

BETTARI DETERGENTI SRL

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Focused on cleaning





STOVIL SOLID and **SOLID HD** four limes concentrated



Result of an extensive research conducted for more of ten years by the Bettari Research and Development laboratory, STOVIL SOLID and SOLID HD represent a real innovation for the Catering industry that only Bettari is able to offer thanks to the special production process protected by an European patent.

SOLID HD is a complete solid and innovative detergent for professional dishwashers, perfect to remove grease and protein, starch, vegetable residuals. Equipped with an high sequestrating power and **specific for very hard water** up to 35°f, it guarantees in a concentrated dose an excellent cleaning power, **limiting costs to use, thanks to the low quantities required**.

STOVIL SOLID is a product with an high alkalinity and an adequate sequestrating and suspending power that presents all the characteristics of the SOLID HD but that is **particularly suitable in medium-soft water**.

greater efficiency

concentration up to four times higher than a conventional liquid detergent;

highly soluble also in cold water

with regard to powder solid detergents does not present problems in the dosing phase;

smaller overall size and reduced environmental impact

thanks to the compact packaging, ADR exempt, transports are optimized and plastic packaging reduced;

greater convenience

packs of 4 kg instead of the 24 kg of the traditional cans of liquid detergents;



maximum safety

safe use

corrosive elements:

the product has as its basis a

vegetable matrix that encapsulates

db Bettari

the product is dosed with appropriate dissolvers that ensure constancy in dosing and the elimination of possible contacts with the operator.



VERY HIGH PERFORMANCE Manufacturing process protected by the European patent n° 1449910