

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.
- NSF A1 listed.

PROPERTIES

Type: Alkaline Degreaser

Form: Clear Liquid

Odor: Bland

Color: Light Amber

pH: 12.6 - 13.5

pH 1%: 10.0

Solids: > 35%

Viscosity: 14 cps

Weight per Gallon: 9.67 Lbs.

Storage Stability: Min. 1 Year

Freeze/Thaw: Passes 3 Cycles

Foam Height: Very High

Actives: > 40%

Phosphate Content (%P): 0.5%

Hard Water Tolerance: Excellent

Typical Dilution: 1:170

Properties are typical and subject to usual manufacturing tolerances



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