

H9 AMAZE



GREASE
CONTROL



HEAVY DUTY, ACIDIC
DETERGENT FOR USE IN
THE FOOD PROCESS
INDUSTRY BY FOAM,
IMMERSION OR MANUAL
CLEANING

AMAZINGLY POWERFUL

Specially developed for heavy-duty cleaning in the Food-Processing Industry

IMPECCABLE RESULTS

Effectively cleans food residues, soil, staining, protein deposits, hard water scale, rust; perfectly cleans heavily soiled grout joints

HIGH FOAMING

Suitable for use in high pressure water & compressed air systems. It produces stable foam, can be used in hot or cold water

BRIGHTENS STAINLESS STEEL

Renewing brightening effect on stainless steel

DILUTION CHART

DAILY CLEANING
NORMAL CONDITIONS

1%

(10 ml to 990ml water)

DAILY CLEANING IN
HARD WATER AREAS

2%

(20 ml to 980ml water
with hardness 100+ ppm)

DEEP CLEANING/
DESCALING

5%–∞

(50 ml to 950ml water
to undiluted)

USE INSTRUCTIONS

Prepare working solution with the desired concentration.

Apply the solution onto the surfaces by foaming device or other suitable method.

Wait to act for 10 minutes. If necessary use brush, then rinse thoroughly with clean water.

Water temperature should be from ambient to 60°C.

TECHNICAL DATA:
transparent liquid

pH
< 1

COMPOSITION:
mineral acid, non-ionic surfactant:
5%–15%

PACKAGING:
Bottle 1 KG, Container 5 L, 12 KG

SHELF LIFE:
2 years from date of manufacture

IMPORTANT INFORMATION:



To be used only on acid-resistant surfaces such as stainless steel, ceramic, glass, PVC/PP.

WARNING: Never leave the solution to dry! Do not use on marble stone surfaces or soft metals!

The product is for professional use. For further information and safety instructions see product label and safety data sheet. Do not mix with other products!