

Product Type:Formats:• Ready-to-use universal degreaser.Plastic cans 0.75 liters;• Quick, deep cleaning of all washable surfaces.Plastic cans 5 liters;• It quickly removes even the most difficult and encrusted soils.Plastic canisters 20 liters• It leaves surfaces shiny and residue-free.Plastic canisters 20 liters• For professional and industrial use.Hild odor.

Chemical composition (Reg. 648/2004)

< 5%	Anionic and nonionic surfactants
< 5%	EDTA, sodium silicate, alkanolamines, sodium hydroxide.

Technical Specifications of the Product:

CHARACTERISTIC	UM	VALUE	METHOD	TOLERANCE
Physical state		Liquid	Visual	//
Color	Cle	ar light yellow	Visual	//
Flash point	Non-flammable		Met. Int. ISTR. 53	//
Density at 20°C	Kg/dm ³	0.980	Met. Int. ISTR. 44	± 0.005
pH		12.5	Met. Int. ISTR. 49	± 0.5

Use / Applications:

It is formulated for removing greasy and oily build-ups, carbon residues, ink marks, stamps, markers, black scuff marks, stratified atmospheric dirt, lipstick and fingerprints from all washable surfaces.

In particular, Universal Degreaser S1 can be used for the following purposes:

- Removing stains from tables, desks, walls and synthetic carpets;
- Cleaning fixtures;
- Removing rubber residue and shoe marks from floors;
- Dry de-waxing of floors;
- Cleaning floors with a sweeping machine;
- Cleaning fireplace and wood-burning stove glass;
- Cleaning machine tools such as lathes, grinding wheels, milling cutters, etc.; and
- Removing insects from windows of vehicles;
- Pre-washing bumpers, rims, headlights of motor vehicles.

Universal Degreaser S1 can also be used in catering and food distribution facilities as part of cleaning programs according to the HACCP SYSTEM:

- Hot plates, cooking grills, hoods, sinks and steel countertops;
- Refrigerated counters, pantry shelves and waste collection bins;
- Toilets and changing rooms.



Use:

Thorough cleaning	Undiluted – Ready to use	Spray directly onto the surface to be treated or					
Daily cleaning (dusting)	10 % product in water.	apply with cloth or sponge.					
In the case of surfaces in direct contact with food, it is advisable to rinse them.							
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Additional Information:							

Products containing cationic surfactants.

Storage: Store the product at temperatures between +5 °C and +30 °C.

The above information is provided based on our theoretical and practical knowledge. The company, however, does not assume any liability as the conditions of use and application are not subject to the control of Fidea SpA