





87 gastro line

BOBEREX®
CONCENTRATE. MANUAL DISH WASHING

Effectively removes food particles, grease, coffee, tea discoloration, remains of fruits and vegetables. Perfectly cleans glass, enamel, steel and aluminum dishes. It gives shine and is streak free. Does not dry out or cause skin irritation. Dermatologically tested, PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- working solution: 1-5%
- old, dried fats: 10%
- water temperature 30-40 °C;
- rinse with clean running water;
- can be used without diluting

1L - SP006A001
5L - SP006A005



88 gastro line

TRIC
CONCENTRATE. MANUAL DISH WASHING

Perfectly cleans glass, enamel, steel and aluminum dishes. Effectively removes food leftovers, grease, and other dirt. Streak free. Does not run down when applied onto the sponge or directly to the dishes. It has a pleasant lemon scent. Perfect for every kitchen. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- working solution - 10 ml / 1 l of water;
- antibacterial effect: working solution 300 ml / 1 l of water;
- water temperature 20 °C;
- rinse with clean running water;
- can be used without diluting.

5L - SP040A005



89 gastro line

TRIC ANTYBAKTERYJNY
CONCENTRATE. MANUAL DISH WASHING

Antibacterial liquid for manual washing and disinfecting dishes, surfaces and devices that have contact with food. Action time 5 minutes. To be used in households. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- working solution - 1%
- antibacterial effect: working solution 30%
- water temperature 20 °C;
- rinse with clean running water;
- can be used without diluting.

5L - SP049A005



90 gastro line

GRAN® REX
CONCENTRATE. MANUAL DISHWASHING - SINK METHOD

Highly alkaline product for manual dishwashing in the catering industry suitable for the immersion method (sink method, soaking). Quickly and effectively removes fat, proteins, dirt, deposits and dried-on food remains. It is easy to rinse off and does not leave streaks and marks. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- prepare a 0.1-0.6% working solution
- soak the dishes in the working solution;
- stubborn dirt and discoloration 1-2%
- water temperature min. 30-40 °C;
- the agent should be dosed through the dispenser;
- rinse the washed dishes with clean running water;
- do not use undiluted.

5L - SP016A005



91 gastro line

GRAN® DIW
CONCENTRATE. AUTOMATIC DISHWASHING

Highly alkaline, low-foaming dishwashing liquid for professional dishwashers. Recommended for glass, ceramic and aluminum dishes. Moistens washed surfaces, easily removing dirt of organic origin from them. Thanks to its anti-corrosive properties it prevents deterioration of washed dishes. In addition, it prevents the yellowing of kitchenware made of plastics. Odorless. PZH (National Institute of Hygiene) certified.

WORKING SOLUTION / HOW TO USE:

- dosing in accordance to the dishwasher's work cycle, on average 10-30 ml / 10 l of water;
- minimum water temperature 40-60 °C.

5L - SP007A005
10L - SP007A010
20L - SP007A020



93 gastro line

GRAN® DI-CL CIP
CONCENTRATE. AUTOMATIC DISHWASHING (WITH CHLORINE)

Concentrated non-foaming agent for machine dishwashing in the CIP systems within the food industry. Effectively removes food remains and thanks to the presence of active chlorine, it has bleaching properties. Suitable for use in catering establishments, restaurants, bars. Recommended for use in closed washing circuits (CIP). PZH (National Institute of Hygiene) certified.

WORKING SOLUTION / HOW TO USE:

- dosing in accordance to the dishwasher's work cycle, on average 10-30 ml / 10 l of water;
 - minimum water temperature 40-60 °C.
- Caution! Do not use in conjunction with other products, can release dangerous fumes (chlorine)

10L - SP030A010



92 gastro line

GRAN® DI-CL
CONCENTRATE. AUTOMATIC DISHWASHING (WITH CHLORINE)

Highly alkaline, low-foaming liquid for machine dishwashing in professional kitchens and catering industry. Efficiently removes dirt and thanks to active chlorine in its contents it shows excellent whitening properties. It prevents the redeposition of dirt on the surface. PZH (National Institute of Hygiene) Certified.

ROZTWÓR ROBOCZY / SPOSÓB UŻYCIA:

- dosing in accordance to the dishwasher's work cycle, on average 10-30 ml / 10 l of water;
 - minimum water temperature 40-60 °C.
- Caution! Do not use in conjunction with other products, can release dangerous fumes (chlorine)

10L - SP009A010
20L - SP009A020



94 gastro line

GRAN® SHINE
SUPERCONCENTRATE. RINSE AID WITH EXTRA SHINE.

