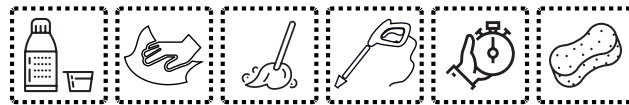
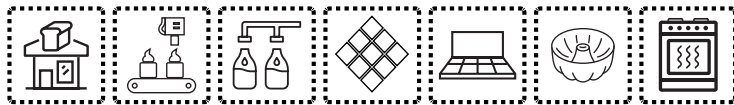


## Cleaner for Bakeries

### Intensive cleaners



**Area of application:** For cleaning in the whole food area, especially for machines, equipment, workbenches, ice machines, cream whippers, cake moulds, flooring and wall tiles.

- Properties:**
- No perfume added
  - Neutral in odour and taste
  - Intensive cleaning effect
  - Wide range of application against pollutions of all kind, especially fat, sugar, dough residues, as well as all usual organic substances
  - Aluminium is not attacked

**Certification:** **Chemical Check, Steinheim**

The product can be used in the course of a HACCP concept (Hazard Analysis and Critical Control Points) on the basis of the Regulations (EC) No. 852/2004 + 853/2004 on hygiene of foodstuff, for cleaning in the food sectors.

<b>Technical data:</b>	<b>Nature of the product</b>	Liquid
	<b>Colour</b>	Colourless
	<b>pH-value (concentrate)</b>	approx. 13.5
	<b>pH-value (1 %)</b>	approx. 10

<b>Application:</b>	<b>Application</b>	<b>Dilution</b>
	For normal pollution in one bucket of water:	A few dashes
	To remove extreme pollutions:	to 1 : 10 to 1 : 20
	Longer duration of action and hot water noticeably support the cleaning process.	
	Cake moulds with burned-in pollutions are laid in diluted cleaning agent overnight and then, they are cleaned with scouring sponge or brush.	1 : 1
	Thoroughly rinse with clear water.	
	For special disinfection, we recommend using a <b>Disinfectant Cleaner DR</b> .	

**Storage:** Always keep containers well closed, out of sunlight and out of reach of children. Do not expose to high temperatures.

In closed original trading units at room temperature it is stable for at least 24 months.

**Packaging unit:** 1 l bottle, 12 pieces in cardboard box Art.No.: 1910 - 00100  
 10 l canister, 60 canisters per pallet Art.No.: 1910 - 01000  
 Other trading units on request.

**Special information:** For commercial use only.

## Cleaner for Bakeries

### Intensive cleaners



The characteristics mentioned here are not binding. We reserve the right to make certain changes due to product improvements or necessary raw material replacement. Users are responsible for checking the suitability of the products for use on materials not mentioned. Our advice is therefore non-binding and cannot be used as a basis for liability claims against us

*Please, also consider the Safety Data Sheet!*