



C-401c Plus

Foaming Chlorinated Caustic Detergent

DESCRIPTION

C-401c Plus is an extra heavy duty foaming chlorinated caustic detergent for the removal of Food processing soils on equipment, walls and floors. This product is safe on surfaces not harmed by chlorine, caustic and water, best used with foam generating systems and is free rinsing. **USDA Applicable, A1**

DIRECTIONS

GENERAL CLEANING AND PRESSURE WASHING:

Use 1 to 4 oz per gallon of warm water. Follow with a potable water rinse. Each liquid oz of C-401c Plus per gallon of water provides 140 ppm of available chlorine.

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
• 4063	5 Gal.	PAIL

Safety Reminder

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