

## **Product Specification Sheet**

### Food Service Range



PRODUCT NAME: F7 Chlorinated Foam Cleaner

#### PRODUCT INFORMATION:

Deep cleaning and sanitising of kitchens and coolrooms. Can be applied by foamers, high pressure sprayers, mops and manually.

#### **DIRECTIONS FOR USE:**

For light duty cleaning: Dilute 25ml per 1 Litre of water (80:1) Heavy duty cleaning: Dilute 12.5ml per 1 Litre of water (40:1) Undiluted: pour on and leave for 10 minutes, rinse off with warm water.

# KIS CODE:

#### Features:

- \* Australian Made
- \* Suitable for food preparation establishments
- \* Kills mould and bacteria
- \* Chlorinated high foaming degreaser and sanitiser
- \* HACCP Approved
- \* Phosphate Free
- \* 5L or 15L Available

#### **TECHNICAL DATA:**

Active Ingredient: Sodium Hypochlorite 4.75% and Sodium Hydroxide

PACK SIZE: 5 Litre, 15 Litre

Issue date: November 2020

CONNECTION COMPASSION COMMITMENT CONSISTENCY