

# S.F. 210



## DEGREASER FOR OVENS, COOKERS AND HOT PLATES

- Eliminates burnt fat
- Viscous product to guarantee better adherence on vertical surfaces
- Suitable for HACCP use

Specific alkaline detergent for removing burnt fat from ovens, grills, hot plates and roasting spits. Suitable for use in the food area (HACCP).

### HOW TO USE

Heat the surfaces to be cleaned at 60°-70°C. Turn off and afterwards spray the product evenly. Leave to act for a few minutes, rub with abrasive tool and rinse with sponge cloth and water. Before use the oven heat for 10 minutes.

5 Kg size: before use, unscrew the cap and put on the specific sprayer.



### DILUTION

Ready to use

### TECHNICAL DATA

**ASPECT:** Clear/lightly opalescent liquid

**COLOR:** Colorless

**PERFUME:** Technical

**COV:** 0,00%

PH	Active substance [%]	Density (g/ml)	Pressure (bar)	Viscosity (cP)	Total dry residue [%]
> 13,0	20 ± 1	1.173			

**⚠ WARNINGS**

May be corrosive to metals. Harmful if swallowed. Causes severe skin burns and eye damage. Wash hands thoroughly after handling. Wear eye protection. IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water or shower. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or doctor/physician. Absorb spillage to prevent material damage. Contains POTASSIUM HYDROXIDE, COCAMIDOPROPYL BETAINE.



WARNING



DANGER

**📄 NOTES**

Do not use on aluminium or enamel surfaces or other surfaces not resistant to corrosive products. Before use, please always refer to the Technical Data Sheet and the Safety Data Sheet, with the exposure scenario, of the product. Use the PPE specified in the Safety Data Sheet.

Sutter Professional cannot be considered liable for any damage due to improper product use.

**Only for professional use. Safety data sheet available on request.**

**📦 PACKAGING**

Code	Size	Quantity	Pallet
4255	Kg 5	4	9x4=36
5726	ml 750	12	11x3=33