

DEVOUR

FOAMING MEATROOM DEGREASER



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

- Highly stable foam
- Free rinsing
- Low odor
- Water based, nonflammable
- Works by emulsification and saponification
- Dense clinging foam

RELATED BENEFITS

- For use with foam generating equipment
- Easy clean-up with hot water rinse
- Pleasant to use
- User friendly
- For easy removal
- 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
Color - Red
Foaming - High, dense
USDA - A1
DOT - Corrosive
Specific Gravity - 1.05

Physical State - Liquid
Fragrance - None added
Free Rinsing - Yes
Petroleum Distillates - None
Phosphates - None
pH (undiluted) - 13.0