

K-3



DEGREASER FOR OVENS, COOKERS AND HOT PLATES

- Easy to dose thanks to RATIO SYSTEM
- Viscous product to guarantee better adherence on vertical surfaces
- Suitable for HACCP use

Specific alkaline cleaner for removing burnt fat from ovens, grills, hot plates and roasting spits. Suitable in the food sector (HACCP). RATIO System.

HOW TO USE

RATIO-MIX Bottle: 500 ml trigger, dilution letter NONE (take out the filter from the inside of the dilution ring).



DILUTION

To use with RATIO-MIX Bottle.

TECHNICAL DATA

ASPECT: Clear/lightly opalescent liquid

COLOR: Colorless

PERFUME: Technical

COV: 0,00%

PH	Active substance [%]	Density (g/ml)	Pressure (bar)	Viscosity (cP)	Total dry residue [%]
> 13,0	20 ± 1	1.173			

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! WARNINGS

Causes severe skin burns and eye damage. Wear eye protection. IF SWALLOWED: rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower. IF INHALED: Remove person to fresh air and keep comfortable for breathing. 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 or doctor/physician. Contents POTASSIUM HYDROXIDE, COCAMIDOPROPYL BETAINE.



DANGER

📄 NOTES

Do not use on aluminium or enamel surfaces or other surfaces not resistant to corrosive products. Sutter Professional cannot be considered liable for any damage due to improper product use.

Only for professional use. Safety data sheet available on request.

📦 PACKAGING

Code	Size	Quantity	Pallet
5346	L 1,5	2	30x5=150