

TECNET DUPLEX

DEGREASER FOR FOOD INDUSTRIES

Emulsifies and removes organic soil

Highly concentrated two-phases detergent

Suitable for HACCP plans

APPLICATIONS

Alkaline detergent degreaser and emulsifier specific for removing grease and inorganic deposit in food industry.

FEATURES

Biphasic product suited for floor, refrigerators, oil mills and every surface in food industry cleaning operations. Formula with surfactants, solvents and sequestrant agents, it combines a high degreasing and releasing against organic residue effectiveness and a great capacity of removing inorganic residue.

Designed to be active even in hard waters, it is suited for use in environments subject to H.A.C.C.P. control.

INSTRUCTIONS FOR USE

It is recommended to use the product as described below:

Shake the product until obtaining a smooth emulsion

Dilute in water to 3-6%

Spray smoothly the surfaces with low-pressure tool

Leave on some minute without let it dry

Abundantly rinsing with pressure washer

PACKAGING:	Standard packages		N° pieces for carton	N° cartons / packages for pallet	N° pieces for pallet
	Tank	Kg 20		-	-

CHEMICAL-PHYSICAL INFORMATIONS:	Parameters	U.M.	Values	Method of analysis
	Aspect:	-	Liquid biphasic	Visual
	Colour:	-	Red/Colourless	Visual
	Perfume:	-	No perfume	-
	pH :	-	12,0 ± 0,5	Instrumental
	Alkalinity:	%Na2O	4,9 ± 0,5	By titration
Density:	Kg/dm ³	1,08 ± 0,05	By weighing	

HAZARD: Reg. (CE) 1272/2008			H290: May be corrosive to metals H302: Harmful if swallowed H314: Causes severe skin burns and eye damage
	DANGER		

We recommend for use, packaging etc. to follow instruction on label and/or on safety data sheet. This technical data sheet nullifies and replaces any precedent edition.

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