Detergent range

Perlac Degreaser

CONCENTRATED ALKALINE DETERGENT

Liquid alkaline detergent with a formula rich in active substances recommended for cleaning particularly dirty walls and floors.

Perfectly balanced composition

The combined effects of alkaline substances, chelating agents and a pool of special surfactants guarantee effective removal of all kinds of dirt (animal and vegetable fats, oils, dust and more).

The chelating substances found in Perlac Degreaser mean that the product can be used diluted even with very hard water.

Thanks to the unique structure of the surfactants used, Perlac Degreaser produces a moderate amount of foam. As well as allowing it to be used with mechanical devices such as jet cleaners and floor cleaning machines, this characteristic makes it easier to wash off during rinsing operations.

Recommended for floors

Perlac Degreaser has been specially formulated as a floor and wall cleaner for the food industry. It has been shown to be effective at both removing the organic residues from food processing operations and eliminating the dirt caused by transport operations, such as the black marks left by the wheels of forklift trucks.

As temperature is a crucial aspect of cleaning operations, especially where there is greasy dirt caused by food products, we recommend using temperatures of around 50-60°C whenever possible.

Characteristics

Appearance: clear liquid. Colour: light yellow. pH (1% solution): 12.0-12.6 Specific weight at 20 °C: 1.18-1.21 g/cm3. Fully miscible with water, at all concentrations. Rinsability: excellent Biodegradability: over 90% (art. 2 & 4 law no. 136 of 26/4/83).

How to use and dosage

0.3-1% in pressure cleaners at 50 °C. 0.5-2% for other uses. Leave to act for 10 minutes, then rinse.

Storage

Store in a cool and well ventilated place. Keep the containers sealed shut.

Hazard labelling

This product is classified as corrosive. Before handling the product please consult the relevant safety information.

Pack sizes

code 254549 - 25 kg canisters



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy tel. +39-045-8788611 r.a. fax +39-045-8780322 fax uff. vendite +39-045-8780122 www.perdomini-ioc.com - info@perdomini-ioc.com

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