Grasset

Grease remover

- Fast-acting kitchen cleaner for the removal of grease, oil and protein residues of vegetable and animal origin
- Alkaline
- Can be used in cold and warm water
- Corrosion protection
- The product has a clearance certificate for use in food areas
- Contains renewable plant-based raw materials



Area of application

For cleaning water and alkali-resistant floors, walls and work surfaces in food-processing companies, e.g. industrial kitchens, butchers and abattoirs, dairies, cheese factories, bakeries, hospitals, hotels. Can also be used for foam-producing machines. Also suitable for use on anodised aluminium surfaces etc. due to corrosion protection. Do not use on alkali-sensitive surfaces, e.g. linoleum and water-based paint.

Application

Please test on a small inconspicuous spot before first application.

Routine cleaning (wiping):
50–200 ml to 8 L of water. Consumption: 0.5–1.0 ml/m².

Routine cleaning (mechanical wet cleaning):
50–200 ml to 8 L of water. Consumption: 1.0–2.0 ml/m².

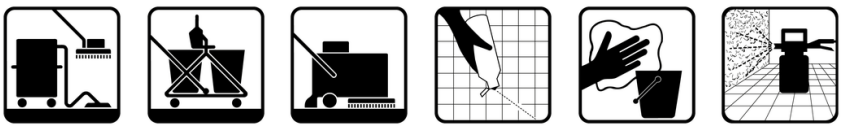
Routine cleaning (surface cleaning):
50–200 ml to 8 L of water. Consumption: 0.5–1.0 ml/m².

Basic cleaning (mechanical wet cleaning):
1 L to 8 L of water. Consumption: 40.0 ml/m².

Foam cleaning:
Fill the container with undiluted product. Choose a nozzle setting of 1:4 to 1:10 depending on the degree of soiling, work the foam into the surface and rinse with water after a short reaction time. Consumption: 20.0 ml/m².

Removing stubborn stains:
Apply the undiluted product straight from the spray bottle. Consumption: 5.0 ml/m².

Surfaces and kitchen equipment that come into direct contact with food must be rinsed thoroughly with drinking water. Warm water between 40 and 60°C accelerates the impact of the product for stubborn greasy stains. In the case of grease or protein deposits, use the product in the appropriate concentration (cold) and apply hot water to the floor surface via the machine's solution tank when scrubbing.



Note

Kiehl accepts no liability or responsibility for damage caused as a result of incorrect use or application of the product. Not a consumer product according to 1999/44/EC Art. 1! For professional use only!

Art. No.	Packaging unit (PU)	Numbers of PU per pallet
j550401	Carton of 6 x 1 L PCR bottles	84
j550405	Carton of 2 x 5 L PCR canisters	56
j550472	200 L drum	2

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Ingredients (according to 648/2004/EC)

Nonionic surfactants < 5%, anionic surfactants < 5%, soap < 5%, phosphates < 5%, alkalis, water-soluble solvents.
pH value (concentrate): approx. 13 pH value (ready-to-use solution): approx. 11

Classification

Classification (in concentrate): GHS05, Danger. H318 Causes serious eye damage. H315 Causes skin irritation. P280 Wear protective gloves/eye protection. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P308+P313 IF exposed or concerned: Get medical advice/attention. Contains: Potassium Silicate (INCI)

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