

# Kombinon<sup>®</sup> 1105

<b>Type:</b>	Strong alkaline foam cleaner.	Print date: 06-01-2022
<b>Use:</b>	<b>Kombinon<sup>®</sup> 1105</b> is a strong alkaline foam cleaner for use in the food industry, for cleaning smokers, smoke racks, deep fryers, floors and other tough-to-clean production equipment. <b>Do not use on alkali-sensitive materials.</b>	
<b>Properties:</b>	Effectively removes grease, proteins, sugar, etc. Ideally suited for removing cooked-on grime, soot and grease.	
<b>Dosage:</b>	Use at a concentration of 1–5%. Temperature 0–60°C. Soaking time approx. 5–20 minutes. Do not let the foam dry. After cleaning, use clean water to thoroughly rinse all surfaces that come into contact with food.	
<b>Content:</b>	Less than 5%: Nonionic surfactants, hydrotrope and alcohol. 15% or more, but less than 30%: Alkali.	
<b>pH value:</b>	In concentrated form:    Approx. 14.0. Mixed:                        Approx. 13.0.	
<b>Density:</b>	Approx. 1.32 g/mL	
<b>Storage:</b>	Store safely, out of the reach of children and away from foodstuffs, feeding stuffs, medicinal products or the like. Store in tightly sealed original packaging. It must be possible to collect spills/leaks, for example with trays. Store frost-free.	
<b>Approval:</b>	The product complies with the general provisions of foodstuff legislation for products used in food manufacturing companies. This means that, under normal use and dosage or under foreseeable conditions, the product does not release ingredients into food to an extent that could endanger human health. PR no.: 2293602	
<b>Safety:</b>	See the attached Safety Data Sheet.	



**NCA-Verodan A/s**

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