

CLEANVIT

CLEANING AND
SANITATION OF GLASSES AND SURFACES



Hotels and Restaurants

Institutional

Construction

Health

Cleaning and Maintenance

Automotive Industry

Schools

Ecological

Food Industry

FEATURES

Liquid of neutral chemical reaction.

PROPERTIES

CLEANVIT has great power degreaser, it's economic, and it was specially designed for cleaning and disinfecting surfaces. This product has low surface tension, is very penetrating and rich in active ingredient.

CLEANVIT dissolves and degreases, dirt, dust, grease, finger marks, insects, droppings of flies, etc..

CLEANVIT leaves no residue, is free of silicon salts, silicates, phosphates or abrasive materials.

APPLICATION

CLEANVIT applied by spraying directly on the surfaces to be cleaned. Scrub with a sponge or cloth and then wipe with a dry cloth.

UTILIZATION

CLEANVIT is used in several places, such as the Agro-Food, Restaurants, Kitchens, Hotels, homes, nurseries, hospitals, pharmacies, clinics, ambulances.

CLEANVIT is especially effective in cleaning glass, showcases, displays, mirrors, stainless steel and other polished surfaces.

ADVANTAGES

- Product ready for use
- Great degreasing power
- Fast drying
- Food quality product
- Leaves no residue



CLEANVIT application example

TECHNICAL SPECIFICATIONS	
DILUTION	Not applicable
CHEMICAL NATURE	Preparation based on a combination of degreasing agents, disinfectants functions with 2 quaternary ammoniums. Biocidal product classified as TP4.
SURFACTANTS	Not applicable
PHYSICAL STATE / COLOUR	Green liquid
ODOUR	Not applicable
PH	6,45
SOLUBILITY IN WATER	Complete
CLEANING PERFORMANCE	Very good
RINSING	No
FOAMING	No
RELATIVE DENSITY	0,936
FLASH POINT	28°C
CHEMICAL REACTION	Pratically neutral
CLASSIFICATION	Non flammable
EXPIRATION	2 years. Stored in the original packaging. Protect from excessive sunlight. Avoid extreme temperatures.



CAUTIONS

Chemical product: Always read the label before using. Close the packing after each use. Keep out of children reach.

Always make a test to determine the compatibility and the appropriate contact time.

Quality food product, in terms of cleaning materials and equipment that can be in contact with food products, a simple cleaning with potable water is enough before drying



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