



FORT

POWERFUL GREASE REMOVING DETERGENT FOR OVENS, KITCHENS AND GRILLS

TECHNICAL DATA SHEET

GENERAL CHARACTERISTICS

Powerful grease removing detergent recommended for the removal of cooked and burned grease from ovens, grills, hot plates etc.

His viscosity consistency, once distributed over surfaces, even on vertical ones, allows long contact times and therefore working times and improves the degreasing action.

Its alkali content eases the dissolving of grease; the elevated concentration of specific surfactants emulsifies them and makes them immediately removable with simple rinse operations. The removal of cooked grease is fundamental from a hygienic point of view, since deposits of such materials may cause bacterial proliferation and contamination of foods.

CONDITIONS OF USE

Use of **FORT** is very simple. It is sufficient to distribute the product by brush, sponges and swabs evenly over surfaces to be cleaned when they are slightly warm (40-50°C), leave to act for necessary time until complete detachment of grease and cooked residuals then rinse carefully.

To clean removable parts immerse them in 20-30% solution of warm water; leave to soak for required time until complete detachment of grease and cooked residuals then rinse carefully. **SHAKE WELL BEFORE USE.**

Because of the product's nature (to remove greases) it is indispensable to wear gloves during use because the grease removing properties cause skin dryness.

DO NOT USE ON ALLUMINIUM OR LIGHT ALLOYS.

TECHNICAL CHARACTERISTICS

Appearance : Yellow liquid

Density at 20°C : 1.120 – 1.140 g/cm³

pH 1% solution : 12.5±0.5

Composition (Reg.648/2004/CE): 5-15% sodium hydroxide, anionic surfactants, soaps. Under 5 %: glycolic solvents.

Do not contain phosphorus, colorants and perfume.

WARNINGS

For use respect also the instructions given on safety data sheet.

Avoid release product or container to the environment. Product for professional use.

UP. N° 2

