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Food Service Degreaser

Foaming Cleaner and Degreaser

Features

- Formulated to quickly dissolve heavy grease, oil, fat and grime from any hard surface.
- Apply it to floors, walls, cutting tables and stainless steel food-processing equipment found in kitchens, meatrooms, restaurants, processing plants, commissaries and other food-handling areas.
- Designed for use with foaming generators, proportioning systems, low or high pressure sprayers, steam cleaners, pump sprayers, soak tanks or hand application (cloth, sponge, brush).
- Rich foam clings to vertical surfaces for faster, more thorough cleaning.
- USDA A1 approved.
- NSF A1 listed.

Properties

Type.....	Alkaline Degreaser
Form.....	Clear Liquid
Color.....	Light Amber
Odor.....	Bland
Weight per Gallon.....	9.67 lbs
pH.....	12.6 - 13.5
pH 1%.....	10.0
Storage Stability.....	Min. 1 Year
Freeze/Thaw.....	Passes 3 Cycles
Phosphate Content (%P).....	Very High
Actives.....	>40%
Solids.....	>35%
Viscosity.....	14 cps
Phosphate Content (%P).....	0.5%
Hard Water Tolerance.....	Excellent
Typical Dilution.....	1:170
USDA.....	A1
NSF.....	A1

* Properties are typical and subject to usual manufacturing tolerances



Scan QR code for access to more product information and Safety Data Sheet.

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Lit. # LT-90000S2258FS