

ULTRA FOAM

- ✓ HIGH FOAMING CHLORINATED CLEANER
- ✓ THICKENED FOR BETTER PERFORMANCE
- ✓ CLEANER & SANITISER
- ✓ APPROVED FOR USE IN PROCESSING ROOMS

PROPERTIES

Appearance: Clear Liquid
 Odour: Chlorine
 pH Values: >13
 Specific Gravity: 1.10 +/-0.01
 Flammability: Non-flammable

STORAGE

Store in original container locked in a cool dry well-ventilated place. Do not store with food or in areas accessible to children.

CONTAINS

Sodium Hydroxide and Sodium Hypochlorite

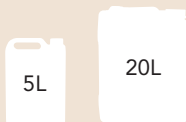
APPLICABLE ON:
WALLS, FLOORS, EQUIPMENT



ALWAYS WEAR THE APPROPRIATE PPE: SAFETY GLASSES, GLOVES, GUMBOOTS, OVERALLS



REORDER



HIGH FOAMING CHLORINATED CLEANER SANITISER

ULTRA-FOAM is a high foaming chlorinated cleaner and sanitiser based on a combination of hypochlorite and alkali additives. It is ideal for large plant and processing areas specially in the food industry. The best results are obtained through dilution control equipment or foam applicators.

DIRECTIONS

For foaming application through in-house or venturi units, connect to the unit and adjust water, air and detergent feeds until the required foam density is achieved.

- Best results are obtained at 2-3% dilution (20-30mls/litre).
- If cleaning manually use 10-20mls/litre of water (1-2%)
- If applying manually handle with caution and wear appropriate PPE after reading the SDS
- All metal surfaces must be thoroughly rinsed off with potable water to avoid corrosion.
- If using in food processing plants all edible product and packaging must be removed before commencing.

APPROVALS

MPI approved C31 (all animal product except dairy).

MPI approved for use in farm dairies.

MPI recognised for use in dairy processing.