Odorless acidic product for rinsing and polishing dishes in professional dishwashers based on citric acid. Moistens and adds shine to the rinsed surfaces, removing streaks and water stains. After drying, dishes do not require additional polishing. PZH (National Institute of Hygiene) Certified.

ROZTWÓR ROBOCZY / SPOSÓB UŻYCIA:

- dosing in accordance to the dishwasher's work cycle, on average 0.1-1 ml / 10 l of water;
- dose through the dispenser or dosing system.

10L - SP014A010



95 gastro line

GRAN® SIMO
SUPERCONCENTRATE. RINSE AID WITH EXTRA SHINE.

Slightly acidic product with a scent of green apples for rinsing dishes in professional and industrial dishwashers based on citric acid. Gives extra gloss, moistens and polishes the washed surfaces while removing the streaks and water stains. After drying, the dishes do not require additional polishing. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- dosing in accordance to the dishwasher's work cycle, on average 2-5 ml / 10 l of water;
- dose through the dispenser or dosing system.

5L - SP015A005
10L - SP015A010
20L - SP015A020



#tenziacademy

Selection of an agent for dishwashing depends on many factors, incl. the type of the catering facility, the water quality and the technique used for washing. Procedures done in addition to washing such as polishing, descaling, bleaching or drying are also important. The concentration of the working solution should be adapted to the intensity of the soiling, however, it must be kept within the recommended limits indicated by the manufacturer.

97 gastro line

GRAN® SMOG

CONCENTRATE. CLEANING OF SMOKEHOUSES, OVENS AND STOVES

Effectively removes burnt on greasy and tarry dirt. Contains corrosion inhibitors. Removes post-fire residue from all surfaces. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- layered deposits of grease : 30-40%
- pollution after fire and
- regular cleaning: 5-10%
- water temperature 40-60 ° C,
- operating time about 15-30 minutes;
- wash off with clean, hot water and let the surface dry off

1L - SP003A001
5L - SP003A005
10L - SP003A010
20L - SP003A020



98 gastro line

GRAN® SMOG EXTRA

CONCENTRATE, REMOVAL OF TAR AND SOOT.

Super concentrated agent - cleans the smoking chambers, griddles, grills, ovens, fireplaces and stoves. High-foaming, easily removes post-fire residue from all surfaces. Recommended for industrial use. Do not use for aluminum. The product is more potent than Gran Smog.

WORKING SOLUTION / HOW TO USE:

- Layered fats and post-fire contamination: 20-30%
- regular cleaning: 5%
- temperature 40-60 ° C,
- reaction time of about 15 minutes;
- wash off with clean hot water and let the surface dry off

10L - SP028A010



96 gastro line

TOP GRILL

READY TO USE. REGULAR CLEANING OF GRILLS AND OVENS - ALL PURPOSE.

Product for cleaning grills, stoves, ovens, grates, based on non-ionic surfactants. Efficiently removes burnt grease leaving a clean surface. Odorless. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- use undiluted;
- spray onto the dirty surface;
- leave for 2-5 minutes;
- wash with a sponge or dish scrubber;
- if needed, repeat the process;
- use clean running water for rinsing, preferably hot
- wipe the surface dry.

1L - SP034A001
5L - SP034A005



99 gastro line

GRAN® DEZ 2008

CONCENTRATE, ACIDIC CLEANING AND DISINFECTION.

Product for cleaning and disinfecting surfaces resistant to acids within kitchen, catering and food industry environment. Recommended for appliances made of stainless steel and non-ferrous metals which come in contact with food or animal feed. Does not contain any toxic substances. Removes mineral deposits, limescale, rust stains and other inorganic dirt. Odorless. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- disinfection at the water temperature of 20°C;
- bacteria - 2% working solution, action time: 5 minutes;
- fungi - 5% working solution, action time 15 minutes;
- rinse with clean running water. Ventilation time of 5min is required.

1L - SP025A001



100 gastro line

GRAN® STILL

CONCENTRATE, REMOVAL OF MINERAL DEPOSITS.

An acidic cleaning product based on phosphoric acid for removal of inorganic deposits: scale, dripstones from rust, and difficult to remove dirt. Recommended for thorough cleaning of stainless steel. Contains corrosion inhibitors; gives shine to washed surfaces and is suitable for use with hard water. It has a neutral smell. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- use as a 2-5% working solution
- Rinse thoroughly with clean, running water, preferably under pressure;
- wipe off the cleaned surface or let it dry.

