Limescale solvent for industrial kitchens

Area of application
PEROCID is suitable for all acid-resistant surfaces, such as stainless steel, chrome, porcelain, tiles, colourfast plastic and glass in all food preparation areas, such as kitchens, bakeries, butcheries, slaughterhouses, etc.

Application
Apply PEROCID depending on limescale build-up
Recommended dosage:
• For cleaning large areas, apply 0.25–10% solution.
• To clean intense limescale build-up, apply PEROCID undiluted and rinse with cold, clean water.

Product characteristics
• Excellent limescale solvent capabilities
• Odourless
• Meets LFGB (German Law Regarding Food and Requisite Items)
• Hygienically efficient cleaning in concentrations up to 1:10
• Effortlessly removes limescale, rust, cement streaks
• Skin compatible
• Effective without additional machinery
• RK-listed
• HACCP Marketing Certificate is available

Note
Do not use PEROCID on acid-sensitive surfaces (e.g. marble, artificial stone, non-DIN corresponding enamel, damaged chrome fittings, nickel and zinc surfaces/fittings) – if necessary, test compatibility on an inconspicuous location. Do not use PEROCID with hot water.

Note
• Highly-concentrated
• Free of hydrochloric acid, phosphoric acid and acetic acid

Technical information
Carton of 12 x 1 litre bottles order No. 00615
10 litre canister order No. 36017
10 litre SAFE canister order No. 36317

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