

CLEANER FOAM

CLEANSING FOAM WITH SANITAIZER

USES

milk processing, cheese, eggs

meat processing, poultry, and fish

Bottled mineral water, wine, beer, fruit juices, distilleries

Industry canned vegetables

CLEANER FOAM is a powerful cleanser chlorine-active FOAMING, synergized, prepared for the cleaning and sanitizing of floors, working tables, shelves for cutting, and equipment in general, its special chlorine-based formula allows to obtain in a single operation: safe hygiene and deep cleaning. CLEANER FOAM is specially designed to quickly penetrate and eliminate grease, soapy, food stains of all kinds, from: floors, tables, shelves, equipment, and so on.

ADVANTAGES

CLEANER FOAM It is used at low-doses with compressed air systems or pressure hand pumps, allowing to limit consumption and costs.

CLEANER FOAM works well in a wide temperature range

SUGGESTIONS FOR USE

The product is used at a dose from 1 to 4%. And applied with foaming equipment; rinse successively with water before returning again to operate

51D7211 FEATURES

Type: alkaline detergent with sanitizing

Color: Yellow

Smell: Not present

physical state: Liquid

PH: In solution 13-14

Note: - The contents of this document based on our own knowledge and experience on the

product. It is given as an indication, do not assume our responsibility for particular applications.