

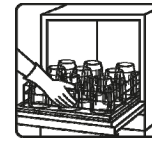
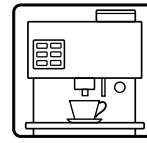
neodisher, neoform

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neodisher® Alka 500



Special detergent for automated glasswashing and for cleaning milk foaming devices and milk pipes in coffee machines

Liquid concentrate

Fields of application:

- Cleaning of all kinds of drinking glasses in professional glasswashers in professional kitchens, cafés, bistros and restaurants
- Cleaning of milk frothers and milk pipes in fully automated coffee machines, coffee makers and espresso machines

Performance spectrum:

- Reliably removes residues of e.g. beer, juices and soft drinks, milk, milk shakes, ice cream, wine and spirits as well as lipstick residues
- Especially suitable for use with soft water
- Suitable for all kinds of drinking glasses as well as items made of porcelain, synthetic materials and stainless steel
- Universally applicable, suitable for all coffee machines on the market

Special properties:

- Odourless, easy-to-rinse formula
- Reliable protection of glass and decor for long durability
- neodisher Alka 500 was developed in close co-operation with leading manufacturers of glasswashers

Application and dosage:

Cleaning of drinking glasses in professional glasswashers:

neodisher Alka 500 can be used in all professional glasswashers. 1.5 – 2 ml/l neodisher Alka 500 is dosed via automated dosing systems, depending on degree of soiling.

Slightly soiled glasses	1.5 ml/l
Heavily soiled glasses	2 ml/l

The required temperature in the main washing tank has to meet the demands of the local conditions and corresponding laws, regulations and guidelines, such as e.g. DIN 10511 and DIN SPEC 10534.

The temperature in the main washing tank should be at least 55 °C to ensure sufficient hygiene safety.

For achieving optimum cleaning results hard or salty water qualities should undergo a special water treatment.

Cleaning of milk frothers and milk pipes in fully automated coffee machines, coffee makers and espresso machines:

30 ml/l according to the instructions given by the manufacturer of the machine. All milk-carrying parts should be cleaned at least daily.




neodisher[®] Alka 500

Notes on application:

- For professional use only.
- The neodisher Alka 500 solution has to be rinsed off completely with water.
- Rinse out dosing system including suction hose with water before changing product.
- For an economical and controlled dosing we recommend using automatic dosing units or systems. Furthermore, canister spouts are available for filling dishwasher-integrated detergent containers. Please contact us.
- The instructions given by the manufacturer of the dishwasher and machines are to be observed.
- Storage and transport is only permitted in original packaging.
- Do not mix with other products.

Storage information:

Always store at a temperature between -10 °C and 30 °C. Usable for 3 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

Hazard and precautionary statements:

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.

Technical data:

pH-range	11.1 – 12.7 (1.5 ml/l - 30 ml/l, determined in deionised water, 20 °C)
Viscosity	< 10 mPa s (concentrate, 20 °C)
Density	approx. 1.3 g/cm ³ (20 °C)
Conductivity	1.9 mS/cm (3 g/l, determined in deionised water, 60 °C)
Titration factor	1.23 according to neodisher titration instructions

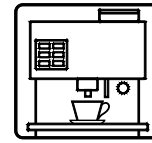
Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:

15 - 30 % phosphates



neodisher[®] CM L



Cleaner for coffee machines

Liquid concentrate

Fields of application:

- Basic and maintenance cleaning of coffee/espresso machines and vending machines

Performance Spectrum:

- Reliably removes stubborn residues such as coffee oils and tannin residues
- When used properly neodisher CM L is suitable for the cleaning of all standard coffee machines and vending machines
- Not suitable for aluminum, anodized aluminum and light metal alloys

Special Properties:

- Reliable and fast cleaning
- Highly concentrated
- Excellent cleaning action

Application and dosage:

Observe the manufacturer's instructions for the automated cleaning of coffee/espresso machines and vending machines.

Average dosage	1.0 %	10 ml/l
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General instructions on use:

- For professional use only!
- For an economical and controlled dosage, the use of manual dosing ancillaries such as canister pumps is recommended. Please contact us.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.

Technical data:

pH-value	12.2 (10 ml/l, determined in deionised water, 20 °C)
viscosity	< 10 mPas (concentrate, 20 °C)
density	approx.. 1.3 g/cm ³ (at 20 °C)
titration factor	0.85 (according to neodisher titration instructions)

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
 < 5 % chlorine-based bleaching agents
 5 – 15 % phosphates

Storage information:

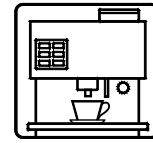
Always store at a temperature between -20 °C and 25 °C. Do not expose to direct sunlight. Usable for 1 year when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol ⏳.

