TECNET MOVE GREASY

FOAM DETERGENT FOR FOOD AND CARBONIZED GREASES

Removes carbonized residues from ovens and grills

Forms a clinging foam

Also suitable for soaking

APPLICATIONS

Product formulated to penetrate, remove and dissolve without rubbing all animal fats, carbonized dirt, protein residues and other oiliness from ovens, cooking plates, grills, worktops, equipment, stainless steel hoods, floors and walls. Suitable for H.A.C.C.P. plans.

FEATURES

Quick-acting formula; thanks to the high alkalinity, it allows considerable savings of time and energy in cleaning operations. Sprayed pure with the special dispenser, it forms a dense clinging foam capable of removing even the most resistant carbonized dirt. Also usable by immersion, it removes heavier greasy stains.
Suitable for removing greasy sludge in workshops and garages.

INSTRUCTIONS FOR USE

Avoid contact with food.
We recommend using the product as indicated below:

For cleaning floors and tiles: dilute 5 g of product per liter of water
For cleaning ovens: spray pure with a special dispenser
By immersion: solutions 1 - 5% in water depending on the type of dirt

	Packaging		*Pcs x box*	*Boxes x pallet*	*Pcs x pallet*
PACKAGING:	Bottle	ml 750	9	72	648
	Tank	Kg 5	3	48	36

	Parameters	*U.M.*	*Values*	*Method of analysis*
CHEMICAL-PHYSICAL INFORMATIONS:	Aspect:	-	Clear liquid	Visual
	Colour:	-	Yellow	Visual
	Odour:	-	No perfume	-
	pH:	-	14 ± 0,5	Instrumental
	Density:	kg/dm³	1.16 ± 0,05	By weighing

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

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

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Cap. Soc. € 210.000 int. vers. REA BS n° 284088
Reg. Impr. BS n°029-29243 - C.F./P.IVA 01428790172