

Xon-forte

Foam cleaner for food areas

Features

Dissolves food deposits such as protein, grease, burned or baked-on spills. Surfaces which have been cleaned with Xon-forte and where food is prepared always have to be rinsed with drinking water. The product has been certified as safe for use in food preparation areas.

Ingredients (according to 648/2004/EC)

Nonionic surfactants < 5%, soap < 5%, water-soluble solvents, alkalis, food dye (CI47005).
pH value (concentrate): approx. 13.5 pH value (ready-to-use solution): approx. 13

Application

Suitable for use on all alkali-resistant surfaces in kitchen and food areas, such as convection ovens, combi steamers, grills, ovens, hot plates, chip-pans, extractor hoods, wall and floor tiles. Do not use on alkali-sensitive surfaces such as aluminium, anodised aluminium or varnish.



UW 1214



Note
Proper dosage saves costs and minimises environmental impacts. For more information visit the EU eco-label web-site www.ecolabel.eu.
The surfactants are based on natural raw materials. The packaging material can be recycled.



**Kitchen
cleaning**

Coverage per square metre

Surface cleaning:	0.5–1 ml
Wiping / mechanical wet cleaning:	20 ml
Intensive cleaning:	40 ml
Foam cleaning:	20 ml

No consumer product according to 1999/44/EC Art. 1! For professional use only!

Packaging

Carton of 6 x 750 ml spray bottles, refillable
Carton of 2 x 5 litres

Art. No. j 55 10 47
Art. No. j 55 10 05



Xon-forte

Foam cleaner for food areas

Directions

Please test a small inconspicuous spot before first application to establish whether the material is alkali-resistant.

Routine cleaning (surface cleaning):

Use Xon-forte undiluted. Pre-heat convection oven, grill, oven etc. to max. 30°C, switch off, spray foam onto surfaces, allow to act for approx. 5-10 minutes, scrub with a pad, rinse thoroughly with water, and rub dry. Refill spray bottle from 5 litre container.



With automatic dilution, please observe the manufacturer's instructions and fill product into the storage container or connect to the indicated dosing hoses. The cleaning ensues automatically. For the rinse cycle, we recommend the use of ARCANDIS-Splend.

When changing the product, the dosing system and the corresponding dosing hoses have to be thoroughly rinsed with water.

Wiping / mechanical wet cleaning:

0.5 litre in 8 litres of cold water.



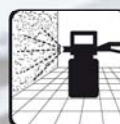
Foam cleaning:

Fill container with undiluted product, adjust the nozzle position at 1:4 to 1:10.

Appropriate application tools:

Art. No. z 20 50 18 Spray bottle 1.5 L, red, PP foam nozzle (EPDM seal)

Art. No. z 20 50 72 Pressurized sprayer, 5 L, foam nozzle (EPDM seal)



Intensive cleaning:

1 litre in 8 litres of cold water.

Distribute the cleaning solution on the floor, allow to act for approx. 10 minutes, scrub, vacuum the dirty solution, and rinse thoroughly with clear water.



Warm water (about 40° to 60° C) accelerates the effectiveness of Xon-forte in case of stubborn grease buildup. For grease and albumen deposits, first use Xon-forte in the recommended solution with cold water, then scrub floors with hot water coming from the tank of the rotary floor machine.

Food contact surfaces and equipment have to be rinsed several times with drinking water after contact time.

Kiehl accepts no liability or responsibility for damage caused as a result of incorrect use or application of the product.

GHS 05, Danger (in concentrated form);

H314 Causes severe skin burns and eye damage. P280 Wear protective gloves/protective clothing/eye protection/face protection. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P308+P313 IF exposed or concerned: Get medical advice/attention.

Contains Potassium Hydroxide (INCI).