

# ARNOX

## STRONG ALKALINE DETERGENT DEGREASER FOR FOOD INDUSTRY AND KITCHENS



### GENERAL DESCRIPTION

**ARNOX** is an alkaline detergent for the removal of fats, oils and grease used in food preparations.

**ARNOX** is mainly used in food industry, slaughterhouses, dairies etc. It is used in kitchens in case of stubborn dirt.

**Product recommended in KEMIKA HACCP plans.**

### DIRECTION FOR USE

For small surfaces (like cooking equipments, tanks and transport equipments) apply **ARNOX** undiluted by brush or spraying. Let work and rinse with water.

For large surfaces (floors, walls, etc.) **ARNOX** can be used at 5-10% in warm water with scrubber dryers or rotary machines. Let the solution work for a few minutes before rinsing.

### TECHNICAL DATA

Appearance	Yellow oily liquid
pH	13.0 ± 0.2
Density	1.143 g/ml
Active contents	26%

#### Chemical composition – Reg. (EC) 648/2004

- Non-ionic surfactants	: conc. 5-15%
- Anionic surfactants	: conc. < 5%
- Amphoteric surfactants	: conc. < 5%
- EDTA and salts thereof	: conc. < 5%
- Soap	: conc. < 5%

The product contains surfactants with primary biodegradability at least 90% and ultimate aerobic biodegradation complying with Reg. (EC) No. 648/2004.

### WARNINGS

It may damage aluminium. For this kind of surfaces use the product ALFOM.

#### Labelling



#### Danger

Causes severe skin burns and eye damage.

The product is subject to ADR regulations: **UN 1719 Class 8 III**

Read carefully the safety data sheet before use.



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