Detergent range

Detar San Schiuma

Acid foaming detergent and lime scale remover.

A new product concept

Detar San Schiuma is a new concept in cleaning made possible thanks to the research and experience of Perdomini-IOC in the field of detergents. This new all-in-one product unites active principles that can achieve the same results traditionally achieved only by going through an alkaline cycle followed by an acid cycle. This makes Detar San Schiuma the number one choice when time is short and/or manpower is in short supply.

Complex and effective composition

The active principles contained in Detar San Schiuma perform a cleaning action on dirt of an organic nature (proteins and fats), while specially selected surfactants complete the job by facilitating the removal of residues.

The right balance between organic and inorganic acids gives this preparation excellent properties: the result is a reduction in cleaning time and therefore in costs.

Lastly, the acid pH of Detar San Schiuma breaks up lime scale deposits, giving surfaces back their shine even when rather hard water is used.

Applications in the food industry

With the use of special equipment, the unique formulation of Detar San Schiuma leads to the production of a dense, clingy foam that makes it easy to clean vertical surfaces and walls.

Detar San Schiuma can be used in abbatoirs to clean walls and floors, and in dairies and in beverage plants to clean the outer surfaces of vats and storage tanks.

Characteristics

Appearance: clear liquid.

Colour: colourless.

pH (1% solution): 2.0-2.7

Specific weight at 20 °C: 1.13-1.16 g/cm³.

Rinsability: excellent.

Biodegradability: over 90% (art. 2 & 4 law no. 136 of 26/4/83).

Dosage and instructions for use

Use Detar San Schiuma at a concentration ranging between 4-8% using special foam-producing equipment. Distribute the product over the surface to be cleaned, leave for 10-15 minutes and remove the dirt by rinsing with a high-pressure water jet.

Storage

Store in a cool and well ventilated place.

Keep the containers sealed shut.

Hazard labelling

This product is classified as corrosive.

Before handling the product please consult the relevant safety information.

Pack sizes

code 251481 - 25 kg canisters code 251486 - 1100 kg barrels



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