

ULTRA FOAM

✓ HIGH FOAMING
CHLORINATED CLEANER

✓ THICKENED FOR BETTER
PERFORMANCE

✓ CLEANER SANITISER

✓ APPROVED FOR USE IN
PROCESSING ROOMS

PROPERTIES

Appearance:
Clear colourless liquid

Odour:
Characteristic

pH Values:
12-13 (1% solution)

Characteristic:
High Foaming

Special Storage:
Do not store with food products
Contains: Sodium Hydroxide
MPI Approvals: C31 (all animal
product except dairy)

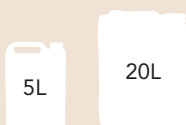
APPLICABLE ON:
WALLS, FLOORS, EQUIPMENT



**ALWAYS WEAR THE APPROPRIATE
PPE: SAFETY GLASSES, GLOVES,
GUMBOOTS, OVERALLS**



REORDER



High Foaming Chlorinated Cleaner Sanitiser

ULTRA-FOAM is a high foaming chlorinated surface cleaner and sanitiser based on a combination of hypochlorite and alkali additives. The best results are obtained through dilution control equipment or foaming applicators. It is ideal for cleaning large plant and processing areas especially in the food industry. If applying this product manually handle with extreme caution and read the precautionary measures section.

DIRECTIONS

For foaming application through in-house or venturi units, connect to the unit and adjust water, air and detergent feeds until the required foam density is achieved.

- Best results are obtained at 2-3% dilution (20-30 mls per litre).
- If cleaning manually use 10-20mls with 1 litre of water. (1-2%).
- All metal surfaces must be thoroughly rinsed off with potable water to avoid corrosion.

APPLICATION:

Ultra-Foam can be used for cleaning large processing rooms if they can be divided into distinct areas. No edible product or packaging materials can be present and there must be no contamination of any product or material because of the cleaning operation.

After using this product food contact surfaces must be thoroughly rinsed with potable water before production starts.

APPROVALS

MPI APPROVED C38 (All animal product except dairy)
C38 – This product may be used for cleaning large processing rooms, no edible product or packaging material to be present.