



# Foam Spray

## GREASE CUTTER FOR FOOD PROCESS CLEANING

### DESCRIPTION

A heavy duty, highly concentrated cleaner formulated especially to leave food processing areas sanitary, but where the intricacies of processing equipment requires that much of the cleaning must be done by just spraying, not scrubbing.

### USES

Removes oils, fats, greases and other soils from equipment, floors, walls, etc. in food processing areas.

### HOW TO USE

**IN FOOD PROCESSING AREAS:** (1) Food products and packaging materials must be removed from room or carefully protected. (2) Manually remove gross accumulation of food particles and other equipment. (3) Apply liberally. Allow to stand at least five minutes. (4) Rinse thoroughly with potable water.

**FOAM SPRAY APPLICATION:** (1) Fill plastic bottle of foamer - do not dilute or mix with other chemicals. (2) Apply hot foam liberally to floors, walls, tables, etc. Allow foam to stand for at least five minutes. (3) Rinse with hot water from high pressure sprayer or hose nozzle. Drain dry. Do not wipe. (4) Follow with sanitizer rinse.

**FOR MOPPING AND GENERAL CLEANING:** (1) Dilute 1 part cleaner with 20 to 60 parts hot water depending upon accumulated soil. (2) Apply liberally. Allow to stand for a few minutes. Scrub if needed. (3) Squeegee off or pick-up dirty solution. (4) Rinse with hot water.

### BENEFITS

**CLEANS BY SAPONIFICATION:** Petroleum oils and greases are best removed by dissolving with solvents. Animal and vegetable oils are best removed by saponification (by converting them to soap). Foam spray is specially formulated to do just that.

**FAST ACTING:** Just spray on Foam Spray. It starts immediately to convert and annihilate vegetable oils that can be easily and quickly rinsed down the drain.

**FOAM SPRAY DOES THE WORK:** Apply a dilute solution and allow to stand a few minutes. In those few minutes the Foam Spray will be penetrating, lifting and saponifying grease and oil and taking the hard work out of the cleaning process.

### SPECIFICATIONS

- APPEARANCE .....Liquid
- ODOR.....Nondescript
- SPECIFIC GRAVITY.....1.090 ± 0.005
- DENSITY.....9.10 ± 0.05 lb/gal
- BOILING POINT .....Near 212°F
- pH .....14.0
- FLASH POINT .....None to boiling
- STABILITY .....One year minimum
- USDA RATING.....C2

### DISTRIBUTED BY

