TM SMART GEL

VERIFICATION GEL WITH INTEGRATED COLOUR INDICATOR FOR THE VERIFICATION OF CLEANED SURFACES IN THE FOOD AND BEVERAGE INDUSTRY

APPLICATION

1. Clean the surfaces as usual, then rinse them thoroughly.
   Wear alkali resistant protective gloves and eye protection!

2. Empty component B completely into component A and blend it well (pivot 3-5 times). The gel should now have a consistent purple colour. Spray some gel into the drain before use, because the gel might have changed colour inside the bottle-tube.

3. Apply the TM SMART GEL mixture from bottom to top from a distance of about 30 cm. The thicker the film, the easier you can detect the colour change.

4. After only a few seconds, TM SMART GEL clearly shows strong contaminations on the surface, by changing colour to green. Lighter soilings will appear after a longer exposure time.

5. TIPP: If the colour is not clearly perceivable, wipe the surface with a white, solid disposable cloth. Colour lasts for 3-5 seconds, depending on material.

6. Rinse the area thoroughly with luke warm water and medium pressure - if possible immediately after each hygiene check; but maximum 10 minutes after gel application.

7. Clean area with a disposable cloth.

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