

CHLORO CHEF

**HIGHLY CONCENTRATED BASIC KITCHEN
CLEANER**

WITH ACTIVE CHLORINE

SUITED FOR FOAM-CLEANING

Description:

- Extremely fast and highly effective
- Ensures hygienic cleanliness
- Produces fine and adhering foam
- Has bacteria-inhibiting effects
- Suited for food processing in conformity with HACCP*

Application area:

Highly concentrated basic kitchen cleaner with active chlorine. It cleans fast and ensures hygienic cleanliness in the food industry and butcher's shops, on floors, in chlorine- and acid-resistant systems and on machines and walls. Excellent for foam cleaning.

Application / dose:

200-1000 ml / 10 l

Precautions:

Keep out of reach of children.

Do not breathe aerosols.

Wear protective gloves and eye protection / face protection.

Do not use on metals!

Please test the product in an inconspicuous area.

Benefits for the user:

- Extremely fast and highly effective
- Ensures hygienic cleanliness
- Suited for food processing in conformity with HACCP*

Product quality:

The production and labelling is carried out in accordance with the applicable EU directives and detergents as well as the GHS regulation.

*Please note, however, that the cleaning agents on surfaces and objects that come into direct contact with food must be completely removed with clean water.

The respective disinfection requirements must be observed.

Storage conditions:

Chloro Chef can be stored in closed containers at 5-25 °C for at least 24 months.

Keep the container tightly closed. Protect from frost and direct sunlight.

Legal provisions:

Chloro Chef is subject to the Chemicals Act, the detergents and GHS regulation as well as the transports regulations according to the transport of hazardous or dangerous goods.

Safety data sheet available on request.

Order data:

Article no.	Package	Carton	Pallet
2159-059-000	10 l canister	-	60 canisters

Consultant service:

If you have any further questions, please do not hesitate to contact our consultant service under the management of Richard Schneider (sales manager):

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