



FOAMING MEAT ROOM CLEANER

PRODUCT USES

Removes heavy grease and oils. Safe for use on meat processing equipment.

OPERATOR BENEFITS

- Cleans greasy meat room floors, cutting surfaces and processing equipment.
- Penetrates and removes heavy fats and soils.
- Adds luster to meat processing equipment.

DIRECTIONS FOR USE

1. Mixing instructions:
 - Mix ½ - 2 Oz. per gallon for foaming device application. Increase solution strength for heavier soils.
2. Apply Meat Room Cleaner through a hose-end foamer.
3. Allow foaming, cleaning solution to penetrate the soils completely.
4. Rinse thoroughly.
5. Properly sanitize food contact surfaces with a Quaternary Sanitizer.

Wear Gloves and Eye Protection When Using MEAT ROOM CLEANER.

PRODUCT SPECS

Pack sizes:	4/1 Gal.	Color:	Light amber
Characteristics:	Non-viscous liquid	Odor:	Nil
Rinsability:	Excellent	Foam:	Copious
Flammability:	NA	pH in conc. form:	13.3 – 13.8
		Phosphorous content:	0.0%

IMPORTANT OPERATOR INFORMATION

MSDS:

Refer to the Material Safety Data Sheet (MSDS) supplied by your distributor for information on emergency response, safe usage, hazards, first aid and proper product handling.

Emergency Response Phone:

1-800-424-9300

Statement of

Practical Treatment:

If swallowed: Dilute by giving large amounts of water and call a physician.

For eye or skin contact: Flush with cool water for 15 minutes and call a physician.

Product Precautions:

DANGER: CORROSIVE

Harmful if swallowed. Injurious to eyes and skin.

KEEP OUT OF REACH OF CHILDREN.

Shipping Classification:

UN 1760, Corrosive Liquid, N.O.S., Class 8, PG II (Contains Sodium Hydroxide)

CORROSIVE