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FOOD AREA EQUIPMENT RENOVATOR

- Powerful blend of penetrants quickly cuts through the heaviest grease build ups.
- When used a regular on a regular basis to renovate kitchen surfaces, it greatly reduces the risk of kitchen fires.
- Does not require the cooling down of ovens or ranges before cleaning. It's action is enhanced by heat up to 95° Celsius.
- Contains corrosion inhibitors that reduce the risk of corrosion in areas where water is used on unpainted metals.
- Non-flammable and does not support combustion.
- Non-toxic and safe to be used in kitchen and food processing zones. Care should be taken to avoid spilling it directly over food; however, it is not necessary to cover or remove food not under direct contact.
- Does not contain any caustic compounds.



NOTICE

All information including images are given with the greatest care. Still, it is appropriate to users regardless of the test the suitability of each product for their own purposes. Tech-Masters is not liable for the completeness and accuracy of information and refuses warranty for your specific use. The guarantee, which Tech-Masters products provide, relates only to the standard conditions of sale of this product. In no case Tech-Masters can be held responsible for incidental damages, or damages for improper use or sale of the product to another customer.

BIOTEX

GENERAL INFORMATION

BIOTEX is a special formulation of biodegradable detergents and penetrants designed to remove food fats and grease deposits

from ovens, ranges, deep fat fryers, filter hoods, and all other kitchen and food processing working areas

TECHNICAL INFORMATION

Composition: Biodegradable penetrants and emulsifiers, organic solvents, modified alkalis
 Type: Alkaline aqueous grease solvent.
 Appearance: liquid.
 Odour: perfume
 pH value: ca. 13,5
 Melting point/range: ca. 0° C
 Boiling point/range: ca. 100° C
 Flash point: > 60° C
 Density (25° C): 1,02

Viscosity (25° C): < 10 mPas
 Solubility in / miscibility with water: completely soluble
 Shelf life: 12 month, always keep the lid closed, store in a cool, dry place, protect from sunlight
 Safety measures: consult the Safety Data Sheet.
FOR INDUSTRIAL AND COMMERCIAL USE ONLY!

APPLICATION AND USE

- Use dilution chart for problems prevalent in food handling areas. Spray on, allow five to ten minutes for penetration, and rinse off. For oven cleaning, apply on warm, never hot, ovens.

- Conveyors, meat blocks E
- Flues, hoods, canopies and vents F
- Exhaust ducts, fans and filters D
- Baseboards and floors B
- Walls A

- Dilution
- Deep fat fryers, grills and ovens F
- Serving counters, table tops A
- Meat hooks, machines and tools C
- Coolers, display cases, food carts and refrigerators B
- Baking pans and tins E
- Aluminum, chrome, stainless steel splash boards B

- Dilution Chart: A B C D E F
- Parts Water 12 8 5 4 2 1
- Parts Biotex 1 1 1 1 1 1

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