Blacking

Technical data sheet





Care product for cast-iron parts

Blacking gives the cast iron or iron metals of ovens or grills an appearance like new again. Protects cast-iron and metal parts and inserts of stoves, ovens or grills. Efficient utilisation and complete polishing.

Vorteile u. Eigenschaften

Creme-like

Simply to apply with a cloth
Gives cast iron a natural patina-like appearance
Odourless

Fields of application

Protects cast iron and metal parts and inserts of ovens, cookers or grills. Use sparingly and polish in completely..

Tests and approvals

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Application

Use blacking sparingly, apply with a soft cloth, allow to dry for a few minutes, polish up with a cloth or brush, wipe off excess material with a cloth or wash off with soapy water.

Shelf life and storage:

4 years in unopened original packaging and at normal humidity. Store at $+5^{\circ}\text{C}$ to $+25^{\circ}\text{C}$

Article, PU, Order no.

Artno.	Article	PU	
11502	220 ml tin	6	
11500	100 ml tube	6	

Note

All information and recommendations contained in this technical data sheet do not represent guaranteed properties. They are based on our research results and experience. However, they are not binding, as we cannot be responsible for compliance with the processing conditions, as we do not know the specific application conditions of the user.

A guarantee can only be given for the consistently high quality of our products. We recommend that you carry out your own tests to determine whether the product specified has the properties you require. A claim arising from this is excluded. The user bears sole responsibility for incorrect or improper use.

Safety and health

Keep out of reach of children.

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