



SYNER D

**CLEANING DEGREASER FOR SURFACES
AND MATERIALS IN FOOD ENVIRONMENT**



7 good reasons for using SYNER D

1. Possesses a **powerful** cleaner.
2. Penetrates and dissolves **animal fat** deposits.
3. Emulsifies oil **quickly**.
4. **Soluble** in water in any proportion.
5. **Neutral** on aluminium and glass.
6. Pleasant **fragrance**.
7. Complies with legislation on cleaning products for equipment which may come into contact with **foodstuffs** (Decree dated 08/09/1999 and its amendments).

Particularly suitable for use in



Public buildings



Catering/Food retail



F.P.I.

For cleaning in all foodstuff industries.

For cleaning equipment, premises and the inside of refrigerated vehicles.

Characteristics	Instructions for use
Composition alkaline salts, non-ionic surfactant agents. Average density 1.08 ±0.020g/cm ³ pH 13.00 ±0.50 pH (solution at 1%) 11.25 ±0.50 For more information, see MSDS.	Use diluted in water in a concentration between 1 and 5%. It may be applied equally by brush, spray gun or in a jet sprayer. Apply the solution to the surface to be cleaned, let it take effect for a few minutes, activate by a light brushing if necessary, rinse with clean water.

GB23012024/6

7 +

NETINOX : Stainless steel cleaner, food contact.

This datasheet supersedes previous documents. The information contained in these data sheets is based on our present knowledge and experience and is given as indication only. Under no circumstances does it engage our responsibility in the event of misuse of our products. Non-contractual photos and images.



Tél 02 97 54 50 00
Www.7darmor.fr

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