

PROSEPT

PRO-CONSTRUCTION | PRO-HOME | PRO-CLEANING

PR Smoke F +

Alkaline detergent for soaking off burnt-on residue and grease deposits, and foam cleaning of smoke chambers (pH 14.0)

PURPOSE

Designed for soaking kitchenware, gastronorm containers, and removable parts of kitchen equipment in professional kitchens to remove grease and burnt-on deposits. Removes burnt residue, soot, and fatty and protein deposits from stainless steel, enamel, cast iron, ceramic, and other alkali-resistant surfaces. Recommended for foam cleaning of smoking chambers. Do not use on surfaces and utensils made of non-ferrous metal alloys. Effective in soft and medium-hard water.

AREAS OF APPLICATION

Food industry enterprises, foodservice organizations, health-resort facilities, medical and preventive-care institutions, children's, preschool, and school institutions, commercial properties, transportation, and household use.

METHOD OF USE

The product is used as a 1.5–10% solution depending on the degree of soiling and the washing method applied. Solutions are prepared in containers made of stainless steel or polymer materials (HDPE and PP). Working temperature range: 20–85°C.

- ❖ For soaking off grease deposits and burnt-on residue: 15–40 ml of product per 1 L of solution. Pre-washed dishes/removable equipment parts should be immersed in a container with the solution. Remove after the selected time has elapsed and rinse thoroughly with clean water.
- ❖ For foam cleaning of thermal and smoking chambers: 20–50 ml of product per 1 L of solution. Apply using foam-generating equipment.

COMPOSITION

Water, sodium hydroxide, nonionic surfactants (NPAV) 5–15%, chelating agents < 5%.

SHELF LIFE

36 months.

SAFETY PRECAUTIONS

Use only as directed. Keep out of reach of children. Do not mix with other products. Use rubber gloves, protective clothing, and safety goggles. In case of eye contact, rinse thoroughly with water; consult a doctor if necessary. In case of skin contact, rinse abundantly with water. According to its effect on the human body, the product is classified as Hazard Class 3 per GOST 12.1.007.

STORAGE AND TRANSPORTATION

Store in tightly sealed packaging in a dry, dark place, separate from food products, at temperatures between +5°C and +25°C. Freezing is permissible; upon thawing, slight turbidity may occur, but cleaning properties are retained. Thawing should be carried out at room temperature. Fire and explosion safe.

MANUFACTURER & REGULATORY INFORMATION

Manufacturer	ООО «PROSEPT»
Technical Specification (TU)	20.41.32-011-46693787-2023
State Registration Certificate (SGR)	Cooky Smoke / SGR RU.01.PA.02.015.E.000859.04.23
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