

Frigosan

Cleaner for deep-freeze storage rooms

- ▲ Removes oily, greasy and label residues in freezers during on-going operation
- ▲ It is not necessary to empty the food or defrost the freezer
- ▲ Can be used in temperatures of down to -25 °C
- ▲ Low-foaming
- ▲ For use with a rotary floor machine or for spray-on surface cleaning
- ▲ No explosion-proof machines required
- ▲ The product has a clearance certificate for use in food areas



Area of application

For use on water-resistant floors, walls and surfaces in cold rooms and freezers, e.g. ceramic tiles, safety tiles, porcelain tiles and industrial floor coverings.

Application

Please test on a small inconspicuous spot before first application. Do not add water to the freezer or use any damp cloths or mops!

Basic cleaning (mechanical wet cleaning):

Apply the undiluted product to the floor and distribute with a mop. Leave for approx. 10–15 min to react, scrub with the rotary floor machine and a cleaning pad appropriate for the surface. Vacuum surfaces with the wet vacuum cleaner, use a squeegee to wipe tight spaces or mop dry. The product must be thoroughly removed after cleaning. Consumption: 250.0–300.0 ml/m².

Intensive cleaning (surface cleaning):

To clean walls and surfaces, add undiluted product to the surfaces using the spray bottle or by wiping and leave for approx. 5 minutes to react. Scrub with a non-scratch cleaning pad if required. Wipe surfaces with a squeegee or dry with a cloth. Consumption: 100.0–150.0 ml/m².

Surfaces and kitchen equipment that come into direct contact with food must be rinsed thoroughly with drinking water once the product has taken effect.



Note

Kiehl accepts no liability or responsibility for damage caused as a result of incorrect use or application of the product. Not a consumer product according to 1999/44/EC Art. 1! For professional use only!

Ingredients (according to 648/2004/EC)

Nonionic surfactants < 5%, water-soluble solvents, dyes.
pH value (concentrate): approx. 8