

CODE FRITA

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## **FRILL TAB**

#### **DEGREASER TABS FOR FRYERS**

Ideal for electric and stainless steel fryers

High cleaning efficiency

Quick and easy to use

APPLICATIONS Suited for stainless steel fryers, for oily pans, tools with greasy dirt and for every king of metallic

surfaces requiring high-temperature cleaning.

FEATURES Detergent and degreaser tablets quick-acting. Effective emulsifier, with dissolvent action, which

enables rapid removal of solidified vegetal and animal fats.

Thanks to the powerful mix of surfactants with strong alkaline agents, an excellent degreasing

and sanitizing action is granted.

Product compliant with HACCP standards.

**INSTRUCTIONS FOR USE** Drain all the oil from the fryer and add water to the maximum level.

Turn on the fryer and let it boil for 20 minutes with the following number of tablets:

• 1 tablet for small professional fryers (10 lt);

• 2 tablets for big professional fryers (25 lt);

Metal equipment can also be degreased according to the degree of dirt.

Wash away with clean water and let it dry.

#### Warning:

Remove the tablet from the sachet before using.

Never use on aluminum and soft metals.

Keep it safe from humidity.

Do not use together with acidic products.

	Standard packages	N° pieces for carton	N° cartons / packages for pallet	N° pieces for pallet
PACKAGING:	25 tablets box 500g	10	60	600

	Parameters	U.M.	Values	Method of analysis
CHEMICAL-PHYSICAL INFORMATIONS:	Aspect:	-	Tablets	Visual
	Colour:	=	White	Visual
	Perfume:	-	characteristic	olfactory
	pH (sol.33g/l):	-	12 ± 0,5	Instrumental
	Alkalinity:	%Na2O	n.d.	By titration
	Density:	Kg/dm³	n.d.	By weighing

# **HAZARD:** Reg. (CE) 1272/2008





H315: Causes skin irritation

H335: May cause respiratory irritation

H412: Harmful to aquatic life with long lasting effects.

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.

DANGER

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