

Detar Spray S

SANITIZING SPRAY

Applications

Detar Spray S is a sanitizing detergent with controlled foam production suitable for cleaning surfaces and equipment used for food processing, such as conveyor belts, cappers, taps, etc., in any sector of the food industry where the proliferation of microorganisms can constitute a serious problem.

This product is perfume-free and colourant-free and is compatible with all surfaces in steel, plastic and aluminium. It is a dual-action degreaser and sanitizer.

Bactericidal efficacy

Detar Spray S reduces/eliminates the microorganisms belonging to the genii *Candida*, *Escherichia* e *Staphylococcus aureus*. It complies with the bactericidal efficacy standards UNI EN 1276, UNI EN 1650 and UNI EN 13697.

Advantages

The spray format of Detar Spray S makes it ready for use and easy to apply.

Characteristics

Appearance: liquid

Colour: colourless

Odour: alcohol-like

pH: 7.0 - 8.0.

Dosage and instructions for use

The product comes ready for use. Spray onto the surface requiring cleaning, leave to act for at least 5 minutes and then wipe with a clean cloth until the surface is completely dry.

Storage

Keep the containers sealed shut and at room temperature.

Hazard labelling

The product is classified as irritant.

Consult the relative safety sheet before handling the product.

Pack sizes

Code 240010 – 12 x 750ml bottles + 2 spray guns