



ATTILA

DER KRUSTENBRECHER

For kitchens and food processing operations

Area of application

For highly effective cleaning of heavily dirtied equipment in kitchens and food preparing areas:

- Convection ovens / combination steamers
- Grills
- Baking ovens
- Stoves
- Extractor hoods
- Tilting frying pans
- Deep fryers



Technical information

Carton of 2 x 1 l bottles,
trigger spray head and lance

order No. 00212

Application

Using the spray top (with lance extension) spray the ready-to-use product on to the surface to be cleaned. Depending on the degree of soiling, allow product to take effect for between 10 and 30 minutes. If soiling is extremely heavy, heat the equipment to no more than 50 °C (without steam when using convection ovens). Thoroughly rework with a lot of cold, clear water.

Product characteristics

- Extremely effective against burnt-on food leftovers and dirt
- Highest possible product safety
 - Soft foam formation produces the surface already cleaned
 - Spray head with lance for precise spot applications
 - Product supplied ready-to-use
 - Easy rinse off (according to LMVG requirements)
 - No troublesome refilling – no contact to the skin
- Easy to handle
- Good compatibility with stainless steel, plastics, stone and porcelain
- Adheres to vertical surfaces, giving longer reaction times
- Environmentally friendly because free of chlorine and phosphate

All information contained in our brochures is accurate to the best of our knowledge and experience. No liability can be derived from the information herein. For details about the product, please refer to the safety data sheet. (GB) 0917

pH conc

0	2	4	6	8	10	12
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Wir leben Hygiene
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