



Industry Line

Glossy Steel L

Technical Sheet n° 072
Rev. 26/01/2016

All Purpose Detergent for surfaces in contact with food

Category:

- Detergent for surfaces in contact with food

Strengths:

- Cleansing action
- Practical use with trigger

Applications

Glossy Steel L is a detergent ideal for cleaning counters, slicers, scales, meat grinder, refrigerators, mixers, blenders, ice cream machines, kitchen countertops and everything that comes in contact with food. The frequent use of Glossy Steel L allows to obtain a total cleaning of the machine or the work plan which remain without odors.

The product is designed for use in the food sector and it can be used in:

- food industry
- food artisan production
- bread-making
- grocery stores
- markets

How to use

Glossy Steel L is a ready-for-use product.

Spray Glossy Steel L on the surface to be treated, wait a few seconds and then wipe with a sponge or with a lightly moistened paper.

For stubborn dirt or present in large quantities, we recommend to wash in advance with a degreasing product (detergent POOL), making sure to rinse the surface thoroughly.

Technical specifications

Appearance	Clear liquid
Smell	Lemon
Colour	Colorless
Density (20°C)	0,98 g/cm ³
pH	7,5

Product for professional and industrial use. The manufacturer declines all responsibility for any damage caused by the improper use of the product.