

# Meat Room Degreaser

## Foaming Degreaser



Nonfood Compounds  
Program Listed (A1, A8)  
(136395)

Meat Room Degreaser is an extremely effective cleaner designed to quickly dissolve meat fats and grease deposits. This product is ideal for use on walls, floors, tables, cutting equipment, cutting boards and all food processing equipment. Meat Room Degreaser's thick foam will cling to all surfaces for effective cleaning.

### Specifications

<b>Color</b>	Colorless
<b>Scent/Odor</b>	None added
<b>Character</b>	Clear, slightly viscous liquid
<b>Foam</b>	High
<b>pH Use Dilution</b>	12.0 - 13.0
<b>Phosphorus Content</b>	2.0%
<b>Approvals</b>	cRc, NSF A1, A8

### Pack Sizes

<b>077039</b>	4/1 gallon case
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### Directions For Use

**Equipment:** Dedicated high pressure spray equipment.

**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 to 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.

### Safety Reminder

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 available on our website at [www.uschemical.com](http://www.uschemical.com) and is also available by scanning the QR code on the label.

