

ROASTER FOAM



ROASTER FOAM is a **SUPER CONCENTRATE** formulated especially for cleaning stainless steel conveyor belts on nut roasters and related equipment. Makes easy work of applying foam to roaster belts when applied with the **FOAM MASTER** through the "Astro Engineered" foam bar. This foam bar design makes it possible to apply a rich clinging foam to the belt that will remain in place long enough to get the job done!

ROASTER FOAM is a SELF-FOAMING product. No expensive foam additives needed to make a rich, clinging foam with this concentrated product.

Removes carbonized grease residue, smoke deposits, burned on food soils, fats, oils and greases from stainless steel food processing equipment.

ROASTER FOAM can be effectively used in the **"ELMO"** or **FOAM MASTER** Foamer for foam cleaning of such equipment as: Nut blanching and roasting equipment, smokehouses, commercial ovens, kettles.....

Use as a soak tank cleaner for soaking heavily soiled parts that are encrusted with carbonized food soils.

Use as a boil out compound for cleaning deep fryers and oil roasters.

Your Astro representative will assist in determining the proper dilution for each application.

Specifications: Dark Brown Liquid - pH (10% solution): 13.6 - Specific Gravity: 1.44
Wt. per gallon: 12 Lb.

CAUTION: ALWAYS wear eye protection, rubber gloves and protective clothing when handling this concentrated product.

Do not use on aluminum or other soft metals such as zinc. Do not use on painted surfaces.

FOR USE BY: Nut processing plants and other food processors that need to remove cooked on, carbonized food soils.