Hazard and precautionary statements:

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.



neodisher[®] CM milk



Detergent for the cleaning of milk lines in coffee machines

Liquid concentrate

Fields of application:

- Cleaning of milk foamers and milk pipes in fully automated coffee machines, coffee percolators and espresso machines

Performance spectrum:

- Reliably dissolves fat and other stubborn milk deposits
- Removes milk stains and at the same time stubborn lime deposits and dirt enclosed therein
- Effective against unpleasant odours
- Not suitable for aluminium, anodised aluminium and light metal alloys

Special properties:

- Cleans powerfully and rapidly
- Universally applicable, suitable for all coffee machines on the market
- Highly concentrated, easy dosing and handling

Application and dosage:

neodisher CM milk is suitable for cleaning all milk-carrying parts such as e. g. milk foamers and milk tubes. The instructions given by the manufacturer of the machines concerning dosage and cleaning procedure are to be observed.

All milk-carrying parts should be cleaned at least once every day.

average dosage	10 – 60 ml/l
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For descaling coffee machines and other drink dispensers (such as e.g. soda fountains) we recommend using the descaler neodisher CM special.

General instructions on use:

- For professional use only.
- The neodisher CM milk solution has to be rinsed off completely with water.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.



neodisher[®] CM milk


Technical data:

pH-range	2.5 - 2.2 (10 - 60 ml/l, determined in deionised water, 20 °C)
viscosity	< 50 mPas (concentrate, 20 °C)
density	approx. 1.0 g/cm ³ (20 °C)

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
< 5 % cationic surfactants, non-ionic surfactants
5 - 15 % phosphates

Storage information:

Always store at a temperature between 0 °C and 30 °C. Usable for 3 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

Changes in the colour of the product may occur when storing in factory-sealed trade units. This has no impact on the properties of the product, which are relevant for application.

Hazard and precautionary statements:

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.



neodisher[®] CM P



Cleaner for coffee machines

Powder

Fields of application:

- Regular and intensive cleaning of espresso machines and vending machines for hot drinks

Performance Spectrum:

- Reliably removes poorly soluble residues such as coffee oils and tannin residues
- When used correctly neodisher CM P is suitable for cleaning all commercially available coffee machines and vending machines for hot drinks

Special properties:

- Reliable and fast cleaning
- Rapidly soluble
- Odourless and tasteless, due to oxygen-based bleaching agents

Application and dosage:

Observe the instructions given by the manufacturers for the automated cleaning of espresso machines and vending machines.

average dosage	5 – 10 g/l per cleaning
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Notes on application:

- For professional use only!
- For an economical and controlled dosage the use of manual dosing ancillaries such as dosing spoons is recommended. Please contact us.
- Do not mix with other products.
- Storage and transport is only permitted in original packaging.

Technical data:

pH-value	10.6 – 11.1 (5 – 10 g/l, determined in deionised water, 20 °C)
bulk density	1.050 – 1.150 g/l
titration factor	0.65 (according to titration instruction)

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
 > 30 % phosphates, oxygen-based bleaching agents

Storage information:

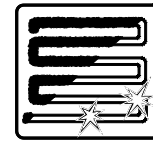
Always store at a temperature between 0 °C and 25 °C. Keep container tightly closed! The product tends to get lumpy when exposed to dampness which can cause a loss of effectiveness. Usable for 2 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol ⏳.

Hazard and precautionary statements:

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.



neodisher[®] CM special



Descaler for coffee machines

Powder

Fields of application:

- Descaling of coffee machines and vending machines for drinks
- Also suitable for the descaling of electric kettles

Performance Spectrum:

- Reliably removes stubborn lime deposits and the dirt particles enclosed therein
- When used properly neodisher CM special is suitable for the descaling of all standard coffee and vending machines
- Not suitable for aluminium, anodised aluminium and light metal alloys
- For the descaling and thorough cleaning of dishwashers and electric kettles we recommend the liquid descaler neodisher special plus

Special properties:

- Fast and powerful cleaning action
- High material compatibility
- Easy to use

Application and dosage:

Descaling of coffee machines and vending machines with integrated cleaning system:

Observe the instructions of the manufacturers when descaling.

average dosage	50 g/l
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Descaling of electric kettles:

Dissolve neodisher CM special in water in accordance with the below-mentioned dosing recommendation. Hot water (60 - 70 °C) accelerates dissolution. Pour the solution into the electric kettle, heat up to 60 - 70 °C and leave to take effect. Alternatively, neodisher CM special can also be dosed directly into the electric kettle filled with water; then heat up to 60 - 70 °C. Do not allow the product to act longer than absolutely necessary. After descaling, rinse the electric kettle several times with hot water.

