SOLUZIONIFOODSERVICE

SENO&SENO SPRAY CLEANER FOR GRILLS AND OVENS It. 0.75

DEGREASING DETERGENT FOR OVENS, GRILLS, GRIDDLES, PLATES AND ROTISSERIE WITH SPRAY DISPENSER









SOLUZIONIFOODSERVIC

CONCENTRATED LIQUID DETERGENT FOR OVENS AND HOBS

PHYSICAL AND CHEMICAL CHARACTERISTICS

Appearance: Clear amber yellow liquid

Odour: Characteristic pH: approx. 13 to 10%

Relative density: approx. 1.18 g/mL

Water solubility: total

APPLICATIONS

Highly alkaline, super-concentrated degreasing detergent for cleaning ovens and cooking

Given its decarbonising properties, it is able to effectively remove organic residues of any carbonised animal and vegetable fat.

Ideal for cleaning ovens, it can however be used for cleaning grills, industrial hoods, fryers, coffee machine arms, cooking plates and wherever stubborn greasy dirt needs to be removed.

ADVICE ON USE

At Line Forni it is used pure, applied using a special sprayer.

The best results are obtained if the product is applied on hot surfaces (approximately 40°C - 50°C).

The foam that forms allows the product to remain adherent and to act even on vertical surfaces. Leave to act for 4-5 minutes then remove and rinse with a sponge, cloth or paper to remove

For very dirty surfaces, repeat the operation if necessary.

Do not use on aluminium, zinc or tin.

Do not mix with acidic substances.

PRECAUTIONS FOR USE

Avoid impacts and improper handling of the packages which can cause the product to leak. After use, close the container and store away from heat sources. The product is not flammable. The product is not flammable.

CLASSIFICATION AND LABFLING

Hazard labeling pursuant to Regulation (EC) 1272/2008 (CLP) and subsequent amendments and adjustments.

Hazard Statements:

H314 - Causes severe skin burns and eye damage

