Description:
FORMULA FP2 is a self foaming non-chlorinated alkaline cleaner for the food processing industry. It is designed for soaking, high pressure spraying or foam cleaning of smokehouses, cookers, equipment, floors, etc. It is formulated with high foaming detergent additives for foam cleaning applications and for the emulsification of fat and grease. Alkaline builders remove burned-on and greasy food soils.

Directions for Use:
For foam cleaning of equipment, walls and surfaces.
1. Pre-rinse equipment, walls and surfaces with warm water to remove as much gross soil as possible.
2. Prepare cleaning solution by adding 6-12oz. of FORMULA FP2 per gallon of 130°-140°F water.
3. Using foam generator apply foam solution to surfaces. Allow solution to remain in contact with surfaces for 3-5 minutes.
4. If chlorine is needed add liquid 12.5% or 5.25% chlorine to foam solution or through metering device to deliver 50-150ppm available chlorine. *For 5.25% chlorine add 24 ozs. per gal. of diluted FORMULA FP2, *for 12.5% chlorine add 10 ozs. per gal. of diluted FORMULA FP2

Safety:
FIRST AID
CALL A PHYSICIAN. Internal: Give large quantities of water. Do Not induce vomiting. External: Flood with water for at least 15 minutes. Wash with soap and water until area is no longer slippery. Remove contaminated clothing and wash before reuse. Eyes: Immediately, flush with water for at least 15 minutes. Forcibly hold eyelids apart to ensure complete irrigation of all eye and lid tissue. Contact lenses should not be worn when with this product.

TECHNICAL DATA
Form: Liquid
Color: Green
pH Conc: 13.3 - 13.7
pH 1%: 12.3 - 12.7
Viscosity: Water Thin
Foam: High
Solvents: None
Biodegradable: Yes