

GASTRO CHEF

LIQUID DEGREASANT

**FOR GASTRONOMY AND FOODSTUFF-
PROCESSING COMPANIES**

FOR EXTREMELY FATTY AND OILY SOILING

Description:

- Kitchen and intensive cleaner for foodstuff-processing and kitchen areas
- Excellent cleanser for protein, grease, oil and food soiling
- Pleasantly light fragrance
- Skin friendly combination of raw materials
- Suited for the food industry if properly used according to HACCP* standards

Application area:

Professional degreaser for the gastronomy and foodstuff-processing companies. It cleans all alkali- and solvent-resistant materials, floors and surfaces. Removes extremely greasy and oily soiling fast and thoroughly with special active ingredients.

Application / dose:

Maintenance cleaning: 50-100 ml / 10 l
Basic cleaning: 500-1000 ml / 10 l

Precautions:

Keep out of reach of children.
Wear eye protection.
Not suited for the dishwasher.
Please test the product in an inconspicuous area.

Benefits for the user:

- Skin friendly
- Suited for the food industry if properly used according to HACCP*
- Especially suited for fatty and oily soiling

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:

Gastro 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:

Gastro 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
2508-564-000	1000 ml bottle	12 bottles / ctn.	50 cartons
2508-060-000	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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