

# DET SAN

## FOOD INDUSTRY



## CHLORINE-ACTIVE FOAMING DETERGENT

### FEATURES AND USE

Chlorine-active foaming detergent with high alkalinity suitable to obtain a perfect cleansing thanks to its oxidizing action. Particularly suitable in food industries, preserves industry, canteens, kitchens etc. DET SAN can be used to degrease floors, vertical surfaces, internal surfaces of refrigerating rooms, garbage bins, meat-processing work tops etc. Its specific formula grants a high degreasing power together with a stable foam. Suitable for removing mold from vertical surfaces. Particularly active on dirt of organic origin.



### METHOD OF USE

Spread the solution on the surface to be cleaned using a foaming sprayer, let it act, then rinse thoroughly.

DET SAN can be used both with high- and low-pressure machines.

### DILUTION

0,5-5%

### PACK SIZE



10kg

Art. code DS10

### TECHNICAL DATA

Physical state: liquid

Colour: colourless

Odour: technical

pH: 13,50 +/-0,50

Density: 1,040 +/- 0,025 Kg/L

### COMPOSITION

See safety data sheet. Ingredients compliant with CE Reg. 648/2004

### CAUTIONS

See safety data sheet.



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**PROFESSIONAL USE**