

Bistro Powder 743

The product information is applicable to the product in the recommended solution for use. If information about the concentrated product is required, please see the MSDS.



PRODUCT TYPE	Alkaline dishwashing powder
APPLICATION	Bistro Powder 743 is well suited for dishwashing of plates, alu, glasses and cutlery in small industry and household dishwashers.
PROPERTIES	Bistro Powder 743 effectively removes all types of fat and scraps of food from tableware and cutlery.
MATERIAL COMPABILITY	Can be used on aluminum.
STORAGE	Store in tightly closed original container. Keep away from food, drink and animal feeding stuffs. Store protected from acids. Storage: -5 - 35 °C Durability: 24 months.
APPROVAL	The product meets the general food law requirements for cleaning chemicals used in food producing companies. This means that the product under normal use and dosage or under foreseeable circumstances does not transfer any components to foodstuff in a degree that may endanger human health.
ECOLABEL	The Nordic Eco-label (the Swan Label) – licence no. 5080 0005
SAFETY	Please see the enclosed safety data sheet for information about handling and disposal. For professional users only.

INSTRUCTIONS AND DOSAGE

Dosage depends on water hardness and dirt on the tableware.

Min. 0,8 - 2,5 gr. / l

Soft water conditions (<10°dH): 10 ml - 35 ml.

Medium hard water conditions (10-20°dH): 12 ml - 45 ml.

Hard water conditions (>20°dH): 14 ml - 50 ml.

For household machines a dosage of 25 g is recommended.

For soaking use a dosage of 0.5 dl Bistro Powder 743 for 10 L water. The tableware is soaked in the solution for 30 minutes. After soaking, the tableware is washed in the dishwasher or manually.

PRODUCTDATA

Colour	White	
Physical state	Powder	
Odour	Without odor.	
Bulk density	~1,00	
pH		
In aqueous solution	10 %	~ 11,0
In aqueous solution	0,1 %	~ 10,5

TITRATION

Take out 10 ml of the solution for use.

Add 3-4 drops of Phenolphthalein.

Titrate with 0,1 N HCl until colourless.

Concentration = Used ml HCl x factor

Factor (w/w %): 0,21

(v/v %): 0,21