1L - SP004A001



101 gastro line

GRAN® CLOR® 2006

CONCENTRATE, ALKALINE CLEANING AND DISINFECTION.

A highly alkaline product for cleaning and disinfection of sanitary surfaces, appliances, devices and surfaces in direct contact with food. Contains active chlorine. Degreases and removes strong dirt and discoloration of plant and animal origin, also resulting from putrefactive processes. PZH (National Institute of Hygiene) Certified.

WORKING SOLUTION / HOW TO USE:

- water temperature of 20 ° C,
- general disinfection: 2%, action time: 15 minutes;
- after the operation is completed, rinse the surface thoroughly with water, preferably under pressure;
- working solutions should be prepared right before application.

1L - SP023A001
5L - SP023A005
10L - SP023A010
20L - SP023A020



102 gastro line

DS1

READY TO USE. QUICK DISINFECTION WITHIN 1MINUTE.

Bactericidal and fungicidal liquid for disinfection of production lines in food processing plants and as well as disinfection of surfaces that come in contact with food. It can also be used in spas, hairdressing and beauty salons, restaurants and the whole catering industry. PZH (National Institute of Hygiene) certified. Also recommended for hygienic disinfection within medical facilities and for disinfection of air conditioning and air circulation systems.

WORKING SOLUTION / HOW TO USE:

- DS1 GT (Ready to use)
- Apply the product onto previously cleaned surface
- leave for at least 60 seconds.
- surfaces that come into contact with food should also be rinsed with clean, running water.

1L - UU005A001
5L - UU005A005



104 gastro line

GRAN® QAT

READY TO USE. REGULAR CLEANING AND NEUTRAL DISINFECTION.

Product for cleaning and general disinfection of various types of surfaces in the HoReCa industry. It has excellent antibacterial and fungicidal properties and at the same time it is safe for cleaned surfaces. Recommended for disinfection of refrigerated counters, countertops, slicers, sanitary facilities and vehicle interiors. PZH (National Institute of Hygiene) Certified, dermatologically tested.

WORKING SOLUTION / HOW TO USE:

- disinfection at 20 °C;
- bacteria - 2% working solution, action time: 5 minutes;
- fungi - 2% working solution, action time: 15 minutes;
- surfaces that come into contact with food should also be rinsed with clean, running water

1L - SP018A001
5L - SP018A005



107 gastro line

GRAN® MILK

READY TO USE. REGULAR REMOVAL OF DEPOSITS - POLISHING

A gentle product for removing greasy and mineral dirt, discoloration from various surfaces: enameled, ceramic, chrome, steel and aluminium. Recommended for restaurant and catering industry as well as household use. Perfectly cleans without scratching the washed surfaces. The product is gentle on the skin of the hands, has a fresh, orange scent. PZH (National Institute of Hygiene) Certified, dermatologically tested.

WORKING SOLUTION / HOW TO USE:

- use undiluted;
- apply directly with a cloth onto the surface to be cleaned;
- polish;
- wash off with running water;
- wipe the surface dry.

1L - SP021A001



108 gastro line

GRAN® MILK STRONG

READY TO USE, REMOVAL OF DEPOSITS AND DISCOLORATION - DEEP CLEANING

All purpose cleaning product for kitchen and sanitary appliances. Removes stubborn dirt, hardened grease, limescale deposits, rust, as well as mould and fungus blooms. Gentle on the hands. Dermatologically tested. PZH (National Institute of Hygiene) certified.

WORKING SOLUTION / HOW TO USE:

- use undiluted;
- apply with a cloth;
- scrub until the desired effect is achieved.
- rinse with running water;
- wipe the surface dry.

1L - SP026A001



105 gastro line

GRAN® QAT GT

READY TO USE. REGULAR CLEANING AND NEUTRAL DISINFECTION.

Agent for cleaning and general disinfection of various types of surfaces, which also come in contact with food. Dermatologically tested. It has bactericidal and fungicidal properties. PZH (National Institute of Hygiene) Certified

WORKING SOLUTION / HOW TO USE:

- disinfection at 20 °C;
- bacteria - 200 ml / 10 l of water, action time: 5 minutes;
- fungi - 200 ml / 10 l of water, action time: 15 minutes;
- surfaces that come into contact with food should also be rinsed with clean, running water

1L - SP033A001
5L - SP033A005



109 gastro line

GRAN® BIS

CONCENTRATE. ALL PURPOSE, REGULAR CLEANING.

