

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

5 kg size: 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. 500 ml size: Unscrew the cap and put on the specific sprayer. 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 and rinse with sponge cloth and water. Before use the oven heat for 10 minutes



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

Causes severe skin burns and eye damage. Wear eye protection. IF SWALLOWED: rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. IF INHALED: Remove person to fresh air and keep comfortable for breathing. 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. Contents POTASSIUM HYDROXIDE, COCAMIDOPROPYL BETAINE.



DANGER

📄 NOTES

Do not use on aluminium or enamel surfaces or other surfaces not resistant to corrosive products. 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
5567	ml 500	12	12x4=48