

DECAP GRIL

COOKED GREASE REMOVER



7 good reasons for using **DECAP GRIL**

1. **EFFECTIVE:** with its combination of alkaline agents, surfactants.
2. **TRIPLE ACTION:** surfactants improve the penetrating and degreasing function of the product. The alkaline agents saponify and emulsify fat and carbonized fats.
3. **Eliminates** burnt and dried layers of fat and the other organic matters.
4. Very powerful remover and descaler of the oven **walls, grills**....
5. **Easy** to rinse, **without odour**.
6. **Gel** formula - offers the best adherence to the surface.
7. Can be used cold and on warm surfaces up to **70 °C**.

Particularly suitable for use in:



Hotel trade

Public




buildings



catering/food retail

DECAP GRIL can be used for cleaning and degreasing of ovens, extractor hoods, cooking ranges, etc. ...

Characteristic	SPRAY + flexible extension	Instructions for use
Colour light yellow Fragrance lemon Density 1.02 +/-0.02 pH 13.5+/-0.5 Viscous appearance		Pulverize DECAP GRIL neat or diluted at 50 % on surfaces to be treated evenly, warm or slightly hot (50 to 70 °C). Let it take effect a few minutes then rinse with water. For more information, see label and MSDS.
LEGISLATION Complies with legislation on cleaning products for equipment which may come into contact with foodstuffs (Decree dated 08/09/1999 and its amendments).		

GB23012024/3

7 +

7INNOV LAVAGE: Washing-up for dishwasher

This datasheet supersedes previous documents. The information contained in these data sheets is based on our present knowledge and experience and is given as indication only. Under no circumstances does it engage our responsibility in the event of misuse of our products. Non-contractual photos and images.



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