

AINET

DETERGENT WITH ALCOHOL SANITIZER FOR FOOD INDUSTRY

USES

packaging systems, knives, sliding planes, photocells, glass, chrome and enamel surfaces and so on. **AINET** has been specifically designed to clean the equipment of the food industry where you cannot use water but you need a deep hygiene. **AINET** applied with a moistened cloth, or sprayed on the surface and then dried with a disposable cloth or paper leaves the surface sanitized and immediately dry. **AINET** is used to clean in general hard surfaces of equipments of food Industry: crank, aluminium surfaces, copper, bronze, brass or galvanized (zinc), anodized (aluminium). It does not corrode metals, paints and it acts in complete safety.

ADVANTAGES

It is an effective mixture of penetrating agents, wetting agents and detergents with alcohol solvents that attack the molecular structure of dirt without damaging the surface itself and, while destroying the adhesive properties of the dirt binders, simultaneously sanitizes surfaces. Non-toxic and non-flammable at recommended use dilutions: **AINET** has been specially formulated to make absolutely harmless use both outdoors and indoors. There is no danger of smoke or toxic or flammable vapours when diluted in water

SUGGESTIONS FOR USE

Dilute **AINET** at a rate of 40 ml. in 1/2 lt. Water; Spray evenly **AINET** on the surface to be treated; remove with a cloth all the dust and dirt visible, and finally, dry with a clean, dry cloth to obtain a shiny surface.

FEATURES

Type detergent / sanitizer with alcohol

Colour no one

Smell typical alcohol

Flammability Non flammable diluted for use

Toxicity Low

Composition penetrating agents, alcohol solvents

Note. The contents of this document based on our own knowledge and experience on the product. It is given as an indication, do not assume our responsibility for particular applications.