

SOLARIS NEW OXILATE

DESCALER FOR VEGETABLE STONE

	Specific for oxalate incrustation Removes cooking vegetable residues	
	Prevents the formation of limescale	
APPLICATIONS	Specific alkaline descaler for removing vegetable stone from cookers and plants.	
FEATURES	Completed product for processing cooking vegetable residues: these types of contamination are one of the less reactive, because they are mainly composed by oxalates, sulphates, and starches which disperse in a reticulum of vegetable fibres. When these components dehydrate and increase in quantity, they form a block limiting the detergent chemical action. Formulated with an active ingredient which is able to compete with oxalate and sulphate cations, the product helps removing the starch.	
INSTRUCTIONS FOR USE	We recommend using the product as indicated below:	
	 When the production process ends, start the washing process with a 8-12% solution in hot water (70-80°C). Leave the solution recirculate for at least 12 hours or more based on the clean effect desired. 	

A suitable mechanic action (strong recirculation or adequate spray pressure) can reduce the time of contact needed for vegetable stone removal.

	Standard packages	N° pieces for carton	N° cartons / packages for pallet	N° pieces for pallet
PACKAGING:	Tank Kg 24	-	-	36
	GIR/IBC Kg 1100	-	-	1
	Parameters	U.M.	Values	Method of analysis
CHEMICAL-PHYSICAL INFORMATIONS:	Aspect:	-	Liquid	Visual
	Colour:	-	Yellow	Visual
	Perfume:	-	No perfume	-
	pH :	-	12,2 <u>+</u> 0,5	Instrumental
	Alkalinity:	% Na2O	5,7 <u>+ 0</u> ,5	By titration
	Density:	Kg/dm ³	1,27 <u>+ 0</u> ,05	By weighing

HAZARD: Reg. (CE) 1272/2008		H290: Can be corrosive to metals. H314: Causes serious skin burns and serious eye injuries. H373: Can cause severe damages to organs (respiratory system) in case of repeated and extended exposure (inhalation)
	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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