Highly alkaline, odorless, all purpose cleaning product for removal of greasy dirt. Removes soiling of animal and vegetable origin. It easily emulsifies fats and tolerates hard water. Contains corrosion inhibitors, does not contain phosphates. Recommended for cleaning with a foaming method. PZH National Institute of Hygiene) certified.

WORKING SOLUTION / HOW TO USE:

- 2-5% working solution
- apply to the surface and leave it for a few minutes;
- rinse with clean running water (preferably under pressure);
- the product works in temperatures 20 - 60 °C;
- recommended for low pressure systems.

10L - SP005A010



110 gastro line

TOP PERFEKT

CONCENTRATE. CLEANING OF WALLS AND FLOORS IN CATERING INDUSTRY.

Low-foaming, odorless cleaning product with degreasing properties for regular and deep cleaning of surfaces resistant to alkaline solutions. Dissolves grease deposits of vegetable and animal origin. Works well with hard water. Recommended for all hard surfaces, in professional kitchens, and in the food industry. PZH National Institute of Hygiene) certified.

WORKING SOLUTION / HOW TO USE:

- use diluted: thorough cleaning, 1-2% working solution
- Regular cleaning: 0.25-0.5% working solution

1L - I1011A001
5L - I1011A005
10L - I1011A010



103 gastro line

ALCOVIREX

READY TO USE. VIRUCIDAL LIQUID FOR UNIVERSAL DISINFECTION.

Liquid for disinfecting hands and surfaces with virucidal effect. Suitable for metal, laminated and glass surfaces, ceramics, door handles, handrails, handles, office appliances, mobile phones, payment terminals, etc.

WORKING SOLUTION / HOW TO USE:

- hand disinfection: rub in 3 ml of the product in small doses into dry hands for at least 30 seconds. This time is equivalent to repeating the procedure twice. Let it dry on its own.

- surface disinfection: apply the product onto the surface, leave for 1 minute, then wipe dry.

1L - U1009A001
5L - U1009A005



106 gastro line

GRAN® ALKA-DEZ

CONCENTRATE. ALKALINE CLEANING AND DISINFECTION (CHLORINE FREE)

Product for thorough cleaning and disinfection of surfaces, floors, appliances and equipment which comes in contact with food. Degreases and removes heavy soiling and protein impurities resulting from cutting, slicing or processing meat. Safe for cleaned surfaces. Odorless and has corrosion inhibitors. Has a wide array of potential uses. PZH (National Institute of Hygiene) certified.

WORKING SOLUTION / HOW TO USE:

- disinfection at 20 °C;
- fungi: 2% working solution, action time 15 minutes;
- bacteria: 2% working solution, action time 5 minutes;
- wash off with clean running drinking water;
- required ventilation time of at least 5 minutes.

1L - U1004A001
5L - U1004A005



111 gastro line

GRAN® STON

CONCENTRATE. PERIODIC DESCALING OF KITCHEN APPLIANCES.

Acidic product based on phosphoric acid for descaling of appliances and equipment in the food industry (pots, boilers, steamers, dishwashers). Perfectly removes limescale deposits resulting from high water hardness. Odorless. Requires rinsing with clean running water. PZH National Institute of Hygiene) certified.

WORKING SOLUTION / HOW TO USE:

- typical working solution of 1-10%
- action time 15-30 minutes;
- heaters: working solution of 30%
- after descaling, rinse the appliance thoroughly with clean running water;
- if necessary, increase the concentration of the working solution and repeat the process

1L - SP010A001
5L - SP010A005
10L - SP010A010



112 gastro line

GRAN® GLASS

READY TO USE, CLEANING IN NEGATIVE TEMPERATURES

Product for cleaning refrigerators, freezers and other types of glass and plastic containers used in the food industry. Perfectly degreases washed surfaces without leaving streaks. Does not require rinsing. Can be used in temperatures down to -20°C. Removes unpleasant odors from refrigeration equipment. Dermatologically tested, PZH (National Institute of Hygiene) certified

WORKING SOLUTION / HOW TO USE:

- in temperatures above 0° C: 10% working solution
- in temperatures below 0° C: use undiluted
- apply the solution to the surface;
- scour;
- collect the dissolved dirt;
- wipe the surfaces dry

1L - SP020A001
5L - SP020A005



114 gastro line

GRAN® PRES AGD

POWDER, CONCENTRATE - CLEANING OF COFFEE MACHINES.

