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Cleansing enzymatic detergent for foam gun

Enzymes = Powerful	Food Industry	Foam canon / Middle pressure system	Multi use
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Application **Cleansing enzymatic foaming detergent**, used for the cleaning of floors, vertical surfaces and difficult accesses.
 → Ensure an in-depth cleaning thanks to the transformation of the organic stains by the enzyme ;
 → Elimination of all kinds of organic residues ;
 → Ensure a perfect hygiene of surfaces.

Use Food industries : butcheries, slaughter-houses, sauces manufacturers, bakeries, etc.

Dosage / Instructions 1 % ideally in hot water (40-50°C)
 → Use a machine with middle pressure system (ex : foam canon, foam centrale) ;
 → Spread the foam on all surfaces to be treated ;
 → Let act minimum 15 minutes for in-depth action ;
 → Rinse with clear water (35-40°C).

Advantages For more than 30 years, REALCO has been developing cleaning solutions respecting the environment. The enzymatic technology developed by REALCO is the best performing solution on the market to protect our environment and the user (patented technology : n°EP1025052, n°PCT/EP2006/060244).

- Preventive and curative actions against biofilms ;
- Recovery in-depth of the surfaces ;
- Easy and fast rinsing ;
- Time saving during the use (the enzymes work alone) ;
- Continuous action on blocking in downstream pipes ;
- Reduction of unpleasant and expensive maintenance ;
- Positive impact on environment.

Active Matters

Among others :

Enzymes
Surfactants
Hydrophile solvents
Sequestrant

**05/08/2009
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**Physical-
Chemical
Properties**

Aspect	Liquid
Colour	Yellow-brown
Density	1,040±0,050 kg/l
pH	8,0±0,5

Precautions

Product developed for a strictly professional use. It is recommended to use the product for the applications defined here above.

For more information on our product, we invite you to consult the safety data sheet that can be provided to you on a simple request.

It is recommended to wear a mask with a P3 filter for the product's application, and also for the rinse at high and middle pressures.



**Article code
Packaging
Palletization**

LIQ0801
1 x 25 L
24 cans / pallet

Storage

Storage in the packing of origin closed, between +4°C and +25°C.
Deadline of optimal use : 1 year from the date of delivery, 6 months after opening.

05/08/2009

S.A. REALCO N.V.

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TVA/BTW-BE-0444.458.750 • RPM/RPR Nivelles • ING-350-01322306-20