

Grasset

Grease remover

Features

Alkaline, fast-acting detergent designed for the removal of oil, grease and albumen deposits of vegetable and animal origin. Grasset can be used in cold and warm water and provides good corrosion protection. The product exclusively contains substances which are authorized for the cleaning of food areas.

Ingredients (according to 648/2004/EC)

Anionic surfactants < 5%, nonionic surfactants < 5%, soap < 5%, water-soluble solvents, phosphates < 5%, alkalis.
pH value (concentrate): approx. 13 pH value (ready-to-use solution): approx. 11

Application

Suitable for cleaning of water and alkali-resistant floors, walls and work surfaces in food processing areas, such as canteens, butcher shops and slaughterhouses, dairies, cheese dairies, bakeries, hospitals, hotels etc. Also suitable for foam producing machines. Thanks to the corrosion protection, Grasset can also be used on anodised aluminium. Not suitable for use on alkali-sensitive surfaces such as linoleum, water dispersion varnish, etc.

Directions

Please test a small inconspicuous spot before first application to establish whether the material is alkali-resistant.

Routine cleaning

(wiping, mechanical wet cleaning, surface cleaning):
50-200 ml in 8 litres of water (1-4 squirts).



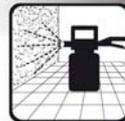
Intensive cleaning:

1 litre in 8 litres of water, scrub with rotary floor machine, vacuum.



Foam cleaning:

Fill container with undiluted product. Depending on the degree of dirt, choose nozzle adjustment of 1:4 to 1:10. Foam the surface. Allow to act for approx. 10 minutes, then rinse with clear water.



Removal of stubborn soil:

Use Grasset undiluted.



Work surfaces and kitchen furnishings, which come into direct contact with food, have to be wiped thoroughly with tap water. Warm water (about 40° to 60° C) accelerates the effectiveness of Grasset in case of stubborn grease buildup. For grease and albumen deposits, first use Grasset in the recommended solution with cold water, then scrub floors with hot water coming from the tank of the rotary floor machine.

Kiehl accepts no liability or responsibility for damage caused as a result of incorrect use or application of the product.

Kitchen cleaning

Coverage per square metre

Wiping / mechanical wet cleaning: 0.5-1 ml
Surface cleaning: 1 ml
Intensive cleaning: 40 ml
Foam cleaning: 20 ml

GHS 05, Danger (in concentrated form);
H315 Causes skin irritation. H318 Causes serious eye damage. P280 Wear protective gloves/eye protection. P305/351/338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P308/313 IF exposed or concerned: Get medical advice/attention.
Contains: Trideceth 5-12 / TEA-Dodecylbenzenesulfonate / Potassium Silicate (INCI).

No consumer product according to 1999/44/EC Art. 1!
For professional use only!

Packaging

Carton of 6 x 1 litre bottles
Carton of 2 x 5 litre containers

Art. No. j 55 04 01
Art. No. j 55 04 05

