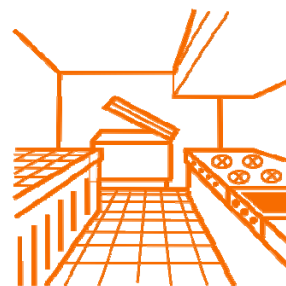


FRITEX

POWDER DEGREASING DETERGENT FOR FRYING-POTS



GENERAL DESCRIPTION

FRITEX is a super concentrated powder detergent with alkaline and chlorine compounds with strong degreasing and oxidising capacity. It is used to deeply clean frying-pots and frying pans.

Product recommended in KEMIKA HACCP plans.

DIRECTION FOR USE

Empty the pot and the pan from the oil. Fill with water and add one dosing cap of 50 g for frying-pots of 15 L or two caps for frying-pots of 25 L.

Heat up to the boiling point for a few minutes. Discharge and rinse well.

TECHNICAL DATA

Appearance	White powder
pH at 1%	12.5 ± 0.2
Apparent density	0.950 g/ml
Active contents	100%
Active chlorine	4%

Chemical composition – Reg. (EC) 648/2004

- Non-ionic surfactants	: conc. < 5%
- Anionic surfactants	: conc. < 5%
- EDTA and salts	: conc. < 5%
- Chlorine-based bleaching agents	: conc. < 5%
- Phosphates	: conc. 5-15%

The product contains surfactants with primary biodegradability at least 90% and ultimate aerobic biodegradation complying with Reg. (EC) No. 648/2004

WARNINGS

Keep away from moisture. Do not use on aluminum alloy. Contact with acids liberates toxic gas.

Labelling



Danger

Causes severe skin burns and eye damage. May cause respiratory irritation. Toxic to aquatic life with long lasting effects. Contact with acids liberates toxic gas.

The environment classification refers to the pure product in case of relevant release in the environment. (It does not refer to the use solutions discharged in the drains.).

The product is subject to ADR regulations: **UN 1759 Class 8 II.**

Read carefully the safety data sheet before use.



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