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Cleansing cleaner floors / surfaces (4513B)

**Enzymes =
Power**

**Food
surfaces**

**Via
Venturi**

**Degreasing -
Security**



Application

Cleaner & disinfectant liquid enzymes based.

Recommended for floors and surfaces (walls, worktables, pavements, epoxy, etc) ;

- Eliminates and transforms all organic residues, even encrusted ;
- Ensure a perfect hygiene of surfaces.

Use

Collective kitchens, food industries, schools and hospitals.

Dosage / Instructions

0.5 to 1% in hot water (35-50°C)

Via Venturi dispensers : central cleaning, dilution cleaning ;

- ➔ Let act +/-15 minutes for an in-depth action ;
- ➔ After application of the product, rinse with clear water (35°- 50°C).

Advantages

For more than 30 years, REALCO has been developing cleaning solutions respecting the environment. The enzymatic technology developed by REALCO is the best performing solution on the market to protect our environment and the user (patented technology : n°EP1025052, n°EP1987125B1).

- Improve of the cleaning performance ;
- Deep and soft cleaning thanks to enzymatic action ;
- Non aggressive for the kitchen material or the revetments ;
- Prevents pipe chocking thanks to continuous action of the enzymes inside the pipes ;

Active Mater

Quaternary ammonium compounds, benzyl-C12-16- alkyldimethyl, chlorides

Other components

Nonionic surfactants	< 5 %
Cationic surfactants	< 5 %
Phosphonates	< 5 %
Disinfectants	< 5 %
Enzymes	

20/01/2014

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**Physical
Chemical
Properties**

Aspect	Liquid
Colour	Yellow-brown
Density	1030±50g/l
pH	8,0±0,5

Precautions

Product developed for a strictly professional use. It is recommended to use the product for the applications defined here above.

For more information on our product, we invite you to consult the safety data sheet that can be provided to you on a simple request.

Remove this product and his bottle as a hazardous waste.



**Article code
Packaging
Palletization**

LIQ0824
4 x 5 L
24 boxes / pallet

LIQ0927
1 x 25 L
24 cans / pallet

Storage

Storage in the packing of origin closed, between +4°C and +25°C.
Deadline of optimal use : 1 year from the date of delivery, 6 months after opening.

Respect for people, a guarantee for the environment

REALCO is strongly committed to sustainable development. This is why, in order to measure their biodegradability, our products are tested according to international standards.

The product DEGRES L+ reaches >98%

Biodegradation ratio observed after 28 days in accordance with OECD 302 guideline.

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