

SMOKEHOUSE SPECIAL

SMOKEHOUSE SPECIAL is a **SUPER CONCENTRATE** formulated especially for use on smokehouses, commercial ovens, roasters and related equipment.

SMOKEHOUSE SPECIAL 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.

USDA APPROVED for use as a degreaser or carbon remover for food cooking or smoking equipment, utensils, or other associated surfaces in official establishments operating under the Federal meat, poultry, rabbit, shell egg grading, and egg products inspection programs.

This **SUPER CONCENTRATE** can be effectively used in the "**ELMO**" or **FOAM MASTER** Foamer for foam cleaning of such equipment as: Smokehouses, commercial ovens, nut blanching and roasting equipment, kettles, poultry scald vats.....

Use as a soak tank cleaner for soaking heavily soiled parts such as oven trays, stainless steel smoke sticks, ham molds, hooks and trolleys, etc.....

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.

FOR USE BY: Meat packing plants, Poultry plants, Nut processors, Seafood processors, Vegetable processors, Bakeries, Confectioners.....



*Special Products
....for Special Needs*

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