

RapidClean

National Supply Solutions
NATIONAL STRENGTH - LOCAL SERVICE



Product Information / Wallchart

FOME CHLOR K8

SANITISER / CLEANER

DESCRIPTION

Fome Chlor is a Chlorinated general purpose alkaline detergent liquid formulated as a cleaner sanitiser for the food industry. It is non-corrosive at use dilution rates on all metals encountered in the food industry. These include stainless steel, aluminum and galvanised surfaces.

APPLICATION

Fome Chlor is formulated specifically for applications in the food industry. These include dairy, abattoirs, poultry processors and other associated food industries. Fome Chlor is designed to be used through a foaming unit to remove all food soils such as blood, fat and oils.

CHLORINE YIELD

1: 50 solution - 1000 ppm Chlorine
1:100 solution - 500 ppm Chlorine
1:200 solution - 250 ppm Chlorine

FEATURES & BENEFITS

- No insoluble residues
- Highly effective germicide.
- Highly stable source of active Chlorine
- Combination detergent/sanitiser
- Assists in the prevention of hard water scale build up
- Safe on all metals

HEALTH AND SAFETY INFORMATION

See separate Safety Data Sheet available on request.

DIRECTIONS FOR USE

Fome Chlor should be used through either a low volume or high volume foaming unit. Typically the concentration produced through the foaming unit will be between 25 -50 gm / litre. The foam should then be rinsed off with high pressure potable water. Fome Chlor can also be employed in manual applications at concentrations similar to above. Fome Chlor can be used with either hot or cold water

SUITABILITY OF CHEMICAL FOR FOOD PREPARATION AREAS

When used as directed Fome Chlor is suitable for use in kitchens and food preparation areas.

PRODUCT: CODE:

1L (Bottle Only)	140770
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5 L	140160
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15 L	140170
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WWW.RAPIDCLEAN.COM.AU

02 4721 1993 | sales@rapidclean.com.au