



GAPOR

ALKALINE DETERGENT FOR AGRO-FOOD INDUSTRY

» Features

Liquid of strongly alkaline chemical reaction with characteristic odour.

» Properties

GAPOR is miscible with water in all proportions, destroys easily fats of animal or vegetable origin. **GAPOR** disseminates the organic masses, preserving its degreasing power even in high hardness waters.

» Utilization

GAPOR is used in, restaurants, Agro-food Industry, etc...

» Application

GAPOR can be used in a high pressure machine, spraying or dipping, is diluted in cold or hot water at a concentration of 3 to 5%. After washing, rinse with abundant water and let dry.

» Cautions

Keep out of children reach. Close the package after use. In case of contact with skin or eyes, rinse with plenty of water. Wear gloves when handling. Do not mix with other products. Always carry out a test to determine the compatibility and the contact time appropriate. Chemical product: Always read the label before using.



Quality food product, in terms of cleaning materials and equipment that can be in contact with food products, a simple cleaning with potable water is enough before drying.

