

# etolit Multi-Sol Ultra

Fat remover, highly alkaline

## Application / Dosage

> **etolit Multi-Sol Ultra** is suitable for professional only

**Dosage: undiluted, 10 - 20 minutes with warm surfaces (max. 60°C), 20 - 30 minutes for cold surfaces**

- > The dosing is done manually or via a Multi-Sol set
- > Rinse thoroughly with plenty of clean water
- > Switch off devices electrically before use

## Product Features

- > Automatically removes heavily greasy, encrusted and burnt-in residues
- > Spray-free application when using the etolit Multi-Sol-Set
- > Applicable on warm or cold surfaces

## Application

- > Suitable for burnt-in baking, grilling and frying residues from tilting frying pans, grills, deep fryers, roasting tubes and ovens
- > Not suitable for aluminium and painted surfaces

## Important Information

- > **etolit Multi-Sol Ultra** is suitable for all food processing companies
- > Do not mix with other products, do not transfer product into other containers
- > Rinse with clean water after cleaning
- > Higher temperatures should be avoided, especially with stainless steel surfaces, as this can lead to discoloration and corrosion

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## Technical Data

- > Colour..... Colorless fluid
- > Density..... 1,1 g/ml
- > pH-value ..... 14
- > Storability..... 4 years
- > Storage conditions.... Between 5 and 30°C

## Ingredients

Ingredients according to the detergents regulation:  
Less than 5 % non-ionic surfactants, amphoteric surfactants

- > Chlorine: no
- > Phosphate: no
- > NTA: no

## Residual Emptying/ Disposal

- > Empty containers are recyclable and can be disposed of by the end user via DSD
- > Information on the disposal of product residues can be found in the respective safety data sheet.

## Sales Units



Can 10 l  
Art.-No.: 2000348

## Hazard information/ Environmental factors



Further information on our products and the EC safety data sheets can be found on :  
[www.etol.de](http://www.etol.de)

