EXTRA COLD STORAGE ROOM CLEANER



DESCRIPTION

This hard-working, ready-to-use floor, wall, and equipment cleaner removes dirt, grime, fat, and grease deposits from hard surfaces. It can be used in all cold storage and freezer areas that have subfreezing extremes of -44°F.

BENEFITS - FEATURES

- * Conventional or auto scrubbers
- * Rinsable at temperatures above 0°F
- * Cleans grease, dirt, and other contaminates
- * No slippery residue
- * Does not harm concrete
- * Melts existing ice formations
- * Use on floors, walls, and equipment
- * USDA

WHERE TO USE

- * Frozen Food Lockers
- * Shipping Docks
- * Floors and Walls
- * Exterior Equipment

- **RECOMMENDED FOR**
- * Schools * Institutions
- * Hospitals
- * Nursing Homes
- * Meat Processing Plants
- * Country Clubs
- * Cafeterias
- * Restaurants

DIRECTIONS

- 1. Automatic scrubbers: Use steel, wire, or other aggressive brush. Fill tank with undiluted cleaner. Lay down solution with scrubbing action. Allow solution to remain on surface for 5 minutes. Scrub again and pick up soiled solution with wet vac or mop.
- 2. Rotary floor machine: Use steel, wire, or other aggressive brush. Apply solution by spray or mop. Allow to soak 5 minutes. Scrub well and pick up with mop.
- 3. Manual cleaning: Apply cleaner by spray, mop, or sponge. Follow with aggressive, double brushing or scrubbing. Pick up with wet vac or
- 4. Important instructions on rinsing: This product may be rinsed at temperatures above 0°F. Always wet vac or mop dry to prevent any resulting residue.

Authorized by the USDA for use in federally inspected meat and poultry plants. Classification A-5, as a floor and wall cleaner for subfreezing temperatures.

SPECIFICATIONS

Fragrance.....Alcohol pH7.5 Shelf life.....2 yrs. min.

Color.....Purple Viscosity......10 cps

Acids.....None Alkali.....None

Another Exclusive Product of



