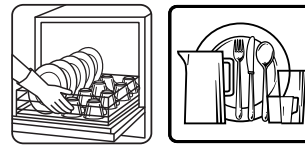




neodisher® GRM



Special detergent for the thorough cleaning of kitchenware

Powder

Fields of application:

- Manual and automated thorough cleaning of kitchenware in all food processing areas such as professional kitchens, butcher's shops and bakeries
- Also suitable for automated cleaning of laboratory glassware in industrial laboratories, for cleaning deep fat fryers, for interior surfaces of machines and for cleaning drains.

Performance spectrum:

- Effectively removes all kinds of food residues, especially starch and dried or difficult-to-remove food residues
- Also removes other organic residues (e.g. tar and bitumen when cleaning laboratory glassware)
- Suitable for items made of china/porcelain with underglaze decoration, stainless steel, laboratory glassware and alkali-compatible plastic
- Not suitable for aluminium, anodized aluminium and light metal alloys

Special properties:

- Intensive cleaning performance; rapid and self-acting dissolving of starch and other food residues
- All-purpose application dishwashers or in immersion baths
- Odour-free

Application and dosage:

Thorough cleaning of kitchenware in immersion baths:

Dissolve neodisher GRM in a concentration of 10 – 30 g/l in cold to warm water. Place the items to be washed into the bath for approx. 15 minutes. Do not leave to act longer than necessary. Then place the items into the dishwasher and clean to completely remove the neodisher GRM solution.

Thorough cleaning of kitchenware in dishwashers or of the dishwasher itself:

Depending on the degree of soiling 10 – 30 g/l neodisher GRM is dosed into the heated washing tank (50 – 60 °C). Then the program is started.

In the case of heavy soiling, the process may have to be repeated.

When using water exchange dishwashers dose neodisher GRM instead of the normal detergent. To ensure a good dissolving dose the detergent directly on the door and not into the dosing flap.

If neodisher GRM is used in a multi-tank dishwasher e.g. in a conveyor belt dishwasher, the detergent is dosed manually in all washing tanks. The thorough cleaning of the items should be done at the lowest transport speed.

With thorough cleaning in single-tank and multi-tank dishwashers, it must be checked when taking out the items if the fresh water rinse was sufficient or if alkaline residues remain, forming streaks which occur if too much detergent has been dosed. Should this be the case all affected items must be placed into a freshly filled dishwasher without additional dosing of detergent and be rinsed again.



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During thorough cleaning in a dishwasher the initial concentration of neodisher GRM will be gradually reduced due to the amount of rinsing water. This requires additional dosing of neodisher GRM.

Cleaning of laboratory glassware

To clean laboratory glassware in laboratory washers dose 3 - 5 g/l neodisher GRM at 50 °C - 90 °C.

Cleaning of deep fat fryers:

Fill the deep fat fryer with water; add neodisher GRM in a concentration of 10 g/l, neodisher GRM must be totally dissolved and heat. After a short contact time, thoroughly rinse with water.

Drain cleaning:

For drain cleaning, dissolve 30 g/l neodisher GRM in cold to warm water. Pour the solution into the drain and leave for approx. 1 hour. Then rinse the drain with a sufficient amount of water.

Thorough cleaning of kitchenware – immersion bath	10 - 30 g/l
Thorough cleaning of kitchenware – automated	10 - 30 g/l
Cleaning of laboratory glassware	3 – 5 g/l
Cleaning of deep fat fryers	10 g/l
Drain cleaning	30 g/l

Notes on application:

- For professional use only.
- For economical and controlled dosing we recommend using dosing aids, e.g. measuring beakers.
- With water hardness of > 3° d we recommend installing a water softening plant to prevent lime deposits and to reduce detergent consumption.
- The neodisher GRM solution has to be rinsed off completely with water.

- In the case of lime deposits forming in the dishwasher, these should be removed using the descaler neodisher special plus.
- The instructions given by the manufacturer of the dishwasher are to be observed.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.

Technical data:


pH-range	12.3 – 12.9 (1 - 3 %, determined in deionised water, 20 °C)
Bulk density	approx. 1,080 – 1,130 g/l
Titration factor	0.10 (according to neodisher titration instructions)

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:

- < 5 % non-ionic surfactants
- 15 – 30 % phosphates

Storage information:

Always store at a temperature between 0 °C and 30 °C. Keep container tightly closed. The product may become lumpy if exposed to humidity and may lose its effectiveness. Usable for 2 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

Hazard and precautionary statements:

For safety information see safety data sheets. These are available at www.drweigert.com under the category "Service/Downloads".

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.

Dispose only when container is empty and closed. For disposal of product residues, refer to the Safety Data Sheet.

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With the above information, to our current knowledge we describe our product regarding safety necessities, but we do not involve any quality description or promise certain properties.