Commercial Kitchen Equipment Cleaner

- Powerful and Non-Acidic
- Fast Acting Needs No Scrubbing
- Excellent Cleaning Impact on Ovens, Grills, Fryers, Rotisseries, Cooking Ranges, Stainless Pots and Pans
- Widely Used by Food Processing Plants, Caterers, Hotels, Restaurants and Professional Cleaners
SPECIAL FEATURES
Corium 64 Commercial Kitchen Equipment Cleaner is a super non-acidic cleaner made with advanced and automatic cleaning compounds.
• Corium 64 enhances the overall efficiency of ovens with genuine cleaning effects.
• Corium 64 removes carbon-encrusted grease harboring harmful bacteria and organisms.
• Corium 64 saves time - works great even on warm oven and equipment.
• Corium 64 requires no scrubbing, scraping or scouring.
• Corium 64 is safe to use on ferrous alloys, copper alloys and most plastic materials.

OUTSTANDING PROPERTIES
• Highly concentrated - economically superior for regular and thorough cleaning.
• High cohesiveness minimizes dripping and run-off during application.
• Acts quickly on even the most stubborn accumulations.
• Non-acidic formulation gives off no harmful fumes or odors.
• Designed to take off the toughest baked-on deposits
• Ease of use - just use a brush.

USE FOR
Corium 64 is specially designed to remove the toughest deposits and greases found in industrial / commercial applications and catering equipment.

Professional cleaners, hotels, caterers, restaurant operators, food & beverage processing plants and commercial kitchens for airlines, use Corium 64 for: