













## APPLICATIONS

- Degreaser for the food industry, cutting rooms, pre-cooking areas, refrigerators, etc.
- Suitable for cleaning protocols within HACCP systems in all types of establishments that handle, process, or store food or beverages.
- Industrial degreasing and degreasing of large areas with automatic cleaning machines.
- The product meets sustainability requirements focused on Green Public Procurement.

#### **HOW TO USE**

Mix the product with water in the scrubber machine's tank. It can be used in all types of scrubber machines or high pressure cleaners. Suitable for use in pressure washers.

#### **DOSAGE**

Dosage shall depend on the existing dirt:

- Normally soiled: 0.5 %
- Heavily soiled: 2 %

Do not dilute the product more than 5%.

Tank volum
50 litres
80 litres
100 litros

### Normally soiled 250 ml of product 400 ml of product 500 ml of product

### Heavily soiled 1000 ml of product 1600 ml of product 2000 ml of product

# Faster, higher quality washes

# **BENEFITS**

- Lower dosages and faster acting: saves product and time
- Proven effectiveness: European Ecolabel product, quality assurance and environmental improvement
- → Biological action: its enzymes increase its effectiveness as a detergent
- ✓ HACCP programs: its use prior to disinfecting improves the disinfectant's effectiveness, NSF A1 Registry for the food industry
- ✓ Safe to use: 0% VOCs
- Environmental improvement: ecodesign product, due to its biological action, it preliminarily breaks down organic matter
- Other benefits: specially formulated for faster washes and a higher quality finish

FOOD INDUSTRY. CLEANING COMPANIES. METALWORKING INDUSTRY. RECREATIONAL CENTERS.