



Carex

Highly active degreaser and oil remover for commercial kitchens and food business

Packaging	Art.-No.	Per Box	Per Palette
1 l PE-bottle	3370	10	360
10 l PE-canister	3371	-	60

Properties:

Carex removes fat, oil or protein containing dirt quickly and easily. Areas of application are commercial kitchens, bakerys, slaughterhouses and butcher's shops. It can be used also for cleaning machines, apparatuses and similar equipment.

Field of Application

For the application on alkali resistant surfaces (stainless steel, tiles etc.) in the area of professional kitchens. Don't use it on alkali sensitive surfaces, for example aluminium or linoleum.

Application:

Apply cleaning solution to the surface and leave to take effect. Process cleaning solution manually or using a machine. Rinse thoroughly with clear water. Optimised for use in foam guns.

Dosage:

Maintenance cleaning: 80 ml to 8 l water (dilution 1:100). In case of heavy pollution: Intensive cleaning: 800 ml to 10 l water (dilution approx. 1:12).

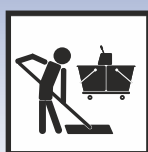
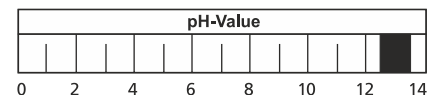
Before starting cleaning, ensure material compatibility, e.g. by testing material compatibility at an inconspicuous place.

Ingredients:

<5% nonionic surfactants, 5-15% anionic surfactants, perfumes, Amylcinnamal.
Further ingredients: Alkali, complexing agents, soda, additives.

Productcode: GU 73

This product is intended for commercial use only. Safety data sheet available on request or at www.fala.de. For safety instructions pay attention to product label or safety data sheet.



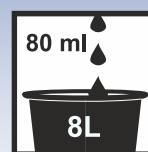
Manual processing
by wiping



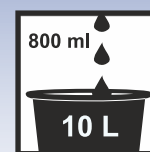
Manual processing
in kitchen area



Processing by using
a foam gun



Maintenance cleaning:
Dilution with water
1:100



Intensive cleaning:
Dilution with water
approx. 1:12