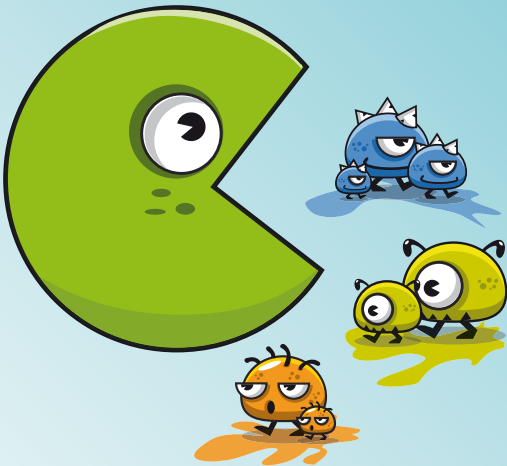


# THE CRUST CRACKER



# INNOVATIVE SOAKING PROGRAMME WITH THE NEW UF SERIES





## TurboZyme process

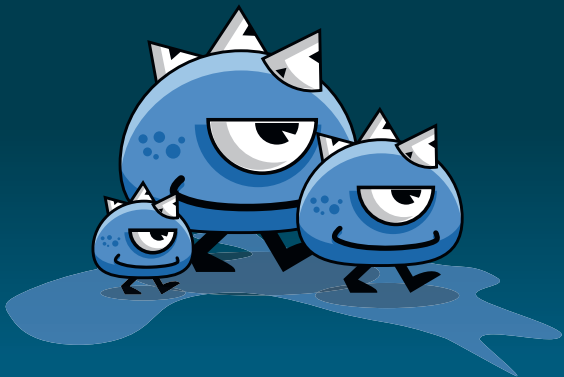
- UF Series soaking programme
- Innovative chemicals
- Stain recognition with specific enzymes
- No manual pre-wash
- Saves time and money

# A 100 e.



Liquid, environmentally friendly, enzymatic pre-cleaner for the TurboZyme process especially for removing **stubborn food** residues

The “secret weapon” for combatting tough stains in the catering industry.



# A 120 e.



Liquid, environmentally friendly, enzymatic pre-cleaner for the TurboZyme process especially for removing **starchy** residues

Immobilises starch in bakeries.



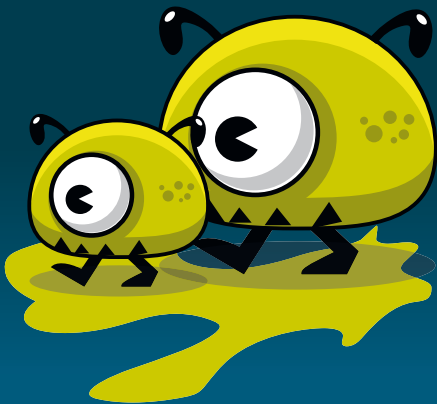
# A 140 e.



Liquid, environmentally friendly, enzymatic pre-cleaner for the TurboZyme process especially for removing **protein** residues






Gives protein in butcher's  
shops no chance.



NEW – AND ONLY FROM WINTERHALTER!



Product	Product description	Container size
<b>Crust cracker A 100e.</b>	Liquid, environmentally friendly, enzymatic pre-cleaner for the TurboZyme process especially for removing stubborn food residues  	10l drum
<b>Crust cracker A 120e.</b>	Liquid, environmentally friendly, enzymatic pre-cleaner for the TurboZyme process especially for removing starchy residues  	10l drum
<b>Crust cracker A 140e.</b>	Liquid, environmentally friendly, enzymatic pre-cleaner for the TurboZyme process especially for removing protein residues  	10l drum

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TurboZyme video