





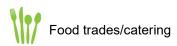
## 7 good reasons for using SAPCO

- 1. Dissolves burnt greases efficiently.
- 2. Quickly penetrates even the thickest greases.
- 3. Does not require mechanical action.
- 4. Is eliminated by simple rinsing with water.
- 5. Its action is **practically instantaneous**.
- 6. Does not contain phosphate.
- 7. Equally efficient in **hot or cold** conditions.

## Particularly suitable for use in







For cleaning the inside of ovens, hotplates, grates. Solubilizes used deep fat fryer oils. Unblocks pipes obstructed by greases.

## Characteristics

Composition: aqueous solution of alkaline salts and potassium hydroxide, anti-rust agents and surfactant.

Density: 1.290g/cm<sup>3</sup> ±0.020

pH pure: 14.00

pH aqueous solution at 1%: 12.50 ±1.00

Complies with legislation on cleaning products for equipment which may come into contact with foodstuffs (Decree dated 08/09/1999 and its amendments).

For more information, see MSDS.

## Instructions for use

Can be used pure or diluted in proportion of 1 volume SAPCO for 5 volumes water.

Spray SAPCO on cold oven sides, warm the oven up to 50-60°C. As soon as the oven is warm, stop and wipe with a wet sponge. For small materials, immerge it in a solution of 1/5 SAPCO. Leave to act for a few minutes, then rinse with water.

For blocked pipes, pour 1/2 L of SAPCO down the pipe; when it is clear, rinse with water.

Do not use on aluminium.

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**NETINOX**: Cleaner for stainless steel, food contact quality.

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