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Effectively clean and degrease all surfaces in food and meat processing areas with this concentrated foaming cleaner/degreaser. Animal fat, blood stains and greasy soils are easily lifted and removed from cutting boards, table tops, knives, saws, grinders and other tools and equipment. Soils are then easily removed with a hot water rinse.

Features - Related Benefits

Highly stable foam - For use with foam generating equipment

Free rinsing - Easy clean-up with hot water rinse

Low odor - Pleasant to use Water based, nonflammable - User friendly

Works by emulsification and saponification - For easy removal

Dense clinging foam - Increases dwell time

Areas of Use -

- Meat processing plants
- Kitchens, restaurants
- Butcher shops
- Food processing plants
- Any area which has oily, fatty, greasy soils to remove

To Use -

Dilute one cup detergent per gallon of hot water (1:15-20). Apply solution manually (wear rubber gloves) or with foam generating equipment. Allow the foam to work for 5 minutes before spraying with a hot water rinse. NOTE: Sanitize with appropriate solution after rinsing. For applications, see label for complete directions and use only as directed.

Specification Data

Available Sizes - 4/1G, 5G, 55G Physical State - Liquid

Color - Red Fragrance - None added

Foaming - High, dense Free Rinsing - Yes
USDA - A1 Petroleum Distillates - None

DOT - Corrosive Phosphates - None

Specific Gravity - 1.05 pH (undiluted) - 13.0

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