

ESPUMOFORNO

SPECIAL
DEGREASER FOR OVENS



Food Industry

Schools

Hotels and Restaurants

Institutional

FEATURES

Liquid of alkaline chemical reaction.

PROPERTIES

ESPUMOFORNO is miscible with water in all proportions, rich in surfactants, economical, ready to be used.

ESPUMOFORNO is especially designed in the foam form at its application, to allow the fixing in vertical walls.

UTILIZATION

ESPUMOFORNO due to its low surface tension, penetrates even the most carbonized grease.

Due to the large amount of active material that incorporates in its constitution, ESPUMOFORNO is widely used for cleaning ovens, grills, stainless steel kitchens, getting great performance and also broad consensus on the part of users.

ESPUMOFORNO is used in hotels, bakeries, delicatessens, grills, industrial kitchens, restaurants, canteens, etc.

APPLICATION

ESPUMOFORNO is used pure with a special nozzle which converts the liquid product as a foam, making in this way the most effective action.

Spray the surface to be cleaned, wait a few seconds and then clean up. For a faster cleanup, use ESPUMOFORNO in warm surfaces.

ADVANTAGES

- Strong degreasing
- Food grade
- Application in the foam form
- Soluble in water
- Easy rinsing
- Ready to use



ESPUMOFORNO application example

TECHNICAL SPECIFICATIONS	
DILUTION	Not applicable
CHEMICAL NATURE	Association of alkaline functions, non-ionic surfactants and emulsifiers with high degreasing power.
SURFACTANTS	Non-ionic, anionic
PHYSICAL STATE / COLOUR	Liquid of amber colour
ODOUR	Alkali
PH	12,70
SOLUBILITY IN WATER	Complete
CLEANING PERFORMANCE	Very good
RINSING	Yes
FOAMING	Yes
RELATIVE DENSITY	1,060
FLASH POINT	Not concerned
CHEMICAL REACTION	Alkali
CLASSIFICATION	Corrosive
EXPIRATION	2 years. Stored in the original packaging. Protect from excessive sunlight. Avoid extreme temperatures.



CAUTIONS

Chemical product: Always read the label before using. Close the packing after each use. Keep out of children reach.

Do not use on soft metals or on anodized aluminum. In case of contact with face or eyes, rinse with water.

Always make a test to determine the compatibility and the appropriate contact time.

Quality food product, in terms of cleaning materials and equipment that can be in contact with food products, a simple cleaning with potable water is enough before drying



APPLICATION MODE	DILUTION	RINSING
Spray the surface to be cleaned, wait a few seconds and then clean up.	Pure.	For surfaces that may come into contact with foodstuffs, finish with rinsing with clean water.



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