Always observe the instructions of the manufacturer of the electric kettle when using neodisher CM special.

average dosage	100 - 150 g/l
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General instructions on use:

- For professional use only!
- For an economical and controlled dosage the use of manual dosing ancillaries such as dosing spoons is recommended. Please contact us.
- Surfaces that come into contact with food must be rinsed with drinking water after each cleaning and disinfection to remove residues.
- Do not mix with other products.



neodisher[®] CM special


Technical data:

pH-range	0.6 - 0.5 (100 - 150 g/l, determined in deionised water, 20 °C)
bulk density	approx. 1,200 g/l
titration factor	0.19 (according to neodisher titration instructions)

Ingredients:

Inorganic acids

Storage information:

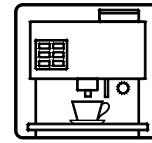
Always store at a temperature between 0 °C and 30 °C. Keep container tightly closed. The product tends to get lumpy when exposed to dampness which can cause a loss of effectiveness. Usable for 2 years when stored as recommended. For expiry date refer to the stamp mark on the label behind the hourglass symbol .

Hazard and precautionary statements:

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.



neodisher[®] CM tabs



Cleaner for espresso machines

Tabs

Fields of application:

- Regular and intensive cleaning of espresso machines

Performance Spectrum:

- Reliably removes poorly soluble residues such as coffee oils and tannin residues
- When used correctly neodisher CM tabs are suitable for the cleaning of all commercially available coffee and espresso machines

Special properties:

- Reliable and fast cleaning
- Easy to use
- Odourless and tasteless, due to oxygen-based bleaching agents

Application and dosage:

Observe the instructions of the manufacturers for automated cleaning of espresso machines.

average dosage	1 tablet per cleaning
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Notes on application:

- For professional use only!
- For dosing the use of dosing ancillaries is recommended such as little tongs. Please contact us.
- Do not mix with other products.

Technical data:

weight	2.0 g per tablet
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Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
 15 - 30 % oxygen-based bleaching agents
 > 30 % phosphates

Storage information:

Store in a cool and dry place. Always store at a temperature between 0 °C and 25 °C. Close the box immediately after use. Usable for 2 years when stored as recommended. For expiry date refer to the stamp mark on bottom of the can.

Hazard and precautionary statements:

If applied according to the instructions for use the product is safe according to the appropriate guidelines for food processing.



neiform CM dis



Disinfecting cleaner for dispenser and container for milk products

Liquid concentrate

Fields of application:

- Combined cleaning and disinfection of cream dispensers, ice cream containers, soft ice cream machines, fruit juice dispensers as well as milk containers

Performance Spectrum:

- Effectively removes residues of milk and milk preparations, soft ice, ice cream and fruit juice
- Bactericidal activity confirmed in accordance with EN 1276 and EN 13697
- Suitable for devices made of stainless steel and aluminium

Special properties:

- Fast and reliable cleaning and disinfection. Bactericidal
- Disinfecting performance in circulation method confirmed in accordance with DIN EN 16888 „Food processing machinery - Cream whippers - Safety and hygiene requirements“
- Highly fat-soluble

Application and dosage:

Combined cleaning and disinfection of pre-cleaned detachable parts:

Pre-clean detachable parts with cold fresh water and place them in a 2.0 % working solution (20 ml neiform CM dis per 1 litre water) for 5 min. at 20 °C. Then rinse with plenty of fresh water.

Combined cleaning and disinfection of non-pre-cleaned detachable parts:

Place the detachable parts in a 5.0 % working solution (50 ml neiform CM dis per 1 litre water) for 5 min. at 20 °C. Then rinse with plenty of fresh water.

Combined cleaning and disinfection of cream whipping machines using the circulation method:

4.0 % (40 ml neiform CM dis per liter water), 1 min., 50 °C. The instructions of the machine manufacturer must be observed.

Dosing recommendations bactericidal activity

Combined cleaning and disinfection of pre-cleaned detachable parts	20 ml/l (2.0 %), 5 min, 20 °C
Combined cleaning and disinfection of non-pre-cleaned detachable parts	50 ml/l (5.0 %), 5 min, 20 °C
Combined cleaning and disinfection of cream whipping machines using the circulation method	40 ml/l (4.0 %), 1 min, 50 °C

General instructions on use:

- For professional use only!
- It is generally recommended to wear gloves when working with disinfectants.
- For an economical and controlled dosage the use of manual dosing ancillaries such as dosing accessories is recommended. Please contact us.
- Surfaces that come into contact with food must be rinsed with drinking water after each cleaning and disinfection to remove residues.
- The cleaning instructions given by the manufacturer are to be observed.
- Do not mix with other products.
- *Use disinfectants safely. Always read the label before use.*

Technical data:

pH-range	approx. 12 - 13 (20 - 50 ml/l, determined in deionised water, 20 °C)
viscosity	< 10 mPas (concentrate, 20 °C)
density	approx. 1.2 g/cm ³ (20 °C)
titration factor	0.91 (according to neodisher titration instructions)



neiform CM dis

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:

< 5 % phosphates

also: disinfectants

Active substances in 100 g: 2.5 g sodium hypochlorite

Storage information:

Store in a frost-free place and do not expose to direct sunlight. Always store at a temperature between 0°C and 25 °C.

Usable for 1 year when stored as recommended.

Expiry date: refer to the stamp mark on the label behind the hourglass symbol ⏳.

Hazard and precautionary statements:

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