



Nonfood Compounds
Program Listed (H1)
(Registration #151623)

Product Specification Report

1.0/98680001/0120

STEELBRITE cleans, polishes and protects surfaces of stainless steel, aluminium and chrome. Specially designed for the Food industry, NSF H1 registered.

STEEL BRITE

Stainless steel cleaner and polish

FEATURES:

NSF H1 registered	STEELBRITE is NSF H1 registered, this means that it is suitable for use in processes where it can come into contact with foodstuffs
Triple action	Works in three ways: polishes, cleans and protects
Silicone-free	STEELBRITE is completely silicone-free
Low odour	The special formulation makes the product virtually odourless
Safe	Does not contain substances that can damage the treated surfaces or leave stains

APPLICATIONS:

The NSF H1 registration makes this the ideal product for applications in the Food industry. In particular, it is ideal for cleaning, polishing and protecting all stainless steel, aluminium and chrome surfaces. Steelbrite also has excellent lubricating properties.

SPECIFICATIONS:

Form Aerosol
 Colour Colourless
 Odour Odourless
 Density at 20°C ± 0,707 g/cm³
 Solubility in water Insoluble
 Net volume 600ml
 Gross volume 800ml

COMPATIBILITY:

Compatible with all metal surfaces. CAUTION: Could damage some types of plastic, a preliminary test is recommended.

ACTIVE INGREDIENTS:

- Isoparaffinic solvents
- Food grade paraffinic white oils
- Inert propellant

INSTRUCTIONS FOR USE:

Remove stubborn dirt from the surface before treatment. Shake well before use. Spray from a distance of 20-30cm. Wipe with a clean and dry cloth. On frosted steel always follow the pattern of the steel. To lubricate, spray the product and let it act on the surface without rubbing or wiping.

APPROVALS:

- NSF H1 registered as a product that can be used in cases of incidental food contact (registration #151623).



All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.



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