

CODE NEWOX

Updating date: 16/11/2023

TECNET PLANZ EARLY

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 $^{\circ}$ 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	Aspect:	-	Liquid	Visual
INFORMATIONS:	Colour:	-	Yellow	Visual
	Perfume:	-	No perfume	-
	pH:	-	12,2 <u>+</u> 0,5	Instrumental
	Alkalinity:	% Na2O	5,7 <u>+</u> 0,5	By titration
	Density:	Kg/dm³	1,27 <u>+</u> 0,05	By weighing

HAZARD:

Reg. (CE) 1272/2008



DANGER

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)

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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