



A-200

FOAMING ACID CLEANER

DESCRIPTION

A-200 is a concentrated high foaming acidic cleaner and stainless steel brightener. Cleans without brushing, fast acting and non-streaking. Excellent for removing rust, calcium, lime and other mineral deposits from stainless steel surfaces.

DIRECTIONS

GENERAL CLEANING AND PRESSURE WASHING:

LIGHT TO MEDIUM SOIL: 1 to 4 oz per gallon

MEDIUM TO HEAVY: 4 TO 8 oz per gallon

FOOD PROCESSING AREAS:

1. Cover or remove all food products from area to be cleaned.
2. Remove gross accumulation of meat particles, soil and other waste materials from surfaces and equipment. A high pressure sprayer with hot water will make this easier.
3. Foam Cleaning: Use 2 oz per gallon for thin foam. Because impact pressure is low, we recommend higher concentrations for effective cleaning. The above solution is ideal for cleaning meat saws, cutting tables, conveyor belts and similar equipment. No additional foam additive is required. A thick, dense foam works best. Apply foam at all surfaces to be cleaned, let stand 5 to 10 minutes, and then rinse thoroughly with potable water.
4. Soak Cleaning: Mix 4 to 8 oz per gallon in 120° to 160° F water. Soak parts for 5 to 10 minutes or until clean. Rinse thoroughly with potable water.
5. Manual Cleaning: Mix 1 to 2 oz per gallon of warm water. Scrub surface until clean, and then rinse thoroughly with potable water.
6. Sanitize all food-contact surfaces. Allow surface to air dry. Do not wipe dry. Tilt movable surfaces to allow draining.

No.	Size	Qty./Unit
• 4002	55 Gal.	1/Drum
• 4002	5 Gal.	1/Pail

Safety Reminder

Before using this or other products, make sure your employees read and understand the product label and the Safety Data Sheet.