

HOT FOAM

HOT FOAM is a powerful concentrate formulated especially for cleaning carbonized food soils from food processing equipment. Especially effective on nut roasting equipment, fryers, smokehouses and related equipment. This powerful formula removes carbonized grease residue, smoke deposits, burned on food soils, fats, oils and greases from food processing equipment. Suspends and removes tough soils easily with a clean rinse and fast drying time. Use in soak tanks for smaller parts then brush to remove stubborn soils.

HOT FOAM works well with all types of foaming equipment. Foamers that use compressed air such as the **FOAM MASTER** or "**ELMO**" foamers from **Astro Products, Inc.** produce the densest foams.

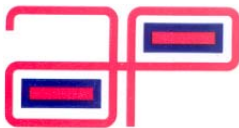
Applications: Stainless steel surfaces, smokehouses, nut roasters, pots, vessels, conveyors, hooks, trays, walls, floors, trolleys

Benefits: High foaming powerful cleaning action
Highly concentrated for diverse uses
Rinses cleanly with no streaking or spotting
No solvents or VOC's
No organic or inorganic phosphorus

Use levels: Apply with a foamer at 1 to 2 oz. per gallon for light applications. Use 4 to 6 oz. per gallon for heavily soiled equipment or surfaces and soak tanks. Potable water rinse required.

Specifications: Appearance: Dark brown viscous liquid
pH: 13 – 14 as is
Specific gravity: 1.39

Cautions: Not for use on aluminum, other soft metals or painted surfaces. Product is strongly caustic, use proper personnel protection.



Special products

.....for Special needs

- Food Plant Sanitation
- Hatchery Sanitation
- Odor Elimination
- Pressure Washers
- Foamers

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