Powder based on active oxygen for cleaning coffee machines from stubborn deposits. Perfectly removes coffee stains from porcelain, faience and thermos' internal surfaces. Recommended for coffee machines of all kinds.

WORKING SOLUTION / HOW TO USE:

- use in accordance with the machine's instruction manual or make a 1-2% working solution;
- immerse the previously disassembled module in the working solution and leave for about 15 minutes, then thoroughly rinse with water;
- for semi-automatic coffee machines, put 1-2 teaspoons of powder (approx. 10-20 g) into the coffee machine's "blind filter". Turn on brewing for about 5-10 sec and switch off. After around 30 sec, turn the brewing back on and repeat the process until the blind filter is completely empty;
- rinse the system thoroughly with clean water.

0,5kg - SP039E500



115 gastro line

GRAN® KAM AGD

POWDER, CONCENTRATE - DESCALING OF COFFEE MACHINES.

Product for removing limescale from household appliances. Recommended for use in kettles, filter coffee machines, high pressure coffee machines and other household appliances in which limescale deposits.

WORKING SOLUTION / HOW TO USE:

- coffee machines, dishwashers, etc. use in accordance with the machine's instruction manual or prepare a 2-5% working solution;
- pour it into the container / device to be cleaned;
- leave for 20-30 minutes, then pour out the contents;
- rinse thoroughly with drinking water;
- washing machine: add approximately 100 g of the product instead of the washing powder into an empty washing machine and run the washing cycle for approx. 20-30 min at a temperature of up to 60 °C;
- do not use on galvanized sheet metal.

0,5kg - SP038E500



113 gastro line

GRAN® MFS AGD

CONCENTRATE. CLEANING OF MILK FROTHING SYSTEM.

Recommended for cleaning of all coffee machines equipped with a milk frothing system. Removes crystallized milk residues, protein and grease deposits. Can be used for cleaning of external surfaces of the appliance, has descaling properties.

WORKING SOLUTION / HOW TO USE:

- make a 5-10% working solution;
- fill the milk container with the working solution and turn on the milk frothing process;
- rinse the system with water at a temperature of approx. 40 °C;
- repeat the process if necessary.

1L - SP037A001
5L - SP037A005



#tenziacademy

Regular cleaning is a must for proper functioning of all coffee machines (espresso, filter, automatic). Descaling, removing coffee residue from the machine or milk from the frothing system must be quick and effective. Use of specialized products ensures that the process is safe and delicate for the cleaned surfaces.

