



FOAMING CHLORINATED 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 Foaming Chlorinated 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 FOAMING CHLORINATED CLEANER.

PRODUCT SPECS

Pack size: 4/1 Gal.

Characteristics: Non-viscous liquid

Rinsability: Excellent

Flammability: NA

Color: Light amber

Odor: Nil

Foam: Copious

pH in conc. form: 13.3 – 13.8

Phosphorous content: 0.0%

IMPORTANT OPERATOR INFORMATION

SDS:

Refer to the Safety Data Sheet (SDS) 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