

# SANIMAT

# MULTIPURPOSE CONCENTRATED DEGREASING DETERGENT

Cleaning and Maintenance

Industry

Food Industry

Health

Hotels and Restaurants

ols Agriculture

nstitutional



### **FEATURES**

Yellow liquid with the smell of citrus fruits.

#### **PROPERTIES**

Water-miscible in all proportions, easily washable, stable in water of high hardness.

SANIMAT is not classified as hazardous chemical substance or preparation. According to Directive 88/379 of E.U.

Its bacteriostatic active function limited the microbial proliferation.

SANIMAT has great degreasing power on the surfaces, materials or utensils. His high wet power favours the depth penetration in the dirtiness

SANIMAT is a neutral product. Free of caustic substances, phosphates or silicates.

### **APPLICATION**

SANIMAT is applied manually diluted in 1 litre to 500 litres of water, in function of dirtiness. SANIMAT can be diluted with cold or hot water, and applied with mop, sponge, or other.

#### UTILIZATION

SANIMAT is used to clean all washable surfaces, painted surfaces, plastic, metal, etc ... in hospitals, clinics, nursing homes, schools, institutional kitchens, restaurants, etc ...

# ADVANTAGES

- Neutral degreaser
- Very concentrated product
- Pleasant odour
- Quality food product
- Easy rinsing











TECHNICAL SPECIFICATIONS	
DILUTION	1 litre to 500 litres of water
CHEMICAL NATURE	Surfactants, degreasers, emulsifiers, bactericides and bacteriostatic agents
SURFACTANTS	Anionic and nonionic
PHYSICAL STATE / COLOUR	Yellow liquid
ODOUR	Citrus fruits
PH	7,0
SOLUBILITY IN WATER	Complete
CLEANING PERFORMANCE	Very good
RINSING	Yes
FOAMING	No
RELATIVE DENSITY	1,035
FLASH POINT	Not concerned
CHEMICAL REACTION	Neutral
CLASSIFICATION	Not applicable
EXPIRATION	2 years. Stored in the original packaging. Protect from excessive sunlight. Avoid extreme temperatures.

Imporquímica

### **CAUTIONS**

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

In case of contact with eyes, wash immediately with plenty of potable water. Protect from cold.

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





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