



TM FOAM ACID

ACID FOAM CLEANER FOR EVERY SURFACES IN THE FOOD INDUSTRY

COMPOSITION AND DESCRIPTION

Acid cleaner for copper- and stainless steel surfaces in breweries and distilleries. Used to clean machines, gadgets, containers, walls with tiles and acid proof floors. Apply with a foam cleaning gadget.

appearance: clear fluid
odour: no characteristic smell
pH (1%): 1.5 +/- 0.5
density (20°C): ~1.25 g / cm³

APPLICATION:

1. Foam cleaning: A 510 % concentration is affordable, depending on the foam gadget, to produce an adhering foam.
2. Copper- and stainless steel cleaner: TM FOAM ACID is diluted with warm water in a ratio of 1:10 – 1:20, for the application done by hand, and it is applied with a brush from bottom to top on cool surfaces. Rinse with cold water after about 10 minutes.
3. For the cleaning of the inside of the pot in a distillery: Prepare a 10 % solution. Fill the pot with the solution and bring it to boil. The foam rises and cleans the inside surface up to the condensator. Rinse thoroughly with water.

Material compatibility: Stainless steel does not corrode when the product is used, but aluminium is harmed minimally.

Special comment: After the cleansing process is finished: rinse thoroughly with water (drinking quality), to remove all residues.

Ingredients: phosphoric acid, surfactants

Chemical law:

hazard good: phosphoric acid >25%
hazard symbol: C corrosive

FORM OF DELIVERY: 25-kg-can, 200-kg-barrel

MARKING ACCORDING TO THE CHEMICAL LAW:

C corrosive. Product contains phosphoric acid (>25%)
For more information, please see the safety leaflet.