



## ***COLD WASH***

### DEGREASER FOR COLD ROOMS FOR FOOD COMPANIES

#### APPLICATIONS:

**COLD WASH** is a concentrated alkaline degreaser with low foam. It is used for cleaning equipments and machinery in food companies in cold rooms.

This product is applied by automatic sprayers to speed up cleaning. This kind of formulation eliminates fats, proteins, organic materials and other remains easily and quickly at low costs.

Eliminates bad odours and leaves surfaces sparkling clean.

Its low foam formulation allows quick rinse.

#### INSTRUCTIONS :

Room temperature must be more than 5 °C

Use from 3 to 10 % depends on quantity and type of dirt .

Apply with automatic spray equipments and let it work for a few minutes.

If used manually, let it work for 10 minutes on surface so product can give best results.

It can be used on any washable surface, also manually with spray.

If so, dilute product. Usually from 3 to 10%.



#### COMPONENTS :

non-ionic surfactants, anticorrosive  
Potassium hydroxide, organic glycols.

#### CHEMICAL - PHYSICAL DATA :

|                |               |
|----------------|---------------|
| Status: Liquid | Foam: Low     |
| pH.: 12 conc . | Colour: Straw |
| Odour: None    |               |

#### CAUTION : Corrosive.

Wear clothes and gloves, protect eyes and face

In case of eye or skin contact wash immediately with plenty of water and seek medical advice.