

Spezial 38 S Forte

Strongly acidic foam cleaner



Properties

- strong effect against grease and protein soiling
- removes mineral deposits
- with corrosion protection

Application

Spezial 38 S Forte is an acidic foam cleaner based on mineral acid for use in the food and beverage industry and commercial kitchens. It has been developed for cleaning acid-resistant surfaces such as equipment, containers, tanks, aggregates and racks made of stainless steel or aluminum. Spezial 38 S Forte can also be used on doors, floors, ceilings and walls. As an acidic product, Spezial 38 S Forte has a pronounced dirt dissolving capacity against mineral soiling such as limescale, rust or other deposits from water hardness. Due to the content of grease and protein-dissolving agents, it also removes soiling that would otherwise require alkaline cleaning. The use of Spezial 38 S Forte is a useful addition to the use of an alkaline foam cleaner to prevent the continuous build-up of water hardness-related soiling on surfaces. By using a suitable foaming system 4 to 6 bar air outlet pressure a stable, well-adhering foam is achieved.

Application recommendation:

1. Coarse dirt removal
2. Pre-rinse with water
3. Lather the surface to be cleaned with the specified contact time
4. Rinse with water of drinking water quality

If Spezial 38 S Forte is used as a supplement to alkaline cleaning, we recommend switching to Spezial 38 S Forte after every third to fourth cleaning.

Dosing

Foam cleaning

Concentration	2,0 - 5,0 %
Temperature	20 - 50 °C
Exposure time	10 - 20 min.
Addition	After cleaning with Spezial 38 S Forte, rinse with drinking water quality.

Technical data

Density (20°C)	pH-value	Conductance (1%; 20°C)
1,29 kg / l	1,5 - 2,5 ; 1 %	6,5; 1 % mS/cm

Titration

Prepare 10 ml application solution and titrate with 0.1 N sodium hydroxide solution against the indicator phenolphthalein.

Consumption (ml) x 0.10 = concentration in %

Notes

Store the product only in the original container and frost-free.

Direct sunlight should be avoided.

After removing partial quantities, the container should be resealed. This product is halal certified.

The certification was carried out with reference to the standards "BPJPH Decree No. 20 2023" and "OIC/SMIIC 50-1:2022" in product category K for the production, filling, storage and distribution of cleaning agents and disinfectants.

For commercial use only. This leaflet is for non-binding information only. The information is based on our current knowledge and experience. In any case, the user is obliged to carry out his own tests and trials to check the suitability of the products for his intended processes and purposes. The information in this leaflet does not constitute a guarantee for the quality and durability of the goods to be supplied by us. We reserve the right to make technical changes within the scope of what is reasonable. The current version of the corresponding EU safety data sheet must also be observed.