

## GRAN REX

### Technical Data Sheet



SYMBOL	pH
SP-16	14

Highly alkaline product, designed for manual washing dishes in gastronomy (submerging method). Quickly and effectively removes grease, fat, proteins, dirt, sediments and dried up food leftovers. Easy to wash without leaving stains and dripstone.

Product has Certificate of the National Institute of Hygiene – PZH (HŻ/00341/01/2013).

#### **APPLICATION:**

- kitchenware
- mess-halls, bars, restaurants, cafeterias etc.

#### **COMPOSITION:**

- < 5% anionic surfactants
- < 5% amphoteric surfactants
- preservative substance (glutaral)
- auxiliary substances not classified as dangerous
- sodium hydroxide

#### **USAGE:**

Read product's safety data sheet before using.

Use as a liquid to soak dishes in it:

- make a 0.1-0.6% solution (10-60 ml / 10 l of water)
- minimal water temperature 30-40°C
- spread the product through dispenser
- wash the dishes with clean, drinking water

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#### **DANGER:**



- Causes skin irritation.
- Causes serious eye damage.
- Wear protective gloves/protective clothing/eye protection/face protection.
- IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
- Immediately call a POISON CENTER/doctor

#### **SELL-BY DATE:**

36 months from the production date.

Production date/series and expiration date are stated on the packaging.

#### **ADDITIONAL INFORMATION:**

Additional information can be found in safety data sheet.

Contaminated containers should be completely emptied. Several times rinse the container promptly after emptying. Empty container can be stored in containers for collection of plastic packaging, or can be delivered to specialized company for recycling.

Disposal should be in accordance with the national/international regulations