

# Foam Chlor

## Cleaning & Sanitising Foam

- For use with Foaming Units
- Highly Effective Germicide
- Combination Detergent/Sanitiser



**K8** KITCHEN



Safe for food preparation areas



**Australian  
Made & Owned**

### FOAM CHLOR

Foam Chlor is a chlorinated general purpose alkaline detergent liquid formulated as a cleaner sanitiser for the food industry. When used at the correct dilution rate, it is non-corrosive on metals encountered in the food industry, including stainless steel and galvanised surfaces.

Foam Chlor is formulated specifically for applications in the food industry. These include dairy, abattoirs, poultry processors and other associated food industries. Foam Chlor is designed to be used through a foaming unit to remove all food soils such as blood, fat and oils.

### FEATURES & BENEFITS

- No insoluble residues.
- Highly effective germicide.
- Highly stable source of active Chlorine.
- Combination detergent/sanitiser.
- Assists in the prevention of hard water scale build up.
- Safe on all metals.

### DIRECTIONS FOR USE

Foam Chlor can be used with foaming units or manual applications. Dilute Foam Chlor between 25 - 50ML / Litre. Rinse off with potable water. DO NOT use Foam Chlor on aluminium surfaces.



### SUITABILITY OF CHEMICAL FOR FOOD PREPARATION AREAS

When used as directed Foam Chlor is suitable for use in kitchens and food preparation areas.

### HEALTH & SAFETY INFORMATION

For further information refer to the Safety Data Sheet (SDS)

#### Available Pack Sizes

**1L** 140770

**5L** 140160

**15L** 140170

#### Manufactured for



Rapid Group Co-Operative Ltd  
www.rapidclean.com.au

Manufactured by  
Clean Plus Chemicals

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