

Calahorra, 23rd July, 2014

DECLARATION SECURITY OF THE DK6 DETERGENT OF FRUCOSOL DECARBONISER

Frucosol is a Spanish manufacturer of food service and catering equipment since 1991. One of our range of products are the decarboniser machines, a piece of equipment that is present in the best kitchens from more than 50 countries all over the world since 1999.

Those machines use a special detergent, non corrosive, named DK6.

The **main function** of this material is **cleaning and polishing all the kitchen tools**, such as trays, pots, pans, dishes, frying pans, cutlery, kitchen hooks, burners, and so on, a task that increases the hygiene in any kitchen, thanks to this neutral material and heating element of these machines.

As well, once it is inside the machine, any possible bacteria coming from outside is killed as the machine works with a heating element with a temperature of about 75°C. **The detergent is never in contact with any type of food**; all the grease from the tools are going down to the bottom, and the only thing we have to do after taking out the tools is rinsing it with water.

We also include the CE certification of the decarbonisers. Frucosol manufactures these machines since 1999 and have passed through many inspections. It has been proved that it is more hygienic to use these machines than a normal dishwasher

If you have any doubts or comments about this material, do not hesitate in contact us.

Florentino Deza San Baudilio

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