



## Industry Line

# Cleansol bg/A

Technical Sheet n° 223  
Rev. 09/05/2014

### Category:

- Degreaser
- High concentration detergent

### Applications:

- Removing oils and fats
- Heavy dirt cleaning

### Strengths:

- Versatility
- Cleaning power

## General degreaser for the food industry

### Applications

Cleansol bg/A is a high concentrated and strong detergent, able to quickly remove fats and machining organic residues such as blood, brines, proteins and sugars. Thanks to its flexibility of use, it can be used for the cleaning of workshops and departments of food industries and it can be used manually or with low-pressure spraying systems. Cleansol bg/A is able to remove residues of burnt or hardened oil and fats, for example in ovens, pasteurizers and of installations of steam heating.

### Fields of Application

Cleansol bg/A can be used by workshop or production department of a food companies, in various production fields, such as: Slaughterhouses, bakeries, fruit and kinds of treatments, fish farms, dairy farms, producing confectionery, grocery stores, wholesalers.

### How to use

The product can be used in concentrations ranging between 5 and 20%:

- distribute or spray on the part to treat (previously moistened)
- leave to act for a few minutes.

If necessary, use a brush, rags and cloths card to help remove dirt.

After cleaning, rinse with plenty of water, preferably warm.

### Technical specifications

Product for professional and industrial use. The manufacturer declines all responsibility for any damage caused by the improper use of the product.

pH	13,0
Smell	Characteristic
Colour	Yellow
Density (20°C)	1,070 g/cm <sup>3</sup>