

ACID CLEANER SANITISER

PRODUCT CODE: FOACS

Product Description

A powerful acid cleaner-sanitiser for use in the food industry.

Applications include the removal of protein and water scale from stainless steel food processing plant.

Directions

The normal working concentration is in the order of 1 to 5% in water. For very heavy cleaning a stronger solution may be used. Hot or cold water may be used. Descaling will be more rapid at higher temperatures.

Rinse free from gross contamination and then treat with a solution of the cleaner at the appropriate concentration. Rinse thoroughly after use.

This material will affect acid sensitive surfaces. Do not mix with other products.

When descaling closed systems, ensure that evolved CO₂ is vented safely to atmosphere.

Use only as directed.

Health and Safety

Corrosive, contains orthophosphoric acid (>25%).

U. N. Number 1760.

R34 Causes burns.

S36/37/39 Wear suitable protective clothing, gloves and eye/face protection.

S26 In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.

S28 After contact with skin, wash immediately with plenty of water.

S2 Keep out of reach of children.