

Carbogel

Alkaline degreasing gel for cooked fats

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CARBOGEL is an alkaline degreaser, with high degreasing power, particularly effective in the removal of oils, vegetable and mineral fats, oily slime and pomace even stratified and cooked and carbonized fats that are formed in the cooking process of foods.

Its gel formulation allows the product to effectively work in the degreasing treatment of vertical walls as it results in increased contact time with the surfaces before of final rinsing.

For its features it is suitable for use on cooking plates, ovens, molds, etc. in the Ho.Re.Ca. and in the food industry.

Do not apply on aluminum and soft metal surfaces.

THE PRODUCT IS SUITABLE FOR USE IN FOOD INDUSTRIES

(compliant with EC regulations 178/2002 and 852/2004 in full respect of the application of the H.A.C.C.P. plan)

Physical and chemical properties

Appearance:	clear gel
Colour:	fluorescent yellow
Odour:	carachteristic
Density @ 20°C:	~1.120 g/ml
pH @ 20°C (as is):	~14.00

Dosage and methods of use

The product can be used pure or diluted in aqueous solution depending on the type and degree of contamination to be removed. For vertical applications, it is recommended to use the product as it is. Rinse the surfaces thoroughly after use.

Avoid using the product on surfaces that are at temperatures above 50 ° C.

Types of packaging

	HDPE bottle 1.1 Kg X 12 in carton
	HDPE canister 5.5 Kg X 4 in carton
	HDPE canister 25 Kg
	HDPE drum 200 Kg
	HDPE IBC container 1000 Kg

Storage

Keep only in original container. It fears the frost.

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