



### FEATURES

- Institutional strength

### BENEFITS

- Low use cost

### RECOMMENDED USES

For high pressure spray degreasing of walls, floors and food processing equipment.

### SPECIFICATIONS

**Color** : Colorless

**Scent** : None added

**Character** : Clear, non-viscous liquid

**Foam** : High

**pH use dilution** : 12.0 - 13.0

**Phosphorus content** : 2.0%

**Approvals** : cRc, NSF A1, A8



### IMPORTANT

Read and understand the label and Safety Data Sheet (SDS). These provide a description of hazards, precautions, personal protective equipment, first aid, 24 Hour Emergency lines, storage data and other safe handling information. The SDS is provided with each container shipped. It is also available on our website or from the distributor.

### PRODUCT DIRECTIONS

#### EQUIPMENT TO USE

Dedicated high pressure spray equipment.

#### DIRECTIONS TO USE

USE DILUTION: 3 ounces to 1 gallon of water. 1. When cleaning floors, sweep area prior to application. 2. Meat Room Degreaser is diluted through existing dispensing equipment at 3 ounces/1 gallon of water. Do not dilute product other than through approved dispensing equipment. 3. Apply Meat Room Degreaser to all soiled surfaces. 4. Agitate all soiled surfaces using dedicated brush. 5. Rinse all surfaces with clean water before sanitizing with an approved sanitizer.

NOTE: Do not use on aluminum.

### PACKAGING

This product is available in 4/1 gallon cases (077039).

