TECHNICAL SHEET
Food grade



FOOD REFRIGERANT SPRAY
A18673 - 500 ML

Allows instant cooling of sugar or chocolate-based products.
- Does not transmit taste to the final product
- Equipped with an extension for precise diffusion

Application:
The Food Refrigerant Spray allows the assembly by instant cooling of sugar and chocolate-based products.

It allows you to give the final touch to decorations and sculptures for competition works and decoration of professional windows.

It accelerates the cooling of a piece of chocolate, during assembly or assembly.

Also used to fix sugar when creating cocktails.

The extender allows targeted diffusion.

Directions for use:
Place the extension tube in the diffuser orifice. Spray on the surface to be cooled using brief pressures.

Areas of use:
- Restaurants
- Pastries
- Chocolateries
- Caterer

Packaging:
Packaging unit (PU): Aerosol
Tinplate case diameter 65 mm / Height 195 mm
Nominal volume: 650 ml/Net volume: 500 ml
Sales unit: Box of 6 units
Palettization: 1044 units / 174 boxes

Legislation:
PROFESSIONAL USE ONLY
Dangerous. Respect the precautions for use.
Our technical data sheets have been produced based on our current knowledge; certain elements are subject to change. Non-contractual photo. 01/01/2026 Index 1.0

S.I.C.O.
MADE IN FRANCE

SIEGE SOCIAL / HEADQUARTER
577 rue du Pommarin B.P. 16 Voreppe
38341 Moirans CEDEX France
+33 (0)4 76 50 85 50 / accueil@sico.fr

SARL AU CAPITAL DE 4 700 000 EUROS
R.C. GRENOBLE 57 B 150
SIRET 697 320 539 00045 – APE 8292 Z
N°TVA CEE : FR 71 697 320 539