



CUSTOM SOLUTIONS

Wet Penetrating
Foam Cleans
Deep - Saves
Labor

Highly
Concentrated
Formula Assures
Economy In Use

FOODSERVICE

FOAMING DEGREASER

FOR FOOD PROCESS AREAS

Professional Recommendations

- Allow time for product to work
- Use only hot water for dilution
- Use dispensing system for accurate dilution

Specifications

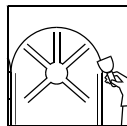
Appearance Clear, red liquid
 Odor Characteristic
 Density (lbs/gal) (±0.1 @20°C) 8.53
 pH (Conc.) (±0.5 @20°C) 11.0
 Refractive index (±0.0020 @20°C) 1.3488
 Hard water tolerance
 (hardness as CaCO₃) Greater than 5,000 ppm
 USDA rating A-1
 Stability (40°-120°F) Stable
 Freeze/thaw stability OK 3 cycles
 Shelf life (Closed containers, 40°-120°F) . . . 1 year minimum

Equipment List

- ✓ Scraper
- ✓ Stiff bristle brush
- ✓ Dispensing system with foam delivery gun

Available in sizes:
1 gallon containers.

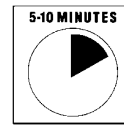
Wear safety equipment recommended on MSDS, place wet floor signs and read all directions and cautions prior to beginning work.



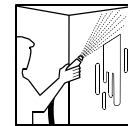
Read all directions and cautions prior to beginning work. Remove or cover all foods in areas to be cleaned. Rough clean and scrape gross deposits of waste matter, bone, oil, and fat or meat particles from surfaces to be cleaned. Remove hand tools and cutting boards for hand cleaning. Open all mixers and saws.



For foam application, fill reservoir with full strength solution. For most cleaning, the proportioner on the reservoir should be set to 64:1 (2 oz. per gallon). For manual application, dilute product 32:1 (4 oz. per gallon). Using hot water, apply foam liberally to surfaces, working from the bottom up.



Allow **Foaming Degreaser** to work at least 5 minutes.



Rinse surfaces thoroughly with warm potable water and allow to drain completely before reusing.