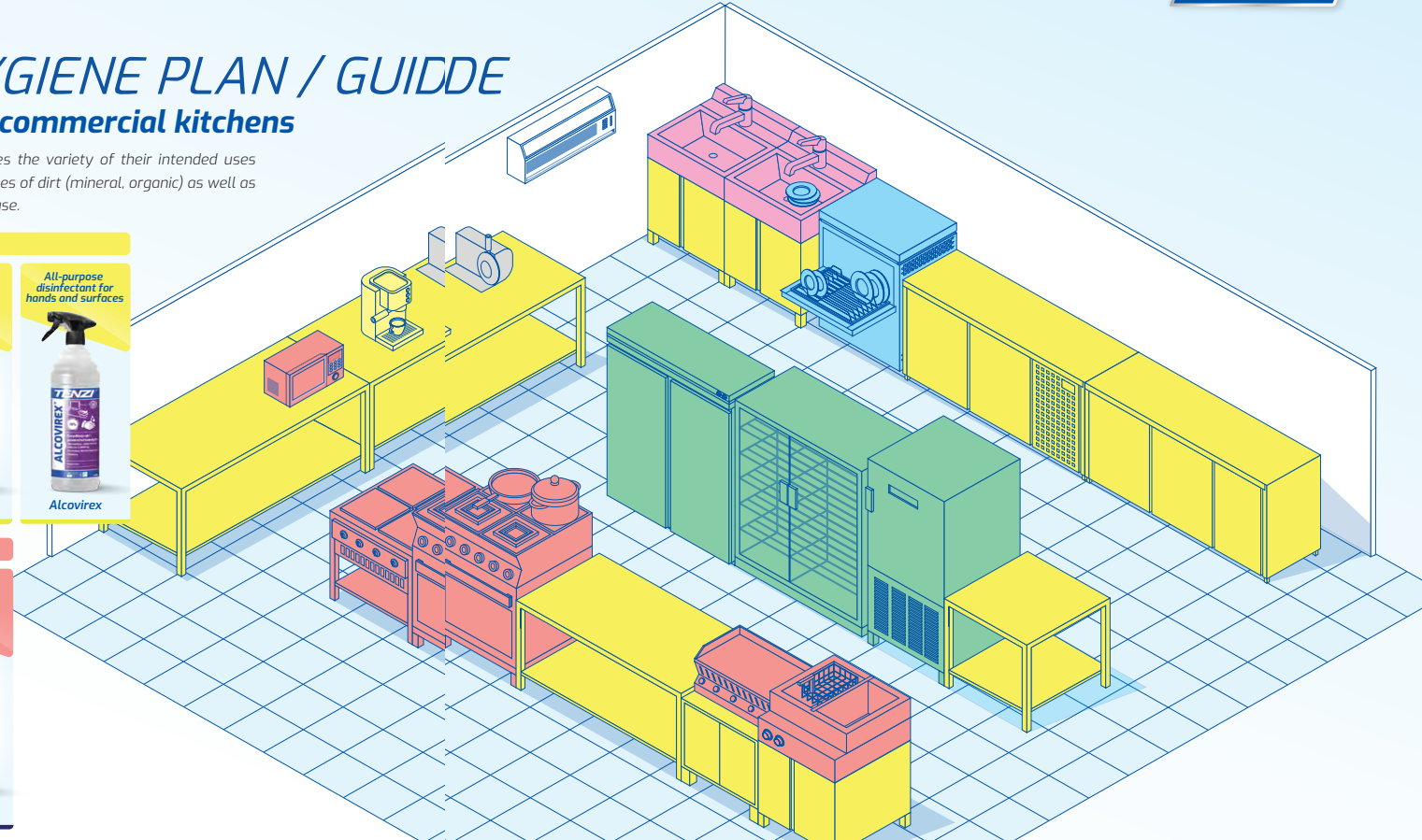
TAKE CARE OF GOOD COFFEE. EFFECTIVE CLEANING AND DESCALING OF COFFEE MACHINES



KITCHEN | HYGIENE PLAN / GUIDE

Cleaning chemicals for commercial kitchens

A wide array of products in this category serves the variety of their intended uses (cleaning, washing, general care, disinfection), types of dirt (mineral, organic) as well as different types of surfaces and the specificity of use.



Work Tops / Furniture

<p>All-purpose degreaser</p> <p>Uni Clean</p>	<p>Regular cleaning and disinfecting</p> <p>Gran Qat</p>	<p>Quick Disinfection</p> <p>DS-1 Gt</p>	<p>All-purpose disinfectant for hands and surfaces</p> <p>Alcovirex</p>
---	--	--	---

Stove / Grill / Oven

<p>Cream for tough dirt removal</p> <p>Gran Milk Strong</p>	<p>Removal of burnt-on grease</p> <p>Gran Smog</p>	<p>Removal of old, grasy dirt</p> <p>Top Grill</p>
---	--	--

Dishes

<p>Manual dishwashing</p> <p>Boberex</p>	<p>Machine dishwashing, anticorrosive</p> <p>Gran DIW</p>	<p>Machine dishwashing with whitening effect</p> <p>Gran DI-CL</p>	<p>Machine dishwashing and polishing - superconcentrate</p> <p>Gran Shine</p>	<p>Machine dishwashing and polishing - all purpose</p> <p>Gran Simo</p>
--	---	--	---	---

Coffee Machine

<p>Removal of limescale</p> <p>Gran KAM AGD</p>	<p>Removal of coffee stee stains</p> <p>Gran PRESPRES AGD</p>	<p>Cleaning of milk frother</p> <p>Gran MFS AGD</p>
---	---	---

Fridges

<p>Regular cleaning in low temperatures</p> <p>Gran Glass®</p>
--

Slicers / Mincers

<p>Regular cleaning</p> <p>Gran BIS</p>	<p>Cleaning with disinfection</p> <p>Gran Alka-Dez</p>
---	--

Kitchen Sinks

<p>Cream for removal of greasy dirt</p> <p>Gran Milk</p>
--

Tiles

<p>Removal of greasy dirt</p> <p>Brudex</p>

Acidic ————— Neutral ————— Alkaline

