

Xon-forte

Foam cleaner for food areas

- ▲ Removes soiling, such as grease, oil, protein, frying and baking residues and their burnt-on encrustations
- ▲ The product has a clearance certificate for use in food areas
- ▲ Awarded with the European and Austrian Ecolabel



Area of application

For use on alkali-resistant surfaces in kitchens and food areas, e.g. convection ovens, combination steamers, grills, ovens, hobs, fryers, extractor hoods, wall and floor tiles. Do not use in ovens with pyrolysis self-cleaning. Also suitable for alkali cleaning in swimming pools and industrial sectors. Do not use on alkali-sensitive surfaces, e.g. linoleum, aluminium and water-based paint.

Application

Please test on a small inconspicuous spot before first application. Consult the manufacturer's operating instructions.

Routine cleaning (surface cleaning):

Use product undiluted. Pre-heat convection oven, grill, oven to approx. 30° C and then turn off the device. Work the foam into the surfaces, leave for 5–10 minutes to react, scrub with a cleaning pad, rinse well and rub dry. Please note the instructions provided by the device manufacturer regarding automatic dosage. Pour the product into the storage tank or attach to the designated dosage pipe; cleaning will then begin automatically. Consumption: 5.0 ml/m². Not intended for large-scale cleaning.

Normal soiling

Routine cleaning (wiping):

150 ml to 10 L of cold water. Consumption: 1.0 ml/m².

Routine cleaning (mechanical wet cleaning):

150 ml to 10 L of cold water. Consumption: 2.5 ml/m².

Heavy soiling

Foam cleaning:

Fill the container with undiluted product. Choose a nozzle setting of 1:4 to 1:10 depending on the degree of soiling, work the foam into the surface and rinse with water after a short reaction time. Consumption: 25.0 ml/m².

Basic cleaning (mechanical wet cleaning):

1 L to 8 L of cold water.

Distribute the cleaning solution on the floor, leave to react for approx. 10-15 minutes, scrub, vacuum the dirty solution, rinse thoroughly with clean water. Consumption: 30.0 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. The spray bottle can be refilled from the canister. When replacing the product, the dosage device and attached tubes must be thoroughly rinsed with water. Warm water between 40 and 60°C accelerates the impact of the product for stubborn greasy stains. In the case of grease or protein deposits, use the product in the appropriate concentration (cold) and apply hot water to the floor surface via the machine's cleaning tank when scrubbing.



Art. No.	Packaging unit (PU)	Numbers of PU per pallet
j551047	Carton of 6 x 750 ml pear shaped bottles	64
j551005	Carton of 2 x 5 L canisters	56
j551072	200 L drum	2

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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! Proper dosage saves costs and minimises environmental impacts. Surfactants based on vegetable raw materials. Packaging material is recyclable.

Ingredients (according to 648/2004/EC)

Nonionic surfactants < 5%, soap < 5%, alkalis, water-soluble solvents, food-dye.

pH value (concentrate): > 13.5

pH value (ready-to-use solution): approx. 13

Classification

Classification (in concentrate): GHS05, Danger. H314 Causes severe skin burns and eye damage. P280 Wear protective gloves/protective clothing/eye protection/face protection. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P308+P313 IF exposed or concerned: Get medical advice/attention. Contains: Potassium Hydroxide (INCI)