

ROBOR

FOOD INDUSTRY



ODOURLESS DEGREASING DETERGENT

FEATURES AND USE

ROBOR is an alkaline detergent with moderate foaming suitable for cleaning hard surfaces from organic and food-origin grease. Thanks to its soaping action ROBOR makes eliminating and removing grease easy. It is suitable for use for a thoroughly cleaning in slaughterhouses, dairy factories and the food processing industry in general. It is also suitable for cleaning equipment, work tops, wall tiles and floors in kitchens.

NOT SUITABLE for use on aluminium surfaces.

SUITABLE FOR HACCP



METHOD OF USE

ROBOR can be used either manually with mop or with scrubber-driers and high-pressure washers. Once the solution is ready, spread it on the surface to be cleaned, let it act for some minutes and then rinse thoroughly.

DILUTION

Routine/daily cleaning: 2-4%
Deep/thorough cleaning: 4-10%

PACK SIZE



10kg

Art. code ROB10



1L

12pcs
cart

Art. code ROB1

TECHNICAL DATA

Physical state: liquid
Colour: white
Odour: technical
pH: 13,50 +/- 0,50
Density: 1,070 +/- 0,025 Kg/L

COMPOSITION

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

CAUTIONS

See safety data sheet.



AR-CO CHIMICA SRL Via Canalazzo, 22/24 - 41036 Medolla - ITALY
Tel. +39 0535 58890 - info@arcochimica.it www.arcochimica.it

PROFESSIONAL USE