

1826 **EMULSI NITRO**



DESCRIPTION

Non-foaming phosphonitric acid-based deoxidiser and descaler

SPECIFICATIONS

Deoxidising descaler with two active ingredients: phosphoric acid and nitric acid Suitable for use in the food, beverage, dairy and cheese, meat and fish processing industry. Easily rinsed, ideal for use with automatic CIP and immersion systems and dosed with low

pressure systems

Easily removes inorganic scale, limescale, milk stone.



HOW TO USE AND DOSING

Spread the solution on the surfaces and equipment to be treated with a sponge, brush or low-pressure foamer, leave to work for the time needed to dissolve the dirt. Rinse thoroughly with water. USE IN CIP: Introduce the product via dosing systems inside t

SPECIFICATION

Appearance: clear colourless liquid pH: 0.5 +/- 0.5

Specific weight [g/ml]: 1.250 +/- 0.020



The data given above are typical manufacturing values and not a specification.

PRODUCT COMPATIBILITY

CHEMICAL COMPOSITION

Do not mix with products containing chlorine. Do not use on acid-sensitive surfaces like marble, agglomerate marble, travertine and other limestone surfaces. Check acid resistance of surfaces before use. Immediately remove splashes of solution from acid-s

USE & STORAGE PRECAUTIONS

The product is formulated for professional use only. Store in original containers. Avoid extreme temperatures. Consult safety sheet for further information on use and disposal.

CERTIFICATIONS/

The product does not contain surfactants

CONFORMITY

Consult safety sheet for further information on product ingredients.



PROFESSIONAL











