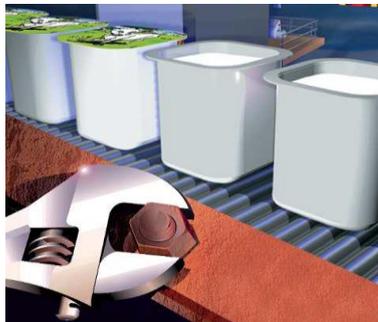


799 REDUCE AL

SGRIPPANTE PER INDUSTRIE ALIMENTARI,
FARMACEUTICHE ED OSPEDALI



DEFINIZIONE

Sgrippante lubrificante inodore ed incolore, certificato INS per il contatto fortuito con gli alimenti.

VANTAGGI

REDUCE AL:

- Conforme alle esigenze per contratto fortuito con gli alimenti **INS H1**.
- Potere di penetrazione elevato che permette un'ottima lubrificazione

degli intersizi.

- Bassissima tensione superficiale
- Attacca e previene la ruggine, spinge l'acqua e l'umidità.
- Scioglie i residui formati dalle paste di assemblaggio
- Protegge contro la corrosione
- Sicuro per l'operatore: possiede un elevato punto di infiammabilità (>100°C=
- Non trasferisce odori agli alimenti
- In ambiente ospedaliero, non diffonde odori sgradevoli nelle camere e nei luoghi di degenza.

DOMANDA DI UTILIZZAZIONE

Industrie agro-alimentari, di raccolta o confezionamento degli alimenti, delle industrie farmaceutiche, manutentori di tutti i generi, hotel, ristoranti e catering, ospedali e case di cure etc...

Convogliatori, rubinetterie, condizionatori, viti..

Tutti i meccanismi grippanti, piccoli utensili, porte finestre, sedie...

CARATTERISTICHE

Aspetto: Liquido Limpido

Colore: incolore

Odore: inodore

Densità a 20°C: 0,830

Punto di infiammabilità: >100 °C.

Garanzia alogena totale: <200 ppm

Garanzia alogena zolfo: >200 ppm

ISTRUZIONI PER L'USO

Spruzzare abbondantemente REDUCE AL sulle parti bloccate. Attendere che il prodotto si insinui nelle superfici.

PACKAGING

Aerosol 400 mL COD: 4799 A2 X12

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FARMACEUTICHE ED OSPEDALI



NSF International / Nonfood Compounds Registration Program

Nonfood Compounds
Program Listed

April 14, 2011

Mrs. Cécile Souheyraud
Orapi
Allée des Cèdres
Parc de L'Air
01150 Saint Vulbas
France

RE: 799
Category Code: HI
NSF Registration No. 144487

Dear Mrs. Cécile Souheyraud:

NSF has processed the application for Registration of 799 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (N099), which are available at www.nsfwhitebook.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on certain mandatory requirements including FDA 21 CFR. For appropriate use, ingredient and labeling review.

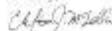
This product is acceptable as a lubricant with incidental food contact (HI) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF Registration of this product is correct when the NSF Registration Number, Category Code, and Registration Mark appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org). The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on the NSF website (www.nsfwhitebook.org).

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of these compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website at www.nsfwhitebook.org. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing.

Sincerely,



Clifton Melikian
NSF Nonfood Compounds Registration Program

Company No. N11043

ST799 – 27/03/2019