



PRODUCT INFORMATION

ChlorFoam

Combined Foaming Cleaner and Sanitiser

DESCRIPTION

ChlorFoam is a specially formulated product designed to foam, clean and kill dangerous bacteria and leave the area smelling clean and fresh. ChlorFoam is the ideal product to use in food processing establishments and kitchens.

FEATURES & BENEFITS

- Provides a clean fresh fragrance;
- A single product which contains a cleaner and chlorine to remove dirt and sanitise treated surfaces;
- A powerful disinfectant that kills bacteria;
- An excellent cleaner that efficiently cuts through animal grease and other difficult soils;
- Contains an inbuilt foam booster allowing for foam cleaning via the use of foam generating equipment.

USE DIRECTIONS

Manual Cleaning: Dilute 20-40mls of ChlorFoam per litre of water. Scrub area with brush and allow a few minutes contact time then rinse with fresh water.

Foam Cleaning: Dilute 30-60mls of ChlorFoam per litre of water. Apply with appropriate foam generating equipment. Allow foam to remain in contact for not less than 5 minutes then rinse thoroughly with water. This will ensure that food preparation areas and floors will be clean and disinfected.

WARNING: kept in a cool place away from direct sunlight .

This product is corrosive. Avoid contact with eyes and skin. Refer to Safety Data sheet.

Pack sizes/product codes:

5L – CF005

20L – CF020

200L – CF200