.
- Degreasing and general cleaning of facilities and equipment.
- The product meets sustainability requirements focused on Green Public Procurement.

HOW TO USE

Foam spraying equipment: Spray the product on the surfaces to be treated. Leave it on for a few minutes and then rinse it off using pressurized water. If the waste is very heavy, mechanical means are recommended.

Conventional spraying equipment: It can also be applied as a degreaser-detergent in low pressure conventional spraying equipment (MQ15; MQ18) or in automatic doses (MQ30). In these cases, the foaming and adhesion power will be reduced.

DOSAGE

Dosage shall depend on the existing dirt:

- Normal amount of dirt: 5 %
- Stubborn stains: 10%

Long-lasting foaming effect

BENEFITS

- ✓ **Good foaming**, saves on product and labor
- ✓ **Proven effectiveness**: European Eco-label product, quality assurance and environmental improvement
- ✓ **Biological action**: excellent cleaner due to its enzymes that increase its effectiveness as a detergent
- ✓ **HACCP programs**: its use prior to disinfecting improves the disinfectant's effectiveness
- ✓ **Safe to use**: non-corrosive product
- ✓ **Environmental improvement**: eco-design product, minimizes its environmental impact, due to its biological action, it preliminarily breaks down organic matter
- ✓ **Other benefits**: excellent foaming power, ideal for vertical surfaces

FOOD INDUSTRY. CANNERIES. FRUIT AND VEGETABLE INDUSTRY. MEAT COMPANIES.