



Product Specification Report

2.0/02410003/0820

Specially formulated for degreasing in the food industry.

KDS NR 4

Alkaline multi-purpose cleaner for Food Industry

FEATURES:

For all surfaces	Excellent for walls and floors (tiles or painted), counters, preparation vats, sinks etc	
Odourless	Leaves no residual odour on surfaces	
Safe on surfaces	The diluted product can be applied to metals, glass, painted surfaces and rubber	
Not hazardous	Non-corrosive and non-toxic when diluted for use	
Easy-to-use	For even greater ease-of-use, the product should be used with Zep's KDS automatic dosing system	

APPLICATIONS:

The product degreases ventilation hood filters and removes accumulation of vegetable, mineral and animal grease. Ideal in the Food industry and all areas of food preparation.

SPECIFICATIONS:

Form	Liquid
Colour	Red
Odour	Almost odourless
Density at 20°C	±1,10 g/cm ³
Solubility in water	Soluble
pH at 20°C	

APPROVALS:

- KDS NR 4 is NSF A1 certified, so it can be used as a routine detergent on all surfaces in the Food industry.
- It is also NSF A4 certified, for use as a detergent for walls and floors in Food industry.

For both certifications the product can not come in direct contact with food and rinsing after application is required.

INSTRUCTIONS FOR USE:

Dilute 1-2% of product in water depending on the degree of soiling and the type of surface to be cleaned. Apply by spray, brush, sponge or pressure washer (with or without foam nozzle).

On vertical surfaces, always work from the bottom upwards. Moisten or dip the objects to be cleaned. Rinsed from top to bottom, preferably with a minimum pressure of 75 bar and minimum flow of 8 liters per minute.

We recommend the use of KDS NR 4 with the KDS dosing system. It allows accurate preparation of washing solutions, at the desired concentrations, without wasting any product.

PRECAUTIONS FOR USE:

Attention: never leave the product to dry on the treated surface and never use the product undiluted.

For more information, please refer to the safety data sheet.

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.



UK Zep UK Ltd. T•0151 422 1000 F•0151 422 1011 info@zep.co.uk www.zep.co.uk

Zep Italia s.r.l. T • 800 016 918 Numero Verde Tecnico 800-579185 tecnico@zepeurope.com www.zep.it

IT



F • 02 347 13 95

sales@zep.be

www.zepindustries.be

Zep Industries BV T • 0164 250100 F • 0164 266710 info@zepbenelux.com www.zepindustries.nl

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