

ATTILA

DER KRUSTENBRECHER

The Crust-Breaker - for Kitchens and Food Preparation Equipment



AREA OF APPLICATION

For highly effective cleaning of heavily encrusted equipment in kitchens and food preparation areas:

- Fan ovens/combination steamers
- Grills
- Ovens
- Stoves
- Extractor fans
- Roasting pans

APPLICATION

Using the spray attachment (with lance extension) apply the ready-to-use product to surfaces. Depending on the degree of soiling, allow product to take effect for between 10 and 30 minutes. If soiling is extremely heavy, heat the equipment to no more than 50° C (with steam switched off in the case of steam convection cookers). Thoroughly rinse surfaces with clean cold water.

PRODUCT CHARACTERISTICS

- Extremely effective against burnt-on food leftovers
- Highest possible product safety
- Spray head with lance for precise spot applications
- Product supplied ready-to-use
- Easily rinsed off (according to LMBG requirements)
- No laborious pouring out – no contact with the skin
- Easy to handle
- Good compatibility with stainless steel, plastics, stone and porcelain
- Adheres to vertical surfaces, giving longer reaction times
- Environmentally friendly (contains no chlorine or phosphates)

INGREDIENTS

Amphoteric surfactants, non-ionic surfactants, water-based solvents, auxiliary agents. Contains less than 20 % alkali and sodium hydroxide

TECHNICAL INFORMATION

Box with 2 bottles of 1 litre,
spray top and lance extension

Prod. No. 20157

Designation as per GefStoffV (German Ordinance on Hazardous Substances): Xi, irritant

All information contained in our information sheets is correct to the best of our knowledge and experience. No liability is accepted on the basis of this information. Printed on chlorine-free bleached paper. 06/06