

TECHNICAL DATA SHEET

GENERAL DESCRIPTION

Foodclean's film technology, is only available from Foodclean.

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatably long contact time.

CHEMCLEAN™ FILM is a liquid alkaline blend of detergent, scale agents and grease cutting agents formulated for:

Oils, fats, grease, protein from meat, fish, dairy and beverage processing.

Difficult to remove build ups containing mixtures of soils (oily compound soils)

CHEMCLEAN™ FILM may be used on soft metals such as brass and aluminium when used at the recommended concentration range.

CHEMCLEAN™ FILM has been formulated to deal with very hard water.

TYPICAL PROPERTIES

Clear colourless liquid

Specific gravity @20°C - 1.07 typical

APPLICATION

FOAM/FILM CLEANING: 4% to 10%v/v solution at ambient to 50°C via suitable foam generating equipment.

Leave in contact for as long as possible, before rinsing off with clean water. Do not allow to dry out completely.

MANUAL CLEANING: 1% to 2%v/v solution hand hot.

STORAGE

Store above 0°C and away from heat and sunlight

Store in original shipping container away from acidic products

PACKAGING

25 litre drum

1000 litre IBC

Consult a Foodclean technician for specific applications.

Prepared by: **DD**

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CHEMCLEAN™ FILM

FEATURES

- Self foaming/film forming
- Non corrosive
- Stable film
- Long lasting film
- Good detergency
- Rapid cleaning of large areas
- Free rinsing



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