www.essind.com

Food Service Degreaser

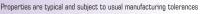
Foaming Cleaner and Degreaser

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







Food Service

Degreaser

2258

ESSENTIAL' 1 GALLO

© 2022 Essential Industries, Inc. H0222 Lit. # LT-90000S2258FS



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



P.O. Box 12 Merton, Wisconsin 53056 Phone: (262) 538-1122 www.essind.com