



specialty lubricants



Quality is in our nature

Eurol Swift Clean 180 Sugar

Anti sticking cleaner for removing sugar / caramel residues

Description:

Eurol Swift Clean 180 Sugar is suitable for safely removing sugar and caramel deposits from production machinery in the food industry. Due to the anti-crystallisation properties it prevents the solidification process of sugar and thus prevents sugar deposits to build up. It also functions as an anti sticking agent and has lubrication properties. The product is non-toxic and is made from ingredients for full food contact and meets the InS / NSF 3H requirements. Eurol Swift Clean 180 Sugar can be used in bakeries, sugar production, and the candy and beverage industry. It is suitable for keeping transport chains flexible and prevents hinges and other parts from getting stuck.

Instructions for use:

- As cleaner, dilute the concentrate 1:10 with tap water
- Spray the cleaner on the polluted surface. Careful not using too much
- Allow the cleaner some time to soak in
- Remove the pollution with a clean cloth, brush or water
- When necessary rinse with water afterwards
- As lubricants:
 - Use the concentrate pure or dilute with maximum 50% water
 - Suitable for automatic lubricators
 - Contact your Eurol sales contact for additional instructions

Eurol Swift Clean 180 Sugar has the following characteristics:

- No toxic ingredients
- Odourless
- No solvents (VOC free)
- Meets InS 3H requirements (full food contact)
- Anti crystallisation properties
- Anti sticking properties
- Lubrication properties for lightly loaded contacts
- Does not increase in viscosity at low temperatures
- Suitable as lubricant in cold rooms or refrigerating areas (lightly loaded contact)
- Can be used in automatic lubricators

Physical properties:

Colour	Colourless	
Flash point	104 °C	ASTM D 93

Version 1.0, 23-06-2020

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