

VERMAC

DEGREASING,
DISINFECTANT FOR DISHWASHER



Food Industry

Hotels and Restaurants

FEATURES

Concentrated liquid of alkaline chemical reaction with clear appearance. Great power degreaser, active in hard water.

PROPERTIES

VERMAC is miscible with water in all proportions, high detergency and wetting, weak index foam for use in machine or tunnel.

VERMAC is particularly active, with high alkalinity for professional use. Active detergency power, solubilizes fats of animal or vegetable origin, dispersing the remains of food and proteins.

VERMAC contains a bactericide so that it can make a disinfecting of washed materials.

APPLICATION

VERMAC is used in dishwashers or Machine tunnels, directly or through automatic dispensers adjustable in the proportion of 1 to 5g. per litre of water at a temperature of \pm (40 ° to 60 ° C).

For manual washing dilute 1 litre of VERMAC to 50 litres of hot water at a temperature of 40 ° to 60 ° C and using gloves.

UTILIZATION

VERMAC is used in all environments of the food area, especially in kitchens and / or in support of restaurants, hotels, hospitals, canteens, etc.

ADVANTAGES

- Degreasing and disinfectant
- Active detergency power
- Used in dishwashers or Machine tunnels



VERMAC application example

TECHNICAL SPECIFICATIONS	
DILUTION	1 to 5g. per litre of water
CHEMICAL NATURE	Concentrated of alkaline base, in combination with alkali salts, corrosion inhibitors, anti-lime additives and disinfectant additives with bactericidal properties, fungicides and virucides. Biocide product classified as TP2
SURFACTANTS	Nonionic
PHYSICAL STATE / COLOUR	Pale yellow liquid
ODOUR	Odourless
PH	13,70
SOLUBILITY IN WATER	Complete
CLEANING PERFORMANCE	Very good
RINSING	Yes
FOAMING	No
RELATIVE DENSITY	1,130
FLASH POINT	Not concerned
CHEMICAL REACTION	Alkaline
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.

In its pure state causes burns. Do not mix with other products. If you feel unwell seek medical advice. Use gloves when handling them.

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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