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Omnia Brillant

Care oil

Properties

- easy-to-handle
- ready-to-use
- restores the original shine

Application

Omnia Brillant is a ready-to-use product for the care of stainless steel surfaces in food processing companies. It restores the original shine to cleaned and disinfected surfaces. Water streaks or stains, tarnish and fingerprints are easily and quickly removed by applying Omnia Brillant. Omnia Brillant has been developed for cleaning and maintaining stainless steel surfaces in commercial kitchens and food processing businesses. The special white oils contained in the product are substances that can be used as consumables for the lubrication and care of food processing machines. Omnia Brillant is applied as a concentrate to surfaces that have been dried after cleaning and disinfection. If necessary, polish with a soft cloth or pad to remove stains, tarnish and fingerprints.

Technical data

Density (20°C)	pH-value
0,80 kg / l	7 ; 1 %

Notes

Storage:
Store the product only in the original container and frost-free.
Direct sunlight should be avoided.
After removing partial quantities, the container should be resealed.

For commercial use only. This leaflet is for non-binding information only. The information is based on our current knowledge and experience. In any case, the user is obliged to carry out his own tests and trials to check the suitability of the products for his intended processes and purposes. The information in this leaflet does not constitute a guarantee for the quality and durability of the goods to be supplied by us. We reserve the right to make technical changes within the scope of what is reasonable. The current version of the corresponding EU safety data sheet must also be observed.

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