

TECHNICAL DATA

EZ-310

Description:

EZ-310 is a powerful, enzymatic cleaner/degreaser for cleaning of greasy and/or soiled surfaces. Recommended for cleaning of walls, floors, equipment work surfaces, etc. It can also be used in manual applications and floor-scrubber machines. EZ-310 is highly concentrated and non-caustic. It breaks down and eliminates all kind of organic residues found in food processing facilities: starch, grease, proteins.

Physical Properties:

Appearance - Hazy amber liquid

Odor - Mild

pH, as is - 5.5 ± 1.0

Density - 8.63 pounds per gallon

Foaming - Low

Rinsing - Excellent

Directions for Use:

Prepare 6-13 oz. per 10 gallons of hot water (95-140°F) solution. Apply to surfaces by spraying, soaking or brushing on. Let dwell for 15 minutes for in-depth soil removal. Rinse thoroughly with potable water. For food-contact surfaces, follow with a disinfecting/sanitizing step and for all other surfaces, disinfect/sanitize if needed. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.

Safety:

Warning! May cause skin and eye irritation. May cause allergic respiratory reaction. Do not get in eyes, on skin, or on clothing. In case of skin contact, flush skin with water. In case of eye contact, flush eyes with water for at least 15 minutes. If breathing is affected, remove victim to fresh air and consult a physician.

Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep tightly closed in a dry and cool place. Keep from freezing. Do not store at temperatures above 120°F (49°C). Do not store in direct sunlight or near heat. Use first in, first out storage system.