



PEROCiD

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
10 litre canister
10 litre SAFE canister

order No. 00615
order No. 36017
order No. 36317



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) 0218

pH conc

2	4	6	8	10	12	14
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